

monets

food lovers best kept secret

part of the Samaritans Foundation



F U N C T I O N S

**Menu suggestions and
Price guide 2011**

For enquiries or bookings contact Monets on 4924 6851

Located within the James Fletcher site on Watt St Newcastle



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Thank you for your recent enquiry about our Function Services at Monet's. We look forward to providing quality on-site or off-site catering by our professional and in-house trained staff. Below is a brief outline of the services we provide.

Monet's Restaurant is located at The Commandant's Cottage, in the grounds of the James Fletcher Hospital, and provides an enchanted and relaxed setting for weddings, birthdays, anniversaries, graduations and other functions. This historic building, although located in the Newcastle CBD, is surrounded by quiet gardens and courtyard, and is only a short walk from the beach.

We aim to provide catering that is flexible to the needs of your function.

Our menu selection includes a variety of finger food, starters, main courses and desserts. Hot and cold finger food platters are available to accommodate the number in your party. You have the choice of a two or three course meal. Included in the cost is the option to select two different choices for each course so that your guests are served alternately with the dishes. While our menu options are diverse we are delighted to cater to your needs. If you have any special dietary requirements, please call to discuss arrangements,

To ensure we make your Monet's experience as smooth as possible we would appreciate it if you would let us know your menu selection and number of guests two week prior to your function.

Monet's reserves the right to be the sole catering provider.

Once again thank you for considering Monet's and we would be delighted with the opportunity to help make your function special.

For further information please phone Christie Rae on 49246851, to discuss how Monet's can best suit your function.



Price Guide

Venue Hire:

\$350.00

Use of Monet's surroundings for bridal photos

White linen table cloths

5 hour room hire

Microphone and P.A. system

Cutlery, crockery and glassware

Table service throughout the function

Cocktail Party:

From the hot and cold nibbles menu:

(Minimum of 25 people)

\$35 per person select any 8 items – served to guest for 2 hours

\$28 per person select any 6 items - served to guest for 2 hours

\$20 per person select any 6 items – served to guest for 1 hour

Menu selection:

Entree and main course	\$55.00
Main course and dessert	\$55.00
Three courses: entree, main and dessert	\$65.00

(Tea and coffee, soft drinks and fruit juices included in each selection)

BYO Alcoholic beverages

Corkage \$5.00 per bottle

Please select 2 choices to be served alternatively to you guests

Vegetarian selection available as a replacement for set menu

Children's menu selection available (select 2) \$20.00



Cold & Hot Nibbles

Rare Roasted Thai Beef Salad

Tomato & Avocado on Sourdough Crostini

Roma tomato and basil bruschetta

Smoked salmon, cream cheese and chive canapes

Mini Falafel with Cucumber Yoghurt

Japanese style nori rolls

Mini vol-au-vents with wild mushrooms and basil

Satay chicken sticks with sweet chilli and peanut sauce

House made mini quiches

Mini spring rolls

Salt and pepper squid

Cheese and spinach filo triangles

Fish pieces with lemon

Vegetable samosas

Olives and sun dried tomatoes Frittata with Balsamic Glaze



Starters

Pumpkin soup with basil

Thai chicken salad

Pork and cashew filo parcel with plum sauce

Chicken and mushroom blini stack

Seafood and saffron risotto

Asparagus salad with crisp pancetta, baby rocket
& shaved parmesan, lemon dressing

Chicken and leek ravioli with toasted pine nuts, fresh basil
and a creamy sauce



Main Courses

Prosciutto wrapped chicken stuffed with brie, served with a rich white sauce on a bed of risotto

Pan fried scotch fillet with red wine, bacon and mushroom sauce served on roast potato and baby spinach

Baked fillet of blue eye cod with roast Mediterranean vegetables and a red pepper sauce

Atlantic salmon fillet drizzled with chilli mint salsa and served with a pear and rocket salad

Pork escalope with brandied apple, herb dumplings and sweet potato mash

Olive crusted lamb rump with potato gratin and wilted greens topped with a red wine sauce

Garlic infused veal medallions crumbed with parmesan and poppy seed topped with Mediterranean vegetable salsa and tomato and basil relish



Children's Menu

Bread roll

Main

Chicken nuggets

Cocktail Fish

Calamari

Sausages

All served with chips and salad or seasonal vegetables

Dessert

Ice Cream Sundae

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Desserts

Sticky banana and pecan pudding with butterscotch sauce

Strawberry ice cup Romanoff with roast almonds

Dark chocolate mud cake with raspberry coulis

Assorted cheeses with dried fruit and crackers

Wild berry bavarois with blended passionfruit and strawberry

House baked cheesecake with mango puree and double cream

You are welcome to bring your own birthday or wedding cake.
For as little as \$4.00 pp we will portion, decorate and serve
the cake of your choice to you and your guest