

Plated Menus.

\$70
PER PERSON

Two Courses

Select two entree + two main or main + two dessert for alternate drop

\$80
PER PERSON

Three Courses

Select two entree + two main + two dessert for alternate drop

Entree

King fish ceviche with apple & papaya slaw **GF** **DF**

Vegan scallops with a mint pea puree, crispy vegan bacon bits **VGN** **GF**

Braised beef cheeks with red wine jus & butternut pumpkin **GF**

Trio of beetroot goats cheese salad **V**

Basil pannacotta with tomato relish puree & whipped mascarpone **V** **GF**

Mussels in Mediterranean sailor's sauce with crispy garlic & truffle infused bread

Confit duck breast with soba noodle salad & ginger tamari dressing **GF** **DF**

Kangaroo carpaccio with goats cheese, pinenuts, rocket salad & toasted sourdough

Tea smoked tomato tart with basil & feta topped with rocket salad **V**

Poached prawn and avocado with mango and chilli salsa **GF** **DF** **HAL**

Crispy twiced cooked pork belly with fresh Thai salad **GF**

Main

Macdamia crusted barramundi with wattle seed crisp, tomato, fennel & basil chutney & steam broccolini **GF** **DF**

Confit duck Maryland with lemon myrtle parsnip puree, warrigal greens & a smoked adagial plum sauce

Roast vegetable & Halloumi stack with a pistou sauce & salad **V** **GF**

Braised lamb shank with red wine mushroom reduction, fresh herb pomme puree & heirloom carrots **GF**

Herb & parmesan crusted chicken breast with potato galette, baby carrots & Puttanesca sauce **GF**

Apple & rhubarb stuffed pork belly, confit potato, Dutch carrots & apple glaze **GF**

Pumpkin & sage raviolini with white wine sauce, toasted walnuts, baby spinach & cherry tomato **V**

Sirloin steak with crispy polenta chip, broccolini, black garlic butter & red wine jus

Moroccan crusted salmon fillet with tomato & caper salsa, asparagus & potato galette **GF**

Sides Your selection of two sides.

Harissa roasted carrots & two potato salad

Roasted baby chat potatoes with rosemary salt

Vegan caprese salad with peaches & arugula

Beet, citrus & chicory salad with ricotta salata & pistachios

Garlic & herb foccacia

ADD sides - \$5pp



Dessert

Lemon myrtle pannacotta with berry coulis, whipped cream & strawberries **V** **GF**

Homemade caramel tart topped with dark chocolate, Persian fairy floss & berry anglaise **V**

Homemade lemon meringue tart with whipped cream, fresh berries & gold dusted soil **V**

Chocolate mousse, pistachio crumber & raspberry coulis **V** **GF**

Apple, rhubarb & macadamia crumble with fresh cream **V**

Italian mille-feuille with coffee infused chocolate ganache & fresh berries **V**

Sicilian cannoli filled with crème patisserie, white chocolate sauce & candy pistachio **V**

*Based on a minimum of 20 guests

*Room hire may apply



Gala Dinner.

We understand that every event is unique, we offer a tailored approach to menu selection. Our team works closely with you to craft a package that perfectly complements your event's requirements.

FROM
\$105
PER PERSON

Pre-dinner drinks served on arrival

Freshly baked bread roll per person

Two course plated meal served on an alternate basis

Four hour standard beverage package including red, white & sparkling wine, bottled beers, soft drinks, mineral water & juices

Freshly brewed tea & coffee station

Cash bar or bar tab facilities available for spirits

Aspire table centrepieces

Parquetry dance floor

Your choice of white or black table linen & linen napkins

Data projector, screen, lectern & microphone

Four hour room hire

*Based on a minimum of 80 guests

Beverage Packages.

Standard

\$29 Two Hours
PER PERSON

\$38 Three Hours
PER PERSON

\$49 Four Hours
PER PERSON

Willowglen Semillon Sauvignon Blanc,
Riverina, NSW

Willowglen Cabernet Merlot,
Riverina, NSW

Willowglen Sparkling Brut,
Riverina, NSW

A selection of bottled beers

A selection of soft drinks, juices &
mineral water

Freshly brewed coffee & tea station

Premium

\$39 Two Hours
PER PERSON

\$48 Three Hours
PER PERSON

\$59 Four Hours
PER PERSON

Silos Estate Semillon Chardonnay

Artemis Pinot Noir

Centennial Brut Traditionelle

A selection of premium bottled beers

A selection of soft drinks, juices &
mineral water

Freshly brewed coffee & tea station

Non-Alcoholic

\$15 Two Hours
PER PERSON

\$18 Three Hours
PER PERSON

\$21 Four Hours
PER PERSON

A selection of soft drinks, juices &
mineral water

Freshly brewed coffee & tea station

Tea & Coffee Station

\$6.50 One Hour
PER PERSON
Percolated coffee &
selection of teas

\$12 Up to Eight Hours
PER PERSON
Percolated coffee &
selection of teas

\$7.50 One Hour
PER PERSON
Nespresso coffee &
selection of teas

\$13 Up to Eight Hours
PER PERSON
Nespresso coffee &
selection of teas

*Based on a minimum of 20 guests

Canapé Packages.

\$30
PER PERSON

6 Pieces

Select up to 3 hot canapé pieces per person

\$40
PER PERSON

8 Pieces

Select up to 5 hot canapé pieces per person

\$50
PER PERSON

10 Pieces

Select up to 7 hot canapé pieces per person

Cold Canapé

Vegetable involtini with balsamic glaze **VGN** **GF**

Beef involtini with red wine glaze **DF** **GF**

Smoked salmon mousse on crostini topped with salmon caviar

Pumpkin, pistachio & feta bruschetta **V**

Nori rolls **VGN** **GF**

Rice paper rolls **VGN** **GF**

Antipasto skewers **GF**

Sweet potato, avocado & pancetta bites **GF**

Golden beetroot, walnuts & goats cheese bites **GF**

Duck pancakes **DF** **GF**

Prosciutto & bocconcini skewers **GF**

Hot Canapé

Vegetable potato spun balls **VGN**

Lemon myrtle salt & pepper squid **DF**

Homemade pork & fennel sausages with tomato relish

Pumpkin arancini with black garlic aioli **VGN** **GF**

Lamb kofta skewers **DF** **GF**

Chicken skewers (client to choose butter chicken, satay, honey garlic soy or teriyaki) **DF** **GF**

Coconut prawns with mango coconut chutney **DF** **GF**

Butter chicken wellington

Mushroom & goats cheese wellington **V**

Beef burgundy pies

Stuffed roasted chat potato cups **VGN** **GF**

Pork & fennel sausage rolls with tomato relish

Wagyu beef sliders

Fried chicken sliders

Halloumi chicken sliders **V**

Pulled pork sliders

Beetroot falafel sliders **VGN**



Substantial Noodle Boxes

Upgrade one or more of your canapés to a substantial noodle box .
ADD \$4.50 per person, noodle box.

Calabrese pasta with beef ragu, peas & parmesan

Roasted fennel, carrot, cous cous, tarragon & Haloumi **V**

Gazpacho salad with tomato, celery, cucumber, Spanish onion, olives, chilli, parsley & sherry vinegar dressing **VGN**

Prawn cocktail **GF**

Beef bourguignon with jasmine rice **DF** **GF**

Braised beef cheeks with red wine & Paris mash **DF** **GF**

Chilli con carne with steamed rice **DF** **GF**

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*Room hire may apply

Beverage List.

Aspire's wine list has been created to include the finest regional wines featuring popular interstate and international wine regions. Create your own beverage selection from our function wine list or to enhance your culinary experience, our qualified sommelier will happily match wines to your menu selections.

All beverages selected from this menu will be charged on consumption to your group account or for your guests to purchase.



Non-Alcoholic

- Soft Drink or Juice \$4
- Sparkling Water \$5

Sparkling Wine

- Willowglen Sparkling Brut Riverina NSW \$40
- Silos Estate Sparkling Shoalhaven NSW \$48
- Centennial Brut Traditionelle Southern Highlands NSW \$62

BOTTLE PRICE

White & Rosé

- Willowglen Semillon Sauvignon Blanc Riverina NSW \$40
- Willowglen Moscato Riverina NSW \$40
- Coolangatta Chardonnay Shoalhaven NSW \$48
- Silos Estate Pinot Grigio Shoalhaven NSW \$48
- La Boheme Rose Yarra Valley VIC \$54

BOTTLE PRICE

Red Wine

- Willowglen Cabernet Merlot Riverina NSW \$40
- Silos Estate Shiraz Cabernet Shoalhaven NSW \$48
- Artemis Pinot Noir Southern Highlands NSW \$54

BOTTLE PRICE

Beers

- Hahn Light \$7
- James Boags Premium Light \$8
- James Boags Premium \$9
- XXXX \$8.50
- Hahn Super Dry \$9
- Furphy \$9

BOTTLE PRICE

*Our selection of premium beers are available on request.