

## GRAND VIEW HOTEL FUNCTION MENUS

### Canapes & Platters

Served for 1 hour Please select 5 \$17.00 Per Person  
Served for 2 hours Please select 5 \$30.00 Per Person  
Or  
Served for ½ hour Please select 4 \$14.00 Per Person

#### COLD

Profiteroles w Roquefort Cheese, Cream & Chives  
Mixed Mushroom Frittata w Smoked Tomato Relish  
Smoked Salmon Mini Bruschetta  
Prawn Cocktail Style  
Hoisin Beef on Asian Spoons  
Beetroot Tartlets w Cream Cheese & Sundried Tomato Mousse  
Roasted Chicken Breast w Curry Mayonnaise

#### HOT

Meat Balls a la Normande (3 per serve)  
Mushroom and Truffle Oil Arancini  
Basque Salt Cod Croquettes  
Mini Samosa  
Steamed Dim Sims w Lime & Soy Dressing  
Mini Vegetarian Spring Rolls w Ginger & Soy Dipping Sauce  
Deep Fried Camembert  
Tomato & Ricotta Tartlett

### Cocktail Party Canapes

Served for 1 hour Please select 4 \$25.00 per person  
Served for 2 hours Please select 4 \$45.00 per person

Truffle Salt Crumbed Calamari  
Mixed Gourmet Pies  
Tempura Fish Goujons w Beer Battered Chips and Tartare Sauce  
Chicken w French Tarragon Vol Au Vent  
Homemade Roquefort and Leek Quiche  
Smoked Salmon Mousse on Melba Toast  
Selection of Dips

## GRAND VIEW HOTEL FUNCTION MENUS

### *Platters*

#### **ANTIPASTO & DIP PLATTER - \$55.00**

Marinated Grilled Vegetables  
Assorted Dips  
Cheeses  
Fresh Bread and Turkish Bread

#### **PLATTER 1 - \$65.00**

Smoked Salmon Paté served on Croutons  
Crispy Fried Chorizo Sausages  
Marinated Olives w/ Lemon Fresh Thyme  
Vegetable Samosa w/ Indian Herbs & Spices  
Thai Chicken Glass Noodle Spring Roll Sweet Chilli Sauce  
Beer Battered Chips (hot)

#### **PLATTER 2 - \$75.00**

Smoked Salmon Paté served on Croutons  
Assorted Sushi Selection w/ Japanese Soy and Wasabi  
Marinated Olives w/ Lemon Fresh Thyme  
Vegetable Samosa w/ Indian Herbs and Spices  
Thai Chicken Glass Noodle Spring Roll Sweet Chilli Sauce  
Beer Battered Chips

## GRAND VIEW HOTEL FUNCTION MENUS

### *Buffets*

Minimum 50 Guests

#### **Option 1**

*Breakfast Buffet - \$25.00pp*

Fresh Fruit Platters

Yoghurt

Cereal

Muffins

Croissants

Toast & Conserves

Chafing Dishes – Bacon, Sausages, Tomato, Mushrooms

Eggs – Choice of Scrambled, Poached or Fried

Orange Juice

Coffee & Tea

#### **Option 2**

*Traditional Buffet - \$55pp*

2 Roasts | Choice of:

Peppered Loin of Beef

Leg of Lamb

Chicken

Baker's Potato and Vegetables

2 Fork Dishes | Choice of:

Beef Burgundy

Beef Stroganoff

Veal in Mushroom & White Wine Sauce –

Chicken Curry

Chicken in Mushroom Sauce

Fried Rice or Steamed Rice

Poached Atlantic Salmon

Charcuteries | Gourmet Selection of Continental Cold Meats

5 Assorted Salads – Crusty Bread Rolls

Variety of Patisseries & Sweets

Coffee and Tea

**Seafood Extra (Market Price)**

## GRAND VIEW HOTEL FUNCTION MENUS

### *Function Menu*

#### **Option 1 – 3 Courses - \$50.00pp**

Any 2 Entrees & Any 2 Main Courses & Any 2 Desserts

#### **Option 2 – 2 Courses - \$45.00pp**

*All meals served alternately*

#### **Cold Entrees**

Smoked Salmon w Kipler Potato Salad & Creme Fraiche

Twice Baked Gruyere Souffle on a Peppered Spinach Salad

Beef Tortellini, Asparagus Spears, Parmesan, Thyme Soubise

Marinated Thai Beef Salad w Glass Noddles, Fresh Coriander & Crashed Peanuts

#### **Main Courses**

Grilled Marinated Chicken Supreme served w Sauteed Potatoes and Fresh Vegetables and a Pistachio Hollandaise

Pan Seared White Fish w Sauteed Potatoes and Fresh Vegetables w a Lemon Beurre Blanc

Oven Roasted Sirloin served w Sauteed Potatoes and Fresh Vegetables w a Red Wine Jus

#### **Desserts**

Blueberry Charlotte w Red Fruit Coulis

Vanilla Pannacotta w Minted local Strawberries

Warm centred Chocolate Pudding w Cappuccino Sauce

Tea & Coffee

NB Vegetarian options on request

## GRAND VIEW HOTEL FUNCTION MENUS

**Option 3 – 3 Courses - \$60.00pp**  
**Any 2 Entrees & Any 2 Main Courses & Any 2 Desserts OR**

**Option 4 - 2 Courses - \$50.00**

*All Meals Served Alternately*

### **Hot Entrees**

Basil Gnocchi w double smoked Bacon in Roquefort Sauce

Pan Fried Cuttlefish w Potato & Almond Salad & warm Spanish Vinegar Dressing

### **Cold Entrees**

Marinated Buffalo Mozzarella w Rocket Salad Orange Segment & Crispy Prosciutto

Beef Bresola w Baby Beetroot & Horseradish Cream

### **Main Courses**

Moroccan Spiced Chicken Breast w Saffron Couscous, preserved Lemon Coriander and Cumin Raita

Ricotta and Spinach Ravioli w Almonds, Mango

180gm Eye Fillet resting on a whipped Pommes Mousseline w Asparagus & Balsamic Jus

Fresh Fish of the Day served with Potato & Fennel & Tomato Confit Salad w a Lemon Dressing

### **Desserts**

Poached Pears in Grenache Wine w Clotted Cream

Vanilla Panacotta w Minted Strawberries

Crepes filled w Macadamia Mousse & Blackcurrant Coulis

Tea & Coffee

## GRAND VIEW HOTEL FUNCTION MENUS

**Option 5 – 3 Courses - \$70.00pp**  
**Any 2 Entrees & Any 2 Main Courses & Any 2 Desserts OR**

**Option 6 - 2 Courses - \$55.00 pp**

*All Meals Served Alternately*

### **Hot Entrees**

Tartlet of Goat Cheese, French Tarragon and Rocket Salad

Shell Fish Bisque w Prawn Meat, Watercress and Truffle Scented Chantilly

### **Cold Entrees**

Moroccan Lamb Fillet on Mint Tabouleh & Raita

Salmon Tartare on Avocado and Potato Salad w Crab Meat Rilletes

### **Main Courses**

Roasted Duck Leg w Onions in Burgundy Wine W Pommes Sautees

Venison Loin w Potato Rosti, Baby Carrots and Peppercorn Sauce

Fresh Fish w Porcini Risotto, Baby Asparagus and Champagne Veloute

### **Desserts**

Flaming Crème Brulee w Biscotti

Warm centred Chocolate Pudding w Cappuccino Sauce

Crepes Filled w Macadamia Mousse and Blackcurrant Coulis

Tea & Coffee

NB Vegetarian options on request

**All Meals are served alternately**

## GRAND VIEW HOTEL FUNCTION MENUS

### *Seminar Menu*

#### **Option 1**

\$20.00pp

Mixed Fingers of Sandwiches - choice of fillings  
(3-4 Fingers per person)

Mixed Platter of Patisseries & Fresh Seasonal Fruit  
Orange Juice - 1 Glass per person  
Coffee & Tea

#### **Option 2**

*Light Cold Buffet Luncheon - \$30.00pp*

Selection of Continental Cold Cuts & Cheese  
Assorted Breads  
Potato & Egg Salad  
Tomato & Green Salad  
Condiments  
Fresh Seasonal Fruit Platter  
Variety of Patisseries  
Orange Juice - 1 Glass per person  
Coffee & Tea