

THE 
VODGE



EVENTS CATERING



CATERING OPTIONS

Catering Options*:

Food Station :	\$55 per person
Cocktail Style:	\$65 per person
Shared Feast:	\$85 per person
Plated 3 course:	\$105 per person

*Minimum 50 people.

All options include:

Tea and Coffee:

Tea, coffee and biscotti at the end of the meal.

WELCOME NIGHT BY THE RIVER

\$4,500

We will throw you a welcome party as your guests all arrive to The Lodge for your event! The River Quarter including the terrace, deck and river room is the perfect place for this as we get the fire roaring, you have your own private bar overlooking the river and a choice of indoor and outdoor spaces.

You can also host your welcome dinner by the pool; the choice is yours!

Pizza and Antipasto Night

A mix of pizzas made fresh and served by the slice by our roaming waiters as well as being, placed whole and sliced on a central grazing table along with a mix of antipasto, sides, donuts and more. We also serve sodas, water and sparkling.

Limoncello spritz bar: Add a Limoncello bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)





BREAKFAST

Breakfast is included for two mornings for all guests staying in house.
This is a wonderful grazing buffet served in Lulu’s Restaurant at a time of your choice between 7am and 10:30am.

- The buffet includes hot and cold items such as:
- Cereals, granola, muesli, nuts, yoghurts and milks.
 - Pastries, danishes, banana bread, muffins, breads and croissants.
 - Pancakes, maple syrup, fresh berries and Nutella.
 - Fresh and dried fruit, cheese and cold cuts.
 - Smoked salmon, cucumber, cherry tomatoes, green leaves and bagels.
 - Bacon and Egg rolls with sauces and condiments.
 - Apple juice, orange juice, water, coffee and tea.

- + \$3500 for an extra breakfast on an additional day
- + \$25 per guest for any extra over 136
- + Add Sparkling champagne & Mimosa bar for \$15pp

AFTERNOON GRAZE

\$3,500

Grazing table for your served before the meal.

GRAZING TABLE

Brie Cheese with fresh fruits

Blue Cheese with quince and dried fruits

Goats Cheese, Labneh, fetta, Cheddar Cheese

Breads, Grissini, sourdough, lavosh, pretzels, and crackers

Pancetta, salami, leg ham, prosciutto

Olives, semi-dred tomatoes and antipasti

Chargrilled and marinated vegetables: eggplant, zucchini, capsicum,

marinated and pickled vegetables: carrot, raddish, cucumbers, onions, turnips

Seasonal fresh fruit

A selection of dips and crudite

+ Oyster Station (2 per person) \$10pp

+ Cooked Cold Prawn (2 per person) \$10pp





FOOD STATIONS

\$35 per person

Host a pool party and soak up all the Lodge vibes!

Tacos and Tequila

Tacos and nachos station including beans, beef, pork, chicken, cheese, lettuce, tomatoes, guacamole, sour cream, tortillas, tortilla chips, salsa, queso, jalapenos, herbs, sauce, churros, chocolate fudge sauce, dulce de leche, whipped cream and fresh strawberries.

Margherita Bar: Add a Margs bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

Bougie Burger Bar

The coolest burger bar with fresh burger patties (chicken, beef, fish, veggie), burger buns including brioche, crusty rolls, milks buns, and all the fixings: sliced cheeses, tomato, bacon, lettuce, pickles, onions, jalapenos, relish, mustards, aioli, chilli mayo, burger sauce, tomato sauce, bbq sauce etc.

Aperol Bar: Add an Aperol bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

Mediterranean Mezze

A fun mezze bar and DIY souvlaki/kebab station including chicken, lamb and beef skewers, pita bread and Lebanese bread, hummus, baba ganoush, garlic dip, spinach dip, halloumi, Greek salad, fatoush salad, tabbouli, grilled octopus, tomatoes, cucumbers, carrots, pickled veg, sauces and condiments

Gin Bar: Add a Gin bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

These catering options can be adapted for your event dinner and themed food station and would be much more substantial and would be priced from \$55pp.

SNACKS & BREAKS

BREAKFAST

Coffee and pastry: \$10 per head

Can be served casually from the bar, seated in restaurant or working breakfast in conference room.

Breakfas basket: \$30 per head

Muesli, milk, fruit, yoghurt, assorted pastries, prosciutto, cheese and orange juice.

MORNING and AFTERNOON TEA

Option 1: \$20 per head

Includes tea, coffee, water, and one choice of sweet or savoury.

Sweet: caramel slice, danishes, pastries, cookie and fruit muffin.

Savoury: savoury pastry, savoury muffin and zucchini fritter.

Option 2: \$30 per head

Includes tea, coffee, water, sandwiches, wraps, pasta salad and pumpkin, fetta and spinach salad served buffe style.

Option 3: \$36 per head

Includes tea, coffee, water, and one choice of grazing board or fruit platter.

Grazing board: serves 3

Fruit platter: serves 3





COCKTAIL STYLE \$65PP

DINNER SERVICE

For cocktail style dinner we set up an incredible feasting table which is laden with gorgeous foods of your choice including substantial canapes, bite sized canapes as well as sides and food that can be easily eaten while standing and mingling. Our team will also roam with canapes to serve your guests wherever they are within the Function Hall and deck. You choose:

3 substantial bowls
3 hot canapes
3 cold

DESSERT

Tea, coffee and biscotti included.

+ You can add a dessert table for an extra cost



SHARED FEAST

MENU \$85 PP

DINNER SERVICE

Served on the table to begin: Focaccia with local olive oil and balsamic served with Olives

2 entrees, 3 mains, 3 sides

ENTREES

Roast Pumpkin and Sage Ravioli with a burnt butter sauce

Tuna crudo, avocado, lemon, ginger

Crispy Pork Belly, cauliflower puree and apple sauce

Kingfish Ceviche cured in beetrot, finger lime, chilli, pickled raddish

Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam

Duck liver Pate served with toasted brioche, cronichons

Chilli and salt squid with lemon tartare

MAINS

Gnochhi with Porcini mushroom and truffle cream sauce

Orecchiette with crab, white wine, lemon, chilli and garlic

Spinach and Ricotta Canneloni with tomato ragu and bechamel

Harissa marinated eggplant grilled and served with goats curd

Slow cooked lamb shoulder with tomato ragu and salsa verde

Snapper with zucchini salad and a lemon caper butter sauce

Steamed John Dory with red curry and green herbs

Whole side of Salmon with yoghurt, lemon, caper berries

Braised beef cheeks with shiraz and tarragon polenta

Roast Chicken with with sage and macadamia stuffing and thyme gravy

Chicken breast, polenta, wild mushroom cream

Duck L'orange with green beans and caramelised onions

Sweet potato, chickpea and vegetable curry with coconut rice

Wagyu with rice and a honey miso sauce and pickled radish

Tandoori Chicken with pickled onion and fresh lemon

SIDES

Smashed, twice cooked roast potatoes with rosemary

Rocket and pear salad with parmesan cheese

Garden Salad with mixed leaves, tomatoes, white wine and mustard vinaigrette

Mixed Roast Root Vegetables

Dutch carrots with labneh, pistachios and pomegranate

Chinese Greens

Naan Bread

Basmati Rice

Steam Jasmine Rice

DESSERT

Tea, coffee and biscotti included.

+ You can add dessert table for an extra cost



THREE COURSE MENU

\$105 PP

DINNER SERVICE

Served on the table to begin: Dinner roll with butter

Choice of:

2 entrees, 2 mains, 3 sides, 2 desserts

ENTREES

- Roast Pumpkin and Sage Ravioli with a burnt butter sauce
- Tuna Tartar, avocado, lemon, ginger
- Crispy Pork Belly, cauliflower puree, balsamic brussel sprout
- Kingfish Ceviche cured in beetroot, finger lime, chilli, pickled raddish
- Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam
- Duck Rillettes served with toasted brioche and crème fraiche
- Chilli and salt squid with lemon tartare

MAINS

- Harissa marinated eggplant grilled and served with goats curd
- Snapper, garlic potato mash, zucchini salad and a lemon caper butter sauce
- Salmon with kipfler potatoes, green beans and bernaïse sauce
- Scotch fillet, with potato gratin, dutch carrots and shiraz jus
- Chicken supreme, polenta, broccolini, wild mushroom cream
- Duck L’orange with green beans and caramelise onions
- Sweet potato, chickpea and vegetable curry with coconut rice
- Wagyu with rice and a honey miso sauce and pickled radish
- Tandoori Chicken with pickled onion and fresh lemon
- Steamed John Dory with red curry and green herbs

SIDES

- Smashed, twice cooked roast potatoes with rosemary
- Rocket and pear salad with parmesan
- Garden Salad with mixed leaves, tomatoes, white wine and mustard vinaigrette
- Mixed Roast Root Vegetables
- Dutch carrots with labneh, pistachios and pomegranate
- Chinese Greens
- Naan Bread
- Basmati Rice
- Steam Jasmine Rice

DESSERTS

- Eton Mess
- Vanilla bean panacotta with raspberries
- Valrohna Chocolate Tart with hazelnut brittle and fresh cream
- Burnt Basque Cheese cake with passionfruit
- Apple crumble with cream anglaise

Tea, coffee and biscotti included.



SELECTION OF CANAPES

If you are going with cocktail, choose 3 of each of these categories which is included in the package. If you want extra canapes or want to add canapes to a different package, price are as below:

COLDS \$6 each

Duck live parfait served on toasted bread with caramelised balsamic onions
Rice paper rolls with Asian dipping sauce-chicken - tofu - mushroom-pork
Bruschetta with fetta tomato onion balsamic
Broad bean bruschetta with pecorini
Rare roast beef crostini with horse radish crème fraiche
Smoked salmon blini with chives and roe
Goats cheese and beetroot tartlet
Duck Rillettes served with toasted brioche and crème fraiche
Tuna Tartar, avocado, lemon, ginger
Kingfish Ceviche cured in beetroot, finger lime, chilli, pickled raddish
Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam
Duck liver Pate on crostini with onion jam

HOTS \$6 each

Celeriac remoulade with hot smoked trout
Spring roll with sweet chilli dipping sauce
Lemon pepper prawns with aioli
Szechuan squid with saffron aioli
Tempura asparagus with hollandaise
Assorted Asian dumplings with ponzu sauce
Street taco with tempura fish, pickled red cabbage slaw, chipotle aioli
Street taco with beans, pickled red cabbage slaw, chipotle aioli
Street taco with chicken, papaya salad and pico de gayo
Pork and Fennel sausage rolls
Yakitori chicken skewers
Porcini mushroom arancini with truffle aioli
Jamon and Manchego croquette
Croque Monsieur
Chicken Skewers, coconut satay sauce and fresh coriander
Crispy pork belly bite on betel leaf with caramelised balsamic
Salt and Pepper Calamari with chilli lime mayo
Hot dogs in brioche with mustard, aioli and ketchup
Seared scallop with pancetta and ponzu

SUBSTANTIAL \$11 each

Beef sliders with house pickles
Paella with chorizo and prawn
Fish and Chips
Chicken tikka massalla with white rice
Gnocchi with Porcini mushroom and truffle cream sauce
Orecchiette with crab, white wine, lemon, chilli and garlic
Roast Pumpkin and Sage Ravioli with a burnt butter sauce
Prawn and noodle salad, stir fried vegetables with nam jim dressing
Pulled pork slider with cabbage slaw and chilli aioli
Soy caramelised sticky lamb ribs with ginger, sesame and lemon
Panko crusted chicken with an avocado and iceberg salad and dill aioli
Fillet of fish with with brioche slider, tempura fish, melted cheese slice and tartare
Spicy fried rice nasi goreng style with mushrooms and sweet soy
Beef penang curry with kaffir lime and jasmine rice
Caesar salad with cos lettuce, crispy pancetta, anchovy emulson, egg
Roast dutch carrots with labneh
Thai beef rump with rice noodles, lime and crispy onions
Hot smoked salmon with soba noodles, cabbage and sesame dressing



ADDITIONS

You can add any of these items to your event:

Kids menu (12 and under) \$15pp

Spaghetti Bolognese

Nuggets and Chips or steamed vegetable

Fish and Chips or steamed vegetable

Hawaiian or Margarita pizza

Supplier meals \$40pp

Plated selection of the meal, plated by the chefs and non-alcoholic beverages.

Dessert Bar \$20pp

All of the below served on a table as a buffet and styled by our team:

- Selection of petit four
- Eton Mess
- Vanilla bean panacotta with raspberries
- Valrohna Chocolate Tart with hazelnut brittle and fresh cream
- Burnt Basque Cheese cake with passionfruit
- Apple crumble tarts
- Banoffee Tart
- Lemon and passionfruit curd tart
- Selection of fresh fruit
- Cheese board with crackers and dried fruit

ADDITIONS:

Oyster Bar	\$10 per person
Prawn Bar	\$10 per person
Extra hot/cold canapes	\$6 per canape
Extra substantial canapes	\$11 per canape

