

Cocktail Style

Hot Selection

Cocktail Spring Rolls with chilli dipping sauce
Cocktail vegetable Samosas with creamy chilli sauce
Mini Quiche (various fillings)
Meatballs
Spicy Wedges
Chicken & Pesto Sausage Rolls
Cherry Tomato & Spinach Quiches
Pizzas with assorted toppings
Chicken Satays with Peanut dressing
Vegetable Dim Sims with Honey Soy sauce

Cold Selection

Selection of dips, pate & cheeses served with crackers & crisp vegetables
Various Bruschetta toppings on Apex breads
Club Sandwiches (chicken with wholegrain mustard & wild rocket)
Assorted Ribbon Sandwiches

Price

<i>2 hour duration (9 items)</i>	<i>\$27.00 per person</i>
<i>3 hour duration (12 items)</i>	<i>\$36.00 per person</i>

NB: Minimum of 50 guests required
Prices above do not include beverages

Hors d'oeuvres

Hot Selection

Spring Rolls

Samosas

Mini Quiche

Meatballs

Spicy Wedges

Pizza Toasts

Cold Selection

Selection of dips, pate & cheeses served with crackers & crisp vegetables

Caramelized Onion tartlets

Bruschetta

Mini Club Sandwiches

(\$8.00pp for selection of 4)

Entrée

Thai Chicken Noodle Soup

Roast Pumpkin Soup

Potato & Leek Soup

King Prawns with Avocado, Sundried Tomato & greens

Tangy Chicken Shaslicks

Thai Beef Salad

Potato Pancakes with Smoked Salmon

Main Course

*Smorgasbord of hot beef, lamb, pork, chicken or turkey roast
(choice of 2) served with seasonal roast or steamed vegetables*

or

*Platters of cold Barossa meats with a
choice of 5 seasonal salads*

or alternate drop

Roast rack of lamb encrusted in herbs

Fillet of Beef wrapped in bacon served with a mushroom sauce

Chicken breast fillet served with a Tangy Salsa

or filled with Spinach, Ham & Mozzarella Cheese

Baked Atlantic Salmon with white wine sauce (additional \$2 pp)

Dessert

Chocolate Mud Cake served with Raspberry Coulis and fresh cream

Sticky Date Pudding served with a Butterscotch Sauce and ice-cream

Individual Meringues filled with fresh seasonal fruits and cream

Fresh Fruit Salad and Icecream

Apple Crumble with a dollop of fresh cream

Beverages

The Barossa Arts and Convention Centre offers a wide variety of quality wines which may be purchased on a consumption basis

WINES

*Mengler View: Merlot, Cabernet Sauvignon,
Reisling, Chardonnay, Rosé*

Jacobs Creek: Sparkling White

\$24.00 per 700ml bottle

Other wines are available on request - POA

BEER

*Hahn Light
Coopers Pale Ale*

\$5.00 per 375ml bottle

Other beers are available on request - POA

SOFT DRINKS & FRUIT JUICE

\$2.50 per glass

\$7.50 per jug

A \$7.50 corkage fee applies for wine supplied by the Hirer

NB: BYO applies to wine only - It is not permitted for any other beverages

Menu Prices

*3 courses
(alternate drop)* *\$55.00 per person*

*3 courses
(fixed menu)* *\$52.50 per person*

*2 courses
Smorgasbord + Dessert (alternate drop)* *\$45.50 per person*

*Smorgasbord + Entrée & Dessert
(alternate drop)* *\$55.00 per person*

*All meals served with Bread Rolls,
Tea & Coffee and After Dinner Mints*

*We are flexible and would be delighted to tailor a menu
to suit your specific needs*

*Note: The above prices include 10 person round table settings
dressed in white linen, chairs, all crockery, cutlery and
glasses. Minimum of 50 persons applies.*

Venue Hire

The Glass Room *\$870/day*

The Eckermann Theatre *\$1130/day*

Please note: All prices are GST Excluded