

Barossa Arts & Convention Centre

Magnolia Road, Tanunda SA 5352

Phone: 8561 4299 Fax: 8563 0066

Email: bacc@faith.sa.edu.au

Website: www.barossaconvention.org

Special Occasion 2011

*Information & Menu
Selections*

Cocktail Style

Hot Selection

Cocktail Spring Roll
Cocktail Vegetable Samosas
Meatballs
Spicy Wedges

(All above served with soy sauce or sour cream & chilli sauce)

Mini Quiche (various fillings)
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>\$30.00 per person</i>
<i>3 hour duration (12 items)</i>	<i>\$39.50 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
(\$9.00pp 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 \$3.50pp)*

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 ice-cream
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, Sparkling Shiraz
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) \$60.00 per person*

*3 courses
(fixed menu) \$57.50 per person*

*2 courses
Smorgasbord + Dessert (alternate drop) \$50.00 per person*

*Smorgasbord + Entrée & Dessert
(alternate drop) \$60.00 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 Glassroom \$950/day

The Eckermann Theatre \$1250/day

Prices are valid until 31st December, 2011 and are GST Exclusive