



Damien
ON FISHER

◊ EVENTS INFORMATION PACKAGE ◊



◊ EVENT OPTIONS ◊

COCKTAIL PLATTERS

(minimum 20 people)

SEATED LUNCH/DINNER

set menu and alternate drop options (minimum 20 people)

HIGH TEA

(minimum 15 people)

◊ ROOM/SPACE HIRE ◊

CONFERENCE ROOM \$175

(maximum seating 25 people)

featuring HDMI connected TV screen and mood lighting

AUDITORIUM \$260

(maximum seating 100 people)

featuring stage, microphones, lectern and large projector screen

RESTAURANT / CAFÉ \$350

(maximum seating 120 people)

*featuring a large open space with a fully ranged bar
and art exhibition exposure*

GREAT HALL \$500

featuring a huge light filled space with the ability to host 150+ people

ROSE GARDEN \$120

featuring alfresco dining, umbrellas and evening mood lighting

Please contact our Event Manager for any inquiries to help tailor your event.



◊ SEATED LUNCH/DINNER ◊

*pricing starting from \$55.00 per head for alternate drop
pricing starting from \$60.00 per head for set menu choice*

◊ STARTER SELECTION ◊

HOUSE-MADE SOUP

*options available upon request
gluten and dairy free options available*

HOUSE-MADE DIPS WITH GRILLED FLATBREAD

HOT SMOKED OCEAN TROUT SALAD

*served with mixed leaf, spanish onion, citrus segments,
pomegranates and goats curd*

GARLIC PRAWNS

served with a creamy garlic sauce and jasmine rice

SALT AND PEPPER CHICKEN

served on mixed leaf, roast capsicum and feta salad with basil aioli

CAESAR SALAD

served with egg, bacon, croutons, garlic anchovy dressing

BAROSSA FARMHOUSE PATÉ

served with roasted capsicum, mixed leaf and house-made crostini



◊ MAINS SELECTION ◊

ATLANTIC SALMON

pan seared with niçoise salad

CONE BAY BARRAMUNDI

pan seared with roasted seasonal vegetables

MSA BEEF FILLET

served medium rare with smashed potatoes and red wine jus

MURRAY VALLEY PORK FRENCH CUTLET

marinated and served with roasted vegetables and red wine jus

LAMB SHANKS

slow braised and served with smashed potatoes

CHICKEN BREAST

oven roasted and served with roasted vegetables and thyme jus

MUSHROOM AND ASPARAGUS RISOTTO

finished with parmesan shavings

◊ ADDITIONS ◊

HIGH TOP LOAF (serves 4)

cheesy seeded mustard, wholemeal loaf

ROASTED SEASONAL VEGETABLES (serves 4)

FRESH GREEN SALAD (serves 4)

peas, cucumber, cos lettuce, chives and feta



◊ DESSERT SELECTION ◊

LIME AND COCONUT PANNA COTTA

served with seasonal berries, toasted coconut, passionfruit and meringue

PECAN AND WHITE CHOCOLATE TART

served with vanilla ice cream

APPLE TART (GF)

served with vanilla ice-cream

BREAD AND BUTTER PUDDING

served warm with a cinnamon pouring cream

PETIT FOURS

served as a platter

◊ COFFEE / TEA ◊

Charges per head

barista tea / coffee – add \$4.50

percolated coffee / tea urns – add \$4.00

instant coffee / tea urns – add \$2.50



◊ COCKTAIL PLATTERS ◊

*3 options for \$15.50 per head
additional options \$4.50 each*

BLINIS

with smoked salmon on basil creamed cheese

HOUSE-MADE SANDWICHES (1 finger)

assorted fillings

MINI HOUSE-MADE CHICKPEA PATTIES

with minted yoghurt

COCKTAIL PASTRIES

pie, pastry, sausage roll

SPINACH & FETA FILO TRIANGLES

SALT & PEPPER CHICKEN

with caesar dipping sauce

MINI HOUSE-MADE QUICHE

lorraine and vegetarian

MUSHROOM ARANCINI BALLS

with basil aioli

CHICKEN TENDERLOIN SKEWERS

with basil aioli

VEGETABLE SPRING ROLLS

VEGETARIAN CURRY SAMOSAS



◊ SWEETS ◊

MINI SCONES
with jam and cream

MINI MUFFINS

ASSORTED DANISHES

MINI FILLED DOUGHNUTS
chocolate, apple or berry

FRUIT PLATTER

ASSORTED FRENCH PETIT FOURS



◊ HIGH TEA ◊

\$45 per person (15 people minimum)

GLASS OF BUBBLES

Tempus Two Blanc de Blanc

FINGER SANDWICHES

assorted fillings

WARM ASSORTED PASTRIES

mini sausage rolls and pasties

MINI HOUSE-MADE QUICHE

spinach and feta and lorraine

FILLED MINI DOUGHNUTS

chocolate, apple and berry

ASSORTED PETIT FOURS

TEA / COFFEE SELECTION