



OTWAY ESTATE CATERING PACKAGES 2015 / 2016



O t w a y E s t a t e
Winery and Brewery

Sorella Foods : 03 5236 2357 : sorellafoods@gmail.com

WELCOME

Thank you for considering Sorella Foods at Otway Estate for your function.

Crafting custom gourmet cuisine, with a provincial hint and rustic feel, Sorella Foods can tailor your menu for your occasion and your guests.

With tantalizing selections to choose from, Sorella Foods can help create the perfect assortment for your event or occasion. Based at the foothills of the Otways in the picturesque township of Birregurra, Sorella Foods are inspired by seasonal local produce and draw on 45 years of collective hospitality industry experience to deliver exceptional bespoke foods that will surprise and delight.



TERMS AND CONDITIONS

Deposit - a 50% deposit of quoted menu cost is required to confirm the date of your booking

Confirmation - final numbers are required no less than 14 days prior to your booking

Final payment ~ Final payment is required 14 days prior to the event.

Cancellations – All cancellations are required in writing. In the case of cancellation, the following applies:

- More than 6 months prior to the date of the function, a refund of your deposit is provided, less a \$150 cancellation fee
- Less than 6 months but more than 60 days prior to the date of the function, the deposit is non refundable unless the function space can be resold. In that case a \$150 cancellation fee applies.
- Less than 7 days notice prior to the function, the full menu cost is considered non refundable.

Beverages - Otway Estate is responsible for the supply and serving of beverages for your function.

TERMS AND CONDITIONS CONT

Staffing - All Staff are included in quoted menu prices

Dietary requirements - we are happy to provide for vegetarian, celiac and other dietary requirements with a minimum of five working days notice. Please note that we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products * - **gluten free items v - vegetarian items**

Linen – Table cloths and napkins (white Damask) are provided for in the cost of your function. Any variation of colour, chair covers and extras are the responsibility of the client.

Entertainment, Photographers, Flowers, Cakes and Decorations – Sorella Foods can assist you with a list of local providers. Engagements of any outside businesses is at your own cost.

Security - Function rooms booked for the purposes of: 18th birthday parties; 21st birthday parties; bucks parties; and/or functions otherwise deemed appropriate by management, may be required to have security provisions. This will be determined at the time of booking.

It is the responsibility of the Hirer to arrange, provide and pay for the security (or alternatively, Otway Estate can make security arrangements on behalf of the client (the costs of which will be borne by the client). Security personnel must arrive at least ½ hour before the scheduled start time of the function and be present throughout the duration of the function. All security personnel must have a current license; in accordance with applicable laws, and must have a current Responsible Service of Alcohol (RSA) Certificate. Security personnel are to provide license numbers to Otway Estate and record any incidents within the Incident Register.

Validity of Prices - These prices are valid for July 2015 till July 2016. We reserve the right to change the price if a variation to the quote is requested. While every endeavour is made to maintain prices as quoted, all costs are subject to change.

STANDARD PRICING

Package One - \$85.50 per person

5 savouries

2 mains 50/50

Coulis and cream as dessert to serve with your wedding cake

Tea and Coffee Station

Package Two (A) - \$95.00 per person

6 savouries

2 Entrees 50/50 drop

2 mains 50/50 drop

Coulis and cream as dessert to serve with your wedding cake

Tea and Coffee Station

Package Two (B)- \$95.00 per person

6 savouries
2 mains 50/50 drop
2 desserts 50/50 drop
Tea and coffee station with wedding cake

Package Three - \$110.00 per person

6 savouries
2 Entrees 50/50 drop
2 Mains 50/50 drop
2 Desserts or 3 Petit fours including wedding cake to the table
Tea and Coffee to the table

Please note that all packages are inclusive of staff costs.

All Guests Dietary Requirements Sorella Foods is happy to take care of, please just let us know of your needs.

COLD CANAPES

Homemade Sandwiches points or fingers –
Cucumber and dill cream cheese V
Chicken parsley and homemade mayonnaise
Lamb, mint and apple chutney

Fresh Oysters *
Natural on rock salt with lemon and lime wedges
Shot glasses of bloody Mary

Assorted Homemade Sushi ~ *
Californian rolls (tuna, salmon, prawn) or vegetarian selection
Rare beef and wasabi Sushi
White fish sashimi with Japanese chilli and toasted sesame dressing
accompanied by soy sauce, wasabi and pickled ginger

Mini Dill Blinis ~ topped with smoked salmon and dill sauce

Mini asparagus and taleggio cheese tarts V

Sweet potato blinis topped with Manuka honey crème fraiche V

Rare Beef on Rye Rounds, rare beef atop a mound of rocket and beetroot relish & horseradish cream

Prawn Sliders ~ freshly poached lobster tossed in a green herb mayonnaise atop a crouton

Tiny spicy prawn and micro herb salad atop of crispy wonton drizzled with nouc chum sauce

Smoked salmon pinwheels~ crepes filled with caper cream cheese spinach and smoked salmon cut into delicate pinwheels

Baby sesame bagels~ filled with smoked trout and crème fraiche

HOT CANAPES

Individual Corn Fritters ~ baby corn fritters topped with avocado guacamole, tomato and onion salsa with a dollop of crème fraiche V

Spanikopita – ricotta, spinach, onion, and pinenut filo parcels V

Homemade Baby Dim Sum steamed in bamboo baskets accompanied by soy sauce and sesame seed dipping sauces

Chicken and water chestnut

Pork and shiitake mushroom

Vegetarian Gyoza

Chicken Yakatori ~ tiny pieces of chicken fillet marinated in a rich yakatori sauce presented on toothpicks with a small baton of spring onion

Chicken pieces in Japanese panko crumbs and shaved coconut served with a mango mayonnaise

Mini chicken schnitzels topped with tomato relish and heidi gruyere

Individual Lamb and Veal Shepherds Pies ~ topped with kumera mash

and served with homemade tomato relish

Mini Kangaroo pies served with a bush tomato relish

Individual mini pizzas ~ an assortment of

Meredith goat's cheese, semi dried tomatoes, local olive tapenade,

Spanish Chorizo, tomato concase, buffalo mozzarella and basil pesto

Salt and pepper calamari with a capsicum mayonnaise

Garlic marinated prawns served with a lime aioli *

King Prawn sugar cane skewers char grilled and served with a wasabi mayonnaise

Smoked salmon accompanied by capers, Spanish onion rings with dill sauce, horseradish, lemon wedges and pumpernickel

Prawn twisters with lime aioli dipping sauce

ENTREE

Prosciutto, asparagus and Talleggio cheese tart

Salmon, ricotta cheese, dill and shallot tart

Pumpkin, fetta cheese and bacon quiche

Pissadelere ~ caramalised onion, Pedro Ximenez sherry, anchovies, thyme Birregurra Kalamata olives

Roasted vegetable, basil pesto and fetta cheese pie V

Individual Caramalised onion, Birregurra olive and Meredith Goats cheese tartlettes served with a wild rocket and parmesan salad

Antipasto -

Taramasalata, hummas and babaganoush dips with Lebanese bread, Birregurra olives, assorted salami, prosciutto, semi-dried tomatoes, Served with rustic local bread

Old fashioned Prawn cocktail ~ school prawns tossed through a mary rose sauce, shredded iceberg lettuce topped with a lemon wedge.

Roasted Goats cheese, caramelized pears and roasted walnut rocket salad V*

Twice Cooked Goats Cheese Soufflé accompanied by a chervil and endive salad V

Asian Pork belly served on a micro herb salad drizzled with a sticky Asian sauce

Prosciutto and Fennel risotto with Parmesan shavings with a small salad

Roasted Beetroot and Duck Risotto with Meredith goats feta with small salad E or Main

Oven Roasted Whiting with citrus and parsley gremolata, drizzled with lemon oil atop shredded radicchio and rocket salad dotted with salted capers Entree or Main *

Char grilled Moroccan quail with egg, olive cheek, parsley leaves with a lemon oil and pomegranate jewels *

MAIN COURSE

Ricotta, herb and cashew nut loaf served hot topped with a fresh tomato concasse accompanied by steamed seasonal greens V

Blue Eye Fillet ~ Topped with macadamia nut, coconut and wasabi crust with citrus wedges steamed baby chat potatoes and seasonal steamed greens

Roasted John Dory fillets with Serrano ham served on a broad bean, asparagus and pea braise

Fantastic Ouzo and dill Fish Pies served with mushy peas and steamed baby chat potatoes

Individual Chicken, bacon and artichoke pie with creamy veloute sauce accompanied by a potato crème and seasonal steamed vegetables

Chicken Marbella ~ free range chicken, Birregurra green olives, oregano, white wine casserole accompanied by a saffron rice pilaf and a small green salad *

MAIN COURSE cont

Otway Stout slow roasted Beef Cheeks served potato crème and a spinach puree broccolini

Greek Lamb ~ a smoked paprika, oregano, tomato infused chagrilled and presented on a mound of chunky Greek Salad with a dollop of labne *

Moroccan Lamb ~ Lamb backstrap rubbed in rasenhanout spice mix oven roasted accompanied by roasted baby vegetables and served with a generous dollop of beetroot, cumin yoghurt

Roasted fillet of Beef with creamy potato Béarnaise sauce and steamed greens

70's Style Beef Wellington ~ Eye fillet of beef smothered with chicken liver pate and sautéed mushrooms encased in a flaky pastry simply served with steamed baby chats and seasonal greens

Veal Rib Eye crumbed with parmesan cheese, walnuts and rosemary served atop a mound of roasted pumpkin risotto with a small rocket salad

Western Plains Pork rolled and stuffed with a prune, bacon and pistachio farce accompanied by a turnip and potato dauphanois, seasonal greens and an apple cider jus

Otway Pork Roulettes ~ Pork wrapped in proscuitto served with roasted baby apples and a cinnamon, honey yoghurt

Roasted Nicoise Salad – Tuna, green beans, cherry tomatoes, and olives served with an oven-poached egg dressed with lemon pepper and garlic oil garnished with brushetta (hot or cold)

Salmon darnes~ A piece of salmon drizzled with dill sauce, lemon and lime wedges served with green salad

DESSERT

French Lemon tart

Belgian chocolate tart

Chocolate Eclairs filled with crème patisserie

Summer pudding

Crème brûlée

Lemon Delicious pudding

Crème Caramel

Tiramisu - Marsala zabaglione, mascarpone and coffee soaked savoradi biscuits

Individual Pavlova With vanilla cream topped with your choice of strawberry, kiwi fruit or passionfruit coulis *

Fresh Fruit Platter

Cheese Plate ~ Platters to the table, a selection of local cheese, crackers and grapes

Frozen Chocolate Parfait served with berries and cream

TEA & COFFEE

Birregurra Kazbah Coffee and a Selection of Twinings Tea

