



ROYAL MELBOURNE HOTEL

F U N C T I O N P A C K



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FINGER FOOD MENU



HOT

- Chicken Tikka skewers wraitha dipping sauce (gf)
- Lemon pepper dusted calamari w tartare sauce (gf)
- Potato & Chorizo Quesadillas
- Lamb Kofta skewers wsumac yogurt (gf)
- Tempura Prawn & tartare sauce
- Southern fried chicken tenderlions w RMH Zinger sauce (gf)
- King Island beef cocktail pies & tomato sauce
- Mushroom Arancini w Basil & Parsley Mustard Vinaigrette dipping sauce (vg)
- Pancetta & Red Pepper Arrancini w cheese dipping sauce
- Macedonian Cevapi spiced minced beef & lamb skewers w capsicum dip (gf)
- Panko Crumbed whiting & tartare sauce
- Lamb & harissa-spiced sausage rolls wtomato chutney
- Spinach & Fetta Spanakopita wtomato chutney (v)
- Falafel with hummus & spicy eggplant dip (v/g)
- Chicken Kiev Balls stuffed w garlic & herb butter served with Ranch sauce
- Gourmet pizza squares
 - Vegie Roasted pumpkin, capsicum, olives, onion, with pesto and rocket (v)
 - Chicken Fajita-Mexican-spiced chicken wgrilled peppers, spanish onions, sour cream, guacamole and salsa fresca.
 - Surf & Turf -grilled beef with garlic prawns,Capsicum.spanish onions, Mozzarella cheese wbechamel
 - Gringo-Hot Calabrese salami, tomato, mozzarella, capsicum, bacon, onion, jalapeños & chilli emulsion

COLD

- Smoked Salmon and Dill cream cheese Blinis
- Poached prawn cutlet w lemon aioli (gf)
- Roasted vegetable frittata wtomato relish (v)
- Italian Bruschetta of tomato, feta & basil pesto & balsamic glaze on a toasted ciabatta (v)
- Marinated Vegetable skewers brushed w lemon herb (v)
- Steamed Bao rolls
 - Vegetarian with Tofu (vg)
 - BBQ pork with Hoisin sauce
 - Prawn
- California Rolls served with wasabi + soy sauce
 - Salmon (gf)
 - Teriyaki chicken
 - Vegetarian (gf/vg)
- Mini open toasted Ciabatta
 - Beef - roast beef, cherry tomato, cucumber, cos lettuce & horseradish aioli
 - Roast Chicken - Shredded roast chicken, cherry tomato,cos lettuce & seededmustard aioli
 - Grilled Eggplant , Capsicum with rocket (v)

5 - ITEM SELECTION
Choose
3 Hot + 2 Cold Items
\$20 per guest

8 - ITEM SELECTION
Choose
5 Hot + 3 Cold Items
\$25 per guest



PLATTERS

MIXED PLATTERS \$65 per platter

50-pieces per platter

- Vegetable spring rolls (v)
 - Party Beef Pies
 - Party Sausage Rolls
- Vegetable samosas (v)
- Spinach & ricotta parcels (v)

ANTI-PASTA PLATTER \$75 per platter (serves 10+ Guests)

A mixed platter of cured meats, cheeses, roast vegetables, olives & bread

Vegetarian option available without cured meat

GRAZERS \$6 each item

- Mini Bahn Mi (vegetable/vegan/pork/chicken)
 - Beef burger sliders
 - Chicken Burger sliders
 - Veg-e burger sliders (v)
- Beer-battered Fish & chips with lemon wedge
- Pumpkin & caramelised onion risotto (v/gf)
- Quinoa & garden vegetables with lemon & herb dressing (vegan /gf)

PIZZA PLATTERS \$50 per platter

40-slices per pizza

see a la carte menu for selection

Peperoni

Hawaiin

BBQ Aussie

Margherita (v)

MIXED SWEET CANAPES \$100 per platter (30 pieces)

Selection of sweet canapés & dessert petit fours



SET MENU



Choose 2-options for set-menu alternate service

ENTREE

Chevapi (gf)

Macedonian spiced minced lamb & beef skewers w capsicum relish & flatbread

Lemon Pepper Calamari

Lightly dusted & crispy fried, served on a petit Greek salad with lemon & herb-infused olive oil

Smoked Salmon

Tasmanian Smoked Salmon w dill, spring onions, capers, crutons & parmesan, creamy ceasar dressing

Haloumi & Roquette Salad (v)

Golden grilled Haloumi, roast beetroot & wild roquette salad & crusty ciabatta. Finished with balsamic glaze

Crispy Pork Belly (gf)

Roasted pork belly w parsnip puree, pickled red cabbage w apple chutney

Seared Chicken

Chicken medallions stuffed w spinach & Fetta on Asparagus w a bearnaise sauce

MAIN

Tasmanian Salmon (gf)

Crispy skin Tasmanian salmon w roast garlic potato puree, grilled asparagus & garnished w lemon butter sauce

Roast Chicken

Roasted chicken breast with bacon, onion, mushroom & a touch of garlic in Red wine jus w roasted potato & pancetta salad

Char-Grilled Porterhouse (gf)

250g tender porterhouse char grilled and served w creamy mash, sautéed greens, Beans, Garnished w whole field mushrooms & red wine jus

Roast Lamb Rump

Rump Served with creamy garlic mashed potato & sautéed green beans. Garnished with blistered vine tomato & rosemary jus

Pork Cutlet (gf)

Seared pork cutlet w roasted garlic potato puree, pickled red cabbage, cider relish & red wine jus

Roma Tomato & Bell Pepper Risotto (v)

Slow roasted selection of tomatoes, fire roasted capsicum & Spanish onion braised with Arborio rice and finished with mascarpone

DESSERT

Baileys Cheesecake served with Mocha cream

Raspberry & White Chocolate Tart served with fresh raspberries & whipped double cream

Dutch Apple & Cranberry Crumble served with vanilla ice-cream

Passionfruit & Coconut Mousse with mango sabayon

Fresh fruit salad

2-COURSE SET MENU

Alternate service

Entrée + Main

\$50 per guest

Main + Dessert

\$45 per guest

3-COURSE SET MENU

Alternate service

Entrée + Main + Dessert

\$55 per guest

Chefs will endeavour to cater for any dietary requirements where possible



BUFFET/BANQUET MENU



SALAD BAR

German Potato salad with creamy aioli dressing.

Panzanella Salad of garlic croutons, tomato, cucumber, Spanish onion, bocconcini and wild Roquette and red wine vinaigrette.

Caesar Salad of coz lettuce, bacon, croutons, boiled eggs, parmesan cheese, and creamy anchovy dressing.

Greek Salad of coz lettuce, cherry tomatoes, cucumber, Spanish onions, feta, Kalamata olives, with lemon and herb dressing.

Pasta salad of seasonal vegetables and garlic aioli dressing.

HOT

All Roast selections served with roasted pumpkin & potatoes, seasonal vegetables

Roast Lamb with mint sauce and gravy.

Roast Beef with English mustard and horseradish.

Roast Pork with apple sauce and seeded mustard.

Roast Chicken with béarnaise sauce.

Chicken Schnitzel with green peppercorn sauce and lemon.

Baked Vietnamese chicken wings.

Bratwurst Sausages with seeded mustard and sauerkraut.

Barramundi with caper and dill butter

Penne Arrabiata. Penne tossed with capsicum, onion and olives, in Napoli sauce

Lamb Ragout with sweet potato gnocci.

Carbonara pasta bake. Penne pasta with bacon baked in a creamy garlic and parmesan cheese sauce.

SWEET

Dutch apple crumble served with whipped cream.

Baked cheese cake with berry compote.

Sticky date pudding with caramel sauce.

Fresh Fruit Salad.

Chocolate mousse cups.

7-DISH SELECTION

2 x Salad

3 x Hot/ Carvery

2 x Sweet

\$50 per guest

9-DISH SELECTION

3 x Salad

4 x Hot/ Carvery

2 x Sweet

\$60 per guest

All buffet / banquet menus served with complimentary bread baskets

Chefs will endeavour to cater for any dietary requirements

Minimum booking 50 guests

Banquet Service

+\$10 per guest



BEVERAGE PACKAGES



STANDARD PACKAGE

TAP BEER

Carlton Draught
Great Northern Lager
Bulmers cider

WINE

Rothbury Estate Sparkling Cuvee
Rothbury Estate Semillon Sauvignon Blanc
T'Gallant Moscato
Rothbury Estate Cabernet Merlot
Seppelt The Drives Chardonnay

NON-ALCOHOLIC

Soft drink & Fruit Juice

3-hour Package = \$45 per head

4-hour package = \$50 per head

5-hour package = \$55 per head

PREMIUM PACKAGE

TAP BEER

Carlton Draught
Great Northern Lager
Bulmers cider
Melbourne Bitter
Fat Yak

WINE

Rothbury Estate Sparkling Cuvee
Seppelt 'the drives' Chardonnay
Rothbury Estate Semillon Sauvignon Blanc
Squeeling Pig Sauvignon Blanc
T'Gallant Procecco
T'Gallant Moscato
Rothbury Estate Cabernet Merlot
Squeeling Pig Rose
Squeeling Pig Tempranillo Shiraz

NON-ALCOHOLIC

Soft drink & Fruit Juice

3-hour Package = \$55 per head

4-hour package = \$60 per head

5-hour package = \$65 per head

- Add Basic Spirits + \$10 per head -

- Cocktail on Arrival + \$10 per head -

* Prices & Selections are subject to change