



# SEAVIEW

WILLIAMSTOWN EVENTS CENTRE

## Seaview Banquet Packages / Prices 2019-2020

Seaview Williamstown Events Centre is located in the beautiful inner city sanctuary of Williamstown.

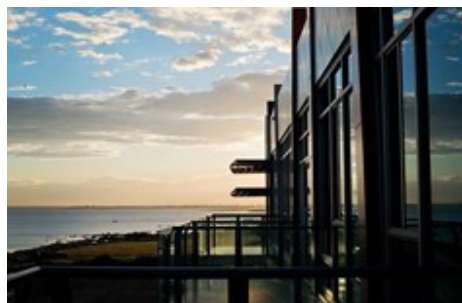
Located just 20 minutes from the Melbourne CBD, The view from Seaview Events Centre is simply breathtaking, Offering spectacular views of the beautiful Port Phillip bay and the Melbourne Cityscape.

Seaview Williamstown offers a large space that can hold up to 260 guests for cocktail functions. The venue also has the flexibility to be divided into two rooms that can each hold 130 guests. Whether your style is traditional or modern, formal or casual, we are pleased to offer a range of packages to suit you and your budget.

We understand the importance of delivery high quality, mouth watering, memorable food, With menus to suit all budgets and requirements, we pride ourselves on our commitment to taste, value and quality. When it comes to catering we use nothing but premium quality produce that is sourced from local suppliers. Our menu is driven by the best seasonal produce available and is carefully handcrafted by our chefs. You can be certain we will deliver the best food and experience for you and your guests.

### ***All Banquet packages include the following***

- Event Manager on site for duration of your event
- Venue Hire
- Audio-visual including plasma screens and in-house PA system
- Licensed bar \* if booked prior to function
- Table and chair set up including White Table linen ( maximum 13 tables per room )
- Experienced event supervisors, service staff & chefs
- On site car parking
- Security — provided for all events over 60 guests





# Seaview Banquet Packages

## OPTION 1— 2 COURSE SET MENU

\$62.00pp

## OPTION 2 — 3 COURSE SET MENU

\$72.00PP

Select 2 choices in each course to be served alternatively to your guests.

Includes Bread and butter for the tables

\*Weekend Events surcharge \$5pp \*Public Holiday Event surcharge

## Entrée

- ♦ Vegetarian Mezze plate
- ♦ Smoked salmon salad, lemon and dill mayonnaise
- ♦ Vegetarian Frittata with roasted pumpkin and fetta
- ♦ Roasted Pumpkin and sage risotto, pine nuts, goats cheese and pumpkin chips
- ♦ Cauliflower soup with chive cream
- ♦ Potato and herb gnocchi, tomato and truffled pecorino
- ♦ Thai beef salad
- ♦ Spinach and ricotta ravioli, sage burnt butter, pine nuts, parmesan

## Main

- ♦ Roasted chicken breast filled with citrus ricotta and herbs, potato gratin, pea pesto
- ♦ Atlantic salmon with potato gratin and asparagus cream
- ♦ Slow roasted Sicilian chicken, potato gnocchi, tomatoes and olives
- ♦ Fillet of beef, herb butter, field mushrooms, mash potato
- ♦ Lamb shoulder, roasted baby potatoes, fetta, mint and pea salad
- ♦ Crisp rosemary polenta, field mushrooms, roasted red peppers, salsa verde
- ♦ Slow cooked beef cheek, polenta chips, green peas and parmesan
- ♦ Five spice pork belly, steamed rice, cucumber, peanut and mint salad

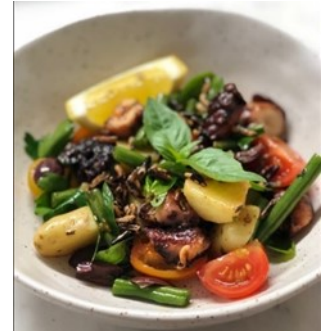
## Dessert

- ♦ Individual lemon curd tart, double cream
- ♦ White chocolate raspberry cheesecake
- ♦ Apple and apricot strudel, double cream
- ♦ Almond parfait, caramelised apples
- ♦ Chocolate fudge with poached strawberries
- ♦ Sticky date pudding with caramel sauce
- ♦ Apple and cinnamon crumble, vanilla bean ice cream
- ♦ Tiramisu

## Children's

2 Course (up to 12 years old) \$14 – please select one main

- ♦ House made crumbed chicken tenders, fries and salad or Pork and Veal Lasagne with salad
- ♦ Chocolate Ice Cream Sundae



# Package Upgrades

## MEDITERRANEAN FEASTING PLATTERS

Marinated olives, fetta and house made dips  
Salami and Prosciutto wrapped crostini  
Bruschetta selection  
Char grilled & roasted Mediterranean vegetables  
Fresh and dried fruits and nuts

\$12 per person - min 20 people

## GOURMET CHEESE SELECTIONS

Selection of Australian and International cheese  
House baked breads and crackers  
Quince jam, fresh and dried fruits, nuts

\$14 per person - min 20 people

## PETIT FOURS + SWEET TREATS

Selection of hand made tartlet's, chocolate truffles, miniature cakes and biscotti

\$12 per person - min 20 people



# Hellenic Banquet Packages

*Hellenic banquet menu's are designed to share and enjoy amongst the whole table*



## OPTION 1— 3 COURSE MENU WITH CANAPES

Chef Selection— 2pp

\$90.00pp

## OPTION 2 — 3 COURSE MENU

\$80.00pp

### Meze ( Select ONE Dip )

- ◆ Olives, Aleppo pepper, garlic
- ◆ Chargrilled pita bread
- ◆ Taramosalata, white cod roe
- ◆ Kefalograviera saganaki, peppered figs
- ◆ Pastourma, grapes, smoked almond, olive oil
- ◆ Fried Calamari, Sriracha tarama
- ◆ Zucchini keftedes

### Main ( Select Two Options )

- ◆ Chicken from the spit, latholemono
- ◆ Slow roasted shoulder of lamb, oregano, lemon
- ◆ Pulled Pork Belly

### Please Select ONE salad

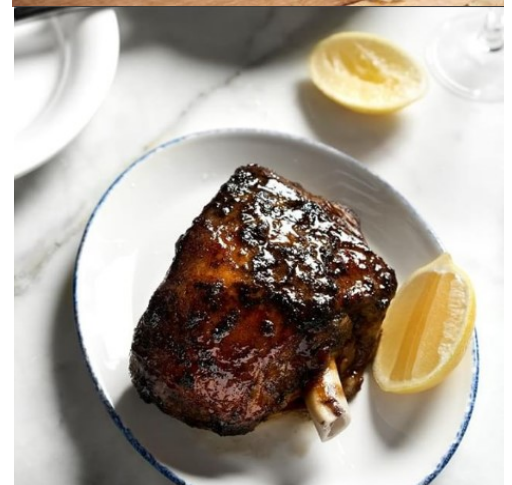
- ◆ Cypriot salad of Grains, nuts, pulses yoghurt
- ◆ Hellenic Slaw
- ◆ Marouli Salad

### Please Select ONE Potatoe option

- ◆ Wood roasted lemon potoatoes
- ◆ Feta Chips

### Dessert ( Please select ONE dessert )

- ◆ Nutella loukoumades, hazelnut
- ◆ Risogao—miso caramel, peanut sesame crumble
- ◆ Spiced nut baklava





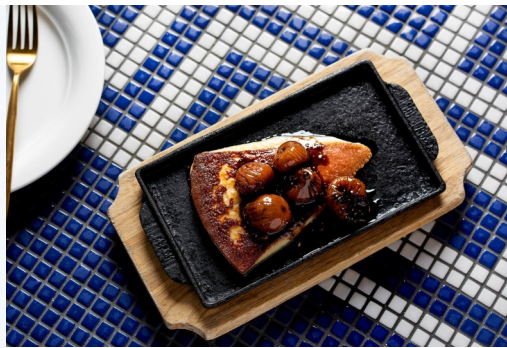


# Hellenic Canape Extras



## Canapes

- ♦ Oysters, Santorini vinegar, Olive Oil \$4 pp
- ♦ Prawns, Dashi butter \$6 pp
- ♦ Falafel \$3 pp
- ♦ Chargrilled Octopus \$6 pp
- ♦ Fried Calamari, Siracha Mayonnaise \$6pp
- ♦ Hervey Bay Scallops, Skordalia crust \$6pp
- ♦ Haloumi loukomades, spice sugar \$3pp
- ♦ Loukoumades, Honey, Walnuts & Cinnamon \$2 pp





# Seaview Carvery Banquet Packages

*Enjoy a homestyle cooked carvery banquet prepared by  
our in-house chef James Black*

## OPTION 1— 2 COURSE SET MENU

55.00pp

### Entrée

Choose two

- ♦ Chunky Potato, Corn and Bacon Soup
- ♦ Thai Pumpkin Soup
- ♦ Minestrone

### Main

- ♦ Prime Boneless Butts of Beef
- ♦ Succulent Roast Pork
- ♦ Hot Roasted Potatoes
- ♦ Roast Pumpkin
- ♦ Tossed Green Salad with Avocado
- ♦ Pumpkin & Feta Salad with Pine Nuts and Honey
- ♦ Greek Salad
- ♦ Coleslaw
- ♦ Buttered French Sticks
- ♦ Gravy
- ♦ Condiments





# Seaview Beverage Packages

*\*Each package can be customised upon request*

*Bar service will close 15 min prior to event concluding*

## ESSENTIAL PACKAGE

6 Hours = \$55pp

5 Hours = \$50pp

4 Hours = \$45pp

### WINE

Ten Degree's Chardonnay – Central Vic  
Ten Degree's Sauvignon Blanc – Yarra Valley Vic

### SPARKLING

Ten Degree's Sparkling – Central Vic  
Ten Degree's Moscatto -Yarra Valley Vic  
Ten Degree's Shiraz – Barossa Valley SA

### BEER/CIDER

Carlton Draught– On Tap  
Furphy– On Tap  
Orchid Thieves Apple Cider— On Tap  
Cascade Premium Light

## SEAVIEW PACKAGE

6 Hours = \$65pp

5 Hours = \$60pp

4 Hours = \$55pp

2 Hours = \$40pp

### WINE

Aquilani Pinot Grigio - Veneto Italy  
Rockbare Chardonnay - McLaren Vale SA  
Mojo Shiraz - Coonawarra SA

### SPARKLING

Dal Zotto Prosecco NV - King Valley VIC

### BEER/CIDER

Carlton Draught  
Furphy– On Tap  
Orchid Thieves Apple Cider— On Tap  
James Boag's Premium  
Cascade Premium Light

## PREMIUM PACKAGE

6 Hours = \$70pp

5 Hours = \$65pp

4 Hours = \$60pp

### WINE

Catalina Sounds Sauvignon Blanc - Marlborough NZ  
Rockbare Chardonnay - McLaren Vale SA  
Red Claw Shiraz - Mornington Peninsula VIC  
Two Hands Sexy Beast Cab Sauvignon - Barossa Valley SA

### SPARKLING

Veuve Amball Crama de Bourgogne Blanc Brut - France  
Dal Zotto Prosecco NV - King Valley VIC

### BEER/CIDER

Crown Lager  
Corona  
Cascade Premium Light  
Orchid Thieves Apple Cider— On Tap



# Seaview Beverage List

		Per Glass	Per Bottle
<b>SPARKLING WINES</b>	<i>Ten Degree's Sparkling – Central Vic</i>	\$7.00	\$30.00
	<i>Veuve Amball Blanc Brut – Burgundy France</i>	\$13.00	N/A
	<i>Dal Zotto Prosecco NV – King Valley Vic</i>	\$10.00	\$55.00
<b>WHITE WINES</b>	<i>Ten Degree's Sauvignon Blanc – Yarra Valley Vic</i>	\$7.00	\$30.00
	<i>Hickinbotham Sauvignon Blanc– Mornington VIC</i>	\$9.00	\$40.00
	<i>Jackals Run Chardonnay– Mornington VIC</i>	\$9.00	\$40.00
	<i>Jackals Run Pinot Gris – Mornington VIC</i>	\$9.00	\$40.00
	<i>Ten Degree's Moscato</i>	\$7.00	\$30.00
<b>RED WINES</b>	<i>Ten Degree's Pinot Noir – Yarra Valley Vic</i>	\$7.00	\$30.00
	<i>Ten Degree's Shiraz – Barossa Valley SA</i>	\$7.00	\$30.00
	<i>Red Claw Shiraz – Mornington Peninsula Vic</i>	\$12.50	\$60.00
	<i>Hickinbotham Cabernet Sauvignon – Mornington VIC</i>	\$12.00	\$50.00
	<i>Jackals Run Pinot Noir – Mornington VIC</i>	\$9.00	\$40.00
		<b>GLASS</b>	<b>JUGS</b>
<b>BEERS</b>	<i>Carlton Draught – on Tap</i>	\$5.00	\$20.00
	<i>Furphy – on Tap</i>	\$5.00	\$20.00
	<i>Premium Cascade Light</i>	\$4.50	
	<i>Premium Orchid Thieves Cider– on Tap</i>	\$5.00	
<b>PREMIUM BEERS</b>	<i>Crown Lager, Corona, Asahi, Pure Blonde</i>	\$7.00	
<b>BASIC MIXED SPIRITS</b>	<i>Jim Beam Bourbon, Vodka, JW Whiskey, Bacardi, Rum, Bundaberg Rum, Gin, Canadian Club, Ouzo</i>	\$8.00	
	<i>Vodka Cruisers—Assorted flavours</i>	\$8.00	
	<i>Vodka POP Ice blocks— Assorted Flavours</i>	\$4.00	
<b>NON ALCOHOL-IC</b>	<i>Coke, Raspberry, Squash, Lemonade, Ginger Ale, Lemon Lime Bitters, Orange Juice</i>	\$3.00	\$12.00