

Function Menu Selection

Our menu is based on what the markets and the suppliers actually have to offer by way of the very best and freshest. This expresses itself in lots of great surprises. Supplemented by a most comprehensive wine list that offers Australia's finest, we aim to please our guests even with requests that are quite out of the ordinary. This is our reputation, built up over years, and we are very proud of it.



2 McBride Road UPPER BEACONSFIELD, VIC 3808

Business Hours.

Wed. - Fri. 6 pm - to late

Sat. - Sun. 11 am - to late

Bookings:

Phone: (03) 5944 4710

Fax: (03) 5944 4712

www.glendower.com.au

Glendower

Picking Out! Your Choice

and create your favourite & unique Function menu

These menus are served on an alternate basis and are designed for function reservations between 20 and 80 people. Please choose a menu structure which accommodates your needs and your budget. Please note this menu does not apply for wedding functions.

A basic 2 Course Set Menu starts from \$39.90 (Entree / Main) or (Main / Dessert)

A basic 3 Course Set Menu starts from \$49.90 (Entree / Main / Dessert)

Please select two Entrees, two Mains and / or two Desserts

Entree Selection

SOUP PARMENTIER

Traditional French potato soup with slices of turkey pastrami fried parsley and cranberry sauce

CREAMY GRATIN OF POTATOES

Layered with herbs, garlic, bacon oven baked with cheese

LIGHTLY FRIED CRUMBED CAMEMBERT

Rested on Glendower's fruity potato bread with chutney

THAI FISH CAKES

On a crispy potato roesti with mint yoghurt

CHILLI GARLIC TIGER PRAWNS

Accompanied by mango salsa, crème fraiche on a duchess potato rosette (\$2.00 extra)

LIGHT BASIL POTATO SALAD

With crispy lettuce topped with peppercorn encrusted sliced beef and sweet mustard (\$2.00 extra)

SPINACH, FETTA AND PUMPKIN SOUFFLE

Finished with basil pesto, rocket and green tomato pickle

Antipasto Platter

... with mixed prawns and calamaris

\$ 9.80 per person

Freshly baked

Potato Bread

... with home-made dips

\$ 3.50 per person

... with brushetta

\$ 5.50 per person

Your own

CAKE

Feel free to supply your own cake, however a charge of \$3.50 per person applies for serving.

Indulge your Guests with FINGER FOOD on arrival

You may choose from our extensive range of home-made canapés, followed by a diverse selection of hot & cold savouries all accompanied by complimenting dips.

(only in conjunction with a set menu)

For Example:

Canapés: Prawns with lime palm sugar cream.

Lamb Backstrap, seeded mustard and caramelised onion.

Cold: Potato and Fetta Souffle finished with tomato salsa.

Roast Turkey Breast rolled with cranberry sauce.

Hot: Mushrooms overbaked with beef, prawn and herb filling

Thai fish Cakes

5 pieces for \$ 11.50 per person
or 12 pieces for \$21.50

Main Selection

STOUT INFUSED PIME BEEF

Encased in a filo pastry topped with duchess potatoes and finished with salad greens

OVEN BAKED BARRAMUNDI FILLETS

With semi-dried tomato and mint stuffing, with lemon aioli and mildly spiced rice

GRILLED CHICKEN BREAST

Rested on a potato souffle with baby spinach drizzled in balsamic mustard vinaigrette

MILD CHILLI RACK OF LAMB

Perched on a ginger and coriander potato mash with a drizzling of sweet boysenberry (\$2.00 extra)

TENDER EYE FILLET

Oven baked with hazelnut cream cheese rested on Glendower's potato roesti and a rich brandy sauce (\$2.50 extra)

PORK APRICOT

Fillet of pork filled with apricots and wrapped in bacon, on mash potato and smothered with seeded mustard cream (\$2.50 extra)

SALMON FILLET

Poached in a Chardonnay dill court bouillon topped with baby spinach on potato patties (\$2.50 extra)

Dessert Selection

LIGHT SWEET COCONUT TART
with pineapple marinated in Bacardi Rum and mango ice-cream

POTATO CHERRY CRUMBLE
with brandy custard and blueberry ice-cream

BAKED APPLE CAKE
Scrumptious baked potato and apple cake topped with ice-cream and fresh whipped cream. Served hot or cold.

GLENDOWER'S POTATO STICKY DATE
Warm with caramel sauce and vanilla ice-cream

BAKED APRICOT POTATO CHEESE CAKE
with whipped cream (\$1.50 extra)

BRANDY APRICOT SABAYON
In a chocolate basket with potato biscuits (\$1.50 extra)

Light Chocolate Mousse
in a crisp sweet hazelnut potato case, topped with cappuccino ice-cream
(\$1.50 extra)

Also available our: Beverage Package

for a duration of 4 hours

Sparkling Wine
House Wine Bottled
Red & White
Light and Heavy Beer
Fruit Juices
Soft Drinks
Mineral Water

Per Person \$ 26.50



Additional Information

Confirmation for the number of guests attending a function must be made 2 days prior to the booked date. Failure to do so will result in payment for the full amount of people booked.

Cancellation must be made in writing or at least by phone to Ulli or Peter.

All prices are current and are subject to cost of living adjustments and any new government taxes.

GLENDOWER does not limit you to a set duration of time. Timing will depend on your own individual requirements, the only restriction is that our license concludes at 1:00am the following day (11:00 pm on Sundays).

Final arrangements (menu selections, beverages, timing and other details) are made approximately 2 weeks prior to the event.

Final payment is required at the same day after the event has taken place.

All major credit cards are accepted and will attract a surcharge of 3.5%..

Pricing applies: April 2010