



SILVERWATER RESORT
PHILLIP ISLAND, AUSTRALIA

Event Menus

2010 - 2011



17 Potters Hill Road, San Remo 3925 VIC | sales@silverwaterresort.com.au

1800 033 403 | www.silverwaterresort.com.au

MORNING & AFTERNOON BREAKS

All breaks are served with coffee, tea, hot chocolate, juice and a bowl of whole fruit. Please select one of the following items to be served with morning and afternoon tea.

SPORTS BREAK

muesli bars
fruit tubs

ENGLISH HIGH TEA

homemade scones with jam and cream
smoked salmon and cucumber finger sandwiches

THE HEALTH NUT

homemade sultana, apple and bran muffins
fresh fruit skewers with passionfruit coulis

BAKERY SHOP BREAK

mini fruit tartlets
selection of house made savoury mini muffins

CHOCOLATE BREAK

home baked chocolate brownies
dixie cup ice-creams

THE GREAT AUSSIE SMOKO

mini chiko rolls
lamingtons
party pies

FRENCH FLING

petit fours
ham and cheese croissants

SOUP FIX

pumpkin or french onion soup
warm cheese rolls

BRUNCH BUFFET ADD

for those with an early start

ham and cheese croissants
bacon and egg muffins
muesli and yogurt shots
sultana, apple and bran mini muffins

ADDITIONAL OPTIONS

additional morning or afternoon tea selections
Breaka flavoured milk 300 ml
V energy drinks 250ml
gourmet mini pies



WORKING LUNCHESES

All lunches served with fresh fruit platters, coffee, tea, soft drinks and juice.
Minimum 15 Delegates

SANDWICH SENSATIONS

Please select three of the below fillings to be served on local gourmet breads

tasmanian smoked salmon, dill aioli, spanish onion, cucumber, capers

grilled mediterranean vegetable, goats cheese, salsa verde

shaved pastrami, dijonaise, vine tomatoes, butter lettuce

smoked leg ham, roquette, roma tomato relish, swiss cheese

roast chicken, avocado, shaved cucumber, tarragon mayonnaise

smoked salmon, red onion, roquette, cream cheese

roast beef, mustard, cheddar cheese and tomato relish

grilled tandoori chicken, avocado and yoghurt salad

pesto chicken , seedling lettuce

char grilled vegetables, fresh mozzarella, semi dried tomato

chef's selection of two salads

THE ITALIAN

antipasto platters of olives, semi dried tomatoes, grilled eggplant,

fetta cheese, pesto, hummus, tahine, shaved pancetta, grilled ciabatta

crusty rolls and baguettes

beef lasagne

gnocchi napolitana, or ravioli alfredo

pizza with tomato, basil and red onion

chef's selection of two salads

ASIAN INFLUENCED

mixed sushi and rice paper rolls

steamed dim sims

vegetable spring rolls

hokkein noodles or nasi goreng

satay chicken and beef skewers

asian style prawn coleslaw

a mix of asian condiments



WORKING LUNCHES

Continued

All lunches served with fresh fruit platters, coffee, tea, soft drinks and juice.
Minimum 15 Delegates

BBQ SIZZLE

gourmet local sausages
housemade beef burgers
vegetable burgers
sautéed onions
fresh bread and rolls
lettuce leaves, sliced tomato, sliced cheese
selection condiments and relishes

DIY

Salad, Sandwich and Baked Potato Bar

fresh bread	capsicum
charcuterie of meats	carrot
tuna	beetroot
spinach leaves	cheddar cheese
vine tomatoes	sour cream
bacon pieces	pineapple pieces
roasted chicken	red onion
baked potatoes	cucumber

mix of condiments, dressings and relishes

PICNIC PACKS - INDIVIDUALLY BOXED LUNCHES

crusty baguette filled with ham, cheese, pickles and tomato
piece of seasonal fruit
ducks nuts
chocolate bar
bottle of still water

ADDITIONAL OPTIONS

soup
pumpkin soup
cream of vegetable
potato and leek
french fries or wedges



VERTICAL DINING

For the ultimate interactive event try our vertical dining options. Served with spectacular sunsets!

COLD CANAPÉS

vegetable frittata, hummus, kalamata olive
confit tomato, caramelised onion and olive tartlet
cucumber cups, thai beef salad
mini barbecued pork and pickled vegetables rice paper wraps
smoked salmon and crème fraiche blinis
rolled crab omelette, salmon caviar
wild mushroom pate, melba toast
smoked chicken, eggplant puree and semi dried tomato palmiers
freshly shucked oysters

SUBSTANTIAL CANAPÉS

penne pasta, asparagus, preserved lemon, ricotta, mint
bocconcini, basil and prosciutto pizza
tamarind chicken and rice noodle salad, pickled ginger, tatsoi
caesar salad, free range egg, shaved parmesan, smoked chicken
char grilled chicken, coconut rice, crisp shallots
beer battered fish fillets, chunky chips, caper mayonnaise
seafood paella, grilled lemon, saffron aioli
seared atlantic salmon, baby cos lettuce, kipfler potatoes, crème fraiche
salt and pepper calamari
thai beef salad
lamb cutlets en croute
vegetarian nasi goreng

SWEET CANAPÉS

mini lemon tarts
profiteroles
tiramisu
mini espresso cakes
lemon and lime brulee tarts, crisp brandy snap wafer
portuguese custard tarts
jelly and balsamic strawberry shots
apple crumble
mini pannacotta
selection of australian cheeses

HOT CANAPÉS

vegetable spring rolls and samosas with dipping sauce
roast beetroot and fetta cheese tartlets
ginger chicken, pickled bamboo and coriander
mini burgers, onion jam
thai style fish cakes, coriander pesto
warm polenta wedges, parmesan, prosciutto
crab and dill mini quiche
forest mushroom tartlets with thyme and feta
semi dried tomato and mozzarella arancini balls
mini seared rare beef and roast capsicum bruschetta
tempura prawns with dipping sauce



VERTICAL DINING

Continued

For the ultimate interactive event try our vertical dining options. Served with spectacular sunsets!

VERTICAL DINING

Minimum 15 people

Basic Cocktail Dinner

choose 3 canapés, 3 substantial canapés and 3 sweet canapés

Interactive Cocktail Dinner

choose 4 canapés, 4 substantial canapés, and 4 sweet canapés

served with two chefs stations of interactive cooking

please highlight your canapé selections to be served.

PRE OR POST DINNER CANAPÉS

Minimum 15 people

Your choice of canapés from the hot, cold and sweet canapé listing

3 selections (half an hour)

6 selections (one hour)

9 selections (two hours)

please highlight your canapé selections to be served.

SILVERWATER PRE POST DINNER PLATTERS

seafood platter (oysters, prawns, calamari, salmon)

antipasto platter

selection of dips and breads

charcuterie platter

cheese platters

dessert platters



DINNER BUFFETS

For a relaxed dining experience enjoy our BBQ dinners overlooking the bay. Dine on the terrace, lawn or even on the pool deck. Minimum 20 people.

GREAT AUSSIE BBQ

selection of fresh breads
local gourmet sausages
honey and soy chicken
grain fed minute steak 120g
vegetable burgers

caramelised onions
baked potatoes
corn on the cob

chefs selection of two salads
a selection of condiments and dressings

fresh fruit platter
double chocolate cake, thickened cream, berry compote

GOURMET GRILL

selection of fresh breads
antipasto platter
fresh prawns and oysters

lamb cutlets
asian style chicken
sweet soy glazed atlantic salmon cutlets
grain fed minute steak 120g

caramelised onions
baked potatoes
seasonal grilled greens

chefs selection of three salads
a selection of condiments and dressings

fresh fruit platter
selection of australian cheese, lavosh, quince paste
assortment of gateau's and tortes

SILVERWATER CARVERY BUFFET

selection of fresh breads
home-style soup shots

rosemary and garlic infused leg of lamb
roast pork loin
orange marmalade glazed ham
whole baked fish

garlic and rosemary roast potatoes
selection of seasonal vegetables

chefs selection of three salads
a selection of condiments and dressings

fresh fruit platter
selection of australian cheeses, lavosh, quince paste
hot fresh fruit crumble



GRAZING PLATTERS

Break away from traditional dining and enjoy a taste of all items with shared grazing platters.
Minimum 15 people

THE GIPPSLAND MENU

Choose 3 items from each of the entree and dessert, and 2 items from the main course listing to be served on platters

THE GOURMET MENU

Choose 4 items from each of the entree and dessert, and 3 items from the main course listing to be served on platters

THE ULTIMATE MENU

Choose 4 items from each of the entree and dessert listing to be served on platters. Choose 3 main course items from our plated menus for your guests to choose from.

ENTREE

soup shots
lebanese pizza
fresh oysters
lamb cutlets
antipasto platters
salt and pepper calamari
tempura prawns

MAIN COURSE

slow roasted scotch fillet of beef, roasted shallots, yorkshire puddings, house made jus
coq au vin
roasted stuffed lamb loin, wilted spinach, pine nuts, raisins
"zarzuela" a spanish seafood stew from the catalan region mixed fish, shellfish, prawns, paprika, sliced almonds
tunisian vegetarian ragout, cous cous and marinated fetta tagine
braised beef, oyster and guinness pie

DESSERT

pannacotta
homemade pavlova, fresh seasonal fruit
fresh fruit crumble
trifle shots
traditional tiramisu
baked lemon tart
cheese platter
chocolate fondue with sliced fruits



PLATED DINNER

The traditional approach to dining for formal and gala dinners. Minimum 15 people

HOT ENTRÉE SELECTIONS

Homemade soup

gazpacho with lemon oil (classic chilled tomato soup)

french onion soup

thai pumpkin soup

corn and seafood chowder

cream of mushroom soup

roast tomato and basil soup

salt and pepper prawns, sweet potato purée, sweet soy hollandaise sauce

ricotta and semi dried tomato ravioli, sautéed rocket, roma tomato sauce (v)

spice crusted tuna, seedling lettuce, green beans, olives, caper berries, lemon dressing (g)

smoked lamb fillet, minted potato salad, curly endive, mustard fruits

fresh scallops in the shell, roma tomato and herb salsa

COLD ENTRÉE SELECTIONS

fennel, coriander and black pepper crusted beef carpaccio, marinated vegetables, shaved parmesan, basil (g)

poached king prawns, spiced avocado salad and gazpachio dressing (g)

individual anti pasto plate

smoked tasmanian salmon, lemoncello, capers, shaved cucumber (g)

thai beef salad

harissa spiced chicken, mediterranean salad

MAIN SELECTIONS

confit chicken leg, roast pickled pumpkin, wholegrain mustard sauce

steamed chicken breast, goats cheese, preserved lemon, herbs, soft polenta, tomato fondue (g)

grilled eye fillet, fondant potato, forest mushroom ragout (g)

roast scotch fillet, grilled prawns, potato galette, tomato and dill aioli

parmesan coated blue eye cod, fennel risotto, citrus oil (g)

crisp skin salmon, soft herb mash, salsa verde (g)

cumin spiced lamb loin, hummus potato puree, nicoise jus (g)

lamb rump, confit shallots chat potato crush, red wine jus

mushroom risotto (v)

pan seared haloumi cheese, potato rosti, broccoli, roasted cherry tomatoes (v)



PLATED DINNER

The traditional approach to dining for formal and gala dinners. Minimum 15 people

COLD DESSERT SELECTIONS

white chocolate pannacotta, raspberry coulis
vanilla crème brulee, balsamic strawberries, vanilla bean ice cream
chocolate coated basket, ice cream, seasonal berries
raspberry tiramisu, almond biscotti
selection of australian cheese, quince paste, dried fruit, crackers
passionfruit tart, double cream

HOT DESSERT SELECTIONS

orange and almond pudding, orange liqueur syrup (g)
roasted peach and almond crumble, vanilla mascarpone
sticky date pudding, vanilla ice-cream
soft centred chocolate pudding

SIDES - ALL MAIN COURSES SERVED WITH YOUR CHOICE OF TWO OF THE FOLLOWING SIDES

chat potatoes
green salad
steamed greens

ADDITIONAL SIDES/EXTRAS

rocket and parmesan salad
greek salad
roasted root vegetables
garlic and rosemary roast chat potatoes
steamed greens



PLATED DINNER

Continued

The traditional approach to dining for formal and gala dinners. Minimum 15 people

CHOICE MENU

Please select two items per course

Two course menu

Three course menu

additional selection per course @ \$7.00 pp

ALTERNATE MENU -

Please select two items per course

Two course menu

Three course menu

SET MENU

Please select one option per course

Two course menu

Three course menu

**BREAD ROLLS, BREWED TEA AND COFFEE
INCLUDED IN PLATED OPTIONS**

(g) – gluten free

(v) - vegetarian

Bon Appetit!

