

# THE LANGHAM

MELBOURNE

## SPECIAL OCCASIONS PACKAGE

### SEATED DINNER

\$160.00 per person  
Minimum 30 guests

#### PACKAGE INCLUSIONS

Chef selected canapés for 30 minutes  
Three course dinner with alternate serve main course  
4.5 hour beverage package inclusive of sparkling, red and white wine, heavy and light beer,  
soft drinks, juice, tea and coffee  
Styling package inclusive of table linen, chair covers and centrepieces

#### ENTRÉE

Searred prawns on ratatouille salad with avocado dressing and seasonal greens  
Endive and beetroot salad with caramelized walnuts and seasonal pears  
Coconut crusted prawns with turmeric coriander mayonnaise  
Roasted pumpkin soup with truffle oil (V)  
Vine ripened tomato and buffalo mozzarella salad, basil dressing  
Puff pastry tart of braised duck with porcini and Swiss brown mushrooms  
Gravlax of salmon, toasted crostini with sour cream and salmon caviar  
Provençal vegetable tart with aged Parmesan, Gazpacho sauce and pesto (V)  
Ricotta and spinach tortellini with tomato coulis

#### MAIN

Asparagus and mascarpone risotto with saffron roasted pumpkin  
Thyme roasted supreme of chicken with mushroom and tarragon jus  
Grilled Angus sirloin of beef with pink peppercorn sauce  
Shiraz braised beef cheeks on wood mushroom risotto with Reggiano parmesan  
Tartlet of caramelized onion with Yarra valley goat's cheese and rocket leaves  
Searred Tasmanian fillet of salmon with green beans and braised fennel, citrus olive oil emulsion  
Scaloppine of veal with polenta, sautéed spinach with sage infused veal jus  
Caramelized pork belly with tomato confit, Sherry vinegar and calvados sauce  
Barbecue Moroccan spiced chicken breast with preserved lemon and olive jus

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## DESSERT

Valrhona chocolate mousse and brownie with an orange and mint salad

Cherry and almond tart served with raspberry coulis and vanilla ice cream

Bread and butter pudding with Brandy Anglaise and berry compote

White chocolate chip pudding on butterscotch sauce with rum and raisin ice cream

Selection of Australian cheeses with quince paste, green apples and muscatels

Rhubarb and strawberry crumble with Chantilly cream

Frangelico panna cotta with raspberry and pinot syrup, mango and melon salad

Baked verjus custard with poached peaches and cinnamon syrup

For enquiries please contact the team on 03 8696 8234 or [t1mel.catering@langhamhotels.com](mailto:t1mel.catering@langhamhotels.com)