

THE GRAND ON PRINCES

MENU BOOK



Last updated: 2024

*Creating Memories Filled
With Magic*





GOLD PACKAGE

- *Welcome Drink*
- *Chefs Selection of 3 Canapes on Arrival*
- *Warm bread rolls & butter*
- *Choice of 2 Entrees, 2 Mains , 2 Desserts (alternating)*
- *One Salad & Side per table*
- *Unlimited Soft Drink, juice, tea & coffee*

PLATINUM PACKAGE

- *Welcome Drink*
- *Chefs Selection of 3 Canapes on Arrival*
- *One Antipasto platter per table prior to Entree*
- *Warm bread rolls & butter*
- *Choice of 2 Entrees, 2 Mains, 2 Desserts (alternating)*
- *One Salad & Side per table*
- *Unlimited Soft Drink, juice, tea & coffee*
- *Beer & Wine Beverage Package*
- *One Security guard for the duration of your event*

DIAMOND PACKAGE

- *Welcome Drink*
- *Chefs Selection of 4 Canapes on Arrival*
- *Two gourmet platters of your choice per table*
- *Warm bread rolls & butter*
- *Choice of 2 Entrees, 2 Mains, 2 Desserts (alternating)*
- *One Salad & Side per table*
- *Unlimited Soft Drink, juice, tea & coffee*
- *Ultimate Beverage Package Beer & Wine, Spirits.*
- *One Security guard for the duration of your event*



packages



ENTREEE

SINGLE PLATED OPTION:

CHICKEN PROVENCAL

*Cooked in a salsa of tomatoes, olives, capers,
green onion, chives, basil and olive oil.
Served with roasted carrots and cauliflower puree*

PRAWN CEVICHE

Marinated with the juice of a fresh lime

SALMON GRAVLAX

*Served alongside a pickled cucumber, citrus, dill,
horseradish & a marinated prawn*

CRISPY PORK BELLY

With roasted Broccoli and apple sauce

HERB LAMB RACK

With minted wasabi, pea mash and red wine jus

TOMATO GNOCCHI (V)

*Laying on a bed of béchamel, with basil & aged
parmesan*

PUMKIN ARANCHINI BALLS (V)

*Deep fried Pumpkin risotto coated in a crispy
batter and served with a dipping sauce*





The Rain



SINGLE PLATED OPTION:

PORK ROULADE

Stuffed with Spanish sausage, lemon and sage
Served with apple sauce and sweet potato mash

CREAMY DILL CHICKEN

Served with a side of seasonal roast vegetables & Dill
sauce topped with crispy prosciutto

CHIMI CHURRI STEAK

Served with Jus, chimichurri, topped with crispy sweet
potato shavings

GRILLED PORK TENDERLOIN

Served with a creamy mustard sauce and garlic greens

GRILLED SALMON

Served with a garlic butter sauce and olive tapenade

PAN SEARED BARRAMUNDI

Served alongside slow roasted cherry tomatoes on a
bed of silky parsley sauce topped with olive tapenade

LAMB SHANK

Served with a garlic thyme mash and gravy

MUSHROOM TOWER (V) (VE)
(Description)

STUFFED CAPSICUM (V) (VE)
Brown rice and seasonal vege stuffing

SIDES – (Served on a 3 tiered Stand)
Rocket & Pear Salad
Herb Potatoes
Rice

DESSERT

Single Plated Option:

BISCOFF TIRAMISU

Served with mascarpone & coffee soaked biscoff cookies

LOUKOUMADES

Served with crushed walnuts & drizzled with honey on top

BLACK FORREST MOUSSE

With chocolate & cherry layered chocolate mousse

LEMON CURD PARFAIT

Served on a crumble bed

RED VELVET 'ETON MESS'

With fresh cream, meringue & red velvet chocolate

DARK CHOCOLATE TART

Open top pastry shell filled with a chocolate hazelnut ganache topped with crumble and whipped cream

RASPBERRY & WHITE CHOCOLATE MOUSSE

Layers of Raspberry and white chocolate mousse

CLASSIC TIRAMISU

Savoiardi dipped in coffee layered with sweet whipped mixture topped with coco





OPTIONAL EXTRA

PLATTERS

Pita Break / Bread Rolls

With Hummus OR Caviar Dip

Hot Butter Calamari Platter

Crispy strips of calamari, coated in a chilli oil based buttery sauce, onion and green chillies

Pepper Chicken Platter

Juices pieces of chicken infused with ground pepper corns and a blend of Sri Lankan spices

Chilli Basil Beef Platter

Thinly cut slices of beef stir fried with chilli and fresh basil

Mustard Pork Platter

Succulent pieces of pork marinated and cooked in mustard, vinegar and spices

Veg Antipasto Platter

Dolmades/Stuffed wine leaves, Marinated Feta, Olives, Roasted capsicums and cubed cheese. (can be made vegan upon prior request)

Bruschetta

A mix of onions, tomatoes, chilli and fresh basil on a slice of baguette bread topped with cheese and a balsamic glaze. (can be made vegan upon prior request)

Veg Grazing Plate

Fresh veg sticks with cheese, crackers (can be made vegan upon prior request)

CAPANES (CHOICE OF 3)

Salmon Crisps

Hot Butter Calamari

Served in a cup

Watermelon, Fetta, Mint Skewers

Chicken & Apple Tarts

Antipasto Skewer

(Grilled pork, Cucumber, onion, capsicum, Fetta)
