



ROYAL MELBOURNE HOTEL

FUNCTION PACK



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FINGER FOOD MENU



HOT

- Chicken Tikka skewers with raita dipping sauce (gf)
- Lemon pepper dusted calamari with tartare sauce (gf)
- Leek & Manchego croquettes with paprika aioli
- Lamb Kofta skewers with sumac yogurt (gf)
- Tempura Prawn & tartare sauce
- Southern fried chicken tenderlions with Rmh Zinger sauce (gf)
- King Island beef cocktail pies & tomato sauce
- Pumpkin & Kale Arrancini with cheese dipping sauce (v)
- Chorizo & Red Pepper Arrancini with cheese dipping sauce
- Salmon fishcakes with nuoc cham dipping sauce (gf)
- Panko Crumbed whiting & tartare sauce
- Lamb & harissa-spiced sausage rolls with tomato chutney
- Spinach & Fetta Spanakopita with tomato chutney (v)
- Falafel with hommus & spicy eggplant dip (vegan)
- Chicken Kiev Balls stuffed with garlic & herb butter served with Ranch sauce
- Gourmet pizza bites
 - Vegie Roasted pumpkin, capsicum, olives, onion, with pesto and rocket (v)
 - Lamb kofta -Spiced lamb with onions, sumac yoghurt & wild rocket
 - American Cheese burger -ground beef, bacon, onions, american cheddar with tomato sauce & mustard
 - Proscuitto Bianca - with fresh tomato, basil, Napoli & scamorza bianca

COLD

- Smoked Salmon and Dill cream cheese crepes
- Poached prawn cutlet + lemon aioli (gf)
- Roasted vegetable frittata + tomato relish (v)
- Italian Bruschetta of tomato, feta & basil pesto & balsamic glaze on a toasted ciabatta (v)
- Roasted beetroot & Blue cheese skewers (v)
- Vietnamese Rice paper rolls
 - Vegetarian with traditional peanut dipping sauce (v)
 - BBQ pork & prawn rice paper rolls with sweet chilli dipping sauce
 - Prawn
- California Rolls served with wasabi + soy sauce
 - Salmon
 - Teriyaki Chicken
 - Vegetarian (gf)
- Mini open toasted Ciabatta
 - Beef - roast beef, cherry tomato, cucumber, cos lettuce & horseradish aioli
 - Roast Chicken - Shredded roast chicken, cherry tomato, cos lettuce & seeded mustard aioli

**5-ITEM SELECTION Choose
3-hot + 2-cold items
\$20 per guest**

**8-ITEM SELECTION Choose 5-
hot + 3-cold items
\$25 per guest**



PLATTERS

MIXED PLATTERS

50-pieces per platter

- Vegetable spring rolls (v)
- Party Beef Pies
- Party Sausage Rolls
- Vegetable samosas (v)
- Spinach & ricotta parcels (v)

\$65.00 per platter

ANTI-PASTA PLATTER

A mixed platter of cured meats, cheeses, roast vegetables, olives & bread

\$75.00 per platter (serves 10+ guests)

Vegetarian option available without cured meat

GRAZERS

- Beef burger sliders
- Chicken Burger sliders
- Veg-e burger sliders (v)
- Beer-battered Fish & chips with lemon wedge
- Pumpkin & caramelised onion risotto (v/gf)
- Quinoa & garden vegetables with lemon & herb dressing (vegan /gf)

\$6.00 each item

PIZZA PLATTERS

40-slices per pizza

see a la carte menu for selection

Peperoni

Hawaiin

BBQ Aussie

Margherita (v)

\$50 per platter

MIXED SWEET CANAPES

Selection of sweet canapés & dessert petit fours

\$100.00 (30-pieces per platter)



SET MENU



Choose 2-options for set-menu alternate service

ENTREE

Lamb Cutlet

Middle-eastern spiced lamb cutlet with smokey eggplant puree, quinoa, tabouleh & cucumber yogurt

Lemon Pepper Calamari

Lightly dusted & crispy fried, served on a petit Greek salad with lemon & herb-infused olive oil

Smoked Salmon & Prawn Stack

Tasmanian smoked salmon stuffed with diced avocado & roquette salad, citrus poached prawns & creamy grapefruit & caper dressing

Haloumi & Roquette Salad (v)

Golden grilled Haloumi, roast beetroot & wild roquette salad & crusty ciabatta. Finished with balsamic glaze

Crispy Pork Belly

Succulent golden cracked pork belly with green peas and potato mash with spiced apple & pear & cider jus

Chicken Roulade

Chicken breast stuffed with sage & onion, wrapped in prosciutto. Served on sweet potato mash & finished with chicken jus.

MAIN

Tasmanian Salmon

Crispy skin Tasmanian salmon with crushed garlic & herb potato, grilled asparagus & garnished with pancetta & Salsa Verde

Roast Chicken

Golden roasted on the bone chicken breast with crispy potato galette, Roasted carrot, green beans, sweet potato crisps & garlic & thyme jus

Char-Grilled Porterhouse

250g tender porterhouse char grilled and served with Dauphinoise potatoes & sautéed green beans. Garnished with whole field mushrooms & red wine jus

Roast Lamb

Rump Served with creamy garlic mashed potato & sautéed green beans. Garnished with blistered vine tomato & rosemary jus

Pork Sirloin

Juicy roast pork sirloin with creamy mashed potato, braised apple & red cabbage. Garnished with crackling and cider jus

Roma Tomato & Bell Pepper Risotto (v)

Slow roasted selection of tomatoes, fire roasted capsicum & Spanish onion braised with Arborio rice and finished with mascarpone

Duck Breast

Crispy skin duck breast with roasted sweet potato chips & sautéed broccolini. Garnished with kale chips & red currant jus

DESERT

Baileys Cheesecake served with Mocha cream

Raspberry & White Chocolate Tart served with fresh raspberries & whipped double cream

Dutch Apple & Cranberry Crumble served with vanilla ice-cream

Passionfruit & Coconut Mousse with mango sabayon

Fresh fruit salad

2-COURSE SET MENU

Alternate service

Entrée + Main **\$50 per guest**

Main + Dessert **\$45 per guest**

3-COURSE SET MENU

Alternate service

Entrée + Main + Dessert **\$55 per guest**

Chefs will endeavour to cater for any dietary requirements where possible



BUFFET/BANQUET MENU



SALAD BAR

German Potato salad with creamy aioli dressing.

Panzanella Salad of garlic croutons, tomato, cucumber, Spanish onion, bocconcini and wild Roquette and red wine vinaigrette.

Caesar Salad of coz lettuce, bacon, croutons, boiled eggs, parmesan cheese, and creamy anchovy dressing.

Greek Salad of coz lettuce, cherry tomatoes, cucumber, Spanish onions, feta, Kalamata olives, with lemon and herb dressing.

Pasta salad of seasonal vegetables and garlic aioli dressing.

HOT

All Roast selections served with roasted pumpkin & potatoes, seasonal vegetables

Roast Lamb with mint sauce and gravy.

Roast Beef with English mustard and horseradish.

Roast Pork with apple sauce and seeded mustard.

Roast Chicken with béarnaise sauce.

Chicken Schnitzel with green peppercorn sauce and lemon.

Baked Vietnamese chicken wings.

Bratwurst Sausages with seeded mustard and sauerkraut.

Barramundi with caper and dill butter

Penne Arrabiata. Penne tossed with capsicum, onion and olives, in Napoli sauce

Lamb Ragout with sweet potato gnocci.

Carbonara pasta bake. Penne pasta with bacon baked in a creamy garlic and parmesan cheese sauce.

SWEET

Dutch apple crumble served with whipped cream.

Baked cheese cake with berry compote.

Sticky date pudding with caramel sauce.

Fresh Fruit Salad.

Chocolate mousse cups.

7-DISH SELECTION

2 x Salad
3 x Hot
2 x Sweet
\$50 per guest

9-DISH SELECTION

3 x Salad
4 x Hot
2 x Sweet
\$60 per guest

All buffet / banquet menus served with complimentary bread baskets

Chefs will endeavour to cater for any dietary requirements

Minimum booking 50 guests

Banquet Service

+\$10 per guest



BEVERAGE PACKAGES



STANDARD PACKAGE

TAP BEER

Carlton Draught
Great Northern Lager
Bulmers cider

WINE

Rothbury Estate Sparkling Cuvee
Rothbury Estate Semillon Sauvignon Blanc
T'Gallant Moscato
Rothbury Estate Cabernet Merlot

NON-ALCOHOLIC

Soft drink & Fruit Juice

3-hour Package = \$45 per head

4-hour package = \$50 per head

5-hour package = \$55 per head

PREMIUM PACKAGE

TAP BEER

Carlton Draught
Great Northern Lager
Bulmers cider
Beer of the Month*

WINE

Rothbury Estate Sparkling Cuvee
Rothbury Estate Semillon Sauvignon Blanc
821South Sauvignon Blanc
T'Gallant Procecco
T'Gallant Moscato
Rothbury Estate Cabernet Merlot
Stag Mistress Pinot Noir

NON-ALCOHOLIC

Soft drink & Fruit Juice

3-hour Package = \$55 per head

4-hour package = \$60 per head

5-hour package = \$65 per head

- Add Basic Spirits + \$10 per head -

- Cocktail on Arrival + \$10 per head -

* Prices & Selections are subject to change