

# o'donoghue's

99 Great Western Highway, Emu Plains NSW 2750

**PH: 4735 5509**

## Full day conference package

### Conference package includes:

**Conference room hire**

**Conference stationery and accessories**

*(notepads, pens, mints and iced water)*

**Standard equipment includes**

**Whiteboard, flipchart & data projector**

*(alternative equipment available on request)*

**Coffee, tea & juice on arrival**

**Morning tea**

**Afternoon tea**

**\$49.50 per person**

Minimum of 10 delegates

### Morning & afternoon tea options

*A selection of 2 of the following:*

- *Assorted muffins*
- *Banana bread*
- *Chocolate brownies*
- *Carrot cake (sliced)*
- *Freshly baked pastries*
- *Freshly baked croissants*
- *Homemade scones with jam & cream*
- *Sliced seasonal fruit*
- *Ham and cheese croissants*



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## 1/2 day conference package

### Conference package includes:

**Conference room hire**

**Conference stationery and accessories**

*(notepads, pens, mints and iced water)*

**Standard equipment includes**

**Whiteboard, flipchart & data projector**

*(alternative equipment available on request)*

**Coffee, tea & juice on arrival**

**Choice of morning or afternoon tea**

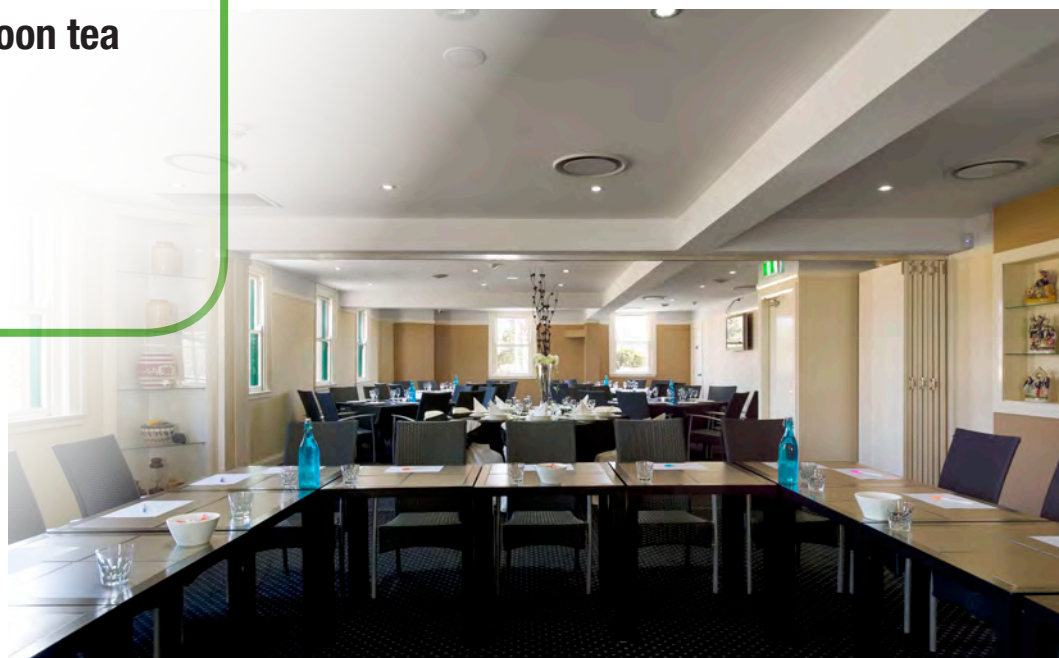
**\$39.50 per person**

Minimum of 10 delegates

### Morning & afternoon tea options

*A selection of 2 of the following:*

- *Assorted muffins*
- *Banana bread*
- *Chocolate brownies*
- *Carrot cake (sliced)*
- *Freshly baked pastries*
- *Freshly baked croissants*
- *Homemade scones with jam & cream*
- *Sliced seasonal fruit*
- *Ham and cheese croissants*



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## Buffet - Roast

### COLD SELECTION

Antipasto platter with a selection of marinated vegetables, feta, olives, pesto & Italian breads

Chef's selection of 4 seasonal salads with a variety of dressings

Bakers selection of bread rolls

### HOT SELECTION

Succulent roast pork with crackling

Roast beef

Seasoned roast chicken

Roast chat potatoes with herbs & onions

Roast pumpkin

Fresh seasonal vegetables

Gravy & apple sauce

### DESSERT SELECTION

*(All desserts served with fresh cream & ice cream)*

Selection of cakes & slices

Selection of mousse with sliced seasonal fruit

Served with freshly brewed coffee and tea

**\$30 per person**



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## Buffet - Asian

### COLD SELECTION

Thai beef salad  
Tomato, cucumber, spanish onion & coriander salad  
Crunchy noodle salad  
BBQ pork salad  
Bakers selection of bread rolls

### HOT SELECTION

Sweet & sour pork  
Thai curry chicken with vegetables  
Stir fry chicken & vegetables with hokkien noodles  
Steamed jasmine rice  
Special fried rice  
Steamed vegetables topped with sesame oil  
Sweet soy chicken wings

### DESSERT SELECTION

*(All desserts served with fresh cream & ice cream)*

Selection of cakes & slices  
Selection of mousse with sliced seasonal fruit  
Served with freshly brewed coffee and tea

**\$30 per person**



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## Buffet - Mixed

### COLD SELECTION

Antipasto platter with a selection of marinated vegetables,  
feta, olives, pesto & italian breads  
Chef's selection of 4 seasonal salads  
Bakers selection of bread rolls

### HOT SELECTION

Chicken & vegetable casserole  
Beef, red wine & tomato casserole  
Char grilled chicken breast with diane sauce  
Penne pasta with napolitano sauce & parmesan cheese  
Roasted chat potatoes with herbs & onions  
Fresh seasonal vegetables  
Steamed jasmine rice

### DESSERT SELECTION

*(All desserts served with fresh cream & ice cream)*

Selection of cakes & slices  
Selection of mousse with sliced seasonal fruit  
Served with freshly brewed coffee and tea

**\$30 per person**



# O'Donoghue's

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## Banquet Menu A

*Please select two entrees, two mains and two desserts*

Complimentary freshly baked bread rolls & butter served to your table

### ENTRÉE SELECTION

Honey roasted pumpkin soup with sour cream & chives

Classic chicken caesar salad with shaved parmesan, croutons & crispy bacon

Salt & pepper calamari served on a bed of rocket salad

Spinach & cheese cannelloni with napolitano sauce & topped with parmesan cheese

Stuffed mushroom with feta cheese & pine nut served with a creamy white wine and chive sauce

### MAIN SELECTION

*(All mains served with fresh seasonal vegetables)*

Grain fed rump steak with potato cake, red wine & balsamic reduction

Herb roasted chicken supreme with sweet potato mash & creamy sun-dried tomato

Succulent roast lamb rump served with chat potatoes, roast vegetables & rosemary jus

Oven baked tasmanian salmon fillet served with potato puree & lemon sauce

Char grilled pork cutlet served on a potato & garlic mash with apple cider sauce

Penne boscaiola with sauted bacon, onion & mushroom in a creamy white wine sauce

### DESSERT SELECTION

*(All desserts served with fresh cream & ice cream)*

Baked lemon tart served with raspberry sauce

Triple berries cheesecake topped with strawberry coulis

Rich chocolate mud cake served with vanilla anglaise

Chocolate swirl tart topped with mixed berry compote

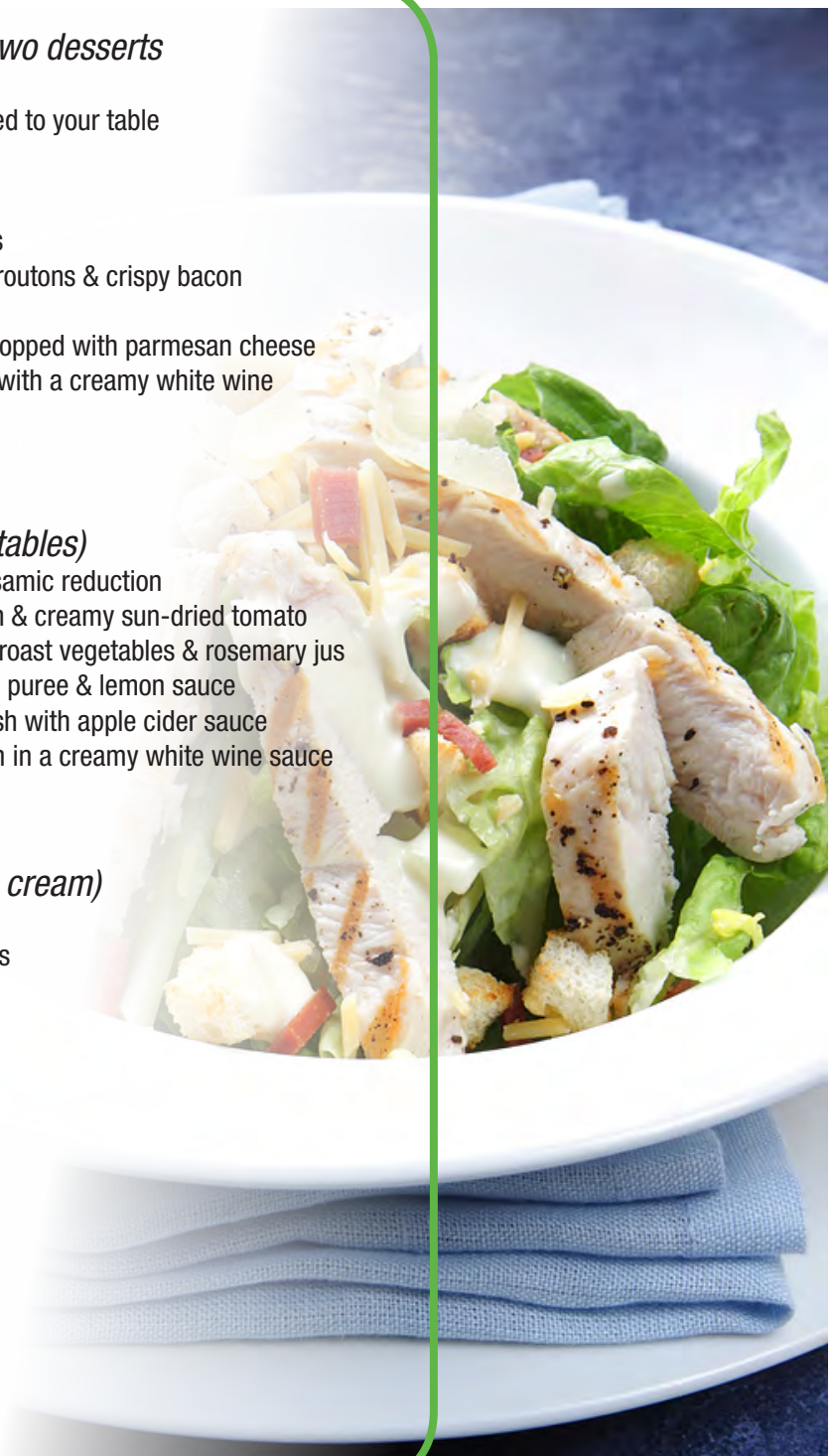
Black forest slice with mixed berry compote

Tiramisu served with coffee anglaise

Served with freshly brewed tea & coffee

**2 Course \$30 per person**

**3 Course \$40 per person**



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## Banquet Menu B

*Please select two entrees, two mains and two desserts*

Complimentary freshly baked bread rolls & butter served to your table

### ENTRÉE SELECTION

Prawn cocktail with our own homemade cocktail sauce served on a bed of lettuce with fresh turkish bread

Chicken & mushroom filled vol-au-vent pastry with a white wine sauce

Prawn caesar salad – our traditional caesar salad topped with grilled tiger prawns

Caramelised onion & bacon tart served with a rocket salad

Rocket, pumpkin, avocado & pine nut salad served with balsamic glaze

Satay chicken skewers served on a bed of jasmine rice

Tandoori chicken salad with mesculin lettuce, cucumber, tomato & red capsicum, tossed through a cucumber yoghurt dressing

### MAIN SELECTION *(All mains served with fresh seasonal vegetables)*

Oven baked tasmanian salmon served with garlic mash and topped with creamy white wine & dill sauce

Grain fed Black Angus scotch fillet served with potato cake & topped with red wine jus

Tender chicken supreme served with creamy mash potato and topped with a creamy sun-dried tomato sauce

Succulent baked lamb rack coated with herb mustard & served with mash potato

Grilled chicken breast wrapped in bacon served with mash potato & topped with a balsamic & red wine reduction

Spinach & cheese ravioli topped with napolitano sauce

Beef ravioli topped with a creamy bacon & mushroom sauce

### DESSERT SELECTION *(All desserts served with fresh cream & ice cream)*

Individual chocolate mousse topped with mixed berry compote

Caramel tart served with coffee anglaise

Pavlova topped with seasonal fruit and served with passionfruit sauce

Blueberry cheesecake served with mixed berry compote

Cookies & cream cheesecake served with vanilla anglaise

Lemon meringue tart

Warm apple pie served with ice cream & fresh cream

Served with freshly brewed tea & coffee

**2 Course \$39 per person**

**3 Course \$47 per person**



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## Seafood Banquet

*Please select two entrees, two mains and two desserts*

Complimentary freshly baked bread rolls & butter served to your table

### ENTRÉE SELECTION

Smoked salmon stuffed with avocado & cream cheese served with rocket salad

Fresh mixed 1/2 dozen oysters – 2 natural, 2 kilpatrick & 2 mornay

Grilled tiger prawn risotto with creamy pesto

Smokey BBQ marinated baby octopus served with rocket salad

Scallops cooked in creamy ginger & white wine

Prawn vol-au-vent with a creamy white sauce

### MAIN SELECTION

*(All mains served with fresh seasonal vegetables)*

Grilled tasmanian salmon served with garlic mash & topped with hollandaise sauce

Whole baby oven baked snapper with ginger & lime on a bed of rice

Fettuccini marinara sauted in onion & garlic with napolitano sauce

Chilli tiger prawns with fettuccini in a napolitano sauce

Grilled cajun barramundi served with spiced rice

½ lobster with creamy mornay sauce served with chips & salad (\$10 per person extra)

### DESSERT SELECTION

*(All desserts served with fresh cream & ice cream)*

Baked lemon tart topped with raspberry sauce

Triple berries cheesecake served with strawberry coulis

Rich chocolate mud cake served with vanilla anglaise

Chocolate swirl cake topped with mixed berry compote

Tiramisu served with coffee anglaise

Served with freshly brewed tea & coffee

**2 Course \$40 per person**

**3 Course \$50 per person**



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## Pasta & Ribs Banquet

*Please select two starters, two mains and two desserts*

### STARTER SELECTION

Garlic bread – freshly baked loaf with garlic butter & parsley

Herb bread – freshly baked loaf with garlic butter & mixed herbs

Bruschetta – vienna loaf topped with tomato, Spanish onion, fresh basil & our own garlic oil

Trio bread – turkish bread tossed through garlic oil & served with basil pesto, homemade tomato salsa and traditional hummus

### MAIN SELECTION

Fettuccini marinara cooked in tomato & red wine sauce

Creamy chicken pesto – chicken tenderloins sauted in garlic & onion served in a basil pesto sauce with penne pasta

Puttanesca – anchovies, capers & black olives cooked in our own napolitano sauce and served with fettuccini pasta

Smoked salmon & avocado served in a creamy white sauce with fettuccini

Chilli prawn angel hair – black tiger prawns sauted in garlic & chilli served in napolitano sauce with angel hair pasta

Spinach & ricotta ravioli cooked in a creamy garlic sauce and tossed with fresh baby spinach

Juicy pork ribs, oven baked and smothered in smokey BBQ sauce & served with steak fries

Succulent lamb ribs, oven baked and smothered in lemon & rosemary sauce & served with steak fries

Beef ribs, oven baked and smothered in smokey BBQ sauce & served with steak fries

### DESSERT SELECTION

*(All desserts served with fresh cream & ice cream)*

Cookies & cream cheesecake served with vanilla anglaise

Triple berry cheesecake topped with mixed berry compote

Tiramisu served with coffee anglaise

Caramel cheesecake topped with caramel anglaise

Rich chocolate mousse served with chocolate sauce

Served with freshly brewed tea & coffee

**2 Course \$25 per person**

**3 Course \$35 per person**

