ALTERNATE DROP EVENTS

AVAILABLE IN

<table>
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<tr>
<th>Location</th>
<th>Min. 20 PPL</th>
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<tr>
<td>Long Room</td>
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<tr>
<td>Private Dining Room</td>
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<tr>
<td>Club Lounge</td>
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Our alternate drop menu includes two dishes served alternately around the table for each course that you choose to serve. It's a way of giving your guests some flexibility without going to the expense & timing of a full course choice. Dietary requirements can be catered to; just inform us prior to the event and we can create an option for those guests.
TWO COURSES // 67.0 P/P
THREE COURSES // 72.0 P/P
ADD CHEESE COURSE // 5.5 P/P

ENTREES – CHOICE OF TWO
BUFFALO MOZZARELLA, HEIRLOOM TOMATO, BABY BASIL & BALSAMIC GLAZE (V, GF)
FLASH FRIED CALAMARI, CHILI JAM, CORIANDER & LIME SAMBAL (GF, DF)
SHELLOT TARTE TAN W GOATS’ FETA, BEETROOT & ROCKET (V, VG, DF)
BAKED SCALLOPS IN THE HALF SHELL, CAULIFLOWER CREAM & CHORIZO CRUMB (DF)
CRISPY TOFU, PEA & COURGETTE SALAD W TENDRILS (VG, DF)

MAINS – CHOICE OF TWO
TWICE COOKED PORK BELLY, APPLE & FENNEL SALAD (GF, DF)
PAN-SEARED WILD BARRAMUNDI W SKORDALIA, GRILLED ASPARAGUS & LEMON (GF)
SLOW-COOKED BEEF CHEEK, CRISPY POLENTA, GLAZED SHALLOTS & SUGAR SNAP PEAS (DF)
CRISPY SKIN ATLANTIC SALMON, PEA PUREE & SOFT HERB SALAD (GF, DF)
BRAISED MUSHROOM SELECTION, SOFT POLENTA, KALE & POPPED WILD RICE (VG, DF)
POTATO GNOCCHI, CRISP PANCETTA, PUMPKIN PUREE, RICOTTA SALATA & SAGE (VG)

ACCOMPANIMENTS – SERVED WITH
MEDITERRANEAN CHICKPEA SALAD (VG, GF, DF)
CONFIT POTATOES W LEMON & ROSEMARY SALT (V)
BABY GEM SALAD W BUTTERMILK DRESSING (V)

DESSERT - SERVED ALTERNATING
SESAME PANACOTTA W MAPLE TOFFEE CRISP (V)
WARM CHOCOLATE FUDGE BROWNIE, SALTED BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (V)
CHOCOLATE & RASPBERRY PUDDING W FRESH BERRIES (VG, GF, DF)

OPTIONAL
CHEESE SELECTION (PLATTERS TO THE TABLE); BLUE, BRIE, CHEDDAR, LAVOSH, QUINCE (V, GF)

*V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, O = OPTION AVAILABLE
GRAZING BANQUET EVENTS

AVAILABLE IN

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Our grazing banquet provides you, as the host, with the simplest option that will satisfy your guests. It offers amazing variety, caters for most dietary needs, and allows our chefs to showcase their delicious creations. Simply choose the dishes that appeal to you before the event, and once your guests arrive, they can enjoy the food that stands out to them the most.
70.0 P/P

GRAZING - SELECT TWO

CHARCUTERIE - SELECTION CURED MEATS, PICKLED VEGETABLES & GRISSINI (GFO)
CHEESE - SELECTION OF CHEESE FROM SAVOUR & GRACE W QUINCE, PICKLED FIGS, FRESH FRUIT, LAVOSH & BAROSSA BARK
CRUDITÉS - SEASONAL VEGETABLES, HOUSE DIPS & FRESH SELECTION OF BREAD & CRACKERS (VGO, GFO)
SUSHI SELECTION - SERVED W SOY, WASABI & GINGER

SEAFOOD - SELECT TWO

OYSTERS NATURAL WITH LEMON (GF)
KING PRAWNS & MARIE ROSE (GF)
HOT SMOKED SALMON, CREME FRAICHE, DILL & LEMON (GF)
POACHED PRAWN CUTLETS W HOMEMADE CHIMICHURRI & LEMON

MAINS - SELECT THREE

STICKY SOY PORK, SCENTED RICE & ASIAN GREENS (GF)
SLOW COOKED LAMB SHOULDER W SPRING VEGETABLES, ROSEMARY & BABY SHALLOTS (GF)
JACKFRUIT & MUSHROOMS STEW W HERB DUMPLINGS (VG, DF)
BBQ JERK CHICKEN W CARIBBEAN RICE & CHILI PINEAPPLE SALSA
LEMON & HERB BAKED SALMON W RED PEPPER PIPERADE

SIDES - SELECT TWO

MAC & CHEESE W PARMESAN CRUST
CONFIT POTATOES W LEMON & ROSEMARY SALT (V)
FENNEL & ORANGE QUINOA SALAD (VG, DF)
MEDITERRANEAN CHICKPEA SALAD (VG, GF, DF)

DESSERTS - SELECT THREE

FRESH FRUIT (VG, GF, DF)
TIRAMISU (V)
STICKY DATE PUDDING (V)
CHOCOLATE & RASPBERRY PUDDING W FRESH BERRIES & COCONUT YOGHURT (VG, GF, DF)
CHEESE - THREE CHEESES, FIG CRISPBREAD, QUINCE (V)

*V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, O = OPTION AVAILABLE
BEVERAGE PACKAGES

WE HAVE A VARIETY OF HOT AND COLD DRINKS, AS WELL AS ALCOHOLIC BEVERAGES THAT ARE AVAILABLE FOR FUNCTIONS.

THESE BEVERAGES CAN EITHER BE CHARGED ON CONSUMPTION, OR A DRINKS PACKAGE CAN BE PURCHASED.

HOSTS ARE ABLE TO CREATE A SELECTION OF AVAILABLE DRINKS PRIOR TO THE MEETING IF THEY WISH.
DRINKS PACKAGE
25.0 P/P UNLIMITED DRINKS (2HRS - T/C: RESPONSIBLE SERVICE OF ALCOHOL)
SPARKLING MINERAL WATER
SOFT DRINK
JUICE
PRICKLY MOSES OTWAY LIGHT
FURPHY REFRESHING ALE
WHITE WINE – 2019 SANTA & D’SAS PINOT GRIGIO
RED WINE – 2017 CONCRETE & CLAY SHIRAZ
SPARKLING – SANTA & D’SAS PROSECCO

CHARGED ON CONSUMPTION
1L SPARKLING MINERAL WATER // 9.0
JUG OF SOFT DRINK // 9.0
JUG OF JUICE // 9.0
PRICKLY MOSES OTWAY LIGHT // 9.0
FURPHY REFRESHING ALE // 9.0
WHITE WINE – 2019 SANTA & D’SAS PINOT GRIGIO // 41.0
RED WINE – 2017 CONCRETE & CLAY SHIRAZ // 39.0
SPARKLING – SANTA & D’SAS PROSECCO // 43.0

*WINE SELECTION SUBJECT TO CHANGE

COFFEE AND TEA
TEA AND COFFEE URNS // 3.0 P/P
BARISTA MADE COFFEE // 4.0 +
T'S & C'S

OUR EVENT SPACES ARE BASED ON A MINIMUM SPEND. THIS MINIMUM SPEND CAN BE USED ON THE EVENT, FOOD AND BEVERAGES CONSUMED WITHIN THE DESIGNATED EVENT SPACE AND DURING THE ARRANGED TIME.

DATE CHANGES CAN BE ARRANGED, FREE OF CHARGE, IF THERE IS MORE THAN TWO WEEKS NOTICE GIVEN.

CANCELLATION WITHIN 14 DAYS OF YOUR EVENT WILL INCUR A 25% CANCELLATION FEE
CANCELLATION OR RESCHEDULING WITHIN 7 DAYS WILL INCUR A 50% CANCELLATION FEE
ANY EVENTS THAT ARE CANCELLED OR RESCHEDULED WITHIN 48 HOURS OF THE DATE WILL INCUR A 100% CANCELLATION FEE

FEES APPLY FOR ACCESS TO THE SPACE PRIOR OR POST THE BOOKING TIME

IF YOU HAVE ANY ENQUIRIES, OR WISH TO BOOK A PRIVATE EVENT, PLEASE EMAIL US AT MONASH.CLUB@MONASH.EDU, OR CALL 9905 0888