

THE  
**GLEN HOTEL**  
Est. 1863

*Weddings*  
EVENTS MENU

2026

## Canapés

### COLD

Sourdough Bruschetta, Smoked Fetta, EVOO, Balsamic	V	\$7.00 Each
Grilled Vegetable Crostini, Beetroot Hummus	DF, V, VG	\$7.00 Each
Smoked Salmon & Goats' Cheese Tart (2 pieces)	GFA	\$9.50 Each

### HOT

Vietnamese Pork Spring Rolls (2 pieces)		\$8.50 Each
Pork & Fennel Sausage Roll (2 pieces)		\$9.00 Each
Chicken & Lemongrass Wonton (2 pieces)		\$9.50 Each
Beef, Mushroom & Onion Pie (2 pieces)		\$8.50 Each
Sri Lankan Chicken Pie (2 pieces)		\$9.00 Each
Quiche Lorraine (2 pieces)		\$6.00 Each
Truffle Arancini with Aioli (2 pieces)	V	\$8.50 Each
Tempura Prawns with Honey Soy Sauce (2 pieces)		\$10.00 Each

### SUBSTANTIAL

Falafel Slider, Hummus, Lettuce, Zingy Slaw, Green Tomato Relish	V	\$10.00 Each
Cheese Kransky Roll, Sauerkraut, Mustard, Chilli Jam		\$10.00 Each
Karaage Chicken Roll, Carrot, Cucumber, Japanese Mayo		\$11.00 Each
Lamb Kofta, Tortilla, Pickled Cabbage, Tzatziki		\$11.00 Each
Hot Smoked Salmon, Potato Salad, Fennel, Lemon, Dill, Aioli	DF, GF, V	\$11.00 Each
Gochujang Chicken, Japanese Mayo	GF	\$10.50 Each

### DIETARY FRIENDLY

Vegan Spring Rolls (2 pieces)	DF, V, VG	\$6.50 Each
Pumpkin Arancini (2 pieces)	DF, V, VG	\$6.50 Each
Mac & Cheese Croquettes (2 pieces)	V	\$8.00 Each
Spinach & Ricotta Filo Triangles (2 pieces)	V	\$7.50 Each
Baked Falafel with Hummus (2 pieces)	V	\$9.00 Each
Cauliflower Rolls	DF, GF, V, VG	\$9.00 Each

### DESSERT

Vanilla Cream Chocolate Éclair (2 pieces)	V	\$7.00 Each
Vegan Donuts (2 pieces)	DF, GF, V, VG	\$8.50 Each
Mini Churros Bites with Chocolate Sauce (4 pieces)	V	\$7.50 Each

### ADD GELATO STATION *Minimum 2 Flavours Required*

Chocolate	GF	\$90.00 Per Tub
Bubblegum	GF	\$90.00 Per Tub
Cookies & Cream		\$90.00 Per Tub
Vanilla Bean	GF	\$90.00 Per Tub
Sea Salt Caramel	GF	\$90.00 Per Tub
Mango Sorbet	DF, GF, V, VG	\$90.00 Per Tub



Canapés | Smoked Salmon & Goats Cheese Tart

# Plated

**Two Course** | Entrée & Main or Main & Dessert | \$85.00 Per Person

**Three Course** | Entrée, Main & Dessert | \$97.00 Per Person

## ENTRÉE

*Select two items to be served alternate drop*

Byron Bay Burrata, Prosciutto, Candied Pistachio, Dehydrated Tomato, Grilled Turkish Bread, Smoked Honey GFA

Beef Ragu Pappardelle, House Made Ragu, Pappardelle, Parmesan

Pumpkin Arancini, Pepperonata, Pecorino, Fresh Herbs V, VG

Crispy Fried Pork Belly, Gochujang, Sriracha, Aioli GF, DF

Smoked Salmon, Cucumber, Goats' Cheese, Feta, Dill, Salmon Roe GF

## MAIN

*Select two items to be served alternate drop*

Grilled Miso Salmon, Coconut Rice, Steamed Pak Choi, Miso Glaze GF, DF

Marinated Lamb Rump, Potato & Spinach Galette, Asparagus, Garlic, Rosemary Balsamic Dressing GFA, DFA

Caribbean Spiced Chicken, Cauliflower Puree, Cabbage, Crispy Pancetta, Grilled Lime GF

Chargrilled Eye Fillet, Burnt Onion Puree, King Brown Mushroom, Crispy Kipflers, Pan Jus GF

Moroccan Spiced Barramundi, Charred Corn & Lentils, Crispy Kale, Red Pepper, Lemon Dressing GF, DF

Thai Style Sticky Beef Short Rib, Coconut Rice, Kai Lan, Coconut Lime Sauce GF, DF

Roasted Jap Pumpkin, Mixed Quinoa, Pomegranate, Toasted Pepita, Chives, Olive Oil, Mixed Baby Herbs V, VG

## DESSERT

*Select two items to be served alternate drop*

Chocolate Raspberry Vegan Tart, Berry Coulis, Fresh Berries DF, GF, V, VG

Belgium Chocolate Mousse, Vanilla Cream, Profiterole, Ganache, Strawberry V

Pear & Walnut Pudding, Salted Caramel Sauce V

Chocolate Caramel Tart, Salted Pretzel Crumb, Cream, Freeze Dried Raspberry V

Lemon & Pistachio Cannoli, Chocolate Soil, Fresh Berries V



*Plated Entrée | Beef Ragu Pappardelle, House Made Ragu, Pappardelle, Parmesan*

# Buffet

\$94.00 Per Person

All Buffets include Roasted & Steamed Vegetables & Dinner Rolls

## MAIN DISHES

Select two of the following Main Dishes

Roast Pork	DF, GF
Beef Brisket	DF, GF
Chicken Cutlets	DF, GF
Greek Style Pulled Lamb Shoulder	DF, GF
Pork Char Siu, Slow Cooked Pork Belly, Hokkien Noodles, Asian Greens	DF
Beef Massaman Curry	DF, GF
Korean Fried Sticky Chilli Chicken	DF, GF
Miso Glazed Salmon, Steamed Asian Greens	DF, GF
Vegetable Thai Yellow Curry	DF, GF, V, VGA

## SALADS & SIDES

Select two of the following Salads & Sides

Garden Salad	DF, GF, V, VGA
House Slaw	V
Greek Salad, Olive Oil, Balsamic	V
Potato Salad	GF, V, VGA
Roasted Potatoes, Lemon & Rosemary	DF, GF, V, VGA
Creamy Mashed Potatoes	GF, V,
Coconut Rice	DF, GF, V, VG
Rice Pilau	DF, GF, V, VGA

## DESSERTS

A Chef's selection of the following

Fresh Fruit Platters	DF, GF, V, VG
Selection of Cheeses	GFA
Assorted Slices	GFA
Mini Desserts	VGA
Cakes	GFA

Additional selections from \$12 Per Person

# Alphonsus Pizza

One-Metre Long Pizzas | 30 Slices Per Pizza

Available until 8pm

<b>MARGHERITA</b>	V	\$76.00
Napoli Sauce, Fior Di Latte, Basil, Olive Oil		
<b>HAM &amp; PINEAPPLE</b>		\$79.00
Napoli Sauce, Fior Di Latte, Ham, Pineapple		
<b>FUNGHI FORMAGGI</b>	V	\$85.00
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket		
<b>ALPHONSUS</b>		\$86.00
Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms		
<b>SALAMI</b>		\$84.00
Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano		
<b>BBQ CHICKEN &amp; BACON</b>		\$84.00
BBQ Sauce, Fior Di Latte, Chicken, Bacon		
<b>BEEF BRISKET</b>		\$87.00
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo		
<b>MEAT LOVERS</b>		\$87.00
BBQ Sauce, Fior Di Latte, Braised Beef Brisket, Pancetta, Salami		
<b>VESUVIUS GAMBERI</b>		\$90.00
Garlic Oil, Fior Di Latte, Prawns, Salami, Pecorino Mousse, Hot Honey, Parsley, Pecorino		
<b>ORTO BUONO</b>	V	\$84.00
Napoli Sauce, Fior Di Latte, Basil, Spinach, Pumpkin, Artichoke, Capsicum, Olives, Pesto		

Vegan & Gluten Free Pizza Options Available



*Alphonsus Pizza | Assorted Metre Long Pizzas*