THE
GLEN HOTEL
Est. 1863

Weddings

EVENTS MENU

2026

Canapés

COLD		
Sourdough Bruschetta, Smoked Fetta, EVOO, Balsamic	V	$8.00 Each
Grilled Vegetable Crostini, Beetroot Hummus	DF, V, VG	$8.00 Each
Smoked Salmon & Goats' Cheese Tart (2 pieces)	GFA [I]	$10.50 Each
HOT		
Vietnamese Pork Spring Rolls (2 pieces)		$9.50 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)		$9.50 Each
Quiche Lorraine (2 pieces)		$8.00 Each
Truffle Arancini with Aioli (2 pieces)	V	$8.50 Each
Tempura Prawns with Honey Soy Sauce (2 pieces)	[I]	$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		$12.50 Each
Hot Smoked Salmon, Potato Salad, Fennel, Lemon, Dill, Aioli	DF, GF, V [A]	$12.50 Each
Gochujang Chicken, Japanese Mayo	GF	$10.50 Each
DIETARY FRIENDLY		
Vegan Spring Rolls (2 pieces)	DF, V, VG	$9.00 Each
Pumpkin Arancini (2 pieces)	DF, V, VG	$7.00 Each
Mac & Cheese Croquettes (2 pieces)	V	$9.50 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	$8.50 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

DF = DAIRY FREE **GF** = GLUTEN FREE **GFA** = GLUTEN FREE AVAILABLE
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SEAFOOD COUNTRY OF ORIGIN: **[A]** = AUSTRALIAN **[I]** = IMPORTED

Canapés | Smoked Salmon & Goats Cheese Tart

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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 [I]

MAIN	
Select two items to be served alternate drop	
Grilled Miso Salmon, Coconut Rice, Steamed Pak Choi, Miso Glaze	GF, DF [A]
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 [A]
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

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

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Buffet

$94.00 Per Person | Minimum 30 guests

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 [A]
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

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Alphonsus Pizza

One-Metre Long Pizzas | 30 Slices Per Pizza

Available until 8pm

MARGHERITA	V	$79.00
Napoli Sauce, Fior Di Latte, Basil, Olive Oil		
HAM & PINEAPPLE		$85.00
Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Oven Roasted Pineapple		
FUNGHI FORMAGGI	V	$85.00
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket		
ALPHONSUS		$86.00
Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms		
SALAMI		$85.00
Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano		
BBQ CHICKEN & BACON		$86.00
BBQ Sauce, Fior Di Latte, Chicken, Bacon		
BEEF BRISKET		$87.00
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo		
MEAT LOVERS		$87.00
BBQ Sauce, Fior Di Latte, Braised Beef Brisket, Salami, Slow Cooked Shredded Ham		
VESUVIUS GAMBERI	[I]	$90.00
Garlic Oil, Fior Di Latte, Prawns. Salami, Nduja, Pecorino Mousse, Hot Honey, Parsley, Pecorino		
ORTO BUONO	V	$86.00
Napoli Sauce, Fior Di Latte, Basil, Spinach, Pumpkin, Artichoke, Capsicum, Olives, Pesto		
CAPRICCOSA		$88.00
Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Mushrooms, Artichoke, Olive Tapenade, Olive Oil		

Vegan & Gluten Free Pizza Options Available

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Alphonsus Pizza | Assorted Metre Long Pizzas