THE GLEN HOTEL

Est. 1863



# Weddings

## EVENTS MENU

2027

# 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
**V** = VEGETARIAN **VG** = VEGAN **VGA** = VEGAN AVAILABLE
SEAFOOD COUNTRY OF ORIGIN: **[A]** = AUSTRALIAN **[I]** = IMPORTED



*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 [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*

# 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, 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*