



The Gourmet
chef



The Setts Mildura

> conferences > weddings > trade displays

The Setts Mildura

The Setts Mildura comprises four function rooms, that all have the old world charm of the historic building that it is. Situated in the heart of the city in Eighth Street, the Setts has a room that will suit your conference, wedding or trade display.

The venue is being catered by local company, The Gourmet Chef who have had 30 years experience in delivering quality catering. Specialising in larger functions they are proud to be associated with the Setts Mildura.

For your catering requirements call Brian on **0427 542 309**



Room Hire

Café - \$200.00 Board Room - \$100.00 Mckenzie - \$200.00
Main Function room - \$450.00

Linen

Table cloths - \$10.00 per cloth

Function Rooms Capacities

	Theatre	Dinner (round tables)	Dinner (trestles)	Classroom
Main Room	1000	450	800	400
McKenzie Room	250	70		
Café	100	50		

Food Menus

Buffet Menu No.1: \$35.00 per head plus gst

- Roast Pork or Beef carved at table
- Antipasto Platter
- Battered Barramundi
- Veal Tortellini with caramelised onion and pancetta with tuscan tomato and parmesan
- Roasted Chicken pieces
- Roasted vegetables
- Wedges with sour cream
- Tossed Mesculin Salad
- Standard bread assortment

Dessert

- Caramelised Citrus Tart
- Chocolate Cheesecake

Buffet Menu No.2: \$42.00 per head plus gst

- Lamb cutlets with a pine nut crust
- Marinated quail
- Baked gnocchi with pesto, tuscan tomato and parmesan
- Roasted Porterhouse Steak
- Baked vegetable medley
- Moreton Bay Bugs with chili and lime garlic butter
- Idaho potatoes
- Antipasto platter

Salads (select any three)

- Char grilled asparagus with olive oil and parmesan
- Kipfler potato salad
- Vine ripened tomatoes, goats feta and roasted olive
- Tomato, rocket and shaved parmesan salad with balsamic
- Baby green salad with mixed greens, broccolini, asparagus spears, Lebanese cu cumbers and snowpea shoots with a lime and coriander dressing

- Ceasar Salad
- Tossed Salad
- Mediterranean Salad

Dessert

- Rich Chocolate and Hazlenut Torte with Crème de Menthe Anglaise
- Pavlova Roulade with strawberries, blueberries and double thick cream

Set Menu No.1 (excluding gst)

Two Course: Main and Dessert:

\$30.00 per head

Two Course - Entrée and Main:

\$34.00 per head

Three Course - Entrée, Main and Dessert:

\$42.00 per head

Entrée

- Crisp salad of roasted duck, avocado lime and coriander dressing
- Thai Marinated Prawns with chili and coriander with timbale of rice
- Veal Tortellini with basil pesto, cream, sun dried tomato and shaved parmesan
- Warm marinated chicken pieces with avocado, pimento, pine nuts and mesculin
- Marinated Lamb served on fresh cous cous with tsatsiki
- Salt and Pepper Calamari with lemon aoli
- Battered Prawns with chili plum sauce
- Roasted Vegetable Tartlet with rocket and sticky balsamic

Main Course

- Baked Barramundi Fillet on steamed greens with lemon and coriander butter
- Marinated and Roasted Lamb rump with vegetable ratatouille
- Veal Medallions on scalloped potatoes with roasted mushrooms and shiraz jus

- Baked Chicken Breast filled with bocconcini, smoked bacon, and spinach and served on vegetable ratatouille
- Grain Fed Porterhouse Steak served on fat chips with a mushroom glaze and roasted vegetables
- Smoked Pork Cutlet on braised cabbage with green peppercorn sauce
- Moroccan Chicken Breast on herbed cous cous with rocket and tzatsiki
- Roast Porterhouse with red wine jus and roasted vegetables
- Beer Battered Flathead Fillets with pesto mayo and fat chips

Dessert

- Passionfruit and Mango Mousse with a compote of seasonal berries
- Caramelised Citrus Tart with double cream and orange syrup
- Flourless Mandarin Cake with limoncello gelato
- Vanilla Bean Panna Cotta with Berry Coulis
- Trio of Italian Gelato in a brandy snap basket
- Rich Chocolate Tart with Baileys gelato
- Coffee Brulee with Amaretto Crème Anglaise

Set Menu No. 2 (excluding gst)

Two Course - Main and Dessert:

\$34.00 per head

Two Course - Entrée and Main:

\$40.00 per head

Three Course - Entrée, Main and Dessert:

\$48.00 per head

Entrée

- Poached Prawns filled with salmon mousse served on creamy crab sauce
- Sugar Smoked Scallops served with an apple and tarragon risotto timbale
- Marinated roasted quail with eggplant and a pimento glaze

- Rabbit Timbale with asparagus and hollandaise with slow roasted cherry tomatoes
- Baked Potato Gnocchi with roasted roma tomato, basil and bocconcini with prosciutto shards
- Veal and Caramelised Onion ravioli with roasted portabello mushrooms and mustard cream sauce
- Baked Goats Cheese Tartlet with sun dried tomato and spinach with a basil olive oil drizzle

Main

- Crispy Skinned Atlantic Salmon on herbed fettuccini and creamy pesto sauce
- Corn fed Chicken served on sweet potato mash with buttered greens
- Rack of Lamb served on a bed of sauteed spinach with a capsicum and rosemary glaze
- Twice Cooked Duck Legs with a capsicum and rosemary glaze
- Grilled Spatchcock served on a potato roesti with grilled zucchini and eggplant, dried tomato and a herb glaze
- Beef Wellington (cooked medium) served with a burgundy jus and Mediterranean vegetables
- Pork Fillet wrapped in prosciutto with mustard mash and sage and caramelised onion jus

Dessert

- White Chocolate and Wattleseed Mousse in a brandy snap basket with pepperleaf cream
- Baileys Cream Brulee with caramelised sugar topping and shortbread fingers
- Raspberry Panna Cotta with a tropical gelato and cointreau and mint syrup
- Chocolate and Hazelnut Tart with toffee shards
- Australian Cheese Platter with caramelised figs and crackers (one per table)
- Poppyseed and Citrus Cake with an orange syrup
- Poached Pears with butterscotch gelato Seasonal fruits set in champagne jelly topped with vanilla gelato served in a wine glass

Finger Food Menus

Cocktail: \$15.00 per head plus gst

Choose any six items

Birthday: \$20.00 per head plus gst

Choose any eight items

Dinner: \$25.00 per head plus gst

Choose any ten items

Wedding: \$30.00 per head plus gst

Choose any twelve items

Cold

- Tortilla Wraps with Moroccan Chicken, pickled cucumber, pimento and coriander dressing
- Crostini with Pesto, roasted capsicum, rare beef and parmesan
- Crostini with hommus, cucumber and spiced chicken
- Crostini with lemon myrtle marinated figs and woodside goats curd (veg)

- Antipasto Crostini with olives, bocconcini, casalingo salami and capsicum
- Vietnamese Rice Paper Rolls with your choice of either; chicken, prawns, pork or duck (gluten free)
- Roasted Duck Breast with beetroot and orange chutney in asian spoons.
- Thai Style Prawns on dashi rice cake with chili and tomato (gluten free)
- Smoked Salmon and cream cheeses roulade
- Thai Scallops in asian spoons
- Marinated Calamari in asian spoons
- Oysters Natural with lime and cracked black pepper (gluten free)
- Oysters with Asian Pesto and ginger (gluten free)
- Bruschetta with smoked salmon, avocado salsa and sour cream
- Bruschetta with spanish onion, basil, olive oil and roma tomato (veg)
- Bruschetta with goats cheese, roma tomato and basil leaves (veg)
- Asparagus, pimento and mushroom frittata with crème fraiche
- Tandoori Chicken with yoghurt dressing on naan bread
- Peking Duck on fried won ton skins with cucumber, spring onion and hoi sin sauce
- Smoked salmon on corn fritter with asparagus and dill mayonnaise

Hot

- Asparagus wrapped with prosciutto and fontina cheese (gluten free)
- Crispy Fried Won Tons with thai chicken and mango mint salsa
- Yabby and Chardonnay Bisque shot glass
- Oysters Kilpatrick shot glass (gluten free)
- Pesto Prawns with creamy garlic shooter
- Prawns with thai green curry shooter
- Seafood, feta and asparagus tartlets
- Mushroom and fontina cheese tartlets (veg)
- Baby spinach and ricotta tartlets(veg)
- Roasted vegetable tartlets(veg)
- Chorizo sausage and spanish olive and saffron tartlet
- Goats Cheese, sun dried tomato and basil tartlet (veg)
- Blue cheese and caramelised fennel tartlet (veg)
- Caramelised onion and butternut pumpkin tartlet (veg)
- Moroccan battered Chicken Fillet with tsatsiki
- Golden crumbed Parmesan Chicken with garlic aoli
- Chicken Risotto Cakes with lemongrass and coriander
- Beer Battered Barramundi Goujons with tartare aoli
- Gourmet Pies including :lamb and rosemary, peppered beef and chicken
- Duck won tons with Davison plum chutney
- Barbequed marinated beef skewers with chili and coconut dipping sauce (gluten free)
- Lamb koftas with spiced yoghurt
- Chili and mint marinated chicken kebabs (gluten free)
- Marinated lamb skewers with tsatsiki (gluten free)

- Pork satay skewers with peanut dipping (gluten free)
- Quail and caramelised onion puffs
- Thai fish cakes with chili and coriander dipping
- Selected vegetables including: mushrooms, corn, cauli, beans and capsicum in a light beer batter (veg)
- Mini Pizetta with pesto, calabrese salami, eggplant, pimento and mozzarella
- Mini Pizetta with tomato pesto, olives, casalingo salami and bocconcini
- Mini Pizetta with eggplant, mortadella, char grilled zucchini and gruyere cheese
- Mini Pizetta with olive tapenade, goats cheese, sun dried tomato and marinated mushrooms
- Chinese style sesame prawn toasts with garlic, lemongrass and coriander
- Freshly wrapped vegetarian spring rolls with sweet soy dressing (veg)
- Spinach and pine nut won tons (veg)
- Spicy Thai Chicken Rolls with sweet chili dipping
- Home made sausage rolls with tomato chutney
- Seared Eye Fillet Mignons, wrapped in prosciutto with dujon mustard aoli** (gluten free)
- Sun Dried Tomato and basil rice balls with napoli sauce (veg)
- Chicken, cheese and pine nut triangles in filo pastry
- Prawn Dumplings with mirin dipping sauce (gluten free)
- Pork Dumplings with ketjap manus (pork dumplings)
- Veal, mushroom and rosemary puffs with tomato chutney
- Mini Lentil and vegetable patties
- Seared scallop on apple puree with sweet balsamic glaze in asian spoons (gluten free)
- Coconut prawn skewers with chili mango dipping
- Parmesan and sage lamb cutlets**
- Thai chicken tartlet with coconut and coriander
- Marinated Salmon Spear with lime and garlic **
- Crab Cakes with chili and pineapple salsa **
- Twice cooked honey glazed pork belly with an apple and mustard sauce

** all items marked are \$3.50 per head

Desserts

- White Chocolate Truffles
- Dark Chocolate and Pistachio Truffles
- Shot glasses of Italian Gelato with your choice of flavours; mango, passionfruit, strawberry, kiwi, lemonsello, pineapple and watermelon
- Profiteroles with cappaccino filling
- Friand (flourless orange)
- Sticky Date Pudding with Butterscotch Sauce
- Mini Eclairs with vanilla cream
- Belgian chocolate and Baileys Mousse served in asian spoons
- Citrus Tarts
- Baked Vanilla Cheesecakes
- Summer Berry Tartlets
- Glazed French Apple Tartlet
- Rhubarb Crumble

Finger Food Served in Mini Noodle Boxes

Menu 1: \$5.00 per head

- Beer Battered Flathead served with fries and tartare
- Salt and Pepper Squid with mesculin
- Thai chicken salad with sesame seeds and avocado
- Mini Ceasar Salad
- San choi bau in crispy lettuce cups

Menu 2: \$8.00 per head

- Prawn cocktail
- Battered Prawns on Rocket Salad
- Honey and rosemary braised lamb on three bean salad with yoghurt dressing
- Asian crispy beef salad

Finger Food Extras

- Antipasto Platter: \$100.00
- Dips served with Turkish Bread: \$40.00 each

Other Menus

Sausage Sizzle: \$12.50 per head plus gst

- Gourmet sausages, onion, potato salad, coleslaw rolls and butter

Carvery: \$17.50 per person plus gst

- A selection of roast beef and pork with jacket potatoes and roasted vegetables
bread rolls, butter and gravy
Roast lamb - \$1.00 extra

Barbeque menu no.1: \$27.00 per head plus gst

- Grain fed porterhouse steak, marinated chicken, pork steak, rissoles, grilled onions, potato salad tossed salad, bread assortment

Barbeque menu no.2: \$32.00 per head plus gst

- Porterhouse steak, gourmet sausages, marinated chicken fillet, kangaroo fillet, marinated quail Barramundi fillets, wedges with sour cream, Mediterranean salad, Caesar salad, Pasta salad

Hot Fork Food: \$19.50 per person (select any two)

- Beef Stroganoff
- Chicken Tandoori
- Irish Stew
- Calamari and Prawn stir fry
- Chicken & Mushroom Casserole
- Beef and Black Bean Sauce

All meals served with rice or vegetables and salad

Conference Menus

Breakfast - Continental: \$15.00 per head

- A selection of toasts, orange juice, cereal selection, muffins, yoghurts
- Tea and Coffee
- Fruit selection

Cooked plus continental: \$19.50 per head

- A selection of cereals, toast fruit, yoghurt, juice, Tea and Coffee
- Scrambled Eggs
- Sausage
- Tomato
- Bacon

Lunch Menu no 1: \$15.00 per head

- Open Danish Sandwiches/ Point Sandwiches
- Fruit Platter
- Tea and Coffee

Lunch menu no 2: \$24.00 per head

- Point Sandwiches
- Beef Stroganoff or Chicken a la King with rice
- Vegetable Tartlet or Quiche Lorraine
- Battered Barramundi
- Fruit Platter
- Tea and Coffee

Extras

- Instant Tea and Coffee - half day \$2.00 per head, full day \$3.50 per head
- Percolated Tea and Coffee - half day \$3.50 per head, full day \$6.00 per head
- Scones, jam and cream - \$4.00 per head
- Muffins - \$4.00 per head
- Biscuits - \$3.00 per head
- Cakes and slices - \$5.00 per head
- Sandwich Platters - \$8.00 per sandwich
- Antipasto Platters - \$8.00 per head
- Cheese Platters - \$75.00 (15 people)
- Juice on consumption - \$12.90 per jug

Audio Visual Available for hire:

- white screen
- flipchart
- white board
- o/h projector
- data projector
- dvd
- pa system

Beverage Packages - \$30.00 per head

(5 hour duration)

- All inclusive package includes sparkling wine, red and white wine, tap beer, juice and soft drink.
\$6.00 per hour for each extra hour

Beverage on Consumption

- House wine \$5.50 per glass
- House champagne \$5.50 per glass
- Juice by glass \$3.50
- Juice by jug \$12.90
- Soft drink by glass \$3.00
- Soft Drink by jug \$11.90
- Spirits and liquers \$6.50 per glass

- Tap Beer by glass heavy \$3.50 per 285 ml
- Tap Beer by jug heavy \$13.20
- Tap Beer by glass light \$3.20 per 285 ml
- Tap Beer by jug light \$10.00

Stubbies

- Crown \$6.80
- V.B. \$4.80
- Heineken \$6.90
- Millers Chill \$5.00
- Corona \$6.90
- Pure Blonde \$4.80
- Peroni \$5.80
- Millers Draught \$5.00
- Tooheys extra dry \$4.80
- Carlton Cold \$4.80

Pre mix spirits

- Smirnoff Ice \$8.50
- Vodka Cruiser \$7.50
- Jim Beam \$8.50
- Jack Daniels \$9.00



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