



EnCORE
EVENTS CENTRE

BANQUETS AND BUFFETS



CLASSIC MENU

2 COURSE CLASSIC MENU / \$53 PER PERSON

3 COURSE CLASSIC MENU / \$59 PER PERSON

2 course classic menu

3 course classic menu

ENTRÉE

SELECT TWO TO BE SERVED ALTERNATELY

Coconut chicken salad, spiced mango, rice noodles, Thai leaves (gf)

Slow-cooked beef short ribs, saffron polenta, orange, and witlof salad

Smoked salmon, avocado salsa, lemon gel, orange crème fraiche (gf)

Salt and pepper calamari, Asian slaw, soy lime dressing, garlic aioli

Salad Caprese, bocconcini, heirloom tomatoes, basil, aged balsamic (gf,v)

Pumpkin ricotta gnocchi, rocket, and basil pesto, grana padano wafers (v)

MAIN

SELECT TWO TO BE SERVED ALTERNATELY

Butternut pumpkin lasagne, tomato sugo, spinach, basil oil, rocket (v)

12 hour cook beef cheeks, parsnip puree, baby carrots, sweet potato chips (gf)

Smoked paprika chicken breast, textures of corn, corn puree, red wine jus (gf)

Tasmanian salmon fillet, mushy peas, tomato salsa, anchovy emulsion (gf)

Slow-cooked lamb shank, pomme puree, french beans, rosemary, and thyme gremolata (gf)

Mushroom risotto, portobello cream, wild rocket salad, truffle oil, parmesan (gf,v)

DESSERTS

SELECT TWO TO BE SERVED ALTERNATELY

Lemon meringue tart, meringue kisses, vanilla tonka bean cream,

Red velvet cake, orange custard, chocolate soil, maraschino cherries

Orange poppy seed cake, lemon curd, strawberry coulis

Apple crumble, rhubarb puree, vanilla anglaise, coconut crumble

Mixed berry bavarois, almond sponge, berry crumble

Chocolate fondant, vanilla mascarpone, caramel popcorn

LUXE MENU

2 COURSE LUXE MENU / \$63 PER PERSON

3 COURSE LUXE MENU / \$72.50 PER PERSON

ENTRÉE

SELECT TWO TO BE SERVED ALTERNATELY

Cured king salmon, spanner crab tian, avocado mousse, blood orange vinaigrette (gf)

Honey soy chicken breast, hoisin eggs, pickled daikon, plant-based wasabi mayo (gf)

Caramelised onion mushroom tarte tatin, burnt chevre cheese, baby beets

Sumac spiced lamb, spearmint labneh, rosewater gel, chermoula (gf)

Cream corn croquette, blue vein cheese, corn salsa, spicy relish (v)

Tuna niçoise, poached eggs, fingerling potatoes, wild red watercress, olive tapenade (gf)

MAIN

SELECT TWO TO BE SERVED ALTERNATELY

Baked barramundi, seafood chowder, potato rosti, charred brussels, prawn oil (gf)

Pork belly, spiced honey carrot puree, potato galette, apple balsamic glaze (gf)

Sous vide beef sirloin, confit potato, braised silver beet, shallot jus (gf)

Mushroom ravioli, buffalo ricotta, porcini cream, griddle asparagus (v)

Duck leg confit, duck croquette, snow peas, pearl barley sage risotto

Chicken roulade, potato gratin, creamed spinach puree, burnt baby carrot (gf)

DESSERTS

SELECT TWO TO BE SERVED ALTERNATELY

Mixed spice panna cotta, granny smith apple, blackberry, Anzac crumbs (gf)

Tiramisu, coffee anglaise, dark chocolate shard

Baked orange cheesecake, lime, and mandarin marmalade

Chocolate tart, salted caramel, crisp orange

Pandan custard, coconut crème, palm sugar mousse, peanut crunch (gf)

Textures of chocolate, hazelnut praline, fresh berries



BUFFET MENU

BUFFET 1: CHOICE OF 1 COLD, 1 HOT, 1 SIDE, AND 1 DESSERT / \$35 PP

BUFFET 2: CHOICE OF 2 COLD, 2 HOT, 1 SIDE, AND 1 DESSERT / \$45 PP

COLD ITEMS

New potatoes, Spanish onions, parsley, saffron aioli (v, gf)

Salad of cress, cucumbers, radish, cherry tomatoes, virgin oil dressing (v, gf)

Classic caesar, lardon, croutons, anchovies, egg, grana padano

Rare beef, salad leaves, shaved fennel, confit lemon (v, gf)

Truss tomato, buffalo mozzarella, basil, pan fried ciabatta (v)

Trio cabbage coleslaw, cider mayonnaise (v, gf)

Tandoori chicken, quinoa, golden raisin, mint, cumin yoghurt (gf)

Chickpea fattoush, cos, Persian feta, el hanout dressing (v)

SIDES

Rosemary roasted potatoes (ve, gf)

Steamed vegetables tossed in olive oil (ve, gf)

Garlic confit mash (v, gf)

Honey glazed carrots (gf)

Seasoned wedges (v)

Sweet soy broccolini (v)

HOT ITEMS

Chermoula barramundi, apricot couscous, coriander

12hrs beef cheeks, sweet potato mash, caramelised onion gravy (gf)

Portuguese spiced chicken breast, pea and parsley risotto, peri peri

Wild mushroom cottage cheese cannelloni, truffled cream (v)

Vegetable tagine, dukkha polenta, tahini labneh (v, gf)

Mediterranean slow-cooked lamb, saffron rice pilaf, tzatziki (gf)

Five spiced crispy pork, tossed egg noodles, shitake, oyster sauce

DESSERT

Assorted cakes

Dark chocolate mousse

Pavlova with fresh cream, berry coulis

Sticky date, caramel sauce

Seasonal fruit platter (ve, gf)



INDIAN BUFFET

BUFFET MENU 1: CHOICE OF 1 SIDE, 2 HOT DISHES, AND RICE, BREAD, OR PICKLES / \$35 PP

BUFFET MENU 2: CHOICE OF 2 SIDES, 2 HOT DISHES, AND RICE, BREAD, OR PICKLES / \$45 PP

SIDES

Paneer tikka (v,gf)

Cocktail veg samosas (ve)

Aloo tikki chat (ve)

Chicken tikka

Veg manchurian (v)

Onion bhaji (ve, gf)

HOT DISHES

Butter Chicken (gf)

Lamb Roganjosh (gf)

Goan Fish Curry (gf)

Chicken Korma (gf)

Dal Makhani (v,gf)

Paneer Butter Masala (v, gf)

RICE, BREADS AND PICKLES

SELECT ONE

Saffron rice (ve,gf)

Plain rice (ve,gf)

Jeera rice (ve,gf)

Mint raita or pickles (v,gf)

Naan bread and pappadums (v)

ENCORE
EVENTS CENTRE

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