

THE PHOENIX HOTEL FUNCTION PACKAGES

CORPORATE EVENTS
BIRTHDAYS, WEDDINGS
ENGAGEMENTS

BOOK NOW
03 9037 8700

functions@thephoenixpointcook.com.au

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Highwest.com.au

PLATED MENU OPTIONS



Package 1:

Option 1:

2 course menu with your choice of entree & main or main & dessert including a bread roll per person.

Option 2:

3 course menu including entree, main & dessert including a bread roll per person.

Entree:

Creamy white bean soup with EVO and crusty bread

Baked spinach and ricotta cannelloni with rich tomato and basil Napoli V

Creamy pumpkin and chicken risotto with spinach and shaved parmesan cheese GF

Calamari Greek salad with cucumber, tomato, feta and tangy lemon dressing (cold dish) GF

Mushroom arancini with tomato tapenade and basil pesto

Main:

Pan fried barramundi with smash chats, sauteed spinach and tomato dressing GF

Pan fried chicken breast with pumpkin smash, mushroom ragout, red wine jus and parsley crisp GF

Twice cooked pork belly with mashed sweet potato, broccolini, jus and crispy potato GF

Char grilled eye medallion (250g) with herb arancini cake, pumpkin wedge and red wine jus

Dessert:

Sticky date pudding with butter scotch sauce and vanilla ice cream V

Creamy strawberry mousse with mixed berries compote GFV

Raspberry and white chocolate cheesecake with mixed berry compote and chocolate shard V

Soft centered chocolate pudding with orange syrup and whipped cream V

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Package 1:

Option 1:

2 course menu with your choice of entree & main or main & dessert including a bread roll per person.

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3 course menu including entree, main & dessert including a bread roll per person.

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Twice cooked pork belly with mashed sweet potato, broccolini, jus and crispy potato GF

Char grilled eye medallion (250g) with herb arancini cake, pumpkin wedge and red wine jus

Dessert:

Sticky date pudding with butter scotch sauce and vanilla ice cream V

Creamy strawberry mousse with mixed berries compote GFV

Raspberry and white chocolate cheesecake with mixed berry compote and chocolate shard V

Soft centered chocolate pudding with orange syrup and whipped cream V

PLATED MENU OPTIONS



Package 2:

Option 1:

2 course menu with your choice of entree & main or main & dessert including a bread roll per person.

Option 2:

3 course menu including entree, main & dessert including a bread roll per person.

Entree:

Phoenix chicken Caesar salad with crisp bacon, egg, croutons and creamy dressing

Herb poached salmon with potato salad, cherry tomatoes and black olive dressing GF/DF

Twice cooked pork belly with chilli caramel and Asian salad GF/DF

Seared lamb rump with hummus, cherry tomatoes and rocket salad GF

Mushroom arancini with tomato tapenade and basil pesto

Main:

Prosciutto wrapped chicken breast with creamy mushroom sauce on mashed potato, grilled asparagus and a beetroot wafer GF

Pan fried barramundi with coconut rice, garlic tossed green beans, ginger soy glaze and crunchy bean salad GF/DF

Grilled porterhouse (300g) on crispy onion mash, steamed broccolini and thyme jus GF

Braised beef with herb smash chats, sauteed spinach, gremolata and red wine jus

Dessert:

Sticky date pudding with butter scotch sauce and vanilla ice cream V

Creamy strawberry mousse with mixed berries compote GF/V

Raspberry and white chocolate cheesecake with mixed berry compote and chocolate shard V

Soft centered chocolate pudding with orange syrup and whipped cream V

Chocolate mousse tart, whipped cream and honeycomb crumbs V

PLATED MENU OPTIONS



Additional:

Side dishes:

Please select 2 items to be served to the center of the table .

Garden salad with mixed greens and house dressing VG/DF/GF

Creamy mashed potato with crisp shallots V/GF

Baby potatoes with smoked paprika aioli V/DF

Buttered market fresh vegetable medley V/GF

Seasoned steak fries with garlic and herb aioli V

Platters:

Mezze platter of homemade dips, marinated olives and warm Turkish bread

Antipasto with cured meats, marinated vegetables, fresh cheese and bread sticks

Assorted Australian cheeses with condiments and crackers V

Freshly sliced seasonal fruit platter VG/DF/GF

COCKTAIL MENU OPTIONS



Option 1:

Your choice of 6 canapes

2 cold selection

3 hot selection

1 substantial item

Option 2:

Your choice of 7 canapes

2 cold selection

5 hot selection

Option 3:

Your choice of 8 canapes

2 cold selection

5 hot selection

1 substantial item

Cold selection:

Assorted sushi with soy sauce GF

Roasted pumpkin and feta bruschetta with EVO V

Grilled zucchini and feta bruschetta V

Flaked Tasmanian salmon on toasted brioche with dill mayo DF

Chicken rice paper rolls with spiced lime dressing GF/DF

Mini frittata with basil pesto V/GF

Mini cheese stuffed bell peppers with bread sticks V

Marinated olives with grilled flat bread V/DF

Char grilled corn on the cob with chilli mayo V/GF/DF

COCKTAIL MENU OPTIONS



Hot selection:

- Lamb kofta with roasted garlic yoghurt GF*
- Mini beef cheeseburgers with smoked bbq aioli*
- Cajun chicken spare ribs and herb mayo DF*
- Crumbed zucchini and citrus mayo*
- Mini pizza with salami tomato and mozzarella*
- Lemon pepper calamari and garlic aioli DF*
- Crisp prawn twister with sweet chilli sauce*
- 3 cheese arancini cubes with tomato dressing*
- Homemade Angus beef and pork sausage rolls with relish*
- Polenta chips with sun blushed tomato aioli GF*
- Pumpkin and almond samosa with coriander yoghurt V*
- Chicken satay skewers with spicy peanut sauce*
- Assorted mini pies with tomato relish*
- Mini Dagwood dogs with spiced mustard ketchup*
- Cheese and beer croquettes with jalapeno mayo*
- Maltese pastizzi with ricotta and spinach V*

Substantial selection:

- Beer battered fish and chips with tartare sauce and lemon DF*
- Hokkien noodle box with pork and Asian vegetables DF*
- Salt and pepper calamari with seasoned chips and aioli DF*
- Crumbed chicken tenderloin with chips and herb aioli*
- Butter chicken curry with steamed basmati and roti bread*
- Mini gourmet sausages with grilled onion and mustard sauce*
- Wild mushrooms and bacon pasta in creamy white wine sauce*
- Nasi goreng with shrimp, chicken and egg GF*

DAY DELEGATE OPTIONS



Bread selection:

Crusty French baguette

Sesame Turkish bread

Artisan sourdough

Stone baked herb focaccia

Organic light rye

Filling selection:

Shaved roast beef, grain mustard aioli and sliced tomato DF

Shaved double smoked ham, cheddar cheese, and tomato relish

Tandoori chicken with coriander yoghurt and cucumber

Cajun chicken with chipotle cream cheese and corn salsa

Creamy chicken, crispy bacon and wild rocket

Roasted sweet potato, red onion and chickpea with smoked paprika aioli V

Smashed veggie patty, roasted pumpkin, spiced tomato relish and cucumber V

Curried egg mayo with micro herbs V

Sopressa salami with sliced tasty cheese and basil pesto

PLATTER OPTIONS



Selection:

Cocktail spring rolls with soy sauce (50 pieces)

Mini vegetable samosa with sweet chilli (50 pieces)

Beef pies with tomato sauce (25 pieces)

Sausage roll with tomato relish (25 pieces)

Crumbed chicken tender with garlic aioli (30 pieces)

3 cheese arancini with herb aioli (30 pieces)

Assorted point sandwiches with chefs selected fillings V (40 pieces)

Pizza selection V