



## 3 COURSE FUNCTIONS MENUS

April - June 2009

10 Reasons why you should host your function at The Lighthouse:

- Widely appealing & beautifully presented Seafood and Modern Australian menu
- Elegant cocktail reception lounge on the ground floor for guests to meet
- Exclusive serving staff for each function
- Private function rooms to suit groups of 30 - 150
- Air-conditioned outdoor terrace for functions of up to 60 people
- Restaurant quality food and service matched with function facilities and capacity
- Flexibility, adaptability and experience in accommodating all types of functions
- Live music for functions in the main function room on Saturday night
- Central Parramatta CBD location with ample close parking
- Easy and secure parking stations across the street and close to all major hotels



### FOOD MENU COSTS

All 3 Course meals also include bread on arrival & vegetables / salad with main course

#### PRICE FOR A SET MENU (NO GUEST ORDERING):

**\$39** - Select 2 dishes from dishes 1 – 4 in each course for alternating serves OR pre-order

**\$42** - Select 2 dishes from dishes 1 – 6 in each course for alternating serves OR pre-order

**\$47** – Select 2 dishes from dishes 1 – 8 in each course for alternating serves OR pre-order

#### PRICE FOR A MENU WHICH GUESTS CAN ORDER FROM:

**\$50** - Select 3 dishes from each course to make a personalised menu for the function which guests then order from

- **BEVERAGES:** Optional 3 Hour Beverage Package (\$20.00 per guest) available including unlimited red, white & sparkling wines, standard beers, soft drinks, mineral water and juices. Applies for the whole group and can be extended at \$6 per additional hour. Otherwise drinks can be charged to your account on consumption
- **OTHER MENUS:** Guests with special diets can be catered for separately  
Cocktail Party Menus available from \$17 per guest for 10 varieties  
Smorgasbord/Platter menu also available from \$45 per person
- **PRIVATE ROOMS** usually available without room hire fee (subject to availability and number of guests)



THE LIGHTHOUSE RESTAURANT BAR & FUNCTION ROOMS

68 – 80 GEORGE STREET PARRAMATTA NSW PH: 02 9635 8388 FAX: 02 9687 1090

[www.lighthousefunctions.com](http://www.lighthousefunctions.com)



## DISH SELECTIONS

### STARTERS

*Smoked Tasmanian salmon with avocado and straw mushrooms in celery and apple dressing*

1

*Thinly sliced pork fillets lightly fried in parmesan and herbs served with roast apple*

2

*Smoked chicken, asparagus and artichokes in pastry casing with red pepper coulis*

3

*Garlic prawns sautéed in prawn oil with spinach pasta*

4

*Six natural Sydney rock oysters with vinaigrette and caviar*

5

*Milk fed lamb fillets crusted with cajun, on bean ragout dressed with capsicum salsa*

6

*Orange scented king prawns on soba noodles with prawn vinaigrette*

7

*Western Australian scampi with pickled ginger and green tea on a bed of rice noodle, drizzled with scampi oil*

8

“ Wayne,  
My thanks to you and the staff for an excellent night on Saturday. The food and service were first class and my guests were well looked after. Thank you for attending to all the details.

”

Regards,  
D. TURNBULL  
DIRECTOR  
LHO GROUP  
46 GUESTS





## MAINS

*Freshwater fish fillet grilled with almond flakes and served with seafood emulsion and fries*

1

*Cornfed chicken kiev breast filled with fresh herbs and panfried in golden bread crumbs*

2

*Thinly sliced veal scallopines with prawns in a cream sauce with vegetable bolognaise*

3

*Grilled sirloin steak with mustard celeriac and kipfler potatoes*

4

*Smoked duck breast with pumpkin and potato salad in red currant duck jus*

5

*Pan-fried barramundi fillets with lemongrass risotto in sweet pea sauce*

6

*Chargrilled eye fillet of grain fed beef with barbequed king prawns, baked vegetable rosti and roast tomato jus*

7

*Panfried green king prawns and Moreton Bay bug on a bed of stir-fried noodles*

8

“ Dear Wayne,

On behalf of Desiree and the staff at ID Warehouse, I would like to thank you and your friendly staff for such a wonderful and memorable evening on Saturday 31<sup>st</sup>. You're help was very much appreciated and without it the night wouldn't have been such a success! It was a pleasure dealing with you.

L. THOMAS  
ID WAREHOUSE  
50 GUESTS





## SWEETS

*Chocolate gelato encased in a crisp chocolate  
nut praline with raspberry sauce*

1

*White chocolate panna cotta with  
mango anglaise and strawberry coulis*

2

*Choux pastry profiterole shells filled with custard  
and drizzled with dark chocolate*

3

*Raspberry ricotta tart with blueberry compote*

4

*Blueberry sorbet with fresh fruit*

5

*Homemade tiramisu cake with hazelnut liqueur soaked  
saviordi and espresso coffee topped with mascarpone*

6

*Passionfruit bavaois with passionfruit coulis*

7

*Homemade sticky date pudding with butterscotch sauce  
and vanilla bean ice cream*

8

“ Wayne,

I have had nothing but good reports regarding our function at The Lighthouse on Friday 2<sup>nd</sup>. Everone has praised the venue, food and service – many thanks to all.

Hope we are able to use your place again next year

B. HOR  
ARTHUR PHILLIP  
BARRISTER CHAMBERS  
150 GUESTS

”





## PLATTER SMORGASBORD MENU

\$45 per person

*Platters are duplicated across all tables  
Generous portions and beautifully presented  
Guests will have every dish listed below  
3 Course Full Table Service and served directly in front of guests*

### STARTERS

*Warm Bread rolls, garlic & herb bread on arrival*

#### **Seafood & Antipasto Platter of:**

*Smoked trout, smoked salmon, prawn cocktails, Sydney Rock oysters, marinated garfish, cold cut meats, marinated grilled vegetables, tomato & bocconcini*

### MAIN COURSE

#### **Platters of:**

*Grilled freshwater fish fillets with seafood emulsion*

*Parmesan crusted pork tenderloin with port & red currant sauce*

**-or-**

*Beef fillets with homemade jus and baked vegetable rosti*

*Cornfed chicken Kiev breast filled with fresh herbs and  
panfried in golden bread crumbs*

*Farfalle butterfly pasta with prawns &  
avocado in creamy tomato sauce*

*Crumbed calamari rings*

*Tempura king prawns*

*Sautéed garlic king prawns with prawn oil*

*Avocado and cherry tomato salad with  
lemon and grape seed oil dressing*

Please choose  
Between Pork/Beef

“

To Wayne,

Thank you very much for the effort that everyone put in for our engagement... The night was spectacular & everything more than perfect... All the staff were very courteous & diligent. They contributed to the success of the evening. We will certainly recommend you and The Lighthouse to all.

T & C DELATORRE  
PRIVATE FUNCTION  
30 GUESTS

”

### DESSERTS

*Tropical fruits platters with assorted cakes*





## BUFFET MENU

\$29 per person

*This menu is available for a minimum of 50 guests  
Generous portions and beautifully presented  
Guests will have every dish listed below*

### STARTERS

*Freshly baked garlic & herb bread on arrival*

#### ***Antipasto Platter***

*Variety of cold cut meats, olives, dips, tomato & bocconcini,  
marinated vegetables variety of cheeses and crackers*

### MAIN COURSE

#### ***Meats Platters***

*Grilled perch fish fillets with seafood emulsion*

*Cornfed chicken Kiev breast filled with fresh herbs and  
panfried in golden bread crumbs*

*-or-*

*Beef fillets with mushroom sauce and baked vegetable rosti*

Please choose

#### ***Pasta & Rice Platters***

*Farfalle butterfly pasta with prawns & avocado  
in creamy tomato sauce*

*Fettucini boscaiola*

*Homemade beef lasagna -or-*

*Combination fried rice -or- Mushroom risotto*

Please choose

#### ***Salad***

*Avocado & Cherry tomato garden salad -or-*

*Greek garden salad with oregano, olives, fetta cheese & anchovies*

Please choose

### DESSERTS

*Tropical fruits and assorted cakes*

“

Dear Wayne,

This is just a short email to say thank you for the excellent food, the setup of the tables and mainly the excellent service you and your staff gave to us on December 3<sup>rd</sup>.

The 75 people we had in our party had a great time. I have been receiving feedback from some of the people who attended, and they have all said how much they enjoyed their night

”

R WALKER  
RILEY CLUB AGM  
75 GUESTS