



3 COURSE FUNCTIONS MENUS

Christmas Functions 2011

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 & salad with main course

PRICE FOR A SET MENU (NO GUEST ORDERING):

\$45 - Select 2 dishes from dishes 1 – 5 in each course for alternating serves OR pre-order*

\$48 – Select 2 dishes from dishes 1 – 8 in each course for alternating serves OR pre-order*

* Pre-orders need to be within maximum 4 different selections per course

PRICE FOR A MENU WHICH GUESTS CAN ORDER FROM:

\$58 - Select 4 dishes from each course to make a personalised menu for the function which guests then order from

- **BEVERAGES:** Optional 3 Hour Beverage Package (\$22.00 per guest) available including:

Shiraz, Cabernet Merlot, Sauvignon Blanc, Chardonnay, Local Champagne, VB, Carlton Draught, Tooheys Dry, Cascade Light, 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

- **PRIVATE ROOMS** available (subject to availability and number of guests)

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

www.lighthousefunctions.com



STARTERS

Smoked Tasmanian salmon with avocado and straw mushrooms, salmon roe and dill mayonnaise

1

Seared scallops in the shell with fresh tomato salsa

2

Creamy chicken and mushroom in filo pastry with asparagus and red pepper coulis

3

Garlic prawns sautéed in prawn oil with spinach pasta

4

Six natural Sydney rock oysters with vinaigrette and roe

5

Roast turkey breast with onion and beetroot tart, mango salsa and cranberry jus

6

Crystal Bay prawns with mango salad and vinaigrette

7

Seafood antipasto of oysters, prawns, smoked salmon with salmon roe and drizzled with white wine vinaigrette

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

Thick cut chips & Salad served for the table

Grilled John Dory fillet with prawns and served with seafood emulsion and vegetables (1)

Roast chicken breast filled with spinach and ricotta in creamy mustard sauce (2)

Dry-aged sirloin with lime butter, crispy kipfler potatoes in homemade veal jus (3)

Herb crusted pork medallions served with pork crackling and Yorkshire pudding in port & apple infused sauce (4)

Rosemary, herbs and pine nut crusted lamb fillet with cous cous and mint jelly (5)

Seared salmon fillet with scallops in spiced teriyaki glaze, seafood sauce, served with sweet mash potato (6)

Chargrilled eye fillet of grain fed beef with barbequed king prawns, baked vegetable rosti and mushroom jus (7)

Panfried green king prawns and WA scampi with seafood risotto and drizzled with Thai coconut sauce (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 31st. Your 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

Passionfruit gelato in a chocolate encasing with
vanilla bean anglaise

1

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

2

Homemade profiterole shells filled with custard
and drizzled with dark chocolate

3

Pavlova with melon salad, kiwi fruit and whipped cream

4

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

5

White chocolate panna cotta with mango anglaise

6

Homemade ricotta tart with blueberry compote

7

Homemade Christmas pudding with brandy custard and ice cream

8

Wayne,

I have had nothing but
good reports regarding
our function at The
Lighthouse on Friday 2nd.
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
Every item listed below will be served
3 Course Full Table Service and served directly in front of guests*

STARTERS

Warm Bread rolls, garlic & herb bread on arrival

Seafood & Antipasto Platter

Marinated perch, smoked salmon, prawns, Sydney Rock oysters, scallops, cold cut meats, marinated grilled vegetables, tomato & bocconcini

MAIN COURSE

Platters of

Fish fillets in light Florentine batter with seafood emulsion

Parmesan crusted pork fillets with port & red currant sauce

-or-

Dry aged sirloin fillets with homemade jus

Panfried chicken kiev breast stuffed with fresh herbs

Penne pasta with Neapolitan sauce, chorizo & meatballs

Crumbed calamari rings

Tempura king prawns

Sautéed garlic king prawns

Avocado and cherry tomato salad with lemon and grape seed oil dressing and shaved parmesan

Choose between these two

“
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