

MENU AVAILABLE 23 NOV - 24 DEC

CHRISTMAS 2021



THE MELBOURNE HOTEL

SET MENU

CHOICE OF ENTREE

*Fresh rock **oysters (4)** with shallot vinegar dressing (gf)*

*Chilled local tiger **prawns**, avocado salsa, homemade cocktail sauce (gf)*

*Truffle mushrooms **arancini** on basil reduction sugo (v)*

CHOICE OF MAIN

*Pan-fried skin on WA **barramundi** fillet, parsnip mash, greens, lemon butter reduction*

*Roasted **duck** breast, parsnip puree, glazed carrot with cranberry jus (gfo)*

*Margaret River MSA **sirloin steak**, rosemary roasted potatoes served with red wine jus (gf)*

*Butternut pumpkin **gnocchi**, roasted summer vegetables, butter, sage, shaved parmesan (v)*

DESSERT

***Christmas trifle**, raspberry jelly, sherry-soaked sponge cake, creamy mascarpone, fresh berries*

***Sticky date pudding**, butter scotch sauce, vanilla ice cream*

\$55 pp for 2 Courses | \$65 pp for 3 Courses

gfo gluten free option | **gf** gluten free | **v** vegetarian

Menu items may be subject to change without notice. Available for lunch and dinner, bookings are encouraged.

BOOKING TERMS AND CONDITIONS

BOOKING / PAYMENT

Please note that the entire party is required to be on either a 2-course menu or 3-course menu. This menu is not available in conjunction with any other menus. A credit card is required to confirm the booking and payment will be taken 7 days prior, along with pre-orders (for parties larger than 10 guests). Public Holiday surcharge of 20% applies. All prices are inclusive of GST.

RESERVED AREA

The venue has the right to designate a suitable reserved area for the party size. The venue will not be held responsible for the loss of or damage to, property left on the premises – prior to, during or after an event. Please note it is not a private space and may have guests in adjoining sections.

CATERING

Outside catering is not permitted due to health and liquor licensing regulations. Customers shall ensure that their guest do not bring any food or beverage of any kind into the hotel. Please note that specified timing for food cannot be guaranteed and we are unable to cater to changes in food selection on the day of the event

BAR TAB

You may wish to pre-nominate or pre-pay a bar tab amount. You may also wish to advise us of any increase in the bar tab limit on the day. Guests are also able to purchase their own drinks over a cash bar.

BOOKING / CANCELLATION POLICY

Kindly note that no changes to pre-orders are allowed within 7 days. A decrease in final numbers within 7 days will incur a \$15 pp cancellation fee. This amount is non-refundable or transferable to other venues.

In the event of government mandated restrictions resulting in a postponement or cancellation of the booking, we will be able to offer credit for future use

ACCEPTANCE

By signing this booking form, I understand and accept the above terms and conditions, including all booking and cancellation policies.

BOOKING INFORMATION

Please return this booking form along with your food & beverage selection on the respective pages.

CONTACT INFORMATION

Company name <i>(if applicable)</i>	<input type="text"/>
On-site contact	<input type="text"/>
On-site mobile	<input type="text"/>
Contact Email	<input type="text"/>

EVENT INFORMATION

Number of guests	<input type="text"/>	Booking date	<input type="text"/>
Arrival time	<input type="text"/>	Concluding time	<input type="text"/>
Booking name	<input type="text"/>		

PAYMENT DETAILS

VISA MASTERCARD AMEX DINERS JCB

Payments via Diners Club and Union Pay attract a 2.5% surcharge whilst Amex, Visa, Mastercard and JCB attract a 1.5% surcharge.

Name on card			
Card Number	<input type="text"/>		
Expiry	<input type="text"/>	CCV	<input type="text"/>

I provide authorisation to charge this card.

I have read, understood and agree to the terms and conditions.

Name	<input type="text"/>	Date	<input type="text"/>
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THE MELBOURNE HOTEL

@themelbournehotel



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