



W H A L E R S I N N R E S O R T

Function Menu

Cocktail Selections

Our recommendations per person are as follows:

Pre Dinner Drinks ½ hour – 2 options

Light Cocktail Party 1 hour – 4 options

Full Cocktail Lunch/Dinner 1- 1/2/ 2 hours – 8 options

Select from the canapés below:

Cold Items \$3.50 per piece

- Smoked Salmon & Dill Aioli Crostinis
- Mini Crostinis with tomato & pesto salsa
- Chicken, Spinach, Feta & sundried tomato pastries
- Sweet Potato & Pumpkin Frittata
- Assorted Sushi Nori Rolls
- Three Cheese & Roast Leek Tartlets
- Cold Rolls with Pork, Chicken & Vegetarian

Hot Items \$4.50 per piece

- Pumpkin & Chorizo Tartlets
- Cheesy Tomato & Basil Pesto Meatballs
- Preserved lemon, feta & Chicken Tartlets with Pesto
- Chicken Satays
- Beef Kebabs with BBQ Dipping Sauce
- Asian selection of: Samosas, Spring Rolls, money bags, Thai Meatballs
- Whiting Goujons with preserved lemon aioli
- Asparagus & Brie Parcels

Hot Items continued.....

- Lemon peppered Squid (Deep Fry)
- Mediterranean Lamb Skewers (marinated in thyme, lemon & garlic)
- Cajun spiced Chicken with basil aioli
- Prawn, Mango & Coriander Tartlets
- Thai Fish Cakes with sweet dipping sauce

Platters for the table:

Dips & Crudities Platter.....\$3.50 per person

Antipasto Platter.....\$4.50 per person

Cheese Platters.....\$4.50 per person

Fruit Platters..... \$3.50 per person

Other Finger Food Platters available upon request

Set Menus (For groups of more than 15 people)

Create your own menu from the selections below and treat your guests to dinner with style. Dinner can be served in our Restaurant or in a private function room (hire fee may apply).

Our menus do change on a seasonal basis – please ask for our current menu

2 course Set Menu

1 entrees, 2 Mains \$55

2 Mains, 1 Desserts \$55

3 course Set Menu

1 entrees, 2 Mains, 1 Desserts \$60

Additional Entrée or Dessert selection \$5 per selection

Additional Main course selection \$7 per selection

Entrees

- **Thai Marinated Prawn Skewers** on Asian Noodle Salad with Sweet Soy Sauce
- **Dukkah Crusted Chicken Tenderloins** with Rocket Parmesan & Bacon Salad
- **Halomi & Avocado Salad** served with Rocket & Dijon Dressing
- **Smoked Salmon Blinis** served with wilted baby spinach, lemon & dill aioli
- **Lamb Fillet** marinated in thyme, lemon & olive oil with salsa verde & greek feta
- **Soft Shell Crab** coated in Szechwan pepper on asian greens & wasabi aioli
- **Haloumi Cheese & Avocado** served with rocket salad with sweet Dijon mustard sauce
- **Smoked Chicken Galette** served with beetroot relish & Rocket Salad

Soups

- **Hearty Pumpkin**
- **Minestrone**
- **Thai Chicken**
- **Beef & Vegetable Consomme**

.All served with crusty bread.

Mains

- **Chicken Mignon** served on roast baby potatoes, wilted greens & tomato relish
- **Pesto crusted Lamb Rump** served on roasted pumpkin & beetroot relish
- **Chicken Breast** filled with Brie, semi dried tomato on spinach risotto & garlic cream sauce
- **Pork Fillet** marinated in honey, soy on wilted bok choy & baby corn with chilli & ginger glaze
- **Prosciutto crusted Beef Fillet** served on sweet potato puree & jus
- **Lemon peppered Flathead Fillets** on leek pilaf with skewered prawns & fish volute'
- **Baked Snapper Fillet** on roasted potatoes with parmesan, tomato & coriander salsa & balsamic glaze

All main courses are served with Gourmet Garden Salad & Steam Seasonal Vegetables

Desserts

- **Espresso & Chocolate Tart** with berry compote & double cream
- **Vanilla bean Pannacotta** served with drunken berries & almond tulle
- **Our famous Sticky Date Pudding** served with toffee sauce & double cream
- **Baked Raisin Apples** with butterscotch sauce, toffee & vanilla icecream
- **Chocolate & Hazelnut Slice** with fudge sauce & cream
- **Baked Raspberry Cheesecake** served with vanilla anglaise & cream
- **Lemon Curd Tart** with raspberry coulis & mixed berries

Whalers Barbeque

Treat yourself and your group to a unique 'Whalers BBQ'. A BBQ Whalers style is a great way to relax as an opening or closing event. Let our Chefs cook for you and lay out a fabulous buffet.

(Minimum numbers of 10 people)

SETTLERS BBQ

@ \$32.50 per person

Marinated Steak

Honey & Soy Chicken Steak

Lamb Chops

Beef Sausages

Sautéed potato

BBQ Onion

Gourmet Garden Salad

Fresh Crusty Bread, Condiments

Fresh Fruit Platter

GOURMET BARBEQUE @ \$36.50 per person

Garlic Prawns

Marinated Squid

Marinated Steak

Honey & Soy Chicken Tenderloins

Lamb Chops

Beef Sausages

Sautéed Potato

BBQ Onion

Chef's selection of Salads

Fresh Crusty Bread, Condiments

Fresh Fruit Platter

Chef's Selection of cakes & slices

Bronze

Whalers Sparkling

Whalers Semillon Sauvignon Blanc

Whalers Shiraz

Coopers Pale Ale

Tooheys Extra Dry

James Boags Premium Light

Soft Drink

Fruit Juices

2 Hour - \$25 per person

3 Hour \$34 per person

4 Hour - \$44 per person

Gold

Ninth Island Pinot Chardonnay Sparkling

Shaw & Smith Sauvignon Blanc

Gemtree Chardonnay

Richard Hamilton Shiraz

Wirra Wirra Cabernet Sauvignon

Coopers Pale Ale

James Boags Premium

James Boag Premium Light

Silver

Dunes Chardonnay Pinot Noir Sparkling

Alta Sauvignon Blanc

Gemtree Chardonnay

Richard Hamilton Shiraz

Wirra Wirra Cabernet Sauvignon

Coopers Pale Ale

Tooheys Extra Dry

James Boags Premium Light

Soft Drink

Fruit Juices

2 Hour - \$31 per person

3 Hour \$39 per person

4 Hour - \$48 per person

Tooheys Extra Dry

2 Hour - \$39 per person

3 Hour - \$46 per person

Pure Blonde

4 Hour - \$54 per person

Prefer a longer drink Package?

5 Hour Bronze, Silver and Gold Beverage

Soft Drink

Package prices available upon request

Fruit Juices

****Please note: Prices are subject to change without notice**

Suggested Operators and Additional Equipment

Marquee Hire, Party Decorations

Event Styling – Samantha

Ph: 0433 457 348

Event Styling & Consulting

e:sam@bellaeventsadelaide.com

Floral Arrangements

Fleurieu Flowers – Andrea Travers

Ph: 0422 254 861

www.fleurieufowers.com

e: fleurieu.flowers5@gmail.com

Allira Florists – Shirley Bell

Ph: 8552 3954

Central Shopping Centre, Victor Harbor

Sinclair Flowers – Dianne Sinclair

Ph: 8552 1261

Photographers

Alice Bell Photographics:

Ph: 0409 670 209

<http://www.alicebell.com.au>

NOFX Photography

Ph: 0410 618 438

<http://www.nofxphotography.com>

Vivid Moments Photography

Ph: 0407 239 521

Sharon McHarry

E: vmoments@bigpond.com

Entertainment

Roxy's Music – Greg Rossiter

Ph: 8552 3450

0414 470 519

Juke Box Hire – Arc Amusements

Ph: 8552 5171

Nicky Ross – Entertainer

Ph: 0411 398 478

Additional Equipment

Public Address Systems with double speakers, mixer & control

Ph: 8552 4400

Data Projector with screen

Audio Links for computer

Laptops

Plasma screens - Extra screens

Cordless Microphones

Effects lighting available

- Floodlighting
- Mirror Balls
- Colored lighting
- Stage lighting

Other I.T. equipment available on request we can also have an I.T. on site.