

From Our Kitchen



Banquet Menu

PARKROYAL
MELBOURNE AIRPORT

Day Delegate Package Menu

Day Delegate Package menu options are based on a minimum of 10 guests.
For alternate requirements, please contact to discuss various options.

Monday

Morning tea

Vegetable curry puff, mango chutney (v)

Decadent chocolate brownie (v) (ngi)

Lunch

Tasmanian smoked salmon in bagel, whipped citrus cream cheese, dills

Mexican beans and broccoli salad, corns, red onion, tomatoes, lime and chili dressing (v) (ngi) (ndi)

Thai Massaman Beef Curry, Desiree potatoes, shaved coconuts

Singaporean noodle with stir fried vegetables (v) (ngi) (ndi)

Garlic and sesame Gai-lan, peanuts, shallot (v) (ngi) (ndi)

Chef's daily selection of sweets (v) (ngi)

Platter of fresh local fruits (v) (ngi) (ndi)

Afternoon tea

Free range chicken skewer, satay peanut sauce

Hazelnut Berliner (v)



(v) Vegetarian (ngi) No gluten ingredients (ndi) No dairy ingredients.

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Custom options available on request. Images are indicative only.

Tuesday

Morning tea

Takoyaki, sweet mayo, furikake flakes

Energy bites (v) (ngi) (ndi)

Lunch

Sweet chili chicken on stone baked pide, sliced cheese, lettuce, mayonnaise

Falafel salad, quinoa, roasted sweet potatoes, cucumber, onion, lemon tahini (v) (ngi) (ndi)

Lamb Rogan Josh (ngi)

Aloo Gobi potato and cauliflower (v) (ngi) (ndi)

Spiced basmati pulao with mixed vegetables (v) (ngi) (ndi)

Chef's daily selection of sweets (v) (ngi)

Platter of fresh local fruits (v) (ngi) (ndi)

Afternoon Tea

Green peas and onion patti samosa, tamarind chutney

Double chocolate delice (v) (ngi)



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Wednesday

Morning tea

Pumpkin and feta kebbe, cucumber yoghurt (v)

Baklawa (v)

Lunch

Roasted beef sandwich, Turkish bread, mustard pickle, chipotle mayonnaise

Asian slaws with marinated edamame, lettuces, ponzu dressing (v) (ndi)

Free range chicken stir fry in honey soy (ngi) (ndi)

Steamed rice with baby peas (v) (ngi) (ndi)

Cauliflower and broccoli, sticky sesame sauce (v) (ngi) (ndi)

Chef's daily selection of sweets (v) (ngi)

Platter of fresh local fruits (v) (ngi) (ndi)

Afternoon tea

Sweet potato croquette, tomato sauce (v)

Raspberry cheesecake (v) (ngi)



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Thursday

Morning tea

Spinach and feta rollinis, bush tomato chutney (v)

Pistachio Zest glaze gateau (v) (ngi)

Lunch

Charcuterie sandwich with salami and smoked ham, sliced cheese, truffle mayonnaise

Pumpkin, beetroot and chickpea salad, rocket, feta, toasted pine nut (v) (ngi)

Lemon and herb chicken, smoked garlic and tomato fondue (ngi) (ndi)

Steamed vegetables, EV olive oil, Murray river pink salt (v) (ngi) (ndi)

Charred vegetable couscous, raisins, dukkha crumbs (v) (ndi)

Chef's daily selection of sweets (v) (ngi)

Platter of fresh local fruits (v) (ngi) (ndi)

Afternoon tea

Black Angus beef and red wine pies, tomato relish

Strawberry blossom entremets (v) (ngi)



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Friday

Morning tea

Gyoza vegetables, toasted sesame seeds, spring onions, soy sauce (v)

Toblerone cheesecake (v) (ngi)

Lunch

Sous-vide chicken baguette, sesame mayo, chopped vegetables, crispy shallot (ndi)

Italian Panzanella salad, cucumber, tomatoes, basil, peppers (v) (ndi)

Flourless chicken scaloppini, creamy local forest mushroom sauce (ngi)

Young broccolini, barrel aged balsamic glaze (v) (ngi) (ndi)

Yukon potato gnocchi, sun dried tomatoes, basil pesto (v)

Chef's daily selection of sweets (v) (ngi)

Platter of fresh local fruits (v) (ngi) (ndi)

Afternoon Tea

Chicken, mushroom and leek pies, tomato relish

Profiteroles (v)



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Saturday

Morning tea

Takoyaki, sweet mayo, furikake flakes

Energy bites (v) (ngi) (ndi)

Lunch

Sweet chili chicken on stone baked pide, sliced cheese, lettuce, mayonnaise

Falafel salad, quinoa, roasted sweet potatoes, cucumber, onion, lemon tahini (v) (ngi) (ndi)

Lamb Rogan Josh (ngi)

Aloo Gobi potato and cauliflower (v) (ngi) (ndi)

Spiced basmati pulao with mixed vegetables (v) (ngi) (ndi)

Chef's daily selection of sweets (v) (ngi)

Platter of fresh local fruits (v) (ngi) (ndi)

Afternoon Tea

Green peas and onion patti samosa, tamarind chutney

Double chocolate delice (v) (ngi)



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Sunday

Morning tea

Pumpkin and feta kebbe, cucumber yoghurt (v)

Baklava (v)

Lunch

Roasted beef sandwich, Turkish bread, mustard pickle, chipotle mayonnaise

Asian slaws with marinated edamame, lettuces, ponzu dressing (v) (ndi)

Free range chicken stir fry in honey soy (ngi) (ndi)

Steamed rice with baby peas (v) (ngi) (ndi)

Cauliflower and broccoli, sticky sesame sauce (v) (ngi) (ndi)

Chef's daily selection of sweets (v) (ngi)

Platter of fresh local fruits (v) (ngi) (ndi)

Afternoon tea

Sweet potato croquette, tomato sauce (v)

Raspberry cheesecake (v) (ngi)



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Optional Additions

A choice of item from morning/afternoon menu
\$5 per person

Freshly sliced fruit platter
\$60.00 per platter (serves 10 guests)

30-minute Chef Selection of canapés
4 types of savoury cocktail food with condiments
\$18 per person

Gourmet sweet platter
Chocolatier chocolate truffles, luxury macarons, Turkish delight
\$100 per platter (serves 10 guests)

Artisan cheese platter
Two selection of Australian cheese, mixed nuts, muscatels, quince paste, lavosh
\$120 per platter (serves 10 guests)

A choice of sandwich from Deli lunch menu
\$10 per person

Whole fruit bowl for the day
\$6 per person

Cookie platter
Assorted handmade cookies
\$80 per platter (serves 10 guests)



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Morning / Afternoon Tea Choices

Deli menu option are based on a minimum of 10 guests.
For alternate requirements, please contact to discuss various options.

\$17.50 per person, per break

Your choice of two items for each break

Sweet

Melting mini muffins (v) (ngi) (ndi)
Assorted Gourmet cookies (v)
Noisette Danish pastries (v)
Energy bites (v) (ngi) (ndi)
Decadent Brownie (v) (ngi)
Toblerone cheese cake (v) (ngi)
Pistachio Zest glaze gateau (v) (ngi)
Lamington (v)
Honey ricotta cheese cake (v) (ngi)
Strawberry blossom entremets (v) (ngi)
Double chocolate delice (v) (ngi)
Lamington (v)

Savoury

Spinach and feta rollinis, bush tomato chutney (v)
Wild leek and spinach pie (v) (ngi) (ndi)
Gyoza vegetables, toasted sesame seeds, spring onion (v)
Pumpkin and feta kebbe, cucumber yoghurt (v)
Macaroni and cheese croquette, tomato sauce (v)
Green peas and onion patti samosa, tamarind chutney
Quiche Florentine (v)
Vegetable curry puff (v)
Quinoa bite, Tzatziki (v) (ngi)
Chicken, mushroom and leek pie, tomato relish
Prawn spring roll, sweet and spicy sauce
Free range chicken skewer, satay peanut sauce
Black Angus beef and red wine pies, tomato relish
Vegetable spring rolls, sweet chilli sauce (v) (ndi)
Takoyaki, sweet mayo, furikake

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Lunch Choices

Minimum of 10 guests.

Lunch \$39.00 per person

Gourmet sandwiches

Select two of the following options:

Sous-vide chicken baguette, sesame mayo, chopped vegetables, crispy shallot (ndi)

Charcuterie sandwich with salami and smoked ham, sliced cheese, truffle mayonnaise

Sweet chili chicken on stone baked bread, sliced cheese, lettuce, mayonnaise

Roasted beef sandwich, Turkish bread, mustard pickle, chipotle mayonnaise

Tasmanian smoked salmon on seeded pide, mascarpone, rocket, caper, pomegranate essence

Charred Mediterranean vegetable, tomato relish, spinach, marinated feta on multigrain long roll (v)

Grilled butternut squash on pide, hummus, wild rocket, semi dried tomatoes (v)

Salads

Select one of the following options:

Pumpkin, beetroot and chickpea salad, rocket, feta, toasted pine nut (v) (ngi)

Mexican beans and broccoli salad, corns, red onion, tomatoes, lime and chili dressing (v) (ngi) (ndi)

Asian slaw, Japanese edamame, lettuce, ponzu dressing (v) (ndi)

Falafel salad, quinoa, roasted sweet potatoes, cucumber, onion, lemon tahini (v) (ngi) (ndi)

Italian Panzanella salad, cucumber, tomatoes, basil, peppers (v) (ndi)

Grain salad, buffalo mozzarella, tomatoes, beetroot and blood orange dressing (v) (ngi)

Raw veggies chopped salad, chick peas, cucumber, tomatoes, radish, leaves, yoghurt (v) (ngi)

Wild rocket and poached pear, feta, walnut and balsamic dressing (v) (ngi)

Roasted new season potato salad, sour cream, almond, capers and red onion (v) (ngi)

Greek salad, tomatoes, olives, cucumber, onion, feta (v) (ngi)



Dessert

Select one of the following options:

Melting mini muffins (v) (ngi) (ndi)

Baklava (v)

Noisette Danish pastries (v)

Energy bites (v) (ngi) (ndi)

Decadent Brownie (v) (ngi)

Toblerone cheesecake (v) (ngi)

Pistachio Zest glaze gateau (v) (ngi)

Lamington (v)

Honey ricotta cheesecake (v) (ngi)

Strawberry blossom entremets (v) (ngi)

Double chocolate delice (v) (ngi)

Raspberry cheesecake (v) (ngi)

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Breakfast

Minimum of 30 guests.

Continental - \$34.00 per person

Served buffet style

Freshly baked Noisette croissant,
Danish pastries and mini muffins

Bowls of seasonal fruits

Bircher muesli

Natural fruit topped yoghurt

Fresh juices

Dilmah exclusive tea blends and
freshly brewed Douwe Egberts coffee

Hot breakfast - \$41.00 per person

Served buffet style

Baker's basket of freshly baked Noisette
croissants, Danish pastries and mini muffins

Fresh juices

Dilmah exclusive tea blends and
freshly brewed Douwe Egberts coffee

Served plated to table

Scrambled eggs

Beef chipolata

Double smoked bacon

Mushrooms

Gourmet tomato

Toasted sourdough

Premium Breakfast- \$41.00 per person

Served buffet style

Baker's basket of freshly baked Noisette croissants,
Danish pastries and mini muffins

Fresh juices

Dilmah exclusive tea blends and freshly brewed
Douwe Egberts coffee

Served plated to table

Select one of the following options:

Smashed avocado on sourdough (v)

Poached eggs, sautéed baby spinach, grilled
tomatoes, seeds and goji berries

Classic eggs Benedict

Free range poached eggs, double smoked bacon,
hollandaise sauce on English muffin

Two egg omelette on sourdough toast

Choice of fillings: Onion, mushroom, capsicum, ham,
mozzarella, tomatoes or spinach

Smoked salmon and egg

Tasmanian smoked salmon, scramble egg, crushed
avocado, rocket, bearnaise sauce on English muffin

Pancake stack (v)

Three butter vanilla pancakes with crème fraiche,
berry compote and Canadian maple syrup

Belgian waffles (v)

Two waffles with chocolate sauce, whipped
Madagascar vanilla cream, poached mixed berries
and fresh strawberries

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Lunch & Dinner Set Menu

Minimum of 30 guests.

Lunch Set Menu

2 course set menu - \$75.00 per person

3 course set menu - \$85.00 per person

Dinner Set Menu

2 course set menu - \$75.00 per person

3 course set menu - \$85.00 per person

Additional options

Alternative Service - Additional \$5.00 per person, per course

30-minute Chef Selection of canapés - \$18 per person

Please refer to the Banquet Set Menu for selections.

Lunch & Dinner Buffet Menu

\$85.00 per person

Minimum of 30 guests.

Cold platter selection

Select two choices from the following:

Smoked Australian salmon, capers, red onion, horseradish cream (ndi) (ngi)

Thai marinated chicken, Asian slaws, bean sprouts, hot herbs and chilli (ndi) (ngi)

Charcuterie platter of aged salami, double smoked leg ham and mortadella (ndi) (ngi)

Steamed Southern Calamari, citrus fruits, snow pea shoots (ndi) (ngi)

Italian prosciutto, Gin pressed watermelon, honey truffle syrup (ndi) (ngi)

Grilled Mediterranean vegetables, olives, Dukkah (v) (ndi) (ngi)

Gourmet tomatoes, mozzarella, basil balsamic and olive oil (v) (ngi)

Charred asparagus, parmesan, aged balsamic (v) (ngi)

Baked cauliflowers, shaved grana Padano, almond, apple glaze (v) (ngi)

Served with a selection of gourmet breads, aged balsamic and extra virgin olive oil, dips

Salad selection

Select two choices from the following:

Pumpkin and spinach salad, pumpkin seeds, feta cheese, sour cream (v) (ngi)

Green bean and fennel salad, crispy shallot, sesame ponzu dressing (v) (ndi)

Make your own Caesar salad, Cos, bacon, anchovies, parmesan, crouton, eggs, dressing

Roasted new season potato salad, sour cream, almond, capers and red onion (v) (ngi)

Greek salad, tomatoes, olives, cucumber, onion, feta (v) (ngi)

Oriental rice noodle salad, herbs, chopped vegetables, chili dressing (v) (ndi) (ngi)

Penne and broccolini, radish, tomatoes, olives, EV olive oil and basil (v)

Baby arugula and beetroot salad, feta, walnut, balsamic dressing (v) (ngi)

Israeli couscous and grilled vegetable salad, olives, feta, pomegranate glaze (v)

Wild rocket and poached pear, feta, walnut and balsamic dressing (v) (ngi)



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Hot dish selection

Select two choices from the following:

Grilled chicken breast with roasted tomatoes, red onions and rich tomato fondue (ndi) (ngi)
Lamb Korma with pappadums and mango chutney
Spicy Beef vindaloo with pappadums and mint yoghurt
Thai green chicken curry with cashews and coriander (ndi) (ngi)
Baked Tasmanian salmon fillet with saffron cream (ngi)
Roasted pork scotch with apple sauce (ndi) (ngi)
Herb roasted leg of lamb with red wine gravy (ndi) (ngi)

Select one choice from the following:

Stir fried vegetables with fried tofu (v) (ndi) (ngi)
Mixed gourmet mushroom quinoa risotto with spinach and feta (v) (ngi)
Spinach and ricotta ravioli with tomatoes, asparagus, parmesan and basil pesto cream (v)
Porcini potato gnocchi with marinated feta, kale and mascarpone cream (v)
Chickpea ragout with spiced seasonal vegetables (v) (ndi) (ngi)
Roasted herb potatoes and root vegetables (v) (ndi) (ngi)
Baked cauliflowers with almond, sultana and truffle cream (v) (ngi)
Paneer, mushroom matar masala

Dessert selection

Select two choices from the following OR Chef's daily selection of sweets

Lemon meringue tart (v) (ngi)
Profiteroles (v)
Energy bites (v) (ndi)
Toblerone cheesecake (v) (ngi)
Pistachio Zest glaze gateau (v) (ngi)
Lamington (v)
Honey ricotta cheesecake (v) (ngi)
Baklava (v)
Strawberry blossom entremets (v) (ngi)
Double chocolate delice (v) (ngi)
Hazelnut berliner (v)
Raspberry cheesecake (v) (ngi)
Flourless chocolate cake (v) (ngi)
Fresh fruit salad with honey yoghurt on side (v) (ngi)
Artisan cheese platter, mixed nut, quince paste, fresh grapes, lavosh

*Served with Dilmah exclusive tea blends,
freshly brewed Douwe Egberts coffee*



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Beverage Packages

PARKROYAL PACKAGE

Angove Chalk Hill Blue Bubbles NV – SA
Angove Chalk Hill Blue Sauvignon Blanc Semillon –SA
Angove Chalk Hill Blue Shiraz Cabernet – SA
Full strength beer – Carlton Draught
Light beer – Cascade Premium Light
Soft drinks and orange juice

1 Hour - \$25.00

2 Hours - \$32.00

3 Hours - \$39.00

4 Hours - \$45.00

5 Hours - \$50.00

SOFT DRINKS PACAKGE

Soft drinks and orange juice

1 Hour - \$10.00

2 Hours - \$15.00

3 Hours - \$20.00

PARKROYAL "LET'S GO LOCAL" PACKAGE

Rochford Prosecco NV - Yarra Valley VIC
Rochford Latitude Shiraz - Yarra Valley VIC

Select one choice from the following white wines:

Rochford Latitude Sauvignon Blanc - Yarra Valley VIC
OR

Rochford Latitude Chardonnay - Yarra Valley VIC

Full strength beer – Carlton Draught

Light beer – Cascade Premium Light

Soft drinks and orange juice

1 Hour - \$30.00

2 Hours - \$38.00

3 Hours - \$45.00

4 Hours - \$50.00

5 Hours - \$55.00

A wider beverage selection is available upon request. All prices for beverage packages are based on a minimum of 20 guests. For requirements fewer than our minimums, please contact a member of our meeting and events team to discuss options and pricing.



Please advise of any dietary requirements. Custom options available on request. Images are indicative only.