

VUE DE MONDE EVENTS *Heide*

CAFÉ VUE AT HEIDE LUNCH AND DINNER MENUS

A traditional three course meal served either as a set menu or as limited à la carte with a choice of two options for each course (organiser selects two options for each course and an order is taken by our waiters).

Canapés are served on arrival. House made bread is served with French butter.

Tea and coffee is served with macaroons to conclude.

Chef's selection canapés and two course set menu	\$80 per person
Chef's selection canapés and three course set menu	\$100 per person
Chef's selection canapés and two course à la carte menu	\$100 per person
Chef's selection canapés and three course à la carte menu	\$120 per person

MENU

STARTERS

Quail pithivier

Duck salad

Ocean trout with horseradish and baby beetroot

Organic tomato and jamon salad

Charcuterie plate

Scallop osso bucco

Open avocado raviolo of crab

Slow cooked duck egg with polenta toast

Classically inspired truffle and mushroom risotto

Crayfish cocktail (an additional supplement of \$30 per person applies)

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MAIN COURSES

Pork belly with three cheese crust

Classic roast chicken

Selection of three cuts of wagyu steak with traditional accompaniments

Duck leg and lentils with jus gras

Grilled coral trout marinated in ginger and miso

Whole baked Buxton trout with garlic butter

Prawn risotto

Kingfish served with dill bay potatoes, cabbage salad, picked vegetables and mustard sauce

SIDES

Served to each table

Green salad and potatoes from Sunday Reed's original vegetable garden at Heide

DESSERTS

Demoulded pistachio soufflé with crème anglaise (max 50 guests)

Apple tart tatin with vanilla sauce (max 100 guests)

Traditional berry trifle

Classic Crème brûlée, sopped strawberries

Warm chocolate mousse with red wine poached cherries

Pistachio parfait, prune and Armagnac icecream

Fresh seasonal fruit plate with fruit sorbets

Seasonal cheese with house made breads and biscuits

Croque-en-bouche or other whole cakes can be provided by Vue de monde and portioned to serve as dessert

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TASTING PLATES

Pre Dinner Canapés

A Vue de monde Canapé Plate can be offered to your guests

~ to replace pre dinner canapés and entrée

no additional charge

~ to replace pre dinner canapés only

additional \$30 per person

Dessert Canapés

A Vue de monde Dessert Canape Plate can be offered to your guests

~ to replace plated dessert as a stand up option

no additional charge

DIETARY REQUIREMENTS

Dietary requirements can be accommodated in addition to the menu.

All dietary requirements must be advised one week prior to the event.

INCLUSIONS

Menu prices are inclusive of:

~ goods and services tax

~ service staff

~ house linen

~ use of in house audio visual equipment (plasma screen, ipod dock, microphone, lectern)

MINIMUM SPEND

A minimum food and beverage spend applies for events at Heide.

Lunch

Monday to Friday \$6,000.00

Saturday and Sunday \$10,000.00

Dinner

Monday to Friday \$4,500.00

Saturday and Sunday \$5,500.00

SEASONAL AVAILABILITY

Please note, menus and pricing may be subject to change based on availability of seasonal ingredients.