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THE **VALLEY**

**Seated Packages 2023**

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# Lunch and Dinner Seated Package Menus

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## Minimum 10 x guests

### Two Course - alternate drop

- select 2 x entrees, 2 x mains or 2 x mains, 2 x desserts
- \$70pp
- \$85pp with sides to share

### Three Course - alternate drop

- select 2 x entrees, 2 x mains, 2 x desserts
- \$85pp
- \$95pp with sides to share



### Package Inclusions

- 2 x projectors and 2 x screens (The Grand Hall and The Grand Games Room)
- 1 x lectern, 1 x roving microphone (The Grand Hall and The Grand Games Room)
- High speed WIFI
- Table water
- Dedicated Event Coordinator to plan your event with you
- Dedicated Operations Team to deliver your event on the day

# Lunch and Dinner Seated Package Menus

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**Minimum 10 x guests**

## Entrees

### Vegetarian Options

- Bloom providor plant based kofta - spiced tomato, green wheat, sumac onions, tzatziki
- Shish barak pumpkin dumplings - buffalo milk yoghurt, pine nut
- Black lentil and mushroom shish manti - fable ragu, celery root
- Beetroot kibbneh nayyeh - labneh, radish, tapioca cracker

### Non - Vegetarian Options

- Kingfish kibbeh nayyeh - labneh, radish, tapioca cracker
- Arabic tempura moreton bay bug - thai basil, caviar ranch dressing
- Lamb shoulder cigar - whipped feta, pickled cucumber, dried olive

## Mains

### Vegetarian Options

- BBQ cauliflower shawarma - labneh mornay, green mango, curry leaf oil
- Charred eggplant schnitzel - melted tahini, gruyere, lemon
- Bloom providor plant based stuffed squash - chraime, warrigal greens

### Non - Vegetarian Options

- QLD barramundi steamed in nori - roasted broccoli tabbouleh, tarator, charred citrus
- Chermoula braised chicken - warm cous cous, preserved lemon, olives
- Beef fillet with sujak jus - potatoes colcannon, roasted onion, red pepper

## Sides

- Saffron and cardamon rice pilaf
- Israeli cabbage salad, beetroot, golden raisens, nigella seed
- Carrots cooked in date molasses, toasted quinoa
- Triple cooked crispy spiced potatoes, batata harra
- Shoestring fries, rase el hanout

## Desserts

- White chocolate mahalabia
- Labneh cheesecake, pine nut crust, seasons fruit conserve
- Iced chocolate parfait, salted caramel, kataifi
- Miliwa camembert, saffron poached pear, spiced nuts, lavosh

### Lunch/Dinner Upgrades

Glass of Taittinger Champagne  
on arrival - \$20pp  
Begin with 2 x roaming  
canapes - \$8pp  
Finish with 2 x dessert canapes  
- \$8pp  
Additional side - \$10pp/per  
side