

# Private Dinner Package

## INCLUDES THE FOLLOWING

- Four Course Gourmet Meal
- Elegant Candelabra Centrepieces
- Personalised Dinner Menus

## ADD ON EXTRAS

- Arrival Drinks Reception
- Signature Absolute Hotel Cocktail on Arrival
- Chair Cover Sashes

\* *Minimum numbers are required for private room hire, contact Events for pricing*

## DINNER MENU

### STARTER

- SEASONAL VEGETABLE SOUP garnished with coriander yogurt (GF available)
- ASIAN STYLE PRESSED PORK BELLY garnished with soy reduction, sesame seeds, pickles, apple salad & a nam jim dressing
- POACHED PRAWNS with an apple and cucumber salad, pickled shallot and lemon dressing (GF)

### MAIN COURSE

- SUPRÉMÉ OF CHICKEN with honey roast seasonal root vegetables, whipped mashed potatoes and roast gravy (GF available)
- GRILLED SALMON FILLET with buttered green vegetables, lime & tarragon beurre blanc and mashed potatoes
- CHEEKY BEEF BOURGUIGNON 24 hr braised daube of beef boudin, bourguignon sauce, creamed potatoes (GF)

### DESSERT

- ABSOLUTE DESSERT PLATE chef's selection of mini desserts (GF available)

### TO FINISH

- FRESHLY BREWED TEA OR COFFEE served with petit fours

\* *Vegan and Vegetarian options available on request, sample menu*