

# Radisson®

ON FLAGSTAFF  
GARDENS MELBOURNE

## Function Rooms & Menus



# Equipment



Function Room	Dimensions			Maximum Suggested Seating Style Capacity						
	Floor area sq m	Room size m	Ceiling height m	Board Room	Theatre Style	Dinner/ Banquet	Cocktail	Class-room	U-Shape	Cabaret (8 per table)
Semaphore	16	3x5.3	2.7	8	8	N/A	N/A	N/A	N/A	N/A
Flagstaff 1	100	12x8	3.4	30	100	80	100	40	30	36
Flagstaff 2	50	6x8	3.4	20	40	20	50	20	18	18
Flagstaff 1 & 2	150	18x8	3.4	N/A	140	120	150	60	N/A	54
Pre-Function	130		3	N/A	N/A	N/A	100	N/A	N/A	N/A

## Venue Hire Fees where applicable

Semaphore Boardroom	\$250.00 per full day \$175.00 per half day
Flagstaff 1	\$800.00 per full day \$600.00 per half day
Flagstaff 2	\$400.00 per full day \$300.00 per half day
Flagstaff 1 & 2	\$1000.00 per full day \$750.00 per half day

## Equipment Hire Fees

Data Projector & Screen	\$275.00	per day
Plasma TV with DVD player	\$420.00	per day
Laptop	\$275.00	per day
Tripod projection screen	\$125.00	per day
Standard Whiteboard	\$55.00	per day
Electronic Whiteboard	\$180.00	per day
Flip chart	\$60.00	per day
CD & MP3 player	\$55.00	per day
Lectern	\$80.00	per day
Lectern Microphone	\$45.00	per day
Two Speaker PA system with Microphone	\$420.00	per day
Additional Microphone	\$160.00	per day
Lapel Microphone	\$160.00	per day

Labour and set up charges may apply. Technicians can be provided on site for a daily fee.

# Cocktail



## Option 1 : (5 canapés)

- \$13.50 for 1/2 hour
- \$17.50 for 1 hour
- \$21.00 for 1.5 hour

## Option 2 : (7 canapés)

- \$15.50 for 1/2 hour
- \$19.50 for 1 hour
- \$23.00 for 1.5 hour

## Option 3 : (9 canapés)

- \$17.50 for 1/2 hour
- \$21.50 for 1 hour
- \$25.00 for 1.5 hour

## Cold Canapés

Vegetable crudités with 2 dips  
Salmon tartare on brioche with chive crème fraiche  
Tartlet of roast shallot, olive, tomato and goats curd  
Freshly shucked oysters with mignonette dressing  
Prawn and Avocado Sushi  
Vietnamese cold rolls with shin min

## Hot Canapés

Semi-dried tomato arancini  
Spring rolls with chilli sauce  
Moroccan spiced chicken skewers with orange yoghurt  
Mini beef burgandy pies with tomato relish  
Home made sausage rolls with truffle and thyme  
Japanese crumbed oysters with wasabi mayonnaise  
Steamed king prawns with guacamole  
Tandoori chicken skewers with cucumber raita  
Lamb satay skewers with peanut sauce  
Mini assorted pizzas  
Fried citrus miso prawns with soy mayonnaise  
Vegetable pakoras with cucumber raita

# Plated



## Soups

Roast pumpkin and cumin  
Cauliflower and blue cheese with dill crème fraîche  
Potato and leek with chive chantilly  
Minestrone with basil pistou

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## Entrees

Salad of smoked chicken with kipfler potato, apple, rocket and cider vinaigrette  
Warm tartlet of oven dried tomato, baby spinach and goats curd with pesto dressing  
King prawns in a citrus and herb marinade with tomato and green bean salad and fresh guacamole  
Trio of mushroom risotto with marinated peppers  
Crisp garlic beef with asian coleslaw, pickled vegetables and sweet soy mayonnaise  
King prawns with spicy avocado and tomato dressing  
Smoked salmon with horseradish cream and marinated kipfler potato salad and dill oil  
Brochette of chicken with moroccan spices, pumpkin cous cous and orange yoghurt dressing

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## Main Courses

Seared atlantic salmon with sweet potato mash and basil beurre blanc  
Prosciutto wrapped breast of chicken with tomato risotto and thyme jus  
Lemon and thyme marinated chicken breast with herbed mash and green bean salad  
New York cut sirloin with sautéed spinach, potato gratin and caramelised shallot glaze  
Dukkah crusted lamb back strap, on eggplant caponatta with mashed potato and shiraz jus  
220g Fillet Mignon with mushroom ragout and mashed potato  
Slow cooked beef sirloin with sweet potato gratin and green peppercorn sauce  
Vegetarian lasagne with napolitana sauce and pesto

Continued...

# Plated



## Desserts

Ginger snap basket filled with Romanoff strawberries and chocolate mousse

Orange and honey panna cotta with fresh fruit and mint salsa

Warm chocolate brownie with Gippsland double cream and spiced chocolate ganache

Baked lemon tart with lemon sorbet and berry coulis

Apple and rhubarb crumble with rum and raisin ice cream

Sticky date pudding with vanilla parfait and toffee sauce

Mixed berry bavarois with berry compote and almond sable biscuit

Individual chocolate mousse torte with blood orange sorbet

**Freshly brewed coffee and a selection of teas**

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## Plated Menu Prices:

**Soup and Main course  
(Lunch only)** \$33.00 per person

**Two course** \$38.00 per person

**Three Course** \$48.00 per person

The above prices are inclusive of one selection only for each course

## Alternate Serve Prices:

The alternate serve prices below are inclusive of two selections for each course

**2 Course** \$50.00 per person

**3 Course** \$66.00 per person

# Gourmet Tasting Menu



**Each plate includes all that is listed below, per course**

Assorted gourmet baked bread rolls

## Entrée Tasting Plate

- Salad of smoked chicken with kipfler potato, apple, rocket and cider vinaigrette
- King prawns with spicy avocado and tomato dressing
- Warm tartlet of oven dried tomato, baby spinach and goats curd with pesto dressing

## Main Course Tasting Plate

- Prosciutto wrapped breast of chicken with tomato risotto and thyme jus
- Fillet of beef with mushroom ragout
- Seared Atlantic salmon with basil beurre blanc

## Dessert Tasting Plate

- Rose parfait with almond biscotti
- Ginger snap basket filled with balsamic strawberries
- Warm chocolate brownie with double cream

**Freshly brewed coffee and a selection of teas**

**2 courses**

**\$50.00 per person**

**3 courses**

**\$66.00 per person**

# Beverages



## Non-Alcoholic Beverage Package

A selection of soft drinks and fresh fruit juices

1 hour package	\$8.00 per person
2 hour package	\$10.00 per person
3 hour package	\$12.00 per person
4 hour package	\$14.00 per person

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## House Beverage Package

House sparkling, white and red wine with local beers, soft drinks and fresh fruit juices

1 hour package	\$21.00 per person
2 hour package	\$25.00 per person
3 hour package	\$29.00 per person
4 hour package	\$33.00 per person
5 hour package	\$37.00 per person

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## Premium Beverage Package

A selection of premium sparkling, white and red wines with local and imported beers, soft drinks and fresh fruit juices

1 hour package	\$40.00 per person
2 hour package	\$45.00 per person
3 hour package	\$50.00 per person
4 hour package	\$55.00 per person
5 hour package	\$60.00 per person

**Plus a selection of 2 Radisson cocktails!**