

# ATURA

Dandenong

PARTIES & EVENTS

5-17 Doveton Avenue, Eumemmerring, Victoria

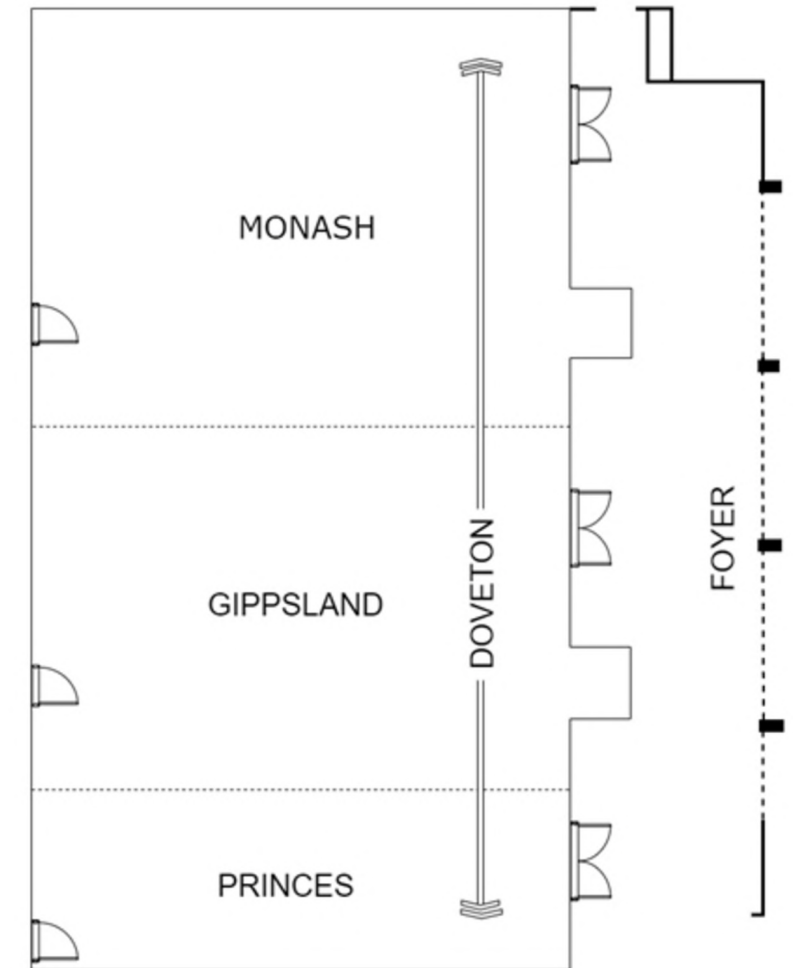
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[aturahotels.com](http://aturahotels.com)

# EVENT SPACES

## CAPACITIES

	Approx. m <sup>2</sup>	Theatre	Classroom	U-Shape	Cabaret	Boardroom	Banquet	Cocktail
Boardroom	20	-	-	-	-	8	10	-
Princes	48	45	24	15	24	20	30	60
Gippsland	96	90	45	40	48	45	60	120
Monash	110	90	45	40	48	45	60	120
Princes + Gippsland	144	135	65	50	72	60	90	180
Gippsland + Monash	206	180	90	50	96	60	120	240
Doveton	254	250	100	-	120	60	170	300



# CANAPÉ PACKAGES

## The Cool List

- Tomato bruschetta, basil, Grana Padano, aged Balsamic
- Pumpkin tartlet, onion jam, whipped goat's cheese, basil
- Roast beef, tomato relish, rocket, crostini
- Salmon nigiri, Japanese mayo, chives
- Vietnamese rice paper rolls, hoi-sin, peanuts
- Bringing back the Peking duck pancake

## The Hot List

- Mushroom & mozzarella arancini, aioli, basil
- Vegetarian Samosas, chili, tomato & coriander salsa
- Salt and pepper squid, spiced salt, sriracha mayo
- Satay chicken skewers, coconut & crunchy peanut sauce
- Cheeseburger dumplings, secret burger sauce
- Prawn spring roll, chili-lime dipping sauce
- Twice cooked pork belly, tamarind caramel, green apple salsa
- Petit beef pie, chipotle BBQ sauce
- Moroccan spiced lamb meatballs, date chutney, feta
- Pork & fennel sausage roll, tomato ketchup

## The Sweet List

- Baked New York style cheesecake
- Classic vanilla slice
- Selection of profiteroles
- Assorted macarons
- Chef's selection of mixed petit four

## Substantial Canapés

(\$8 per person per piece)

- Mezze bowl, ancient grains, falafel, pumpkin, tomato, green goddess dressing
- Fish & chips, Tartare sauce, lemon
- Mini cheeseburger, cheddar cheese, pickles, mustard, ketchup
- Pulled BBQ beef slider, chipotle mayo, coleslaw
- Crispy chicken slider, pickled cabbage, Kewpie mayo
- Pork belly bao bun, coriander, carrot, spring onion, hoisin
- Chef's selection of pizza

30 Minutes \$19PP (3 Selections)

One Hour \$24PP (4 Selections)

Two Hours \$40PP (7 Selections)

\*Available for 20 guests or more



# SHARE PLATES

SERVED BUFFET STYLE OR AS SHARE PLATES TO THE TABLES

\*Available for 20 guests or more

## Choose Your Protein

- Roasted free range chicken with lemon & herb rub - **\$38PP**
- Roasted Birchley pork with crackling - **\$40PP**
- Atlantic salmon fillet with sauce Vierge - **\$44PP**
- Slow roasted Millawarra free range lamb shoulder - **\$47PP**

## Choose Two Salads

- Market garden salad, balsamic vinaigrette
- Rocket, pear, radish, parmesan
- Classic coleslaw, herb mayo
- Greek salad, Persian feta, lemon dressing

## Choose Two Sides

- Thick cut chips, aioli
- Roasted chat potatoes, rosemary salt
- Seasonal vegetables, olive oil, toasted almonds
- Baked cauliflower, cumin, sultanas, pine nuts
- Roasted Japanese pumpkin, maple, Grana Padano

## Dessert Upgrade \$14PP

- Pavlova with market fresh fruit **OR**
- Sticky date pudding, dulce de leche, Chantilly cream
- Brewed coffee & Aurora teas

## Rotisserie Upgrade \$700

Feeling fancy? Have our chefs cook your preferred protein on the rotisserie in the nearest outdoor area!  
(Max 100 guests, max one protein)



# FEASTING MENU \$70PP

SERVED BUFFET STYLE

\*Available for 20 guests or more

## From the Paddock (Select one)

- Slow roasted Gippsland beef sirloin, jus
- Chermoula spiced roast chicken, lemon
- Roast pork, crackling, spiced apple sauce

## From the Sea (Select one)

- Roasted barramundi fillet, tomato, capers, olives
- Crispy skin salmon, sauce Vierge, lemon
- Grilled prawns, garlic, chili, pangritata

## From the Garden (Select one)

- Vegetable lasagne, tomato sugo, Grana Padano
- Ferinacci wild mushroom ravioli, mushroom ragout, mascarpone, Grana Padano
- Casarecce pasta, zucchini, peas, mint, basil, goat's cheese

## Salads (Select two)

- Market garden salad, balsamic vinaigrette
- Rocket, pear, radish, parmesan
- Classic coleslaw, herb mayo
- Greek salad, Persian feta, lemon dressing

## Sides (Select two)

- Thick cut chips, aioli
- Roasted chat potatoes, rosemary salt
- Seasonal vegetables, olive oil, toasted almonds
- Baked cauliflower, cumin, sultanas, pine nuts
- Roasted Japanese pumpkin, maple, Grana Padano

## Dessert

- Chef's selection petit fours
- Brewed coffee & Aurora teas



# TASTE OF TUSCANY

## Grazing Station on Arrival

- Selection of Local & International Salumi
- Selection of Local & International Cheese
- Burrata
- Marinated Olives
- Giardiniera - Pickled Vegetables
- Warm Stone Baked Bread

## Canapés

- Prawn Cutlets
- Arancini
- Salt & Pepper Squid
- Selection of Bruschetta

## Substantial Canapés

- Assorted Wood-fired Pizza
- Chef's Risotto

## Dessert Canapés

- Vanilla Panna Cotta with Seasonal Fruits

# \$75PP

\*Available for 20 guests or more



# PLATED DINING

## ENTREE

- Roasted cauliflower veloute, lardons, pangritata
- Baby beets, Persian feta, macadamia, radish, watercress
- Roasted chicken breast, baby cos, slow cooked egg, crostini, crispy pancetta, Caesar dressing
- Crispy salt & pepper squid, Sriracha aioli, lemon, petit salad
- Garlic prawns, tomato & avocado salsa, crostini
- Seared beef tataki, Thai herb salad, miso mayo, sesame seeds

## MAIN

- Crispy skin salmon, sweet corn, chorizo, beans, tomato salsa
- Pan roasted chicken breast, cauliflower puree, sauce Chasseur
- Slow roasted Gippsland beef sirloin, pomme puree, green beans, jus
- Slow cooked lamb shoulder, potato fondant, baby carrot, chimichurri
- Twice cooked pork belly, celeriac, potato dauphine, spiced apple sauce
- Ferinacci wild mushroom ravioli, mushroom ragout, mascarpone, Grana Padano

## DESSERT

- Sticky date pudding, dulce de leche, salted pecan, mascarpone cream
- Mini pavlova, Chantilly cream, seasonal fruits, meringue snow, coulis
- Triple choc fudge brownie, chocolate ganache, salted caramel ice cream
- Lemon tart, raspberry puree, double cream
- Warm apple pie, vanilla bean custard, rum & raisin ice cream
- Vanilla bean panna cotta, strawberry & rhubarb, white chocolate pearls

**TWO COURSE** \$65PP

**THREE COURSE** \$80PP

Your choice of two items per course, served alternating  
Warm bread rolls served on arrival, with brewed tea & coffee to finish

\*Available for 20 guests or more



# BEVERAGE PACKAGES

## SILVER

2 HOURS - **\$33PP**

3 HOURS - **\$40PP**

4 HOURS - **\$47PP**

5 HOURS - **\$54PP**

Zilzie BTW Sauvignon Blanc

Zilzie BTW Chardonnay

Zilzie BTW Sparkling

Zilzie BTW Shiraz

Fiore Moscato

House Brewed Beer

Great Northern

Carlton Draught

Cascade Light

Somersby Apple Cider

## GOLD

2 HOURS - **\$40PP**

3 HOURS - **\$47PP**

4 HOURS - **\$54PP**

5 HOURS - **\$61PP**

Dalzotto Prosecco

Petal & Stem Sauv Blanc

Laneway Chardonnay

Underground Pinot Noir

Woodstock Deep Sands Shiraz

House Brewed Beer

Great Northern

Asahi

Heineken

Crown Lager

Somersby Apple Cider

# BEVERAGE ON CONSUMPTION

A bar tab including a selection of our award-winning boutique beers, plus house sparkling, white and red wines. Opt to include cocktails and spirits in your tab, or your guests can purchase their own.

An initial bar tab must be pre-paid, with any additional spend over the initial tab to be settled on the day at the conclusion of the event.

We are unfortunately unable to refund any unused portion of the bar tab.

## STILL THIRSTY?

SPIRITS PACKAGE UPGRADE - **\$12PP**

WELCOME MOCKTAIL - **\$12PP**

WELCOME COCKTAIL - **\$18PP**

- Aperol Spritz
- Espresso Martini
- Margarita
- Or ask us about your favourite!





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