



THE DINGLEY  
HOTEL



4 Course Banquet \$90per person

Canapes on arrival & artisan dinner roll with butter side at table

The most accepted style, method of serving large formal banquets is what is called the 50/50 drop or alternate serving to your guests. This allows a fast minimum fuss service for your guests, and entertainment time tables, of course any and all dietary requirements can be met with ease.

The following menu items in the entrée and main section are some of our very popular examples of the dishes we can prepare in the Dingley Hotel Kitchens.

#### Entrée

##### Choice of Two

- Thai marinated chicken on pickled tom yum veg and noodle salad.
- Petite king prawn Caesar salad, with micro garnishes.
- Mild chilli calamari, flash fried with pepper rub on chef's salad.
- Tandoori chicken skewers on saffron rice with roti, cucumber dip, pappadums.
- Smoked salmon and tabouli parcels with house tartare sauce.
- Saffron infused lamb arancini balls with local tomato sauce.
- Golden herb crusted lamb cutlet on tomato capsicum risotto.
- Garlic tiger prawns in chardonnay cream sauce on red rice with house salsa.
- Pulled duck salad with citrus apple slaw and crispy garnish.
- Lamb biryani rice fritters with mint yogurt and house chutney.
- Slow cooked sangria beef ribs served hot or cold with Mexican avocado salad.
- Double cooked shaved pork belly and spicy slaw slider, potato crisps.

#### Mains

##### Choice of Two

- Herb crusted lamb rack (POA) or rump with pumpkin risotto, herb jus.
- Bacon wrapped eye fillet steak with truffle mashed potato, Shiraz jus.
- Prosciutto chicken with Maggie's quince paste, tomato mash, basil sauce.
- Tapenade basted Atlantic salmon with kipfler potato hash, lemon moscato jus.
- Classic ricotta chicken, tomato, spinach stuffing, pumpkin mash, parsley sauce.
- Porterhouse steak, mustard onion rub, with pea mash potato, pepper merlot jus.
- Duck a la orange with sweet potato and cherry mash, blueberry gamebird jus.
- Red seven spiced Chinese Bbq pork belly on special fried rice with plum sauce.
- Moroccan apricot chicken on coconut milk potato, coriander coconut salsa.

All main courses are served plated with chef selection of vegetables, broccoli cheese, zucchini rosette with parmesan crust, shaved sweet corn, rosemary honey carrot. Also at your request table salads on stands or sides of hot steak cut fries can be added to your package at your request. Price \$2.00pp per item

We hope you enjoy choosing your wedding day Banquet , if you would like to customize you entrée or main further the chefs are more than happy to meet your requirments.Executive Chef Justin

The kitchens at Dingley International have a above standard dessert/banquet/function menu and we can serve both hot or chilled desserts or a frozen ice cream or sorbet course or dessert for up to 230 guests sit down if you wish.

### Chilled plated dessert-Panna cotta

Customised variations of moulded desserts, set in glass coupe, duo set with jelly, love heart shape set or multiple flavour combinations are easily made to your request.

Sauces, garnishes and flavour bases can be mixed and matched to your desire.

For chilled dessert we make creamy Panna cotta in a myriad of flavours. The below list of flavours, sauces and garnishes are only left to you now to pick what you would like, we can also make any flavour combination of your choice if you wish. (POA)

**FLAVOURS-** Vanilla bean, Raspberry, Blueberry, Blackberry, Strawberry, Mango, Pear, Apple pie, Passion fruit, Pineapple, Coconut, Peach, Apricot, Green tea, Pistachio nut, Hazelnut, Orange, Milk chocolate, Strawberry Callebaut chocolate, orange Callebaut chocolate, Lime Callebaut chocolate.

**Sauces/Ice cream-**Choose any matching flavour in fruit coulis, micro salsa or ice cream/ sorbet side(POA) from the above flavour group. Standard Package whipped cream rosette.

**Garnishes-**Fairy floss, Toffee brittle Meringue crunch, Sherbet crunch.

### Hot plated desserts-Sticky Puddings

**FLAVOURS-**Apricot, Date, Mango, Peach, Apple pie ,Fig ,Banana, Coconut, Orange, Walnut, Rhubarb, Salted caramel ,The Callebaut chocolate range above, or a mix of any and of course the Dingley classic White chocolate Red velvet pudding with berry jam centre.

**Sauces/Ice cream-**Choose fruit coulis, Sweet syrups, Fruit salsas, Fruit compotes.

**Garnishes-**Crumble toppings, Nutty toppings, Chocolate crunch or the above garnishes.