



BROOKLANDS *of Mornington*

Functions

Brooklands of Mornington cater for many an occasion. Whether that be a casual cocktail party or for a sit down 3 course meal, Brooklands are here to cater for your every need. With our two rooms for different numbers of parties, we are sure to help you for your next function.

Function Rooms

Ballroom

The Ballroom is a combination of our two function rooms together. This is used for our larger events and can accommodate up to 150 guests in total. This is typically used for weddings and for larger style dinner and functions.

Terrace Room

Our Terrace room is the largest room out of the two in the venue and helps make the perfect function room for our larger events and conferences. It can hold up to 120 guests for banquet styled functions or 200 for cocktail receptions.

Magnolia Room

Our Magnolia room is perfect for small and intimate dining and conference needs. It can hold up to 40 people for a banquet styled function or up to 80 for cocktail receptions. Magnolia room is fit for smaller U-Shaped functions of up to 20 people and can be closed off for further privacy if needed.

Private Dining

Private dining is also available for bookings of up to 10 people. This is perfect for more intimate group bookings who want a more relaxed casual and quiet dining experience. Board meetings of up to 10 people are also good for private dining use.

La Petite Bistro

Our restaurant is available to the public with exceptional flavor combinations created by our incredible chefs. Open for Dinner Monday – Saturday and lunch available on Wednesday, Thursday and Friday this is the perfect excuse to come and try out the food before deciding on your function.

	Banquet	Theatre	Cabaret	U Shape	Boardroom	Cocktail
Ballroom	150	150	105	46	60	250
Terrace	120	150	84	46	60	200
Magnolia	40	40	21	20	30	80
Private Dining	10	-	-	-	10	15



Conferencing

Half Day

\$65.00 per person

Inclusive:

- Freshly brewed Tea and Coffee
- Morning or Afternoon Tea
- Lunch
- Room Setup
- Internet
- Pads, Pens, Mints & Iced Water
- Basic Audio-Visual needs
 - Lectern
 - Projector and projector screen
 - Flip chart and accessories
 - Whiteboard and accessories

Full Day

\$95.00 per person

Inclusive:

- Freshly brewed Tea and Coffee
- Morning Tea
- Lunch
- Afternoon Tea
- Room Setup
- Internet
- Pads, Pens, Mints & Iced Water
- Basic Audio-Visual needs
 - Lectern
 - Projector and projector screen
 - Flip chart and accessories
 - Whiteboard and accessories



Conference Food

(Choice of two for each Morning Tea, Lunch and Afternoon Tea)

- Fresh Fruit
- Scones with jam and cream
- Fresh muffins
- House made cakes
- Yoghurt cups with granola and fruit
- Banana bread
- Fruit skewers
- Savory scones
- Assortment of sandwiches
- Assortment of wraps
- Assortment of baguettes
- Danish pastries
- Mixed quiche
- Mixed mini pies
- Vegetable frittatas

Vegetarian, Gluten free, Dairy free and other dietary requirements are available upon request. Please advise of any and all dietary requirements at least 3 days prior to your event.



BROOKLANDS
of Birmingham

A la Carte Menu

2 Course Meal – \$65.00

3 Course Meal - \$90.00

(2 Options per course)

50/50 Alternate Drop

Entree

Veal and Chicken Terrine served with croutons and red onion jam

Confit tomato crostini with goat's curd and balsamic reduction

Sweet soy pork belly with mixed slaw and toasted sesame seeds

Red onion and herbed ricotta tartlet served with a roquette salad

Chicken and mushroom vol au vents with parmesan crisps

Tempura prawn with mango and tomato salsa

Main

Grilled salmon with orange and almond cous cous and tomato salsa verde

Chicken roulade with sundried tomato pesto, broccolini and new potatoes

Slow cooked beef cheek with paris mash and green beans

Lamb rump with roasted mediterranean vegetable salad

Roasted vegetable stack with polenta chips and tomato cashew pesto

Sweet potato and ricotta cannelloni with napolitana sauce and warm kale salad

Dessert

Lemon Meringue cheesecake

Mini pavlova with fresh fruit and whipped cream

Warm chocolate fudge brownie with ice cream

Espresso Martini parfait with hazelnut praline

Apple Tarte Tatin with granola and ice cream

Mini cheese plate with one choice of our house cheese



BROOKLANDS
of Harrington

Buffet Menu

\$95.00 per person

Choice of 3 Mains

Mediterranean vegetable curry with coconut pilaf rice (Chicken or beef option available)

Beef Lasagna

Vegetarian Lasagna

Grilled barramundi with roasted tomatoes

Beef and red wine ragout with mushrooms

Heirloom tomato risotto (Chicken, mixed seafood or fried tofu option available)

Honey soy chicken wings with toasted quinoa

Roast beef, pork or lamb rump

Choice of 3 Sides

Roasted potatoes and pumpkin

Mixed green vegetables with toasted almonds

Roquette and parmesan salad

Roast pumpkin and chick pea salad

Mixed leaf salad with French dressing

Wild rice and almond salad

Kale and quinoa salad

Greek salad with olives

Bread rolls and butter



BROOKLANDS
of Harrington

Cocktail

Canapes

1.5 Hour Duration - \$45.00 Per Person

Choice of 4 Canapes

- Smoked Salmon blini with cream cheese and dill
- Baked button mushrooms with herbed ricotta
- House made chicken and mushroom sausage roll
 - Confit tomato crostini with goat's curd
- Wild mushroom arancini with gruyere cheese
 - Mixed herb and cheese croquette
 - Macaroni and cheese bites
 - Champagne chicken terrine croutons
- Prawn cutlet with preserved lemon aioli
 - Fried sesame and soy pork belly

Party Favourites

1.5 Hour Duration - \$30.00 Per Person

Choice of 4 Canapes

- Party Pies
- Mixed quiches
 - Spring rolls
 - Sausage rolls
 - Mini dim sims
 - Prawn twisters
- Salt and pepper squid
 - Vegetable gyoza
 - Popcorn chicken
- Buffalo chicken winglets