

"Your Special Day"



Menus by Design:

Hot & Cold Savouries to select from:

from: \$12.95 per head

- **Bruschetta**
 - Tasty cheese w capsicum relish
 - Sun dried tomato mustard, boconccini & basil
 - Blue cheese, pear & Walnut
 - Olive tapenade & prosciutto

- **Blini**
 - Smoked salmon w dill & caper crème fraiche
 - Roast beef w horseradish cream
 - Smoked trout w wasabi mayonnaise

- **Sav. Scones**
 - Herbed cream cheese
 - Char grilled capsicum & smoky bacon spread

- **Tartlets**
 - Ratatouille
 - Smoked chicken waldorf
 - Guacamole w spicy tomato salsa
 - Thai chicken salad

- **Mini Quiche**
 - Smoked salmon, caper & brie
 - Smoked chicken and camembert
 - Italienne- bacon, sundried tomato, fetta, grilled capsicum and olives.
 - Spinach & bacon

- **Bites**
 - Tandoori chicken w lime yogurt sauce
 - Cajun fish with spicy bell pepper sauce
 - Mini beef mignons with bernaise sauce

- **Petite pizza**
 - Moroccan chicken
 - Lamb, kipfler potato, rosemary and mozzarella
 - Tomato, fetta & pesto
 - Thai chicken

Soups

from \$9.95 per head

Chilled Gazpacho

- Rich with the taste of vine ripened summer tomatoes,
- garlic, chilli & cucumber this classic soup is
- served icy cold, topped with salsa & croutons.

Vichyssoise

- Creamy leek & potato, served cold, swirled
- with rich Jersey cream & topped with sippets

Carrot, Coriander & Coconut

- A delicate blend of exotic Asian flavours.
- Sweet baby carrots combine with smooth
- coconut lime & ginger in this refreshing soup

Hot Clam Chowder

- Spicy Creole flavours combined with
- sweet baby clams and vegetables.
- Topped with croutons

West African Peanut

- Oven roasted yams & chicken stock combine with
- the spicy flavours of Africa in this mouth watering soup.
- Topped with peanuts and sour cream

Pea & Ham

- Thick & hearty! This traditional soup is served with
- julienned ham & swirls of parsley cream

Roast Pumpkin & Garlic

- Whole cloves of pureed oven roasted garlic provide a creamy
- and delicious subtlety to this familiar classic.
- Served with croutons and swirls of rich jersey cream

Leek, Potato & Bacon

- A delicious creamy puree
- topped with sippets & crispy bacon bits.

Cauliflower & Blue cheese

- A rich creamy cauliflower soup with bite!
- Swirls of cream & the tang of blue cheese add
- zing to this delicious soup.
- Topped with a sprinkling of walnuts

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Mains

from \$34.95 per head

Chicken Granache

- Proscuitto wrapped camembert filled chicken breast fillet,
- oven cooked, topped with peppered granache jus & bruised grapes

Smoked Chicken Bon-Bon

- Smoked chicken combine with a creamy veloute sauce,
- fresh steamed asparagus and crunchy toasted pine nuts
- in this phyllo pastry wrapped bon-bon

Seafood Lasagne

- Sweet sand crab, prawns, clams and perch fillets
- combine with a creamy bechamel sauce between layers
- of pasta topped with parmesan & mozzarella
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Salmon nicoise

- tender pan seared salmon steak, dusted with tangy sumac
- served atop a warm medley of vegetables; chat potatoes, beans,
- artichokes, olives, tomatoes, onion and caperberries napped with
- a velvety smooth nicoise beurre blanc

Beef Burgundy

- Slow braised tender beef with pearl onions & mushrooms in a rich
- burgundy sauce, , topped with crisp golden puff pastry.
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Tuscan Fillet

- Tender yearling rib fillet severed on a crisp parmesan polenta croustade
- topped with a mushroom ragout, finished with rocket & vincotto.

Lamb Rack

- Tender roasted lamb rack with almond, herb and apricot crust,
- served with a rich redwine & rosemary jus

Lamb Wellington

- Succulent lamb loin filled with spinach, bacon and walnut farce,
- pastry wrapped & oven baked to golden perfection,
- topped with a rich red wine and rosemary jus.
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Mandarin Pork

- Juicy pork fillet, oven roasted to moist perfection,
- served with a mandarin sauce (mustard sauce variation)
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Black-eyed Pork

- Luscious pork loin filled with prunes, oven roasted and
- served sliced with a prune & port jus & oven roasted vegetables.

Char-grilled vegetable strudel

- A delicious selection of char-grilled vegetables, rice and herbs
- combine with a rich napoli sauce in this phyllo wrapped bon-bon

Massaman Curry

- A selection of seasonal vegetables in a creamy massaman curry sauce.
- Served with steamed basmati rice and sambals.

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Desserts

from \$12.95 per head

Mango Swirl

- Summer sweet & light! mango swirl cheesecake topped
- with mango galette and served with a delectable rum mango sauce
- & whipped cream (GLUTEN FREE)

Sweethearts

- Sweet puff pastry hearts, layered with liqueur macerated strawberries
- & whipped cream. Served with strawberry coulis and drifts of icing sugar

Sicilian Cheesecake

- Wine poached fruits combine with rich dark chocolate chips in this luscious baked
- cheesecake. Served with cream and an unforgettable fig & red wine syrup.

White Chocolate & Cointreau Towers

- Layers of cointreau soaked white chocolate mud cake & rich cointreau buttercream
- wrapped in a white chocolate collar & topped with moulded sugar leaves & flowers

Cappuccino Mousse

- Liqueur soaked round of devils food cake, topped with dark chocolate mocha mousse,
- wrapped in a chocolate collar and topped with a froth of whipped cream, lightly dusted
- with cocoa, served with choc-coated coffee beans and choc straws.

Apple Crumble Tarts

- Crisp green apple and ginger puree topped with a crunchy coconut and rolled oat
- crumble in a sweet shortbread shell. Served with Crème Anglaise and toasted almonds.

Pavlova

- Individual pavlovas
- served with a home style seasonal
- fruit salad and whipped cream.

Children's Meals

- A half size adult meal is available for children 5 – 12 years of age
- from \$12.95 per child
- A special child's meal, or either nuggets & chips or fish & chips
- is available for the under 5's @ \$9.95 / child.
- This includes a child's dessert and complimentary drink

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Terms and Conditions

Thank you for choosing **zana's@montville** for your forthcoming function. We look forward to working with you to ensure that your day is a great success. We take great pride in providing the highest quality service in the most breathtaking & picturesque surroundings. We are available to answer any questions you may have and delighted to discuss your special requirements at any time.

Tentative Bookings

Tentative bookings are accepted but can only be held for a period of one week (7 days). We regret that after such time, without confirmation, these bookings will automatically lapse.

Confirmation & Cancellation of Bookings

A minimum non-refundable deposit of \$500 is payable upon confirmation of your booking.

Change of Date

No penalty will apply should you wish to alter the date of your wedding within 6 months of your confirmed booking. We cannot, however, guarantee that the altered date will be available and should an acceptable date be unavailable the original booking conditions will apply.

Payment Schedule

In addition to the non-refundable deposit of \$500 required at confirmation of your booking the following payment schedule must be met prior to your function.

3 months prior:

An additional \$500 is required 3 months prior.

All functions are reviewed 3 months prior to the booked date and we regret that without this additional payment your date cannot be held, that your deposit will be forfeited and your date made available to our waiting list.

The balance of any moneys owing is payable at the function at a mutually convenient moment. We accept Visa, Mastercard, Bank cheque or cash. Personal cheques are also welcome with prior approval.

EFTPOS facilities are also available .

Please be aware of the daily expenditure limit on your card.

Guaranteed Numbers

You will be required to advise us at the time of your booking the anticipated number to be catered for. **Final guest numbers are to be advised 14 days (2 weeks) prior to your event. This is the minimum number for which you will be charged.** We ask that you also return a guest seating plan (2 copies) at this time and wedding fact sheet. Please mark any special dietary requirements.

Minimum Numbers

We are happy to cater to special events from the small and intimate through to larger weddings to 65 people, If you require exclusive use of the restaurant and grounds, a fee of \$100 per hour, with a minimum of 5 hours (\$500 min) and \$100 per hour thereafter would apply. A function of less than 50 adult guests is subject to negotiation
A mid week evening or luncheon function could represent a substantial saving depending on numbers and style of function.

Menu & Beverage Selection

Your final menu selections are required no later than 4 weeks prior to your event.

Beverage prices are not fixed until your final selection is made and the pricing has been settled upon. **Sorry we are not BYO.** No food or beverages may be brought onto the premises.

Security & Conduct

The orderly conduct of your guests and contractors, before, during and after the function are your sole responsibility. Please note the licensee reserves the right to eject intoxicated and or unruly persons as described under the liquor licensing act.

Your Master of Ceremonies (MC) will be our first point of contact for such actions. You are financially responsible for any loss or damage to the property or equipment that may be caused by yourself, your guests or contractors.

We do not accept responsibility for damage to any goods brought to the Restaurant, before, during or post event. It remains your responsibility to insure against any such loss or damage.

All goods must be removed from the Restaurant no later than 24 hours after your function. Please ensure that any deliveries are adequately marked with the name, date & time of your function, including sender details and contact phone numbers. Please mark clearly any items that are to be kept boxes, flowers, placecards etc

Restaurant Property

No banners, signs or posters may be attached to any pillars, walls, ceilings or windows. However, we will make every attempt to satisfy your decorating requirements

Environmental issues

We are a non-smoking venue. The outdoor smoking area is in the adjacent undercover car park. Due to the sensitive nature of our pristine Hinterland environment we do not allow the use of confetti, metal cut-outs such as hearts or stars etc or the use of glitter. We are happy for your guests to throw either fresh or dried rose petals and are able to supply either if required.

Telegrams & Facsimiles

Family & friends wishing to send faxes, cards, "telegrams" or E-mails should send them with a subject line heading ,the Bride and Groom's married surname and date .

*Postal: zana's@montville, 171 Main St, Montville, Qld 4560

*Fax: (07) 5442 9274

LCD screen

The LCD screen in the restaurant is available for the presentation of show slide shows .

Please provide the photos or powerpoint presentations on disk or usb stick two days before so we can check all is running ok.

As compatibility can be an issue we suggest that a copy of all the photos sit in an additional folder to run as a back up

I&.....acknowledge that I/we have read, understand and are bound by the terms and conditions contained in this document.

Signed..... Signed.....

Print Name Print Name

Dated/...../..... Signed.....zanas@montville