

ANNBY  
BRIDGEPORT

# CATERING GUIDE







# Breakfast menu

*Dietary requirements can be catered to upon request but are not guaranteed and may incur a surcharge.*

## CONTINENTAL \$20 PER PERSON

Served buffet or shared style in your private function room or in our Rivergum Restaurant.

Berry Bircher muesli, pastries and assorted breads, yoghurt pots, assorted jams and condiments and seasonal fruit platter.

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## BEVERAGES

Coffee, herbal teas and orange juice available for each guest.

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## HOT PLATED MENU \$25 PER PERSON

Served to your private function room or in our Rivergum Restaurant to each guest.

Scrambled free range eggs, Barossa bacon, grilled tomato, hash browns and mushrooms served with sourdough.

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## BEVERAGES

Coffee, herbal teas and orange juice available for each guest.

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## BUFFET MENU \$30 PER PERSON

Served in your private function space exclusively for your guests.

Scrambled free range eggs, Barossa bacon, grilled tomato, pork sausage, seasoned potatoes, mushrooms, toast, assorted condiments, pastries, yoghurt and a selection of cereals and seasonal fruit platter.

Add pancakes for \$5 per person (not available on weekends)

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## BEVERAGES

Coffee, herbal teas and orange juice available for each guest.

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# Day delegate package

*Additional venue hire fees may apply on a Day Delegate package.*

## HALF DAY PACKAGE \$62 PER PERSON

Minimum numbers is 10 people

MORNING OR AFTERNOON TEA  
Select 2 items from the Tea Break Menu (page 4)

### + DELI LUNCH

- Wraps and sandwiches  
(2 meat + 1 vegetarian filling)
- 1 chef's selected salad
- Fruit
- Dips platter
- Soft drink

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## FULL DAY PACKAGE \$74 PER PERSON

Minimum numbers is 10 people

MORNING TEA  
Select 2 items from the Tea Break Menu (page 4)  
+ AFTERNOON TEA  
Select 2 items from the Tea Break Menu (page 4)

### + DELI LUNCH

- Wraps and sandwiches  
(2 meat + 1 vegetarian filling)
- 1 chef's selected salad
- Fruit
- Dips platter
- Soft drink

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## HOT LUNCH UPGRADE \$10 PER PERSON

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### PACKAGES ALSO INCLUDE

- + BEVERAGES - Self-serve coffee and tea station plus self-serve water station.
- + FUNCTION SET - Tables set with individual note pads, pens, mints, Wi-Fi cards and chilled water for each guest.
- + WHITEBOARD OR FLIP CHART
- + INCLUDED IN THE ROOM HIRE IS AUDIO AND VISUAL EQUIPMENT - Use of in-built AV





# Tea break menu

*Dietary requirements can be catered to upon request but are not guaranteed and may incur a surcharge. Additional venue charges may occur.*

## YOUR CHOICE OF 2 ITEMS PER BREAK

Included in the day delegate package or as a standalone option for \$18pp

Menu includes chilled water, filtered coffee and a selection of teas.

### SAVOURY

- Mini chef-selected croissants
- Roasted vegetable frittata bites
- Spinach and fetta parcels
- Savoury pastries
- Assorted house made pizza
- Savoury scones with butter

### SWEET

- Scones with jam and cream
- Danish pastries
- Mini donuts
- Mini muffins
- Assorted slices
- Berry and muesli yogurt cup
- Mini lamingtons
- Assorted slices / cake squares





# Hot buffet lunch

Menu subject to change. Minimum 20 guests.

HOT LUNCH UPGRADE IN  
DAY DELEGATE PACKAGE \$10 PP  
LUNCH OPTION ONLY \$40 PP  
INCLUDES

- Bread rolls
- Select 2 salads, 2 hot dishes and
- Seasonal fruit (whole & cut) & sweet treats
- Soft drink

## HOT DISHES *Choice of 2* WITH RICE

- Korean fried chicken in sweet chilli sauce
- Lamb Rogan Josh
- Cauliflower & chickpea masala

## PASTA BAKE

- Chicken with zucchini, peas, mint & goats cheese
- Puttanesca
- Traditional Beef lasagne

## WITH BABY POTATO

- Roast Beef with gravy
- Spicy fried chicken with ranch
- Snapper with lemon and tartare

## SALAD *Choice of 2*

- Coleslaw
- Pasta salad
- Cous cous and vegetable
- Potato salad
- Waldorf
- Garden salad
- Traditional Caesar salad





# Feasting menu

**\$59 PER PERSON**

Minimum numbers is 30 people. Bread rolls, soft drink & tea/coffee station included.  
Linen & house center pieces also included.

## FROM THE GARDEN

*Select ONE*

- Mushroom risotto with grana pando & fresh herbs
- Penne with zucchini, peas & mint topped with goats cheese

## FROM THE PADDOCK

*Select ONE*

- Slow roasted beef with a rich house made jus
- Honey BBQ chicken with a charred corn, pineapple and coriander salsa
- Lamb Rogan Josh topped with yoghurt
- Sticky Pork Belly with sweet & sour vegetables
- Spicy fried chicken with ranch dressing

## FROM THE SEA

*Select ONE*

- Salt & pepper squid with lemon and tartare
- Oven baked snapper with lemon and tartare

## SALADS

*Select TWO*

- Garden salad with balsamic dressing
- Greek Salad with lemon olive oil dressing
- Traditional coleslaw with aioli
- Traditional Caesar salad with croutons, parmesan, and bacon

## SIDES

*Select TWO*

- Seasoned herb and butter potatoes
- Hokkien noodles with soy sauce & sesame
- Roasted pumpkin & sweet potato topped with feta & dill
- Seasonal greens with cold pressed lemon olive oil & coarse sea salt

## DESSERT

*Select ONE*

- Apple crumble with Chantilly cream
- Chocolate brownie with mascarpone cream
- Lemon cheesecake
- Pavlova with cream and seasonal fruit



# Plated dining menu

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## 2 COURSES \$65 PER PERSON

ENTRÉE AND MAIN + SIDES **OR** MAIN + SIDES AND DESSERT

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## 3 COURSES \$75 PER PERSON

ENTRÉE, MAIN + SIDES AND DESSERT

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Minimum numbers is 25 people

*Sample menu only, please ask your function coordinator to view our full menu*

### **ENTRÉE** *Served alternate drop | Bread rolls + butter*

- Sliced beef tenderloin served rare with a mushrooms & thyme duxelle, fried enoki, pastry crisp & salsa verde
- Scallops wrapped in spinach & filo pastry, lemon beurre Blanc & micro greens

### **MAIN** *Served alternate drop*

- Chicken Breast stuffed with ricotta, spinach & goji berries served with sweet potato mash and a white wine velouté
- Dijon & herb crusted rack of lamb with mash and house made jus

### **SIDES** *Served shared to the table | select 2*

- Greek salad, red onion, cucumber, tomato, Kalamata olives, fetta, & dressing
- Seasonal steamed greens with cold pressed lemon olive oil and coarse sea salt

### **DESSERT** *Served alternate drop*

- Lemon Meringue cheesecake served with berry coulis and biscuit crumb & lemon wheel
- Warm chocolate brownie served with honeycomb ice cream, Cointreau orange sabayon & orange wheel

INCLUDES BASIC STYLING & TEA/COFFEE STATION





# Shared platters

Minimum numbers 20 guests

**\$25 PER PERSON - PICK 3 SELECTIONS** (additional item \$6PP)

*Sample menu only, please ask your function coordinator to view our full menu*

## **COLD**

- DIPS- 3 dips, pita chips, vegetable sticks
- CHEESE- 3 cheeses, quince paste, dried fruit, lavosh crackers

## **WARM**

- YUM CHA- Spring rolls, samosas, dim sims, sweet soy dipping sauce
- SEAFOOD- Salt and pepper squid, fish bites, prawn twisters, tartare sauce

## **SWEET**

- PASTRIES- Assorted Danish pastries
- FRUIT- Seasonal sliced fresh fruit

# Canapes

Minimum numbers 25 guests

**\$28 PER PERSON - PICK 4 ITEMS** (ONE PIECE PER PERSON)

**\$33 PER PERSON - PICK 5 ITEMS**

**\$38 PER PERSON - PICK 6 ITEMS**

*Sample menu only, please ask your function coordinator to view our full menu*

## **COLD**

- Oysters – fresh with Virgin Bloody Mary Granita
- Rare beef crostini, Armoriga rusticana cream, piped dijon mustard and chive

## **WARM**

- Char sui sticky pork belly skewers with seasoned ribbed cucumber
- Mersey Valley vintage cheddar and caramelised onion tarts

## **SWEET**

- Crème patisserie and glazed berry petite flan
- Petite lemon cheesecake





# High tea in the lounge

*Gather your friends for a decadent High Tea served downstairs in The Lounge.*

**\$49 PER PERSON  
INCLUDES**

- The Lane Blanc de Blanc on arrival
- Herbal tea or espresso coffee
- Warm in-house lemonade scones [V]
- Bards' authentic macarons [V]
- Belgium chocolate mousse [V]
- Bridgeport raw cakes [V]
- Ribbon sandwiches [V]
- Petit Croissants
- Savoury Teacakes
- Quiche [V]

*Bookings are required\**

If you have dietary requirements, please let us know 5 days prior as the menu can be customised. Due to the high tea preparations, advanced bookings are required 24 hours prior, and a cancellation fee applies for cancellation less than 24 hours prior. (15% surcharge on public holidays.)



## Beverages

**PRICED PER PERSON**

Ask your function coordinator for the full package lists.

We can also provide beverages on consumption, cash bar or a TAB.

	DELUXE	PREMIUM
1/2 hour	\$ 20 P P	\$ 27 P P
1 hour	\$ 27 P P	\$ 34 P P
2 hours	\$ 37 P P	\$ 44 P P
3 hours	\$ 47 P P	\$ 54 P P
4 hours	\$ 57 P P	\$ 64 P P





# The next step...

*Begin your function planning  
today by booking a consultation  
with our dedicated team.*



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Terms and conditions apply. Packages are to be used as a guide. Minimum numbers and/or spend is applicable. Minimum numbers or spend requirements apply for complimentary venue hire. No external food or beverage is permitted at the Bridgeport hotel. Food & wine tastings are provided based on minimum numbers and can only be booked once contract has been signed and deposit has been received. All menus are subject to change and are to be used as a guide only. Beverage packages are based on selected variety of drinks. Cancellation policies apply— please refer to the terms outlined in your event contract.

