



Catering Guide



Index

Breakfast Menu	3
Break Menu	4
Day Delegate Packages	5-8
Buffet / Share Plate Menu	9
Group Dining Menu	10
Plated Dining Menu	11
Cocktail Menu	12-13
High Tea and Beverages	14
Contact Us	15



Awards and Accreditations

- Silver 4-4.5 Star Deluxe Accommodation **(2023-TiCSA)**
- Judge's Commendation Country Gaming Venue **(2023-AHA SA)**
- Sustainable Tourism **(2023-TiCSA)**
- Quality Tourism Accredited Business **(2023-TiCSA)**
- Travellers' Choice **(2023-Tripadvisor)**
- Overall Hotel of the Year – Regional **(2022-AHA National)**
- Best Overall Hotel SA **(2021-AHA SA)**
- Redeveloped Hotel – Country **(2021-AHA SA)**



WE ARE PROUDLY
OWNED & OPERATED



Breakfast Menu

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

All served with freshly brewed coffee, selection of teas and orange juice.

HOT PLATED MENU \$28 PER PERSON

Served to your private function room
Select one item for all guests

Scrambled eggs on sourdough with crispy
bacon

Eggs Florentine – poached eggs,
hollandaise, spinach on a toasted muffin

Smashed Avo on sourdough, poached
eggs, fetta and dukkah

WORKING BREAKFAST \$33 PER PERSON

Served buffet or shared style in your private
function room

Fruit platter

Yoghurt cups

Mini fruit muffins

Sweet Danishes

Mini croissants (ham and cheese or cheese
and tomato)

Bacon and egg sliders with relish

BUFFET BREAKFAST \$35 PER PERSON

Served in your private function space
exclusively for your guests

Selection of toast and condiments

Seasonal cut fruit and yoghurt cups

Sweet Danishes

Scrambled eggs

Bacon

Chipolatas

Hash browns

Baked beans



Break Menu

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

COFFEE BREAKS

HALF DAY CONTINUOUS TEA/COFFEE	\$ 7 PP
FULL DAY CONTINUOUS TEA/COFFEE	\$ 12 PP

MORNING OR AFTERNOON TEA \$20 PER PERSON

Included in the day delegate package or as a standalone option

Menu includes one sweet and one savoury item, chilled water, freshly brewed coffee and a selection of teas for the duration of the break. Please see the daily menu for a list of food items.

ADD EXTRA ITEM	\$ 6 PP
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Day Delegate Package – Deli

Additional venue hire fees may apply on a Day Delegate package. Minimum of 10 people.

**HALF DAY
\$52 PER PERSON**

**FULL DAY
\$62 PER PERSON**

ARRIVAL COFFEE AND TEA
Freshly brewed coffee and a selection of teas, available for the duration of your meeting

MORNING TEA
Chef's selected sweet item
Chef's selected savoury item

DELI LUNCH
Gourmet Turkish roll (one per person)
Sliced seasonal fruit
Soft drink

AFTERNOON TEA
Chef's selected sweet item
Chef's selected savoury item

**SEE DAILY MENU FOR
FOOD OFFERINGS**

PACKAGE INCLUDES

- + BEVERAGES - Self-serve coffee and tea station plus filtered iced water
- + CONFERENCE SET - Tables set with individual note pads, pens, mints and Wi-Fi cards
- + WHITEBOARD OR FLIP CHART
- + IN-BUILT AUDIO-VISUAL EQUIPMENT - See our venue guide for a full list of function rooms and the AV facilities



Day Delegate Package - Gourmet

Additional venue hire fees may apply on a Day Delegate package. Minimum of 10 people.

HALF DAY
\$64 PER PERSON

FULL DAY
\$78 PER PERSON

ARRIVAL COFFEE AND TEA
Freshly brewed coffee and a selection of teas, available for the duration of your meeting

MORNING TEA
Chef's selected sweet item
Chef's selected savoury item

GOURMET LUNCH
Chef's selected hot dish
Gourmet Turkish roll (half per person)

Garden salad
Sliced seasonal fruit
Soft drink

AFTERNOON TEA
Chef's selected sweet item
Chef's selected savoury item

PACKAGE INCLUDES

- + BEVERAGES - Self-serve coffee and tea station plus filtered iced water
- + CONFERENCE SET - Tables set with individual note pads, pens, mints and Wi-Fi cards
- + WHITEBOARD OR FLIP CHART
- + IN-BUILT AUDIO-VISUAL EQUIPMENT - See our venue guide for a full list of function rooms and AV facilities

CONFERENCE ADD ONS

- NETWORKING DRINKS (HALF HOUR) \$20PP
- CANAPES (3PCS) \$18PP



Daily menu

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

THE DELI AND GOURMET DAY DELEGATE PACKAGES
ARE SET MENUS FOR THE DAYS OF THE WEEK

MONDAY

Pumpkin arancini
Scones with jam and cream
Chicken schnitzel Caesar Turkish
Penne with chicken and sun-dried tomatoes, baby spinach in a Rose sauce
Mixed cocktail pies with sauce
Mixed cake squares

THURSDAY

Cocktail sausage rolls with sauce
Scones with jam and cream
Classic ham and salad Turkish
Butter chicken with rice
Pumpkin arancini
Melting moments

SUNDAY

Vegetarian frittata bites
Sweet Danish
Classic ham and salad Turkish
Butter chicken with rice
Mac and cheese croquettes
Chocolate crackle slice

TUESDAY

Mini ham and cheese croissants
Sweet Danish
Roast beef Turkish
Vegetarian stir fry with Hokkien noodles
Mac and cheese croquettes
Brownie squares

FRIDAY

Mini ham and cheese croissants
Mixed cake squares
Grilled chicken and avo Turkish
Penne with chicken and sun-dried tomatoes, baby spinach in a Rose sauce
Cocktail pasties with sauce
Caramel slice

WEDNESDAY

Savoury scones with butter
Chocolate crackle slice
Mini cupcakes
Turkey and brie Turkish
Mixed pizza slices
Spinach and ricotta sausage rolls
Mini cupcakes

SATURDAY

Mixed cocktail pies with sauce
Mini cupcakes
Roast beef Turkish
Mixed pizza slices
Spinach and ricotta sausage rolls
Melting moments



Day Delegate Package - Hot Lunch

Additional venue hire fees may apply on a Day Delegate package. Minimum of 20 people.

HALF DAY
\$74 PER PERSON

FULL DAY
\$88 PER PERSON

ARRIVAL COFFEE AND TEA
Freshly brewed coffee and a selection of teas, available for the duration of your meeting and served with fresh whole fruits.

MORNING TEA
Chef's selected sweet item
Chef's selected savoury item

HOT LUNCH
Your choice of two hot dishes
Your choice of two salads
Sliced fruit
Chef's selected sweet treat
Soft drink

AFTERNOON TEA
Chef's selected sweet item
Chef's selected savoury item

**FOR THE FULL MENU
PLEASE ASK YOUR
FUNCTION COORDINATOR**

PACKAGE INCLUDES

- + BEVERAGES - Self-serve coffee and tea station plus filtered iced water
- + CONFERENCE SET - Tables set with individual note pads, pens, mints and Wi-Fi cards
- + WHITEBOARD OR FLIP CHART
- + IN-BUILT AUDIO-VISUAL EQUIPMENT - See our venue guide for a full list of function rooms and AV facilities

CONFERENCE ADD ONS

- NETWORKING DRINKS
(HALF HOUR) \$20PP
- CANAPES (3PCS) \$18PP



Buffet or Share Plate Menu

Bread rolls included. Set menus served to the table shared or buffet style.
Minimum of 20 guests.

CITY MENU

\$49 PP

2 mains and 2 sides

- Slow roasted beef with a house jus
- Grilled chicken with a sticky sweet chilli and soy dressing
- Roasted herb and butter potatoes
- Garden salad with a balsamic dressing

RIVERSIDE MENU

\$57 PP

3 mains and 2 sides

- Slow roasted beef with a house jus
- Crispy fried chicken pieces with ranch dressing
- Salt and pepper squid with lemon and gribiche aioli
- Roasted herb and butter potatoes
- Garden salad with a balsamic dressing

BRIDGEVIEW MENU

\$65 PP

3 mains, 2 sides and dessert

- Slow roasted lamb shoulder with a house jus
- Grilled chicken with Moroccan spices and tzatziki
- Salt and pepper squid with lemon and gribiche aioli
- Roasted herb and butter potatoes
- Garden salad with a balsamic dressing
- Mini Portuguese tarts and chocolate brownie squares



Group Dining Menu

Minimum of 10 people, maximum of 40 people. Bread rolls included.
This menu is not available in our Murray Room function room.

SHARED ENTRÉE INCLUDED

Garlic bread, arancini, spring roll and crumbed camembert

GROUP DINING 1

\$45PP

Guest selected mains from the following:

- Salt and pepper squid with garden salad, chips, lemon and gribiche aioli
- Pumpkin Gnocchi with toasted pinenuts, Spanish onion and baby spinach finished in a white wine cream sauce [V] (add chicken available)
- Chicken schnitzel with garden salad, chips and your choice of gravy
- Maple glazed pork fillet with garlic mashed potato and green beans topped with a maple glaze

GROUP DINING 2

\$55PP

Guest selected mains from the following:

- Scotch fillet steak cooked to your liking served with garlic mash and seasonal vegetables, includes your choice of gravy
- Crispy skin duck breast served with roasted baby beets, heirloom carrots and finished with a plum sauce
- Flat iron grilled salmon served on a pea puree, roasted sweet potato and topped with house pickled vegetables
- Slow cooked salt and pepper lamb ribs, served with chips, minted garlic lemon hummus, Greek yoghurt and salad

MENU IS BASED ON OUR SEASONAL A LA CARTE
MENU AND IS SUBJECT TO CHANGE



Plated Dining menu

2 COURSES \$70 PER PERSON

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

3 COURSES \$82 PER PERSON

ENTRÉE, MAIN + SIDES AND DESSERT

Minimum of 25 people

SAMPLE MENU ONLY, PLEASE ASK YOUR FUNCTION COORDINATOR TO VIEW OUR CURRENT MENU

ENTRÉE *Served alternate drop*

- Vegetarian frittata with pumpkin, zucchini, roasted capsicum, fetta and spinach served with hummus, maple dressing, onion relish and micro greens
- Traditional prawn cocktail served with crisp cos lettuce, marie rose dressing and lemon wedge

MAIN *Served alternate drop*

- Crispy skinned chicken breast with a white wine seed mustard velouté and roast sweet potato
- Eye fillet cooked medium rare with a rich red wine jus and rosemary roast chat potatoes

SIDES *Served shared to the table | select 2*

- Garden salad with balsamic dressing
- Seasonal steamed greens with cold pressed lemon olive oil and coarse sea salt

DESSERT *Served alternate drop*

- Lemon cheesecake served with berry coulis, biscuit crumb and a lemon wheel
- Smashed pavlova with seasonal fruit, mascarpone cream, passionfruit coulis and chocolate flakes

INCLUDES BREAD ROLLS, TEA AND COFFEE STATION AND BASIC STYLING FOR THE CURRENT FULL MENU PLEASE ASK YOUR FUNCTION COORDINATOR



Cocktail Menu

Minimum of 20 guests. Dietary requirements can be catered to upon request but are not guaranteed and may incur a surcharge. Please ask your Function Coordinator for more information.

SAVOURY

FOR 10 PEOPLE

DIPS PLATTER (V) \$60

Trio of house made dips, pita and veggie sticks

CHEESE PLATTER (V) \$85

Three cheeses, crackers, grissini, olives, pickles and dried fruit

CHARCUTERIE PLATTER \$110

Deli meats, two cheeses, crackers, grissini, olives, pickles and dried fruit

WEDGES PLATTER (V) \$60

Served with sweet chilli and sour cream

20PCS PER PLATTER

ARANCINI (VEO,VO) \$60

Assorted flavours of arancini served with aioli and shaved grana padano

MIXED COCKTAIL PIES \$60

Served with tomato sauce

CHEESEBURGER SPRING ROLLS \$90

Served with tomato sauce

20PCS PER PLATTER

MINI BRUSCHETTA (V) \$70

Sourdough, tomato, onion and basil drizzled with a balsamic glaze

PIZZA SLAB (VO) \$40

Hawaiian, Pepperoni or Smokey Chicken

LOADED POTATO SKINS \$90

Bacon, sour cream and chives

ASSORTED YUM CHA \$30

Served with soy sauce

FLAME GRILLED MEATBALLS \$40

Served with tomato relish

FOR THE FULL MENU
PLEASE ASK YOUR
FUNCTION COORDINATOR



Cocktail Menu

Minimum of 20 guests. Dietary requirements can be catered to upon but are not guaranteed and may incur a surcharge.

Ask your Function Coordinator for the full menu.

SUBSTANTIAL

20PCS PER PLATTER

MINI HOT DOGS \$90
Served with American mustard and tomato sauce

CHICKEN SKEWERS \$95
Choice of honey soy or satay

CHEESEBURGER SLIDERS \$110
Cheeseburger sliders with cheese, tomato sauce and pickle

LAMB CUTLET \$110
Served with tomato relish

FOR THE FULL MENU
PLEASE ASK YOUR
FUNCTION COORDINATOR

SWEET

20PCS PER PLATTER

BROWNIES \$50
Served with mascarpone cream

FRUIT PLATTER (VE) \$90
Seasonal cut fruit

PORTUGUESE TARTS \$80
Caramelised egg custard filling in crisp pastry

SCONES \$95
With jam and cream

COCKTAIL PACKAGES

CANAPE SERVICE

PICK 5 \$32PP

PICK 6 \$38PP

PICK 8 \$50PP

ADD SUBSTANTIAL \$10PP



High Tea

Our High Teas are served downstairs in The Lounge

\$55 PER PERSON

INCLUDES

- Glass of Yarra Burn NV
- Herbal tea or espresso coffee
- Warm in-house lemonade scones [V]
- Bards' authentic macarons [V]
- Lemon curd tartlet [V]
- Mini lamington [V]
- Ribbon sandwiches [V]
- Petit croissants
- Sausage roll [V]
- 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, bookings must be made 24 hours in advance. A cancellation fee applies for any cancellations than 24 hours prior to the booking date. There is a 15% surcharge on public holidays on all food and beverage.



Beverages

PRICED PER PERSON

Ask your Function Coordinator for the full package list.

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

	DELUXE	PREMIUM
1/2 hour	\$ 2 0 P P	\$ 2 7 P P
1 hour	\$ 2 7 P P	\$ 3 4 P P
2 hours	\$ 3 7 P P	\$ 4 4 P P
3 hours	\$ 4 7 P P	\$ 5 4 P P
4 hours	\$ 5 7 P P	\$ 6 4 P P

The next step...

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

PHONE: 08 8532 2002

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Terms and conditions apply. Packages are to be used as a guide. Minimum numbers and/or spend is applicable. No external food or beverage is permitted at the Bridgeport Hotel. All menus are subject to change and are to be used as a guide only. Beverage packages are based on a selected variety of drinks. Cancellation policies apply – please refer to the terms outlined in your event contract.

