



OTREE

RESTAURANT & RECEPTIONS

2-4 Victoria Road, Lilydale 3140

Ph: 9735 0533

FUNCTION PACKAGES LUNCH 2018

ONE

2 Courses

Main course & Dessert

Alternating meals of 50/50 placement.

\$45 per person

TWO

3 Courses

Entrée, Main & Dessert

Alternating meals of 50/50 placement.

\$62 per person

THREE

3 Courses

Shared Antipasto, Main & Dessert

Alternating meals of 50/50 placement.

\$57 per person

Alternating menu selection

*please select 2 options from each course.

Entrée

Buttermilk fried calamari, chilli lime salt, lemon aioli and tomato chilli jam (GF)

Pan fried pumpkin gnocchi, roquette, hazelnuts and swiss gruyere (V)

Twice cooked pork belly, sticky soy caramel and apple fennel slaw (GF/LF)

Karaage fried chicken, ginger, garlic and soy sauce, red cabbage slaw and aioli (LF/GF)

Main

Risotto of spring pea, asparagus and preserved lemon with baby herbs and parmesan (V)

Chicken roulade, persian fetta, prosciutto, baby beet, asparagus, fregola & roquette salad (OGF)

Salmon, orange ginger glaze, potato rosti, pea, wombok, radish & pecorino salad (GF/OLF)

Confit duck leg, celeriac puree, polenta chips and fennel, orange & parsley salad (GF)

Dessert

Passionfruit, strawberry and lemon sorbet trio (GF/LF)

Flourless orange & poppy seed cake, lemon curd and honey yoghurt (GF/OLF)

Lime & gin tart, candied citrus, raspberry meringue and double cream

Turkish delight cheesecake, pistachio brittle crumb, ice cream and rosewater macaron

*EXAMPLE MENU ONLY

FOUR

2 Courses
Entrée & Main or Main & Dessert
Guests A la carte menu selection

\$52 per person

FIVE

3 Courses
Entrée, Main & Dessert
Guests A la carte menu selection

\$70 per person

SIX

3 Courses
Shared Antipasto, Main & Dessert
Guests A la carte menu selection

\$64 per person

A la cartè menu selection

*guests choose from each course on the day. Suitable for functions up to 50 guests.

Entrée

Buttermilk fried calamari, chilli lime salt, lemon aioli and tomato chilli jam (GF)
Pan fried pumpkin gnocchi, roquette, hazelnuts and swiss gruyere (V)
Twice cooked pork belly, sticky soy caramel and apple fennel slaw (GF/LF)
Ginger, lime & chilli prawns, crisp shallot & herb salad, nam prik num dressing (LF/GF)
Karaage fried chicken, ginger, garlic and soy sauce, red cabbage slaw and aioli (LF/GF)

Main

Risotto of spring pea, asparagus and preserved lemon with baby herbs and parmesan (V)
Chicken roulade, persian fetta, prosciutto, baby beet, asparagus, fregola & roquette salad (OGF)
Lamb rack served pink, potato onion gratin, almond butter beans, truss tomatoes & jus (GF)
Salmon, orange ginger glaze, potato rosti, pea, wombok, radish & pecorino salad (GF/OLF)
300g Porterhouse served pink, mushroom glaze, crushed kipflers, onion caper salad (GF/OLF)

Dessert

Passionfruit, strawberry and lemon sorbet trio (GF/LF)
Flourless orange & poppy seed cake, lemon curd and honey yoghurt (GF/OLF)
Lime & gin tart, candied citrus, raspberry meringue and double cream
Turkish delight cheesecake, pistachio brittle crumb, ice cream and rosewater macaron
White chocolate panna cotta, mango jelly, passionfruit sorbet and sesame tuile (OGF)

*EXAMPLE MENU ONLY



ROOM INFORMATION

Room Name	Minimum Numbers	Maximum Numbers
Oak Room	20	28
Courtyard View Room	10	30
Conference Room	30	50
Main Room	80	110

*Exclusive use of the Main Room is not available on Saturday's or Sunday's

Exclusive use of a function room selected is guaranteed when minimum guest's numbers are achieved.



FUNCTION PACKAGE ADDITIONS

These items can be added additionally to your chosen lunch package.

Shared Starters

Assorted warm marinated olives	(V/GF/LF)	\$7	- serves 3
Whipped fetta with honey and grilled sourdough	(V)	\$12	- serves 3
Smoked salmon rillette with grilled sourdough		\$12	- serves 3
Chorizo and cheddar croquettes with spiced romesco sauce		\$14	- 4 pieces
Shared crisp fried calamari with aioli		\$18	- serves 4
Garlic Prawns		\$18	- serves 4
House made dips with rosemary and olive focaccia	(V)	\$7	per person
Oysters – served natural with lemon or Kilpatrick		\$34	per dozen
Cheese platter with fruits and house made lavosh		\$24	- serves 3

Side Dishes

Truffle and pecorino fries		\$8	- serves 3
Fresh garden salad	(V)	\$8	- serves 3
Roquette, pear and parmesan salad with vincotto dressing	(V/GF)	\$8	- serves 3
Broccolini with burnt butter and almonds		\$9	- serves 3

FUNCTION TERMS & CONDITIONS

1. **Exclusive use** - We guarantee exclusive use of the function room; once minimum numbers are met. There may be normal lunch service happening in other areas of the property.
2. **Public Holidays** - A surcharge of 20% will be added to the total amount of the dollar per head price for any function date falling on a declared Victorian Public Holiday.
3. **Tentative bookings** - We will hold a 'tentative' function date for up to 10 days, without any deposit being required. If we do not receive a deposit in the required time frame, we reserve the right to re-release the date to the public.
4. **Deposits & confirmations** - Your function date will be confirmed in writing once we have received payment confirmation of a \$300 deposit.
5. **Cancellations** - Cancellations over 10 days from the function date will receive a refund of all paid deposits. Cancellations within 7 days of the function date will forfeit all deposits paid.
6. **Payment methods** – Final payment must be made in one transaction – we do not split bills. Payment may be made via cash, credit card or eftpos transaction.
7. **Final numbers & final payment** - Final guest numbers are required 4 days before your function date. Please be aware of this when sending your invitations. Any guest cancellations made on the function day will be charged to the final invoice. Final payment is due on the day of the event.
8. **Menu selections** - All menus provided by Otree are seasonal and subject to supplier availability. Otree Restaurant reserves the right to make minor adaptations to the menu based on consultation with the client.
9. **Cakeage** – Celebratory cake is permitted at functions with a service charge of \$3 per person for the cake to be cut, plated individually and served with cream and coulis or alternatively we can cut and serve your cake on share platters for \$10 per cake.
10. **Dietary requests/requirements** - All dietary requests/requirements must be advised in writing with the final guest numbers, 4 days before the event. Any dietary requests/requirements on the day, cannot be guaranteed, and any specially catered dietary meals provided on event date without prior notification will attract a 15% surcharge per meal. We cannot guarantee dietary requests, and do not accept any liability for requests.
11. **Responsible service of alcohol** - Otree Restaurant reserves the right to reduce or refuse service at any stage throughout the event to any guest, in accordance to the Responsible Service of Alcohol guidelines. We provide beverage service in a responsible, friendly and professional manner. Our staff are instructed not to serve alcohol to guests under 18 years of age, or those that they deem to be intoxicated.
12. **Timing** - All lunch functions must conclude by 4pm.
13. **Liability** - Otree is a non-smoking venue, and guests will be directed to appropriate areas to smoke. Confetti/rice/table scatters/glitter are not permitted. The event organisers will be responsible for any damages/excessive mess made by themselves or guests, to either the restaurant or surrounding grounds. Otree Restaurant reserves the right to invoice any charges accordingly.

I hereby sign and agree to the above terms and conditions:

Full Name: _____ Date: _____

Function Date: _____ Signature: _____