

Romano's **Hotel**



chandelier • sapphire • ambassador

function information

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The iconic Romano's Hotel is conveniently located in central Wagga Wagga. With a choice of several fantastic event spaces, there is something for every type of function at Romano's Hotel. Our talented team at 'Eat @ Romano's' can cater for all events, from finger food to canapés, buffets to a la carte.

ROOM CAPACITIES

We have three function rooms with the following capacities;

Chandelier Room	Cocktail 150	Seated 110
Sapphire Room	Cocktail 80	Seated 50
Ambassador Room	Cocktail 100	Seated 60

Bar and facilities are located in the Sapphire Room

ROOM HIRE

The room hire fee is \$100 and is payable upon making a function booking. This is non-refundable.

CATERING

All menu's can be negotiated with the head chef, Michelle Hill. Please advise of any special dietary requirements prior to the event. Catering numbers must be confirmed at least three days prior to the event. Payment for food is required prior to the event, and will be based upon on the confirmed numbers.

LINEN

Table cloths are available for hire at a cost of \$10 each.

STAFF

Bar staff are provided as part of the room hire fee. Table service for beverages is not provided.

HOURS OF OPERATION

Function rooms are available from 10am to 12am. Alternative arrangements can be made.

MUSIC

Jukeboxes and Karaoke machines can be hired through Sportsbar Plus. We recommend Platinum Entertainment Riverina for a DJ service (0416 952 972). We can also recommend a variety of talented bands.

DRINKS

We provide Carlton, Pure Blond and Cascade light tap beer, house wines and RTD's. Please request our wine list for a selection of available alternative wines.

SETTING UP/DECORATIONS

Function rooms will be available to decorate from 2pm on the day of your function. We do not allow anything to be stuck to the walls, nor any confetti type decorations.

MORNING / AFTERNOON TEA

Assorted muffins	5.50
Scones served with jam and cream	5.50
Homemade biscuits	5.00
Fresh fruit platter	5.50 (p/p)
Danish pastries	5.50
Chocolate brownies	6.50

All served with tea and coffee

LUNCH

Assorted Sandwiches

Sliced ham and salad
Curry egg and mesclin leaves
Roast turkey, rocket leaves, cranberry sauce
Roast chicken, mesclin leaves, fresh herb aioli and roma tomato
Rocket leaves, semi dried tomato, Spanish onion, shredded cheese and aioli

16.50 per person – 2 sandwiches per person

Open Danish sandwiches

Smoked salmon, avocado, Spanish onion with horseradish cream
Roast chicken, rocket, mini roma tomato, shaved cucumber and herb aioli
Shaved ham, lettuce, grated carrot, cucumber, Spanish onion and seeded mustard mayonnaise
Baby prawns, rocket leaves and a lemon pepper aioli
Rocket leaves, kalmata olives, semi dried tomato feta cheese and basil pesto

19.00 per person - 3 open sandwiches per person

Tortilla wraps

Chicken caesar salad
Ham and salad
Tandoori lamb, rocket leaves and riata
Rocket leaves, Spanish onion, semi dried tomato, feta cheese and aioli
Slices beef, mesclin leaves, roma tomato, shredded cheese and horse radish cream

18.50 per person - 2 wraps per person

All options are served with tea/coffee, juice and a fresh fruit platter.

CANAPE'S

Make a selection of up to five house made canapés served on platters

Olive tapenade and sun dried tomato en croute	2.75
Shrimp, rocket, spicy sauce served on water cracker	3.25
Beef en croute with horseradish cream	3.70
Smoked salmon brushetta	3.80
Shaved parmesan and basil pesto toast	1.55
Satay lamb skewer	3.35
Tandoori chicken skewer	3.15
Finger sandwiches	4.20
Seafood toast	.75
Smoked salmon and leek tartlet	4.90
Chilli prawn skewer	2.50
Spicy lamb cutlet	5.00
Tempura prawn	2.80
Bocconcini and tomato skewer	1.60
Salt and pepper squid	3.40
Oyster Kilpatrick	2.70
Smoked salmon, semidried tomato and rocket bread case	3.80
Cheese spinach roulade brushetta	1.60
Cashew chicken strips	3.50
Chicken and mushroom triangle	2.80

FINGER FOOD PLATTERS

Finger food platter option 1

Two assorted dips
Assorted crackers
Selection of kabana and salami
Tasty cheese
Selection of stuffed olives, cocktail onions, semi dried tomato
Vegetable crudities
Beer battered chips with sweet chilli and sour cream

160.00 per platter

Finger food platter option 2

Party pies
Party sausage rolls
Mini quiches
Cocktail spring rolls
Cocktail samosas
Mini wontons
Spicy chicken wings

160.00 per platter

Finger food platter option 3

Crumbed calamari
Spicy thai chicken meat balls
Tempura fish pieces
Chicken dippins
Garlic prawns
Assorted dips served with Turkish bread
Assorted vol au vonts

210.00 per platter

Platters will served approximately 20 guests

ENTREES

Choose two options from each course to be served alternate

Thai prawn soup – creamy soup flavoured with lemongrass chilli lime curry paste prawns finished with egg noodle	12.50
Spinach and ricotta ravioli – ravioli tossed through a sun dried tomato and basil pesto cream sauce	10.00
Smoked chicken filo basket - a crispy basket filled with a salad of smoked chicken rocket semi dried tomato drizzled with a basil oil	15.00
Thai fillet beef salad – thin slices of marinated beef fillet tossed through salad leaves wombok fresh herbs finished with nam jim	12.50
Prawn cocktail – prawns served over salad leaves drizzled with a tangy seafood sauce	13.00
Leek and ricotta tart – served with salad leaves drizzled with white balsamic dressing	10.00
Tandoori lamb skewers - marinated lamb served on a bed of rice poppadum finished with riata	14.00
Garlic chilli prawns – pan fried prawns in chilli and garlic tossed in a garlic white wine cream sauce served with a timbale of rice	15.00
Chicken and field mushroom filo parcels –served with pancetta sauce	15.00
Pumpkin soup – a creamy soup finished with a chive crème fraiche and garlic croutons	7.50
Smoked salmon stack – crispy wonton wrappers layered between slices of smoked salmon and avocado slices drizzled with a lime and dill aioli	15.00
Warm lamb greek salad – marinated lamb slices tossed with salad leaves olives feta cheese tomato onion and cucumber	15.00

MAINS

Choose two from each course to be served alternate

Eye Fillet Beef Wellington - topped with a mushroom duxelle encased in puff pastry oven baked served with a rich burgundy sauce steamed chats and vegetables

24.00

Thai chicken curry – pan fried chicken pieces in green curry coconut cream sauce served on a bed of rice accompanied with poppadums

15.00

Fresh atlantic salmon fillet - oven baked served on a bed of crushed kipfler potatoes drizzled with lime burre blanc accompanied with greens

22.00

Vegetable parcel- a selection of seasonal vegetables tossed in a white wine sauce wrapped in filo pastry oven baked served with tomato relish and finished with chat potatoes and vegetables

15.00

Chicken breast mignon – wrapped in bacon oven baked drizzled with a sun dried tomato and basil pesto accompanied with steamed chat and vegetables

20.00

Slowly braised lamb shank - served on cracked pepper and rocket mash finished with rich tomato and thyme jus accompanied with greens

19.00

Barramundi fillet - oven baked served on celeriac mash, baby wilted spinach topped with tomato coulis

22.50

Roast vegetable linguine - seasonal vegetables tossed through sundried tomato tapenade topped with shaved parmesan

14.00

Pork cutlet - pan-fried cutlet served on roast kurma wedges finished with seeded mustard cream sauce accompanied with greens

18.00

Chicken breast - pocketed with prawn herb mousse oven baked served on kipfler potatoes with a roast capsicum coulis accompanied with greens

21.50

Garlic and rosemary marinated Lamb Rump - oven baked served over a garlic mash drizzled with a port and balsamic jus accompanied with greens

21.00

Veal steak - pan-fried veal served on a bed ratatouille drizzled with a red currant glaze accompanied with steamed vegetables and chat potato

21.00

DESSERTS

Choose two options from each course to be served alternate

Double chocolate brownie - served with chocolate sauce	7.00
Lemon meringue pie - a tangy lemon curd topped with soft meringue served with Chantilly cream	5.50
Apple and cinnamon crumble - an apple mixture flavoured with cinnamon finished with a crème anglaise	5.50
Rum and raisin cheesecake – a creamy, rich liqueur served with a splash coulis served with double cream	8.00
Brandy snap basket – crisp shell filled with fresh seasonal fruit in a sugar syrup and Chantilly cream	7.50
White chocolate mudcake - a moist cake served with wild berry coulis and double cream	7.50
Sticky date pudding - a moist date pudding served warm with butterscotch sauce finished with vanilla ice cream	7.00
Wild honey brulee - a rich honey flavoured custard served with cream and strawberries	7.50
Pecan pie – a nutty sweet pie served warm with raspberry coulis drizzled with pouring cream	9.50
Individual plum pudding – served warm with brandy butter and double cream	9.00
Baileys chocolate tart – a rich ganache flavoured with baileys drizzled with raspberry coulis and topped with double cream	7.50
Coffee pecan pudding – a moist rich coffee flavor pudding drizzled with caramel sauce finished with vanilla ice cream	7.00

BUFFET MENUS

(Please note guests serve themselves)

Buffet menu option 1

Choice of a selection of two wet dishes, to be served with steamed jasmine rice

Beef stroganoff
Chicken cacciatore
Lamb vindaloo
Chicken chasseur

Accompanied by either freshly tossed garden salad, potato salad or Caesar salad

DESSERT

Sticky date pudding served warm with butterscotch sauce finished with vanilla ice cream

33.50 per person

Buffet menu option 2

Entrée

House made soups with fresh bread rolls

Main

Roast Leg of Lamb
Roast Loin of Pork

Served with crisp roasted potato and pumpkin, and a medley of seasonal steamed vegetables

Dessert

Sticky date pudding served warm with butterscotch sauce finished with vanilla ice cream

Double chocolate brownie served warm with chocolate sauce

38.50 per person

Buffet menu option 3

Entrée / Finger food platters

King prawn, Oyster and Smoked Salmon Platter
Roast beef, Roast chicken and Ham Platter

accompanied with a freshly tossed garden salad and pasta salad

Mains

Choice of one of the following selection of roasts

Roast Leg of Lamb
Roast Loin of Pork

served with crisply roasted potato and pumpkin and a medley of steamed seasonal vegetables

Dessert

Sticky date pudding served warm with butterscotch sauce finished with vanilla ice cream
White chocolate mudcake served with wild berry coulis and double cream

60.00 per person