

## EVENING FUNCTION PACK

### Set Menu

<b>2 Course</b> Alternate drop main & either set entree OR dessert	\$48.00 per person
<b>3 Course</b> set entree, alternate drop main, set dessert	\$60.00 per person
+ Alternate drop entree or dessert	\$8.00 per person
+ 1/2 hour of canapes to start	\$15.00 per person

### Cocktail

<b>Choice of 5 canapes</b> Served over 1.5 hours, selection of 2 hot & 3 cold items	\$40.00 per person
<b>Choice of 7 canapes</b> Served over 1.5 hours, selection of 4 hot & 3 cold items	\$60.00 per person

### Buffet

<b>Option 1:</b> bread, 2 hot dishes, 2 sides	\$35.00 per person
<b>Option 2:</b> bread, 2 platter items, 2 hot items, 2 sides	\$49.00 per person
+ Additional hot item	\$7.00 per person
+ Additional platter item	\$10.00 per person

# STANDARD 2 CHOICE ALTERNATE DROP SIT DOWN MENU

*Alternate drop of your choice of 2 of the following main meals*  
(Plus additional vegetarian option of roast cauliflower main)

**Asian Pork Salad**

Asian slaw, 4ore sticky glaze, fresh salad and peanuts

**Beer Battered Hake**

Crispy beer battered fish fillet served with salad, chips and aioli

**Chicken Schnitzel**

Free range crumbed chicken breast fillet served with chips, gravy and salad

**Steak and Pepper Pie**

Our home made flakey pastry pie, served with chips, gravy and side salad

**Salt and Pepper Calamari**

Strips of tender calamari, dusted and fried. Served with chips, salad and aioli

*followed by alternate drop dessert*

Homemade Italian Tiramisu

Vanilla Bean Panna Cotta with strawberry coulis

**\$40pp**

# STANDARD EVENING 3 COURSE FUNCTION

*We are please to welcome you to this evening at 4ore @ VHGC.  
Your meals this evening are presented as preordered prior to the night.*

## **Entrée options**

Homemade Gnocchi with fresh Napoletana sauce and pecorino cheese

*Or*

Risotto with Porcini mushroom, Truffle, parmesan

## **Main options for pre order**

Roast rolled chicken filled with ricotta and spinach, pumpkin puree, roast potato, steamed greens, gravy

*Or*

24 hour slow roasted beef cheek, potato skordalia, sticky jus, steamed greens

OPTIONAL DESSERT FOR ADDITIONAL \$12

### **VANILLA BEAN PANA COTTA**

with strawberry coulis

*or*

### **HOMEMADE ITALIAN TIRAMISU**

served with custard

espresso coffee \$5 each from kitchen window,  
urn coffee and tea available.

**4ore @ Victor Harbor Golf Course**  
**functions@pitmanfoodgroup.com.au**  
**PH: 08 8552 2030 (option 3)**

## BUDGET FUNCTIONS PACK

### Set Menu

#### Main Course Options

**Choose 2 or 3 of the following,  
either alternate drop or pay and order.**

Chicken Schnitzel with gravy

Beer Battered Fish

Homemade Flakey Pastry Pie

*All served with chips and salad*

\$25.00 per person

*or*

**Shared house dips with warm flat bread  
followed by:**

#### **Pizza**

12 inch hand stretched pre prepared  
Pepperoni or Margherita Pizzas

*Both options above include espresso coffee  
and tea available from kitchen*

\$25.00 per person

**Fresh cut sandwiches made prior  
and served at bar**

\$9.50 each

# CORPORATE FUNCTIONS PACK

For your next corporate event, let us make your catering a breeze!

Enjoy 2 platter services during the course of your event with your choice of the following, depending on the time and duration of the event. For full meal options feel free to discuss on 8552 2030 extension 3

## **Breakfast or Morning Tea**

Small pastries, mini muffins, fruit, mini croissants, jams

## **Mid morning or Lunch**

Hand cut sandwiches, hand stretched pizzas, sliders assorted

## **Afternoon Tea**

Antipasto, arancini, bruschetta, bowls of fries

## **Dessert and Sweet Things**

Mini muffins, sliced cakes, fruit platter

**2 platters @ \$25.00 per person, additional  
platters at \$10 per person**

*Urn, instant coffee, table mints, tea and accompaniments provided for the duration of the event.*

*PA system, Projector screen, wifi connection, chilled water*