

# Fishbowl Function Packages



2012



Thank you for considering The Fishbowl restaurant for your upcoming event.

The Fishbowl has been newly refurbished by award winning architect Alistair Sarris.

No expense has been spared to create the ultimate in dining experience for you and your guests.

Our dining room comfortably seats up to 110 guests, with fantastic views over the bay whilst our fully licensed bar has a warming fire with intimate entertaining area perfect to start your evening off.

International Head Chef Ron Debu and his professional staff guarantees the use of only the freshest of local ingredients used to create the most exciting menu in the Geelong region. Fishbowl's friendly and professional staff will delight and ensure every aspect of your event is a one to remember at our venue.

So allow Fishbowl to do all the work whilst you sit back and enjoy your event with your guests without you lifting a finger except to say cheers! Of course.

Please find enclosed our price lists for functions

Regards management



## **Pricing**

To June 30<sup>th</sup> 2008

Includes beverages on a 3 1/2 hour drink package and G.S.T

High season- January, February, March, April, October, November, December

Low Season- May, June July August September

Public Holiday surcharge \$1000

## **Classic Package**

Three course dinner choice of two items per course \*

Coffee, tea and chocolates

High season-\$95

Low season-\$90

## **Deluxe Package**

Pre dinner canapés for 30 mins in bar

Three course dinner choice of two items per course \*

Coffee, Tea and chocolates

High season-\$115

Low season-\$110

## **Premier Package**

Pre dinner canapés for 30 mins in bar

Three course dinner choice of two items per course

Coffee, tea and chocolates

High season \$135

Low season \$130

**\* With these two packages you must choose soup dish in entrée.**

**\*Prices quoted for a minimum of 80 guests on Saturday**

## **Optional extras**

\* Cheese platters \$40 per table

\*fruit platters \$25 per table

\*Add \$8 per head if you would like more than two choices in menu maximum 4 choices

\*please note all mains are served with seasonal vegetables which change seasonally



## **Wedding Inclusions**

- \*Room Hire
- \*Background Music
- \*Exclusive use of Whole Fishbowl Venue
- \*Candles on Table
- \*Printed Menus on each table with personal touch
- \*Crystal wine glasses on tables
- \*Dressed bridal and cake table

## **Beverage Packages**

### **Classic**

**Beers-**Carlton draught, Victoria bitter, Crown lager, Cascade light, Hahn light

**Wines-**The shed Sauvignon Blanc and Pinot Noir

### **Deluxe**

**Beers-** James Boags, Cascade premium, Crown Lager, cascade light, Hahn light

**Wines-**Sticks Chardonnay and Sticks Cabernet Sauvignon

### **Premier**

**Beers-**Crown Lager, Stella Artois, Corona

**Wines-**Curlewis Chardonnay and Curlewis Shiraz

\*all packages included 20% off bar spirit prices and all include soft drinks

\*all beverage packages run for 3 1/2 hours please put \$15 per head on for any additional hour



## **Menu Samples**

### **Soup**

- \*Thai pumpkin with infused olive oil
- \*Hot and sour chicken noodle
- \*Hearty minestrone with parmesan and pesto
- \*Fresh tomato and basil and pesto
- \*Creamy chicken and mushroom
- \*Country style vegetable soup with harissa

### **Entrée**

- \*Roasted Pumpkin and vegetable risotto
- \*Thai fishcakes with aioli
- \*Scallop brochette with rice
- \*Ajo Tiger prawns with Asian salad
- \*Harissa Chicken tenderloin with spiced cous cous
- \*Calamari and Roquette Salad
- \*Roasted Chicken spring roll with ponzu dipping sauce
- \*Chicken or traditional Caesar salad
- \*Calamari frittata with lime mayonnaise
- \*Creamy seafood Vol u vents with side salad



## **Main course**

**\*Note all beef dishes to be cooked medium**

**Sauces for steak please choose 1 only**

Peppercorn, Wild mushroom, Red wine Demiglace, Creamy Mustard, Diane

\*Grilled fish with lemon and lime glaze

\*Porterhouse steak with seasonal vegetables and choice of sauce

\*Baked chicken fillet with basil and tomato sauce

\*Sayur loden curry with fragrant rice

\*Blue eye fillet with creamy Semillon sauce

\*Harissa crispy fried chicken with plum sauce

\*Black Angus porterhouse steak with native pepper berries

\*Seafood Risotto including fish morsels, mussels, prawns and squid

\* Eye fillet encrusted with red pepper basil pesto

\*Tuscan chicken with sage, prociutto and boccocini cheese

\*Angus eye fillet steak with native pepper berries or sautéed wood mushrooms

\*Seafood pappardelle pasta with shaved parmesan

**\*Note all mains served with seasonal vegetables and chef's potato of day**



## **Dessert**

- \*Chocolate Toblerone mousse
- \*Wild berry tiramisu
- \*Chocolate nougat spring roll with coconut ice cream
- \*Crème Brulee with Sautéed rhubarb
- \*Coconut and lime Pannacotta
- \*Brandy snap basket with berries and Chantilly cream
- \*Individual Pavlova
- \*Fruit salad
- \*House made Sticky date pudding with double cream
- \*Mango and banana spring roll with coconut ice cream
- \*Mississippi mud cake with amaretto mascarpone cream

