

THE BENSON

HOTEL

PRIVATE FUNCTION MENU
AND BEVERAGE PACKAGES
2021



PLATED MENUS

Available for groups of 20 guests or more.

*Organizer to select 2 options from each course. Meals served alternate drop
Dietaries catered for individuals only if details provided 3 business days prior*

2 course \$50 per person

3 course \$62 per person

Entrees

FRIED SESAME CHICKEN SALAD

mint, coriander, bean sprouts, cucumber, cherry
toms, nam jim

SALT AND PEPPER SQUID

spiced pineapple, watercress, mint, peanuts, aioli

SCALLOPS

corn, potato, wasabi mayo, leeks, coriander

POTATO AND RICOTTO GNOCCHI

trio of mushrooms, spinach, truffle oil

SPICED TUNA

chilli, capers, lime, avocado, crème fraiche

Mains

FISH OF THE DAY

crushed potato, hazelnut, grapes, lemon, capers,
parsley

BEEF TENDERLOIN

spinach, blackened garlic, mushroom, chorizo,
croquettes, whiskey jus

MISO GLAZE PUMPKIN

Israeli pearl couscous, spiced eggplant, zucchini,
kale, tzatziki

CRISPY PORK BELLY

carrot puree, caramelised pear, cashew nut, port jus

DUCK LEG CONFIT

Parsnip puree, baby legumes, orange jus

Desserts

CHOCOLATE CAKE

coconut Ice cream, chocolate wafer

PASSION FRUIT BRULEE

Chocolate, passion fruit sorbet

APPLE TARTE TARTIN

meringue, cream, vanilla ice cream

Optional Upgrades

2hr Benson Basic beverage package \$35pp

BUFFET

Available for groups of 40 guests or more.

Organiser to select 3 salads, 3 mains, 3 desserts

Dietaries catered for individuals only if details provided 3 business days prior

\$62 per person

Salads

Roasted beetroot, walnut, blue cheese, seeded mustard honey dressing

Fried chicken, bean sprouts, cucumber, olives, cherry tomatoes, labna

Seared scallops, corn, potato, wasabi mayo, baby coriander

Roasted pumpkin, pancetta, almond, baby spinach, fetta, balsamic dressing

Thai beef, cucumber, bean sprouts, mint, crispy onions, peanuts

Asparagus, green beans, peas, fetta, white wine vinegar dressing, spinach, rocket

Mains

Roasted Pork belly, apple, pickled onion, carrot puree, rocket, nahm jim

Barbecued marinated quail, breast, orzo, olives, heirloom tomatoes

Beef and pork meatballs, Napoli sauce, spinach, parmesan

Tandoori chicken, mango, yoghurt, rice

Roast beef, mash, port jus, broccolini

Roasted chicken, cous cous, almonds, currants, mint, coriander

Desserts

Chocolate pudding, coconut ice-cream, toffee

Passionfruit brulee, passion fruit sorbet, tuille

Normandy pear tart, meringue, lemon, almond

Mini Ice creams – chocolate, coconut, vanilla, passionfruit

Chocolate brownie lamingtons, cream, fresh berries

Fresh skewers, passionfruit coulis and zesty yoghurt

Australian cheeses, grapes, crackers

Optional Upgrades

2hr Benson Basic beverage package \$35pp

CANAPE'S

Minimum 20 guests, Maximum 8 selections per event, package selections to include a mix of both price levels

Canapes

\$4.50 per piece, per person

Vegetarian

Poppyseed seed tart, beetroot confit, fetta, and chervil GF
Tomato, olives, roasted red peppers, chilli, basil on croute
Mini pizza, potato, olives, crème fraiche, caramalised onions,
oregano

Wild mushroom risotto, thyme, truffle oil, fetta GF
Risotto prima vera, parmesan, asparagus, green beans, peas
GF

Pumpkin, fetta, basil, bruschetta
Vegetable Californian rolls GF DF
Fried haloumi, lemon, oil, rocket GF

Meat

Duck spring rolls, hoisin sauce
Mini beef pies, peas, mash
Spicy beef skewers

Yorkshire pudding, rare roast beef, blue cheese sauce, onion,
dill

Mini chicken tandoori pizza, mango chutney, cashew salad
Lamb kebabs, harissa, zesty yoghurt
Chicken and avocado sushi rolls

\$5.50 per piece, per person

Seafood

Salmon ceviche, lime, salmon pearls
Tuna, cucumber sushi rolls

Seared scallops, corn, potato, coriander, chill, wasabi mayo
Salt and pepper squid pineapple, pepper caramel
Crab and corn cakes, ricotta, tomato jam
Salmon teriyaki, pickled cucumber, sesame

Canape Packages

1 hour \$10

catered at 2 pieces per guest

2 hour \$20

catered at 4 pieces per guest

3 hour \$30

catered at 6 pieces per guest

4 hour \$40

catered at 8 pieces per guest

Substantial Bites

\$12 per serve per person

*Minimum 8 serves per selection,
maximum 4 selections per event*

CRISPY PORK BELLY

Carrot Puree, Caramelised Pear, Cashew Nut, Port Jus (GF. DF)
ARANCINI

Mushroom, Fetta, Thyme, Saffron Aioli (GF. V)

ROASTED BEETROOT SALAD

Walnuts, Gorgonzola, Apple, Seeded Mustard Honey Dressing
(V. GF)

FRIED SESAME CHICKEN

Mint, Coriander, Bean Sprouts, Cucumber, Cherry
Toms, Nahm Jim (DF)

BEER BATTERED FISH AND CHIPS

Sauce Gribiche, Rocket, Lemon

SALT AND PEPPER SQUID

Spiced Pineapple, Peanuts, Watercress, Vietnamese Mint (GF. DF)

Grazing Plates

THE BENSON GRAZING BOARD \$25

Pickled vegetables, mixed breads, crackers, beetroot hummus,
pesto, tapenade

CHARCUTERIE + CHEESE \$29

Duck rilette, pastrami, prosciutto, grapes, olives, breads,
crackers, gallo misty mountain, gorgonzola

LOW AND SLOW \$32

Pulled pork, smoked beef brisket, pork ribs, chorizo, tortillas,
corn chips, guacamole, slaw, corn salsa

BEVERAGE PACKAGES AND MENU

*Packages for a minimum 20 guests and only available in conjunction with a substantial catering package.
Private bar available for \$200 with a limited menu selection from the below and charge on consumption.*

Benson Basic Package

1 hr \$30 per person

2 hr \$35 per person

3 hr \$40 per person

Wine

Seppelt Sparking Chardonnay Pinot Noir
The Riddle Sauvignon Blanc
The Riddle Cabernet Merlot

Beer

Great Northern Original
Great Northern Super Crisp
Soft drinks an juice

Premium Palooza Package

1 hr \$40 per person

2 hr \$50 per person

3 hr \$60 per person

Wine

Cavaliere Doro Prosecco
Duskey Sounds Sauvignon Blanc
Pedestal Chardonnay
Fickel Mistress Pinot Noir
Grant Burge Cabernet Sauvignon

Beer

Peroni Leggera
James Squires 150 Lashes
Corona

Soft drinks and juice

Wine	150ml gl	btl
Mumm Champagne	22	110
Veuve Champagne		125

Seppelt Chardonnay Pinot Noir	8	35
Josef Cromy Cuvee	11	55
Croser		60
Seppelts Prosecco	9	45

The Riddle Sauvignon Blanc	8	30
Moon Struck Moscato	8	32
Squealing Pig Sauvignon Blanc	9	38
Duskey Sounds Sauvignon Blanc		38
Dance with The Devil Chardonnay	10	45
Pedestal Chardonnay		47
Pocketwatch Pinot Gris	9	40
Little Berry Pinot Gris		38
Devils Corner Riesling	9	38
Robert Oatley Riesling		44

Ara Rose	8	35
The Stag Rose		38

The Riddle Cabernet Merlot	8	30
Fickle Mistress Pinot Noir	10	45
Stonier Pinot Noir		60
Grant Burge Cabernet Sauvignon	9	38
St Hallett Garden of Eden Shiraz		40
Pepperjack Shiraz	10	47
Corryton Burge Shiraz		42
Brown Brothers Limited Release Malbec	9	40

Soft drinks and juice

Coke, coke no sugar, fanta, lift, sprite	5
Soda water, tonic water	5
Bundaberg ginger beer, mother, red bull	5
Juice – orange, cloudy apple, pineapple, cranberry	4

Packaged beer

Great Northern Original	8
Great Northern Super Crisp	8
James Squires 150 Lashes	9
Furphy	9
Little Creatures Pale Ale	9
Stone & Wood Pacific Ale	9
Asahi	8
Corona	9
Heineken	9
Peroni Leggera	8
Peroni Nastro Azzurro	9

Cider

Somersby Apple	9
Somersby Pear	9
Somersby Blackberry	9
Rekorderlig Strawberry and Lime	10

House Spirits

Zubrowka Biala Vodka	8
Bundaberg UP Rum	8
Larios Gin	8
Johnny Walker Red Scotch Whiskey	9
Makers Mark Bourbon Whiskey	9
El Jimador Tequila	8

RTDs

Smirnoff flavoured mixes	11
Smirnoff Double Black	12

Optional Package Upgrades

*Arrival cocktail \$15pp
(limited selections)*

PRIVATE FUNCTION ROOM CHARGES

Function Room Set Up	\$300.00
Private Bare and Waitstaff	\$200.00
Data Projector, Screen and HDMI cable	\$100.00
Wireless Microphone with Audio system	\$100.00
TOTAL	\$700.00

