



VICTOR HARBOR CONVENTION CENTRE

SPECIAL EVENTS

VENUE HIRE

VENUE HIRE + INCLUSIONS

Monday – Friday	500.00
Saturday	650.00
Sunday	1000.00
2x hand-held microphone	
1x lectern with microphone	
White-board	
Flip-chart easel	
Filtered water jugs	
Standard tea + coffee	
Pens + paper	

ADDITIONS

Printing	
- Black + white	0.50/sheet
- Colour	1.00/sheet
Additional flip-chart paper	50.00
Sparkling water	5.00 per person/per day
Premium tea + coffee [included in catering]	10.00 per person/per day
Online registrations	from 20.00
Bowl of fresh fruit [10 pieces]	30.00 per table

AV ADDITIONS

Available in-conjunction with preferred supplier

Lighting by AMUSE
info@amuselav.com.au
1300 760 041

Entertainment by BIE
shane@bie.com.au
0418 848 456

If providing a band or DJ security is required @\$50 p/h for a minimum of 4 hours

SECURITY BOND

A \$500 security bond is required to cover any breakages/damages/excess cleaning.

We endeavour to provide requested dietary requirements, but due to trace allergens in our kitchen environment and supplied ingredients we are unable to guarantee complete allergy free meals. Dietary requirements are catered for separately upon request.

Menu subject to change to due availability. Conditions may apply.

BREAKFAST

MORNING + AFTERNOON TEA

CONTINENTAL BREAKFAST

15.00 per person

Pack Served In Your Room

Cereal, Fruit Salad, Fruit Juice, Milk & Custard Filled Croissant

SEATED BREAKFAST

25.00 per person

Premium Coffee & Tea Selection, Fruit Juices

Scrambled Eggs, Bacon, Sausage, Grilled Tomato, Baked Field Mushroom,
Hash Brown & Charred Sour Dough

Greek Yoghurt Pot With Peaches, Granola & Fresh Berries 5.00 per person

PREMIUM COFFEE & TEA INCLUDED

Self Serve Espresso Coffee, Hot Chocolate & T Bar Tea Selection

1 item	7.00 per person
2 items	12.00 per person
3 items	15.00 per person

SWEET DELIGHTS

Homemade Cookie Selection

Assorted Fruit Muffins

Mini Donut Selection

Kyton's South Australian Lamingtons

Chocolate & Walnut Brownie

Banana Bread With Whipped Gumeracha Honey Butter

Freshly Baked Scones, Beerenberg Jams & Cream

Freshly Baked Danish Pastry Selection

Glazed Fruit Custard Tartlets

SAVORY SNACKS

Assorted Finger Sandwiches

Smoked Salmon & Cream Cheese Bagels

Country Style Sausage Roll, Tomato Sauce

Angus Beef Pie With Beerenberg Tomato Relish

Bacon & Egg Sliders, Smokey Bbq Sauce [Df]

Ham & Cheese Croissants

Miniature Quiche Selection

HEALTHY STUFF

Whole Fruit [Gf,Df,V]

Coconut & Chia Protein Pops [Gf,Df,V]

Hummus With Carrot & Celery Sticks [Gf,Df,V]

Fruit Salad With Greek Yoghurt & Grenola

Trail Mix Cup, Dried Fruits, Nuts & Seeds [Gf,Df]

LUNCH OPTIONS

GRAB & GO LUNCH PACK

25.00 per person

Select One Option-

Pack 1

Chicken Caesar Salad, Toasted Sour Dough, Boiled Eggs, Bacon & Baby Gem
Ham, Cheese, Tomato & Salad Panini With Mustard Pickle
Piece of Fruit & Juice

Pack 2

Chorizo, Roast Pumpkin, Spinach & Mozzarella Frittata With Garden Salad
Smoked Turkey, Cucumber & Salad Turkish Roll With Cranberry Sauce
Piece of Fruit & Juice

Pack 3

Thai Beef Salad, Fresh Herbs, Sprouts, Sesame, Lime & Mixed Greens
Smoked Salmon, Cream Cheese & Lettuce Wrap
Piece of Fruit & Juice

Pack 4

Spiced Chicken Salad, Roasted Cauliflower, Chickpeas, Baby Spinach & Yoghurt Dressing
Sopressa Salami, Swiss Cheese & Rocket Wrap
Piece of Fruit & Juice

CUT LUNCH PLATTER MENU

25.00 per person

Must Be Seated, Platters Served Per Table.

Cut Lunch Selection 1

Cold Roast Chicken Marinated With Lemon & Thyme [Gf,Df]
Roast Beef, Roquette Wrap With Horseradish Mayonnaise [Df]
Smoked Turkey, Cucumber & Cranberry Panini [Df]
Greek Salad With Baby Gem [Gf,Df,V]
Roasted Pumpkin, Red Kidney Beans, Red Onion & Mixed Leaves [Gf,Df,V]
Seasonal Sliced Fruits & Berries
Soft Drink or Juices

Cut Lunch Selection 2

Cold Sliced Rare Grass-Fed Roast Beef [Gf,Df]
Chicken Caesar Salad Wrap
Ham & Cheese Panini
Garden Salad [Gf,Df,V]
Roasted Cauliflower, Chick Peas, Red Onion & Baby Spinach [Gf,Df,V]
Seasonal Sliced Fruits & Berries
Soft Drink or Juices

Cut Lunch Selection 3

Cold Roast Chicken With Cajun Rub [Gf,Df]
Greek Lamb Yiros Wrap With Garlic Aioli & Fetta
Sopressa Salami & Tomato Panini With Mustard Pickle [Df]
Roast Vegetable Salad With Mixed Leaves [Gf,Df,V]
Green Beans, Cannellini Beans, Blistered Cherry Tomatoes & Roquette [Gf,Df,V]
Seasonal Sliced Fruits & Berries
Soft Drink or Juices

LUNCH

HOT LUNCH MENU

30.00 per person

Choose 2 dishes to be served alternate drop
Includes Juice or Softdrink

Butter Chicken With Cardamom Scented Basmati Rice & Broccolini [Gf]

Thai Green Chicken Curry With Eggplant & Steamed Jasmine Rice [Gf,Df]

Lamb Rogan Josh With Pilau Rice & Green Beans [Gf,Df]

Chargrilled Peri Peri Chicken Breast With Coleslaw & Roast Potatoes [Gf,Df]

Black Angus Beef Burger With Salad & Chips

Traditional Beef Lasagna & Garden Salad

Beef Stroganoff With Mashed Potato & Green Beans [Gf]

Hungarian Beef Goulash With Buttered Egg Noodles

Chicken Schnitzel With Chips & Salad

Oven Baked Barramundi With Tomato, Olives, Capers & New Potatoes [Gf,Df]

INFORMAL DINNER MENU

2 Course - Set Main & Set Entrée Or Dessert

40.00 per person

3 Course - Set Entrée, Main & Dessert

55.00 per person

ENTRÉE

Chicken Satay With Peanut Sauce & Pickled Cucumber [Gf,Df]

Cheesy Arancini With Tomato Sugo

Vegetable Spring Roll With Sweet Chilli Dip [Df]

Thai Spiced Pumpkin Soup [Gf,Df,V]

Salt & Pepper Squid With Asian Slaw [Df]

MAINS

Grilled Barramundi, Kerala Curry Sauce, Green Beans & Pilau Rice [Gf,Df]

Pan Fried Snapper Fillet, Provincial Vegetables & Cous Cous [Df]

Roast Chicken, Roast Potatoes, Seasonal Vegetables & Mushroom Gravy [Gf,Df]

Char Grilled Chicken Breast, Mustard Sauce, Mashed Potato & Salad [Gf]

Roast Beef, Roast Potatoes, Seasonal Vegetables & Red Wine Gravy [Gf,Df]

Chunky Red Wine Braised Beef Cottage Pie With Mixed Leaf Salad [Gf]

Tomato & Olive Braised Lamb Shanks, Soft Herb Polenta & Green Beans [Gf]

Italian Fennel Sausage With Mashed Potato & Tomato Braised Butter Beans [Gf]

DESSERT

Vanilla Panna Cotta, Peaches & Raspberry Sauce [Gf]

Chocolate Mousse & Sour Cherry Trifle [Gf]

Strawberry & Coconut Pavlova [Gf]

Sticky Date Pudding With Butter Scotch

Warm Chocolate Brownie With Vanilla Ice Cream

FORMAL SET MENU

2 Course Set Menu	60.00 per person
3 Course Set Menu	75.00 per person
Additional alternate drop [per course]	4.00 per person
Additional choice menu [per choice]	8.00 per person

Max 100 people for choice menu + max of 2 choices per course.

ENTREE

COLD

“Harris” smokehouse salmon, pickled cucumber & radish, shaved beetroot, horseradish cream [gf]

Prosciutto & heirloom tomato salad, woodside goats curd, focaccia croute, basil oil & aged balsamic

Sesame tuna & avocado tian, taro chips, soy vinaigrette, wasabi mayonnaise [gf,df]

HOT

Confit duck leg, wilted baby gem, roasted butternut & sticky maple glaze [gf,df]

Cider braised pork belly, celeriac puree, braised red cabbage, Parsnip chips & star anise glaze [gf,df]

Pappardelle with veal & tomato ragu, basil oil, shaved parmesan

Char grilled king prawns, vermicelli rice noodles, asian greens & coconut broth [gf,df]

Seared snapper fillet, confit tomato, sautéed baby spinach, saffron essence & balsamic reduction [gf]

MAIN

FROM THE OCEAN

Pan fried barramundi fillet, cannellini bean, green pea & Chorizo ragu, snow pea tendrils, gremolata [gf,df]

Char grilled sword fish, tagliatelle with parsley & preserved lemon, tomato & caper vinaigrette [df]

FROM THE COOP

Pancetta & sage wrapped chicken fillet, potato gratin, ratatouille, roquette leaves, red wine glaze [gf]

Pan seared chicken breast, wild mushroom risotto croquette, grilled asparagus & truffle jus

FROM THE PADDOCK

Grass fed, angus beef fillet, sweet potato puree, portobello mushroom, sautéed silverbeet & thyme jus [gf]

Char grilled beef tenderloin, soft parmesan polenta, green beans, red wine & confit garlic gravy [gf]

Slow cooked angus beef striploin, crushed potato, charred broccolini, slow roasted vine tomatoes, sauce béarnaise [gf]

Slow cooked rump of lamb, caramelized onion mashed potato, roasted baby carrots, rosemary jus [gf]

SET MENU

DESSERTS

Apple & blackberry frangipane, salted caramel syrup, cinnamon cream, apple crisp

Cherry chocolate mousse, coconut ice-cream, hazelnut dacquoise [gf]

Honey panna cotta, raspberry sorbet, wattleseed & macadamia praline, fresh berries [gf]

Strawberry & mascarpone tart, burnt almonds, italian meringue, sticky balsamic & baby basil leaves



SHARED PLATTER MENU

ANTIPASTO PLATTER

60.00 per platter

Local hams & salami, olives, pickles, marinated vegetables, frittata, bocconcini & toasted sour dough

BREAD & DIPS PLATTER

50.00 per platter

A selection of chef's homemade dips, crudities, toasted sourdough & pita

LOCAL CHEESE PLATTER

75.00 per platter

A Selection of Regional Cheeses, Lavosh, Beerenberg Chutney & Dried Fruits

MAINS [Choose 3]

65.00 per person

Pan Seared Chicken Breast

Slow Roasted Grass Fed Angus Sirloin

Lamb Rump Marinated With Rosemary & Garlic

Roasted Pork Loin With Crackle

Baked Salmon Fillet

Pan Seared Barraumndi Fillet

All Served With

Roast Potatoes, Glazed Carrots, Minted Beans & Red Wine Gravy

SHARED DESSERT [choose 3]

15.00 per person

Tiramisu- Sour Cherry Trifle- Crème Caramel- Vanilla Panna Cotta

Chocolate Mousse- Strawberry Pavlova- Blueberry Cheesecake

Banoffee Pie- Lemon Meringue Pie- Chocolate Ganache Tart- Custard

Fruit Tart

BBQ MENU

STANDARD BBQ

40.00 per person

ON THE GRILL

Our Homemade Angus Beef Burgers [Gf,Df]
Lamb Chops With Garlic & Rosemary [Gf,Df]
Marinated Chicken Wings [Gf,Df]
Bbq Sausages With Grilled Onion [Gf,Df]

Vegan Option – Spiced Lentil & Beetroot Cutlets

ACCOMPANIED WITH

Freshly Baked Bread Rolls [Df,V]
Charred Corn On The Cobb [Gf,Df,V]
Baked Baby Potatoes [Gf,Df,V]
Seasonal Garden Salad [Gf,Df,V]
Beerenberg Sauces & Mustards

ADD A DESSERT 15.00 PER PERSON

Vanilla Panna Cotta, Peaches & Raspberry Sauce [Gf]
Chocolate Mousse & Sour Cherry Trifle [Gf]
Strawberry & Coconut Pavlova [Gf]
Sticky Date Pudding With Butter Scotch
Warm Chocolate Brownie With Vanilla Ice Cream

GOURMET BBQ

60.00 per person

ON THE GRILL

Lamb Cutlet With Garlic & Rosemary [Gf,Df]
Grass Fed Sirloin Streak With Grilled Onion & Capsicum [Gf,Df]
Grilled Chicken With Lemon & Thyme [Gf,Df]
Salmon Skewers With Ginger & Sesame [Gf,Df]
Gourmet Sausage Selection [Gf,Df]

Vegan Option – Spiced Lentil & Beetroot Cutlets

ACCOMPANIED WITH

Freshly Baked Bread Rolls [Df,V]
Charred Corn On The Cobb [Gf,Df,V]
Baked Baby Potatoes [Gf,Df,V]
Seasonal Garden Salad [Gf,Df,V]
Fresh Cabbage Slaw [Gf,Df,V]
Beerenberg Sauces & Mustards

ADD A DESSERT 15.00 PER PERSON

Vanilla Panna Cotta, Peaches & Raspberry Sauce [Gf]
Chocolate Mousse & Sour Cherry Trifle [Gf]
Strawberry & Coconut Pavlova [Gf]
Sticky Date Pudding With Butter Scotch
Warm Chocolate Brownie With Vanilla Ice Cream

CANAPÉ MENU

Canapes One

Choice of 8 Canapes 40.00 per person

Canapes One

Choice of 6 Canapes + Mini Meals 50.00 per person

Canapes One

Choice of 4 Canapes + Mini Meals 60.00 per person

COLD CANAPES

Smoked Salmon Volovant With Salmon Pearls [Gf]

Duck Liver Parfait With Red Onion Jam On Toast

Sesame & Soy Beef Tartare With Taro Crisp [Gf,Df]

Vietnamese Rice Paper & Prawn Rolls [Gf,Df]

Coffin Bay Natural Oysters Served With Fresh Lime & Pepper [Gf,Df]

Kalamata Olive Tapenade & Goats Cheese Tartlet [V]

Tomato & Basil Crostini With Aged Balsamic [V,Df]

Assortment Of Sushi Rolls With Pickled Ginger & Wasabi Mayonnaise [V,Gf,Df]

HOT CANAPES

Assorted Arancini With Preserved Lemon Aioli [V]

Vegetable Spring Rolls With Sweet Chilli Dip [V,Df]

Potato & Pea Samosa With Mint Yogurt Dip [V]

Spinach & Ricotta Pastizzi [V]

Steamed Prawn Gyoza Dumpling With Ginger & Soy [Df]

Thai Fish Cakes With Spring Onion & Nam Jim Dressing [Gf,Df]

Tempura Of Tiger Prawns With Japanese Mayonnaise [Df]

Chicken Saltimbocca Skewers With Honey, Mustard Vinaigrette [Gf,Df]

Malaysian Chicken Satay With Spicy Peanut Sauce [Gf,Df]

Confit Duck Spring Rolls & Hoisin Dip [Df]

Skewer Of Teriyaki Beef [Gf,Df]

Angus Beef Pie, Tomato Chutney

Lamb Kofta, Tahini Yoghurt [Gf]

MINI MEALS

Battered Flathed & Chip With Tartare [Df]

Salt & Pepper Squid, Asian Salad, Nam Prik Dressing [Df]

Southern Fried Chicken Tenders, Red Cabbage Pickle, Chilli Aioli [Df]

Butter Chicken With Cardamom Scented Rice [Gf]

Honey Sesame Chicken With Sticky Jasmine Rice [Gf,Df]

Mini Cheese Burgers, Tomato Relish

Thai Beef With Rice Noodles [Gf,Df]

Beef Stroganoff With Pilaf Rice

Pulled Pork Sliders With Pickled Cabbage, Bbq Sauce

Roasted Pork Belly Bao Buns, With Cucumber Pickle & Hoisin

Sweet & Sour Pork With Steamed Rice [Df]

Orecchiette With Wild Mushrooms & Truffle [V]

DRINKS PACKAGES

4 HR	5 HR	6 HR
50.00	60.00	70.00

DRINKS ON CONSUMPTION

Beverage list available upon request.

Minimum spend of \$3000

BUBBLES

The Lane Vineyard Lois 'Blanc de Blanc' NV (Adelaide Hills SA)

WHITES

Tom Foolery 'Cut & Run' Riesling 20 (Eden Valley SA)

Shaw & Smith Sauvignon Blanc (Adelaide Hills SA)

Mojo Moscato (SA)

REDS

'Start a Conversation' Rose (Barossa Valley SA)

Tom Foolery 'Young Blood' Grenache (Barossa Valley SA)

Hither & Yon Tempranillo (McLaren Vale)

Tom Foolery 'Young Blood' Shiraz (Barossa Valley SA)

BEERS

Coopers Pale Ale

Hahn Super Dry

Prancing Pony 'Sunshine Ale'

Prancing Pony 'Stage Rodie' Mid Strength

Coopers Light

CIDER

Adelaide Hills Apple Cider

SOFT DRINKS

Pepsi, Pepsi Max, Solo, Lemonade, Apple Juice + Orange Juice



CONTACT US

mccrackencountryclub.com.au/events/

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