
VUE EVENTS AT RIALTO

DINNER EVENTS

Guests are welcomed into the room from 6pm and must have departed by 12am. Organisers may request access to the room one hour prior to guest arrival time.

SIT DOWN DINNER

Vue Experience Menu

Your choice of a 4 to 7 course degustation menu representing seasonal availability and reflective of the current Vue de monde menu.

Four course degustation..... **\$150 per person**

Five course degustation **\$170 per person**

Six course degustation **\$190 per person**

Seven course degustation **\$210 per person**

Menu prices include 2 chef selection canapés on arrival and tea, coffee and petits fours to conclude.

COCKTAIL EVENT

Canapés

You may select your menu depending on the duration of your event. Your canapés will be served on trays and from stations in the room where appropriate.

2 hour event: **\$60 per person**
5 canapés

3 hour event: **\$80 per person**
8 canapés

4 hour event: **\$100 per person**
8 canapés + 1 substantial + 1 fork & bowl

5 hour event: **\$110 per person**
8 canapés + 2 substantial + 1 fork and bowl

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Sample Menu

The below represents our current seven course degustation dining experience.

Depending on the number of courses that you select, our chef will suggest the most appropriate menu that highlights the best of Vue de monde.

Crab, cauliflower, macadamia, burnt onion

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Beetroot, lemon aspen, smoked lamb

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Mark Eather line caught fish, Burnham Beeches
winter vegetables

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Kangaroo, cabbage, desert limes

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David Blackmore Wagyu beef, parsnip, quandong

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Milk and citrus

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Cheese, bread, jams

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A selection of coffee, tea, infusions
and petits fours

All menus are subject to change without notice due to seasonal availability.

Sample Canapé Menu

Chickpea fries, dijonnaise

Vegemite doughnuts

Seasonal Burnham beeches crudités, tarragon

Marinated quail egg & mushroom

Oyster ravioli, saltbush

Spanner crab crepes roulade

Salmon roe tartlet

Tuna, avocado, cucumber

Chicken & leek nuggets

Pickled ox, new potato, rocket

Substantial Canapés

David Blackmore Wagyu beef burger

Barramundi burger

Crispy soft shell crab, charcoal bun

**Vegetarian options available upon request*

Fork & Bowl

David Blackmore Wagyu Beef and onion

Truffle risotto

Dessert Canapés

Macaroon

Vue lamington

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ADDITIONAL OPTIONS

Canapés on arrival	
2 pieces per person	\$15 per person
Cheese course	\$20 per person
Truffle supplement (seasonal).....	Market price

Cheese Selection **\$20 per person** **(A minimum of 20 guests is required)**

A selection of artisan cheeses with Burnham Beeches bakery bread, fruits and condiments. Served via an interactive help yourself style station on share platters on tables.

Dessert Station **\$20 per person**

An impressive display of petite sweets created by the Vue Events pastry team featuring miniature delicacies. Served as a replacement for the dessert course or as an additional course at \$40 per person. Served via an interactive help yourself style station or on share platters on tables.

Please note, station availability is subject to a maximum of 60 guests and room configuration.

Children's Meals

Children's meals can be provided for children under the age of 12.

Two course menu	\$30 per person
Three course menu	\$40 per person

Crew Meals

Limited to a maximum of 3 crew

One course	\$30 per person
Two courses	\$50 per person

Dietary Requirements

Dietary requirements can be accommodated in addition to the menu and must be advised 7 days prior to the event.

BEVERAGE OPTIONS

▪ **Beverage package**

Several wines are selected to be poured throughout your lunch for a specific duration and price as selected.

▪ **On consumption**

Wines are selected from our list and charged on consumption.

Please see our beverage options overview for further information and pricing.

▪ **Wine match**

Wine matches are available with degustation menus. Each course is paired with a different wine. Our sommelier will create a wine pairing to compliment your menu. Please enquire with your events coordinator for pricing.

Please note, wine matches do not include pre lunch drinks or additional beverage requests such as mineral water, soft drinks, beers and spirits.