



Beau Monde
International

A BOUTIQUE HOTEL

Christmas Packages

Beau Monde International offers fine Australian Cuisine and a beautiful selection of wine. Indulge you and your guests with a fine array of seasonal dishes created and prepared by our team of international chefs.



Lunch & Dinner Package

Two Courses
\$50.00 per person

1 menu selection for entrée or dessert and 2 menu selections for main course served alternately to your guests

Three Courses
\$55.00 per person

2 menu selections per course, entrée, main course and dessert, served alternately to your guests

Three Courses with arrival canapés
\$60.00 per person

Hot and cold canapés served on arrival, followed by 2 menu selections per course, entrée, main course and dessert, served alternately to your guests

Cocktail Packages

\$40.00 per person

Your choice of 5 x hot & 3 x cold items (2 of each selection served per person)
(Additional canapés can be provided from \$2.50 per canapé)

Beverage Packages

3 hrs Soft drink & orange juice	\$15.00pp
Add 1 hr soft drink & orange juice	\$3.00pp
2 hour standard beverage package	\$20.00pp
2 hour premium beverage package	\$26.00pp
3 hrs standard beverage package	\$26.00pp
3 hrs premium beverage package	\$35.00pp
4 hrs standard beverage package	\$30.00pp
4 hrs premium beverage package	\$43.00pp
Beverages on consumption	POA
Bar Tab	POA

ENTRÉE



Salt and Pepper Calamari

Ginger and lime dressing and petite salad

Peking Duck

In a crisp rice paper basket and Asian herb salad

Smoked Chicken Breast

Pickled cucumber, tomato and capsicum salad with ciabatta crouton

Tasmanian Smoked Salmon

Lemon, apple and celeriac remoulade and watercress (GF)

Greek Lamb

Tomato, Spanish onion, cucumber, feta salad (GF)

Garlic Prawns *

Smoked chorizo, three pepper salsa and Romesco sauce (GF)

Cajun Beef

Green lentils, pancetta, roasted beetroot and vinaigrette (GF)

Panko Crumbed Feta Stuffed Mushrooms

Rocket, balsamic and aioli (V)

Baked Goat Cheese Tart

Bell pepper coulis and rocket salad (V)

Pumpkin and Sweet Potato Raviolini

Pesto sauce, shaved Parmesan and wild rocket (V)

***\$3.00 surcharge applies**

MAIN COURSE

Traditional Roast Beef

roast potatoes, seasonal vegetables and jus

Traditional Christmas Roast Turkey*

honey glazed ham, seasonal vegetables and cranberry jus

Grilled Sirloin Steak

olive mash potato, buttered beans and mushrooms with Perigueux sauce

Moroccan Spiced Lamb Rump

grilled polenta, artichoke barigoule, pea mash and mint jelly

Pan-fried Ocean Trout

herb sautéed sweet potatoes, broccolini, with lobster and herb oil

Grilled Scotch Fillet

colcannon mash, roast baby vegetables, field mushrooms and diane sauce

Sumac Lamb Rump

Couscous and tomato salsa

Pan Fried Atlantic Salmon

Parsley mash and citrus beurre blanc

Cone Bay Barramundi

Warm potato salad and sauce Jacqueline

Sweet Potato and Pumpkin Risotto

Finished with Parmesan shavings

Grilled Vegetable Stack

Polenta cake, grilled zucchini, eggplant, peppers, feta and sauce Napolitano (V)

Tuscan Spiced Rack of Lamb **

Polenta cake and minted lamb sauce (GF)

Oregano and Garlic Chicken Breast

Spiced pumpkin, sweet potato and salsa verde (GF)

Coriander and Ginger Chicken Breast

Lemon scented jasmine rice and red curry sauce (GF)

Grilled Eye Fillet *

Potato gratin and sauce Béarnaise (GF)

*\$3.00 surcharge applies

** \$4.00 surcharge applies



DESSERT



Christmas Pudding

brandy cream sauce and vanilla ice cream

Mango Macadamia Cheese Cake

fresh mango coulis

Petite Pavlova

fresh berries and passionfruit coulis

Lemon & Lime Tart

berry coulis and honey whipped mascarpone

Dark Chocolate Mud Cake

chocolate ganache, double cream and strawberry compote

Coconut and Mango Sponge Cake

fresh cream and fresh mango

Passionfruit Cheese Cake

berry cream and pastry crisp

White Chocolate and Vanilla Crème Brulee

macerated berries and pistachio biscotti

Strawberry and Cream Layered Cake

fresh cream

Sticky Date and Banana Pudding

butterscotch sauce and vanilla ice cream

Vanilla Infused Panacotta

raspberry coulis, fruit compote and biscotti (GF is no biscotti)

Flourless Orange Cake

ricotta cream, orange glaze and mandarin segments (GF)

Chocolate and Hazelnut Opera Slice

with gianduja and mascarpone (GF)