



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.





Christmas Banquet Packages

Lunch & Dinner Packages

(including continuous 4 hour Soft Drink package, Bread Oil & Salt platter, Tea & Coffee served with Dessert.)

Two Course \$60.00 per person
(one Entrée, alternate Main)

Three Course \$70.00 per person
(one Entrée, alternate Main, Mini Dessert Towers)

Three Course \$90.00 per person
(one Entrée, alternate Main, Mini Dessert Towers,
4 hour Beau Monde Beverage Package)

Additional Options

Additional Pre-Dinner Canapes \$5.00 per person
(chef's selection of two Canapes)

Alternate Entrée \$3.00 per person

Premium Mains from \$2.00 per person

Plated Dessert \$5.00 per person

Orange & Apple Juice, Punch \$4.00 per person

BEVERAGE PACKAGES

Please refer to beverage packages for pricing

934 - 938 Doncaster Road, Doncaster East Vic 3109

03 9841 9744

www.beaumonde.com.au

events@beaumonde.com.au



EST. 1988

Entrée

Asian Duck Fillet

slow oven roasted duck fillet with honey cherry tomato kale, cucumber, red capsicum in a honey citron tea & pomegranate molasses

Greek Lamb (GF)

tomato, Spanish onion, cucumber & feta salad

Satay Chicken Skewers (2 pieces)

homemade marinated chicken served with pineapple, cucumber Spanish onion, bean shoots & red capsicum salad with homemade creamy peanut sauce

Salt & Pepper Calamari (5 pieces)

rested on roquette, spring onions, fresh chilly & served with lemon & aioli

Pumpkin & Sweet Potato Ravioli (V)
creamy pesto & fresh shaved parmesan

Roast Pumpkin Salad (GF & V)

honey cherry tomatoes, baby spinach, pine nuts, feta, cucumber Spanish onion, red capsicum drizzled with Balsamic glaze

Thai Beef Salad

fresh Thai crisp lettuce & cucumber salad topped with seared marinated beef

Crispy Fish Balls

fish fillets, creamy mash potato, fresh herbs served with crunchy salad & lime mayonnaise

Premium Entrée

House Special Pork Belly (\$2.00 pp surcharge)

infused with Asian herbs & served on a bed of apple slaw & drizzled with spiced sticky sauce

Tempura Prawns (2) (\$4.00 pp surcharge)

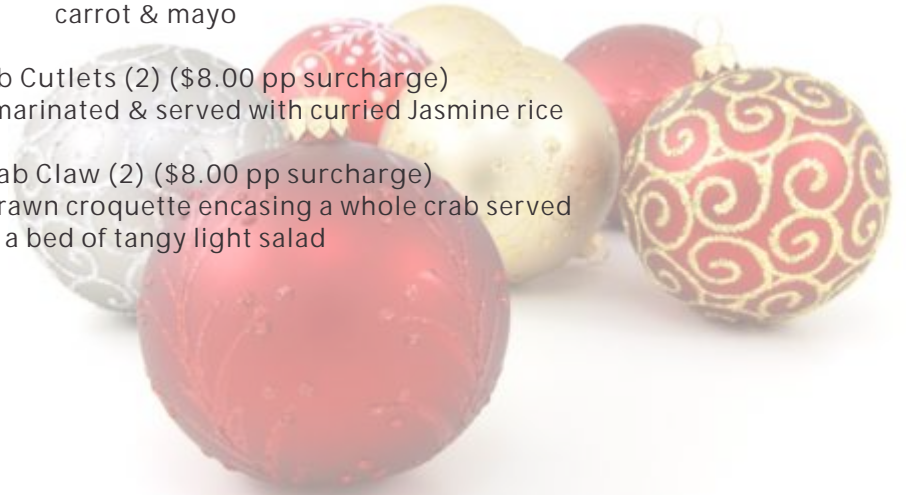
large light crispy battered prawns with sliced radishes, green soybeans, carrot & mayo

Spiced Lamb Cutlets (2) (\$8.00 pp surcharge)

local Victorian lamb marinated & served with curried Jasmine rice

Stuffed Crab Claw (2) (\$8.00 pp surcharge)

light & fluffy crab & prawn croquette encasing a whole crab served on a bed of tangy light salad



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Mains

Barramundi Fillet

pan fried with herb potato mash, zucchini & carrot, finished with a Spanish mojo verde sauce

Massaman Beef Cheek

sweet potato mash, jasmine rice, peanuts with mild red curry sauce

Asian Pork Cutlet (220g)

Asian infused marinated cutlet with apple & Dijon mustard sauce resting on white beans mash & Asian vegetable medley

Coconut & Kaffir Lime Chicken

marinated in lime, chilli & coriander served with broccolini & on a bed of jasmine rice with coconut & kaffir lime sauce

Chilli & Garlic Chicken Breast

roasted sweet potato mash, broccolini with coconut Jacqueline sauce

Grilled Vegetable Stack

polenta cake, grilled zucchini, eggplant, peppers feta

Oregano & Garlic Chicken

baby chat potatoes served with seasonal vegetables

Premium Mains

Traditional Roast Beef (\$4.00 pp surcharge)

roast potatoes, seasonal vegetables and jus

Traditional Christmas Roast Turkey (\$4.00 pp surcharge)

honey glazed ham, seasonal vegetables and cranberry jus

Char Grilled Salmon Fillet (\$2.00 pp surcharge)

on a bed of olive & parsley mash served with seasonal vegetables & caper butter sauce

Eye Fillet (\$12.00 pp surcharge)

homemade rosti, green beans, baked carrots with a choice of Shiraz jus, Diane or Peppercorn sauce

Duck Breast (\$6.00 pp surcharge)

roasted duck fat chat potatoes, green beans with chef's secret sweet & sour sauce

Garlic Prawns (7) (\$4.00 pp surcharge)

spring onion & potato & prawn croquette finished with creamy garlic sauce with a side of broccolini

Optional Side Dishes available @ \$5PP

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Dessert

Chef's Selection of mini desserts served on a three-tier stand per table
(3 varieties)

Additional \$3.00 with 6 varieties

Plated Desserts

Selection of Two
Additional \$5.00 per person

Christmas Pudding
brandy cream sauce and vanilla ice cream

Passionfruit Cream Cheesecake
Passionfruit cheesecake decorated with passionfruit gel topping

Tiramisu
layers of mascarpone cheese, espresso & marsala wine-soaked Ladyfingers
dusted with cocoa powder

Pecan Pie
Homemade shortcrust pastry filled with an irresistible
toasted toffee caramel and packed with nuts.
Topped with pecan halves and drizzled with dark chocolate

Berry Cheesecake
berry coulis, cream & pastry crisp

Sticky Date Pudding
butterscotch sauce & vanilla ice cream

Flourless Orange Cake (GF)
ricotta cream, orange glaze & orange segments

Lemon Tart
mixed berry coulis, honey whipped crème Chantilly



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Optional Extras

Celebrational Cakes (cakes are cut, platter & place do on each table with side plate & fork)	\$ 2.50 per person
Side Dishes - Roast Mixed Vegetables - Baked Cauliflower Cheese - Greek Salad - Pumpkin Salad - Hot Chunky Chips - Grilled Mushrooms with thyme & garlic - Honey Glazed Carrots - Steamed Corn with butter & parsley	\$ 5.00 per person
Additional Function Room Hire	\$200.00 per hour
Premium Centrepieces	\$10.00 per table
Antipasto Platter	\$100.00 per table (10 guests)
Fruit Platter	\$60.00 per table (10 guests)
Dessert Buffet	\$10.00 per person
Lolly Bar Buffet	\$10.00 per person
Projector & Screen	\$50.00 (photo/video for parties)
White Chair Covers	\$2.00 per chair
Coloured Chair Sashes	\$2.00 per chair
Black Tablecloths	\$5.00 per table
Table Runners	\$2.00 per table
DJ	\$550.00 (4 hours)
Photo Booth	\$550.00 (4 hours)
Backdrop 185cm(w) X 260cm(h)	\$100.00
-White curtain	
White Curtain Entrance with ferry lights	\$100.00



Beverage Packages

All lunch & dinner packages include 4 hour continuous Soft Drink

Beau Monde Package

4 Hour Package

\$22.00 per person

Kiss Chasey Sauvignon Blanc, Western Australia
Beau Monde Selection Moscato, Victoria
Beau Monde Selection Brut Sparkling, Victoria
Beau Monde Selection Shiraz, Victoria
Carlton Draught & Victoria Bitter
Cascade Light

Premium Package

4 Hour Package

\$32.00 per person

St Hallet's Shiraz, Western Australia
Willow Ridge Merlot, Victoria
Wild Dog Sauvignon Blanc, Victoria
Wild Dog Chardonnay, Victoria
Jansz Cuvee NV, Tasmania
Corona, Crown Lager, Asahi
Carlton Draught & Victoria Bitter
Cascade Light
Juice & Punch

Spirits Package

4 Hour Package

\$10.00 per person

(when added to one of the above)
packages

Johnny Walker Red & Black Label

Smirnoff

Bombay Sapphire

Jim Beam

Jack Daniels

Bacardi

Chivas Regal

Baileys Irish Cream

Malibu



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