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THE VALLEY

Wonder. Full.

Seated Packages 2024

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# Lunch and Dinner Seated Package Menus

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## **Minimum 10 x guests**

### **Two Course - alternate drop**

- select 2 x entrees, 2 x mains or 2 x mains, 2 x desserts
- \$70pp
- \$85pp with sides to share

### **Three Course - alternate drop**

- select 2 x entrees, 2 x mains, 2 x desserts
- \$85pp
- \$95pp with sides to share

### **Package Inclusions**

- 2 x projectors and 2 x screens (The Grand Hall and The Grand Games Room)
- 1 x lectern, 1 x roving microphone (The Grand Hall and The Grand Games Room)
- High speed WIFI
- Table water
- Dedicated Event Coordinator to plan your event with you
- Dedicated Operations Team to deliver your event on the day

# Lunch and Dinner Seated Package Menus

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## Minimum 10 x guests

**Sweet & salty Tel Aviv nuts and warm marinated olives on arrival**

### Entrees

#### Vegetarian Options

- **7 spiced vegetable kofta**, labneh, warm couscous, herb tabouli
- **Shish barak pumpkin dumplings**, artichoke yoghurt, kepsa burnt butter
- **Beetroot kibbeh nayyeh**, smoked yoghurt, farm pickles, wattle seed lavosh

#### Non - Vegetarian Options

- **Confit duck rice stuffed beet leaves**, lemon sauce, pine nut salsa
- **Lamb shoulder cigar**, labneh, farm cucumbers, dried olive, mint
- **Salmon ceviche**, apple, avocado, green chili, buttermilk, pita crisp

### Mains

#### Vegetarian Options

- **BBQ cauliflower shawarma**, spiced yoghurt, pickled kohlrabi, crispy curry leaf
- **Eggplant and kaskavel schnitzel**, Israeli couscous, chopped egg, asparagus and olive salsa
- **Jerusalem spiced mushroom shish**, braised lentils, baba ghanoush, parsley chermoula

#### Non - Vegetarian Options

- **Beef short rib shawarma**, whipped hummus, labneh, garden pickles, pita bread
- **Grilled coral coast barramundi**, Israeli couscous, chopped egg, asparagus and olive salsa
- **Jerusalem spiced grilled chicken**, braised lentils, baba ghanoush, parsley chermoula

### Sides

- Fries, Ras el Hanout
- Middle eastern baked rice pilaf
- Tomato sumac and chickpea salad, olives, mint, onion
- Charred broccolini, smoked feta, crispy shallots
- Triple cooked spiced potatoes, batta harra

### Desserts

- Seasonal malabi, vanilla and rosewater pudding
- Labneh cheesecake, confit citrus, pine nut sable
- Seasonal chocolate mousse
- Smoked cheddar, seasonal condiments

### Lunch/Dinner Upgrades

Glass of Taittinger Champagne on arrival - \$29pp

Begin with 2 x roaming canapes - \$10pp

Finish with 2 x dessert canapes - \$10pp

Additional side - \$10pp/per side

Option to have menu served 'share style' upon request