

2012 AAMI Classic Catering Brochure



Introduction

Each year Rowland Major Events strives to ensure the AAMI Classic experience for all guests exceeds that of the previous year.

You and your guests have the option of enjoying a two course lunch with accompaniments in the air conditioned corporate marquee located in the Village Green. Or alternatively, you can order a gourmet hamper for each guest delivered directly to your suite.

All courtside and stadium suite holders have the option of purchasing a beverage package per guest for the day. Otherwise you can order beverages to be served on consumption.

Please refer to our terms and conditions enclosed for further directions and details regarding the event.

All prices in this brochure are GST inclusive.

To assist you in the lead up to the 2012 AAMI Classic please note the following important dates:

Wednesday 30th November 2011	Catering orders required
Wednesday 14th December 2011	Full pre-payment required Advise any dietary requirements
Wednesday 11th January 2012 to Saturday 14th January 2012	AAMI Classic
Friday 27th January 2012	Final Settlement of accounts

Service Times

The following service times are applicable during the 2011 AAMI Classic:

Morning Tea (Wednesday to Friday)

10:30am to 11:30am (subject to guest arrival time)

Lunch (Wednesday to Friday)

12:00 noon to 2:30pm

Lunch (Saturday)

11:00 am to 1:30pm (play commences at 1.00pm)

Afternoon Tea

2.30pm to 4:30pm

Bar Service

From 10:00am



Gourmet Hampers

The gourmet hampers have been designed to include a number of delectable treats to dine on whilst enjoying the tennis action only metres away.

Gourmet Hampers are \$47.10 per person and delivered to your suite.

Hampers can be designed to fit with any dietary requirements, such as Vegetarian and Gluten Free. Please discuss this with your Event Project Manager Sarah by 14th December 2011.

Wednesday - \$47.10 per person

Tandoori chicken on a salad of rocket, cucumber, red onion coriander and mint

Creamy boiled egg and bacon ciabatta roll

Smoked ocean trout wrap with caper and dill mayonnaise

Caramelized onion and fetta galette

Blueberry swirl cheese cake

Thursday - \$47.10 per person

Roasted beef with red capsicum, blistered tomato, spinach and barley salad topped with marinated fetta

Chicken baguette with lemon mayonnaise and chopped parsley

Shaved ham with beetroot relish and Swiss cheese panini

Fennel and green pea tart

Classic lemon tartlet

Friday - \$47.10 per person

Flaked Tasmanian smoked salmon on steamed potatoes with remoulade and baby chard

Roast beef roll with tomato relish and crisp cress

Baked sweet potato, spinach and shaved parmesan wrap with pesto

Haloumi, courgette and mint tortilla

Traditional Eton mess – Layers of meringue, strawberries and Chantilly cream with berry coulis

Saturday - \$47.10 per person

Kooweerup asparagus, buffalo bocconcini, semi-dried tomatoes and slices of grilled chorizo on chickpeas and cress salad with a fresh basil and lemon zest dressing

Chicken, cos and bacon roll with a Caesar dressing

Beetroot, carrot, muscatel and goat cheese baguette

Fresh fig and gorgonzola tart

Chocolate fudge with clotted cream and fresh raspberries



Corporate Marquee

All meals will be served in the air-conditioned comfort of the corporate marquee with the convenience of a reserved table for your guests.

Corporate Marquee Pricing

Please read carefully the details below to understand the price structure;

If you have ordered 'Beverages On Consumption' to be served in your suite during the day and dine in the corporate marquee for lunch, the price per person is **\$98.35** for lunch.

If you have ordered a 'Beverage Package' to be served in your suite during the day and dine in the corporate marquee for lunch, the price per person is **\$75.05** for lunch.

Espresso Coffee and Tea

At the conclusion of your sumptuous marquee lunch, espresso coffee roasted by Coffee Supreme will be available, as well as a selection of Twinings teas.

Corporate Marquee Beverages

Served in the corporate marquee during lunch;

Nepenthe Tryst N.V Sparkling

Nepenthe Tryst Sauvignon Blanc Semillon
Nepenthe Tryst Shiraz Cabernet Tempranillo

Boags Pure
Pure Blonde
Cascade Premium Light

Cool Ridge Spring Water
Spring Valley Orange Juice
Schweppes Soft Drinks

Service Times

Wednesday to Friday from 12:00 noon to 2:30pm

Saturday from 11:00 am to 1:30pm

Corporate Marquee

All meals will be served in the air-conditioned comfort of the corporate marquee with the convenience of a reserved table for your guests.

Wednesday

On the table

Salt cod croquette with saffron aioli
Lemon and parmesan allumettes

Main Course

House smoked breast of chicken on braised red cabbage with celeriac puree and balsamic jus

Accompaniment

Bowls of wild rocket, macerated figs and vincotto

Complemented with an assortment of crusty breads and butter

Dessert

Glazed lemon tart, fresh raspberries, clotted cream ice cream

Friday

On the table

Salt cod croquette with saffron aioli
Lemon and parmesan allumettes

Main Course

Fillet of Southern Tasmanian Salmon on charred aubergine puree, heirloom tomato and salad onion salsa

Accompaniment

Crisp sage infused new season chats

Complemented with an assortment of crusty breads and butter

Dessert

Coconut & mango semifreddo, lemongrass cream, passion fruit curd, pineapple crispies, tapioca

Thursday

On the table

Sea salt and rosemary twists
Spiced beef quesadilla with acidulated creme

Main Course

Braised lamb's neck with a haricot bean cassoulet, salsa verde and lamb jus

Accompaniment

Salad of radicchio and witlof with cold press olive oil and lemon

Complemented with an assortment of crusty breads and butter

Dessert

Bitter chocolate & macadamia fudge brownie with ferrero rocher ice-cream

Saturday

On the table

Sea salt and rosemary twists
Spiced beef quesadilla with acidulated creme

Main Course

Char-grilled eye fillet of beef with roast potato gratin, yam shards and wholegrain mustard jus

Accompaniment

Bowls of almond and lemon tossed broccolini

Complemented with an assortment of crusty breads and butter

Dessert

Tartufo, morello cherries, brown butter crumbs, pop rocks

Additional Items

Morning Tea - \$14.65 per person

(minimum order required is for 8 guests, additional order in multiples of 8)

Wednesday and Friday

Fruit scones filled with berry king preserve and whipped vanilla cream on the side
Freshly diced melons topped with vanilla king island yoghurt

Thursday and Saturday

Raspberry and white chocolate muffins
Baked jamon baskets filled with a free range egg topped with trussed cherry tomatoes

Afternoon Tea - \$117.20 (serves 8 guests)

(minimum order required is for 8 guests, additional order in multiples of 8)

Wednesday and Friday

Artisan local cheeses with caraway and oatmeal crackers and Victorian fresh grapes
Squares of lemon and cherry muesli slice

Thursday and Saturday

Mushroom, ricotta and oregano tartlets
Victorian Strawberries with white chocolate mousse

Supplementary Items - \$58.00 (serves 8 guests)

(minimum order required is for 8 guests, additional order in multiples of 8)

Chicken sandwich

Egg parmesan and rocket sandwich

Vanilla slice

Baby carrot cake

Mini fresh fruit tart

Assorted bento box

Ice Creams

Connoisseur \$5.20 per tub

Nestle Peters Frosty Fruits \$4.70 per ice cream



Beverage Packages

Package One - \$42.95 per person

Nepenthe Tryst N.V Sparkling

Nepenthe Tryst Sauvignon Blanc Semillon
Nepenthe Tryst Cabernet Tempranillo

Carlton Draught
Cascade Premium Light

Cool Ridge Spring Water
Spring Valley Orange Juice
Schweppes Soft Drinks

Package Two - \$55.90 per person

Nepenthe Tryst N.V Sparkling

Nepenthe Pinot Gris
Nepenthe Shiraz

Carlton Draught
Cascade Premium Light

Cool Ridge Spring Water
Spring Valley Orange Juice
Schweppes Soft Drinks

Package Three - \$69.35 per person

Nepenthe Sparkling Sauvignon Blanc

Nepenthe Ithaca Chardonnay
Nepenthe Petraea Sauvignon Blanc
Nepenthe The Good Doctor Pinot Noir
Nepenthe Gate Block Shiraz

Boags Pure
Pure Blonde
Cascade Premium Light

Cool Ridge Spring Water
Spring Valley Orange Juice
Schweppes Soft Drinks

Package Upgrades

Beer Upgrade Corona **\$3.10 per person**

Lanson Upgrade **\$9.30 per person**

Spirit Upgrade **\$18.65 per person**

Coffee Supreme
Espresso Coffee
and Freshly Brewed Tea **\$4.15 per person**

Beverages on Consumption

Sparkling Wine

Nepenthe Tryst N.V Sparkling	\$37.00
Nepenthe Sparking Sauvignon Blanc	\$46.00
Tempus Two Pewter Pinot Chardonnay	\$64.00
Lanson Champagne	\$98.00

White Wine

Nepenthe Tryst Sauvignon Blanc Semillon	\$37.00
Nepenthe Sauvignon Blanc	\$46.00
Nepenthe Pinot Gris	\$46.00
Nepenthe Ithaca Chardonnay	\$66.00
Nepenthe Petraea Sauvignon Blanc	\$66.00

Red Wine

Nepenthe Tryst Cabernet Tempranillo	\$37.00
Nepenthe Pinot Noir	\$46.00
Nepenthe Shiraz	\$46.00
Nepenthe The Good Doctor Pinot Noir	\$66.00
Nepenthe Gate Block Shiraz	\$66.00

Beer

Corona	\$8.50
Boags Pure	\$8.00
Pure Blonde	\$7.00
Carlton Draught	\$6.50
Cascade Premium Light	\$6.00

Basic Spirits with Mixer

Johnnie Walker Red Scotch Whisky	\$7.50
Slate Bourbon	\$7.50
Gordon's London Dry Gin	\$7.50
Smirnoff Red Label Vodka	\$7.50
Bundaberg Red Rum	\$7.50
Bacardi Rum	\$7.50

Soft Drink

Cool Ridge Spring Water - 600ml	\$5.00
Spring Valley Orange Juice - 250ml	\$3.50
Schweppes Sparkling Mineral Water - 300ml	\$4.90
Pepsi - 600ml	\$6.50
Pepsi Max - 600ml	\$6.50
Solo Lemon Squash - 600ml	\$6.50
Schweppes Lemonade - 600ml	\$6.50
Schweppes Soda Water - 300ml	\$3.50
Schweppes Dry Ginger - 300ml	\$3.50
Schweppes Tonic Water - 300ml	\$3.50

Coffee Supreme Espresso Coffee

Espresso Coffee and Freshly Brewed Tea	\$4.00
--	--------

Cocktail

Pimms No. 1 Cup	\$12.00
The famous Pimms No 1 Cup with lemonade accompanied with fresh strawberries, cucumber, mint and orange poured over ice	

Mocktail

Rowland's homemade lemonade	\$5.00
Tangy old fashioned lemonade served on ice with fresh mint	

Sarah O'Brien - Event Project Manager

Telephone: 03 9825 0000

Fax: 03 9825 1221

Mobile: 0402 032 779

Email: saraho@peterrowland.com.au