



Newly opened and superbly located on Ballarat's historic Lydiard street, city centre, the Quality Inn Heritage on Lydiard is a unique venue for your function. Formerly the Bank of NSW, circa 1862, the refurbished boutique hotel provides an elegant setting with exceptional levels of service and innovative cuisine.

Architecturally designed with a European influence, the Leonard Room has been adorned elegantly with black and gold trimmings featuring parquet flooring, baby grand piano, Venetian chandeliers and mirrors.

Celebrating an Engagement Party, Birthday, work break up or special occasion our Functions Manager will devote his time in ensuring your needs are met. Catering for up to 200 people we have a variety of menus for you to choose from. Our Head Chef, Damien Jones has a wealth of experience including Thai, French and European influences. Damien has been at the head of highly regarded restaurants in London, Hong Kong, Sydney and Melbourne including the Michelin starred Nahm restaurant, London. He is passionate and devoted in creating exquisite food.

Modern heritage style accommodation is also available for guests at the Hotel making it a convenient relaxed experience.



Menu Options

Cocktail Package 1	\$25.00 ph
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Cocktail Package 2	\$25.00 ph
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Cocktail Package 3	\$35.00 ph
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Menu Package 1

Choice of two mains and desserts	\$55.00ph
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Choice of two entrees and mains	\$55.00ph
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Choice of two entrees, mains and desserts	\$65.00ph
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Canapés on arrival \$5.00 per head

Cheese \$8.00 per head

Cocktail Package 1

\$25.00

An assortment of gourmet finger food served in a stand-up cocktail atmosphere.

- ✂ Chicken liver parfait, crouton & cornichons
- ✂ Warm caramelized onion, anchovy & olive tart
- ✂ Chicken & prawn dumplings, sweet plum sauce
- ✂ Salmon tartare, green peppercorns & dill
- ✂ Feta cheese, cherry tomato and thyme tartlet
- ✂ Vegetable spring roll, soy & sesame dipping sauce
- ✂ Pork with spices, toast & pickled baby cucumbers
- ✂ Prosciutto with pears pickled in red wine
- ✂ Grilled peppers, olive & basil croutons
- ✂ Crumbled market fish, caper and parsley mayonnaise
- ✂ Zucchini, feta & mint frittata

Select 6 items @ 8 pieces per person

Food to be served for a maximum of 2 hours

Please note due to seasonal produce this is a sample menu. A current menu will be available 3 weeks before your event.

Cocktail Package 2

\$25.00

An assortment of gourmet finger food served in a stand-up cocktail atmosphere.

- ✂ Croque Monsieur – mini toasted ham & cheese sandwiches with mustard
- ✂ Arancini- risotto cakes with basil and parmesan
- ✂ Chicken satay- chicken skewers with spicy peanut sauce
- ✂ Pumpkin & ricotta tarts
- ✂ Vegetable samosa
- ✂ Spinach and feta filo pastries

Select 4 items of above @ 4 pieces per person

- ✂ Individual bowl of beer battered fish and chips
- ✂ Individual bowl of risotto with pumpkin, rosemary & parmesan

1 serve per person based on 50/50 selection

Cocktail Package 3

\$35.00

An assortment of gourmet finger food served in a stand-up cocktail atmosphere.

Oysters, freshly shucked – natural or chilli & lime dressing
Chicken liver parfait, crouton & cornichons
Warm caramelized onion, anchovy & olive tart
Bacon & pickled onion gruyere (warm savory pastries)
Crisp prawns, shiitake mushroom and coriander rolls
Chicken & prawn dumplings, sweet plum sauce
Tartlet of crab, tomato & saffron
Salmon tartare, green peppercorns & dill
Feta cheese, cherry tomato and thyme tartlet
Vegetable spring roll, soy & sesame dipping sauce
Pork Rillettes, toast & pickled baby cucumbers
Seared Tuna lion, ginger & soy
Crumbled market fish, caper and parsley mayonnaise
Roasted capsicums, olive & basil croutons
Prosciutto with pears pickled in red wine
Zucchini, feta & mint frittata

Select 8 items @ 10 pieces per person

Food to be served for a maximum of 3 hours

Please note due to seasonal produce this is a sample menu. A current menu will be available 3 weeks before your event.

Entrees

- ✂ Smoked salmon, crème fraiche, oven dried cherry tomatoes & cucumber
- ✂ Prosciutto, pears spiced in red wine, rocket & olive oil
- ✂ Seared yellow fin tuna lion, ginger & soy vinaigrette
- ✂ Warm chicken & quail terrine with figs
- ✂ Clear Asian broth, crab, chicken and spring onion
- ✂ Hot smoked ocean trout, cauliflower puree & chives
- ✂ Vitello tonnato (Slow roasted veal, tuna & caper mayonnaise)
- ✂ Warm potato & leek soup, local smoked trout & chive
- ✂ Tomato tart with Persian feta and thyme
- ✂ Crisp pork belly, chilli jam & peanuts

Mains

- ✂ Grilled ocean trout, marinated vegetables, aged vinegar & olives
- ✂ Crisp skin barramundi, olive oil mash, spinach & lemon
- ✂ Whiting fillets, warm tomato and shellfish vinaigrette
- ✂ Roasted western plain pork loin, crackle, sour apple & cider
- ✂ Sirloin of aged beef, buttery mash, shallot & red wine sauce
- ✂ Roasted organic pumpkin & cherry tomato, potato gnocchi, parmesan cream
- ✂ Beef two ways (slow cooked & grilled), celeriac puree & onions
- ✂ Roasted free range chicken breast, mushroom ragu, white polenta & parmesan
- ✂ Warm salmon salad, green mango, chilli & mint
- ✂ Roasted lamb rack, pearl barley, parsley & vegetable risotto

Dessert

- ✂ Eton's mess -Baked meringue, vanilla cream, strawberries
- ✂ Steamed ginger and pear pudding, vanilla custard
- ✂ Crème cameral with orange and poached rhubarb
- ✂ Warm chocolate, date and almond torte, warm chocolate sauce
- ✂ Mascarpone panna cotta, ginger biscuit
- ✂ Almond and stone fruit tart, vanilla ice cream
- ✂ Coconut & lime curd tart
- ✂ Chocolate tart, double cream
- ✂ Local and imported farm house cheese

Beverage Packages

Standard Beverage Package

\$25.00 - 3 hour package

\$30.00 - 4 hour package

\$35.00 - 5 hour package

\$40.00 - 6 hour package

- ✂ King Valley Snow Road Sparkling
- ✂ King Valley Snow Road Chardonnay/Sauvignon Blanc
- ✂ King Valley Snow Road Cabernet Merlot
- ✂ James Boag & Hahn Light Draught beer on tap
- ✂ Soft drink & orange juice
- ✂ Freshly brewed tea & coffee

Premium Beverage Package

\$32.00 - 3 hour package

\$37.00 - 4 hour package

\$42.00 - 5 hour package

\$47.00 - 6 hour package

- ✂ Blue Pyrenees NV Sparkling
- ✂ King Valley High Plains Chardonnay
- ✂ King Valley High Plains Cabernet Sauvignon
- ✂ James Boag & Hahn Light beer on tap
- ✂ Soft drink & orange juice
- ✂ Freshly brewed tea & coffee

Package Inclusions

- ✂ Seasonal gourmet food and beverage menu
- ✂ Quality table linen
- ✂ Printed menus and table seating directory
- ✂ Complimentary room hire (minimum 80 guests)
- ✂ Special offers organised with local businesses

Terms & Conditions

- ✂ Confirmation deposit due 7 days of booking enquiry
- ✂ Final payment due 2 weeks prior to date of function
- ✂ Minimum 80 guests, room hire will be required for numbers below 80
- ✂ Children under 12 are charged 50% of per head price
- ✂ 6 hours complimentary room hire – music ceases at 11.30pm, venue closes at midnight
- ✂ A fee of \$2.50 per person is charged if you wish to serve your wedding cake as dessert. We will supply cake knife, plates and serviettes.
- ✂ Prices quoted are GST inclusive
- ✂ Prices quoted valid 1st July 2008 until 31st December 2009
- ✂ Please note due to seasonal produce this is a sample menu. A current menu will be available 3 weeks before your event.

Please also see QIHOL terms and conditions

Cancellation Terms

- ✂ A fixed deposit is requested within 7 days of your booking for confirmation. Full payment is required 2 weeks prior to date of function. Upon final payment guest numbers are to be confirmed. Unfortunately due to catering purposes we cannot accept cancellations or a reduction in guest numbers after final payment has been made. Deposit is non-refundable unless date of function is re-booked. Deposit is deducted from final invoice.