

**Federation Square
Cnr Flinders & Swanston St
Melbourne VIC 3000**

03 9660 9911

bookings@feddish.com.au

www.feddish.com.au

feddish

2010 events



Feddish is located along the River Walk of the renowned Federation Square and offers both indoor and outdoor space with superb views overlooking the Yarra River, rowing sheds and Arts Centre.

Feddish is easily accessible from all the major hotels, theatres and iconic Melbourne locations such as the MCG and Botanical Gardens. Additionally, it is also well situated in the heart of city close to public transport.

The venue is highly versatile with areas suitable for a cocktail party with a DJ, a casual BBQ on the balcony or a stylish sit down dinner.

In total, the entire venue fits over 400 guests stand up or 200 guests seated. Open every day of the year for events, Feddish is the perfect location for your next celebration, workshop, presentation or corporate dinner.

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2010 events

For additional information on Feddish please call 03 9660 9911 or you can visit our website at www.feddish.com.au

For group bookings please contact:
Rebecca 0410 607 788
Catherine 0434 111 690
Office: 03 9660 9911
bookings@feddish.com.au



EVENTS @ FEDDISH

Feddish offers a set menu for groups over 12 guests with a selection of three in each course. Upon request, Feddish can embellish this menu with extra courses such as shared cheese plates or petit fours if required. All main courses are served with a chef's selection of side dishes.

Two course - selection of 3 entrees / 3 mains **\$55 per person**

Three course - selection of 3 entrees / 3 mains / 3 desserts **\$65 per person**

2 course alternate drop also available **\$50 per person**

Dietary requirements will be catered for individually provided there is 7 days notice

TO SHARE ON ARRIVAL - Charged @ \$10 per person

A chefs selection of -

Marinated olives, Kalamata, Sicilian green & Liguarian, served warm with chilli & rosemary
Hard rind cheese, zucchini & pea arancini
Homemade dips & Turkish bread

ENTRÉE SELECTION

Selection of freshly shucked Tasmanian oysters
- red wine & shallot (2), natural (2), sweet soy & sesame (2)
Parmesan crumbed veal medallions with tomato, bocconcini & fried roquette
Caramelised shallot, cherry tomato & basil ragout, topped with smoked chicken
& an avocado French dressing

MAIN SELECTION

Roast fillet of aged beef (served medium) with mash potato, roasted mushroom
& spinach puree with a red wine jus
Pan fried Atlantic salmon served with green beans, tomato, crispy onion salad
& lemon dill hollandaise
Roasted chicken breast filled with semi dried tomatoes & prosciutto,
served on wild mushroom & tarragon ragout

ADDITIONAL MAIN OPTION

Oven roasted rack of lamb served with green beans, roasted tomato & a port rosemary jus*

**Surcharge applies, please enquire*

DESSERT SELECTION

Chocolate pudding with cream & strawberries
Lemon tart with vanilla bean ice-cream & raspberry coulis
Pannacotta served with summer berry compote & Chantilly cream



EVENTS @ FEDDISH

\$24—6 pieces per person from International Flavours

\$30—8 pieces per person from International Flavours

\$42—8 types, 10 pieces per person + 2 Deluxe items

\$50—8 types, 10 pieces per person + 4 Deluxe items

**Each package to include at least 2 cold items (C)*

*** V = Vegetarian*

INTERNATIONAL FLAVOURS

(C) Rare roast beef en crouete with basil pesto

(C) Rice paper rolls with prawn or vegetable

(C) Californian rolls with wasabi mayo

(C) Roma tomato, bocconcini & pesto en crouete V

(C) Mini bagel of smoked salmon & lemon crème fraiche

Beef OR chicken tandoori skewers with yoghurt

Chicken and vegetable wontons

Money bags filled with prawn & vegetables, chilli sauce

Lamb and rosemary pies

Spinach & ricotta baked triangles parcels V

Middle eastern pumpkin pastries with spiced yoghurt V

Tart of leek & goats cheese V

DELUXE FLAVOURS—(Additional \$4.50 per item pp)

Freshly shucked oysters natural or Kilpatrick

Char grilled chilli prawns on skewers

Salmon or prawn hand rolls with wasabi mayo

Crispy pancake of duck w spring onions and hoi sin

Prawn and vegetable wontons

Tempura prawns with soy mirin

Baby burgers with tomato relish

Vegetarian gourmet pizzette V

Lamb parcels w hoi sin dressing

PARTY CLASSICS—(Additional \$3 per item pp)

Mini sausage rolls with tomato sauce

Pork dim sums & plum sauce

Vegetable spring rolls w ponzu V

Curried samosa V

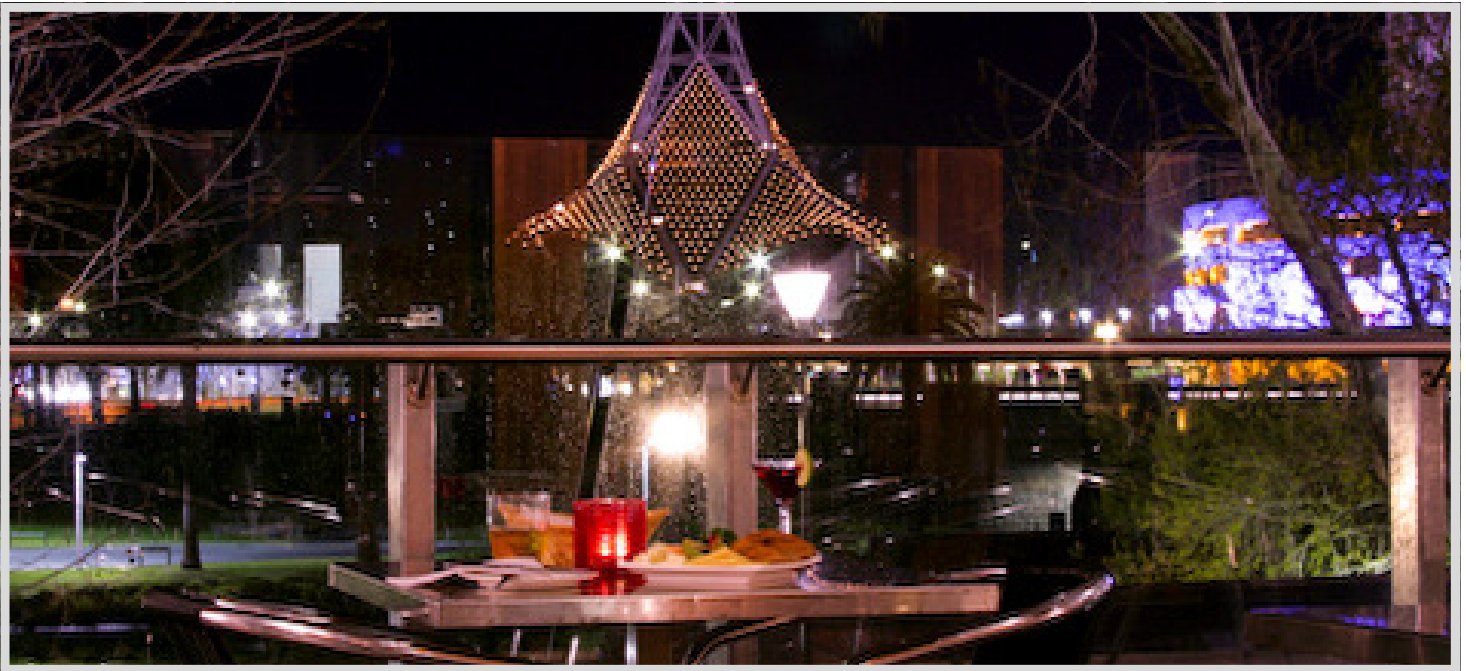
Fish bites with tartare sauce

Bite size quiches, vegetarian OR mixed

SWEETS & TREATS—(chef's selection)

3 pieces pp @ \$15 per head

feddish
canapes



FEDDISH BBQ MENU

FROM THE SIZZLING GRILL

BBQ chicken wings with dipping sauce
 BBQ marinated prawns
 BBQ baby back ribs with chipotle sauce
 Seared calamari with lemon pepper
 Mediterranean vegetable skewers
 Lamb loin chops with mint sauce
 Kransky Sausages
 BBQ fish fillet, blackened lemon & cracked pepper
 Bratwurst sausages—*mild*
 Skewers with dipping sauce – *lamb, beef, chicken or tofu*

FROM THE CARVERY

Roast rib of beef with horseradish
 Leg of lamb with garlic & rosemary
 Roast chicken
 Roast pork with apple sauce

FROM THE PASTRY CHEF

Assorted petit fours—*chef's selection*
 Fruit platter
 Cheese platter

FROM THE EARTH & GARDEN

Tomato basil & mozzarella
 New potatoes with seeded mustard
 Char grilled vegetables
 Coleslaw
 Fresh greens with honey mustard dressing

FROM THE SEA

Market fresh fish fillets w lemon & olive oil

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bbq menu

BBQ PACKAGES

Ultimate BBQ

@ \$45 per head*

4 items from the sizzling grill
 2 items from the earth & garden
 1 from the carvery or sea

BBQ Indulgence

@ \$55 per head*

5 items from the sizzling grill
 3 items from the earth & garden
 2 items from the carvery or sea
 1 items from the pastry chef

BBQ is served stand up buffet style

All packages include house baked breads, butter & condiments

**Items & prices are subject to change seasonally.*

BBQ for a minimum 40 guests

Packages are flexible, conditions apply.

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