

LET'S START
PLANNING
YOUR EVENT!

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Bella
CATERING





CATERING

**We offer everything
you need for Events &
Catering in one place**

At The Bella Vista Hotel we believe that through our attention and passion to food, service and hospitality, we create special events and in turn memories by not just catering to, but working with and composing for our clients. We want to help express and celebrate our clients' personalities as best we can through food, beverage and hospitality.

Our Clients are equally balanced between social - birthdays, kids parties, christenings, baby showers, engagements, at home entertaining and corporate - openings, fundraisers, board room, lunches, seasonal events, lunches, meetings etc.

The Bella Vista Hotel offers all entertaining solutions including catering, food trucks, experience stations, mobile bar with staff, wait staff, beverage/ bars, chefs, stylists, venues, conferencing spaces, party hire equipment and more, we are what you need for anything events.



BREAKFAST PLATTER

\$75 | serves 5

Chargrilled chipolata sausages, roasted cherry tomato, avocado, soft boiled eggs, smoked bacon, sautéed mushrooms, baby spinach and woodfired sourdough



BACON AND EGG ROLLS

\$10 | min order of 5

With sautéed spinach, and Smokey BBQ sauce served on a milk bun



BREAKFAST SLIDERS

\$80 | 15 pieces

Bacon and egg milk sliders with spinach and Smokey BBQ sauce



BIRCHER MUESLI BOWL

\$10ea | min order of 5

Topped with honey, Greek yoghurt and fresh seasonal fruit



HAM & CHEESE CROISSANTS

\$54 | 12 pieces

Vegetarian option available





FRUIT PLATTER

\$50

Selection of freshly cut seasonal fruit.



PASTRY PLATTER

\$65 | 18 pieces

Selection of baked croissants, sweet danishes and Nutella filled Italian donuts



FRESHLY BAKED SCONES PLATTER

\$65 | 15 piece

Baked in house served with fresh strawberries, Chantilly crème and jam



Recommended for morning & afternoon tea

SKEWERS PLATTER

\$75 | 24 pieces

Chargrilled skewers of black forest chorizo, marinated chicken, chipotle aioli and Smoky sauce



CHEESE PLATTER

\$65 | serves approx 5

Selection of local and imported cheese served with a variety of nuts, fresh fruits, truffle honey and flat breads



SAVOURY PLATTER

\$75 | 30 pieces

Selection of olive wrapped haloumi fingers, ricotta and spinach kisses, caramelised onion & feta tart, bacon and egg quiche



SWEET PLATTER

\$70 | 18 pieces

Caramel slice, double chocolate brownies, donuts filled with strawberry jam



ANTIPASTO PLATTER

\$75 | serves approx 5

Selection of Italian cured meats, cheeses, pickled vegetables and flatbreads



CANNOLI PLATTER

\$75 | 24 pieces

Platter of mini cannoli filled with whipped ricotta, chocolate and pistachio



SLIDERS PLATTER

\$80 | 15 piece

Choice of

American Cheeseburger

100% beef brisket patty, cheese, iceberg lettuce and secret sauce.

Pork belly

Twice cooked pork belly, red cabbage slaw, pickles and chipotle aioli

Southern fried chicken

Buttermilk fried chicken breast, iceberg lettuce, sweet and sour pickles and chipotle aioli



STEAMED BUNS PLATTER

\$80 | 15 pieces

Choice of either

Katsu fried chicken breast

or

**Twice cooked
BBQ pork belly**

Served with cucumber, shallots, coriander, hoisin and kewpie mayonnaise



DELI BAGUETTE PLATTER

\$70 | 12 pieces - serves 6

Choice of 3 fillings

Smoked salmon | rocket, tomato, mascarpone cheese and chives

Roasted Mediterranean vegetable | semi dried tomato, roast zucchini, eggplant, feta, kalamata olive and basil aioli

Vegan | iceberg lettuce, tomato, avocado, beetroot, shaved carrot and hummus

Chicken parmigiana | chicken schnitzel topped with fior di late mozzarella, tomato, rocket and parmesan

Twice cooked pork belly | crunchy slaw, sweet and sour pickle, chipotle aioli

Roast beef | dijon mustard, pickles, onion, tomato and rocket

Double smoked ham | tomato, cheddar cheese, rocket, avocado and seeded mustard dressing

Grilled chicken | grilled chicken breast, crispy bacon, baby spinach, tomato, parmesan and garlic aioli



Recommended as finger food

FROM THE GARDEN

\$65ea | serves approx 8-10 pax

Warm Tuscan salad

Grilled chicken breast, rocket, semi sundried tomato, crispy pancetta, grilled asparagus, ciabatta bread finished with a dark balsamic dressing

Greek salad

Traditional salad of baby spinach, rocket, Roma tomato, feta, kalamata olive, Spanish onion, cucumber, mint and a citrus dressing

Beetroot and feta salad

Roasted baby beetroot, spinach, butternut pumpkin, kale, quinoa, cherry tomato, dukkha spice and balsamic dressing

Caesar salad

Cos lettuce, crispy croutons, pancetta, parmesan, poached eggs, grilled chicken breast and Caesar dressing



PASTA PLATTERS

serve approx 8-10 pax

Basil Pesto

\$70

Fusilli pasta served with creamy basil pesto and shaved parmesan



Gnocchi

\$80

Potato gnocchi served with Mediterranean vegetables, parmesan and Napolitana sauce



Rigatoni Amatriciana

\$75

Tomato based pasta with crispy pancetta, chilli, garlic, parsley and pecorino



Wagyu Ragu

\$75

Penne pasta served with slow braised beef, parmesan and buffalo mozzarella



Recommended for lunch or dinner

HEALTHY OPTIONS

\$15 each

Lamb bowl

slow cooked lamb rump, barley, roast capsicum, zucchini, rocket and minted yoghurt



Poached chicken bowl

Poached chicken breast served with brown rice, beetroot, avocado



Salmon bowl

Sashimi Atlantic salmon, brown rice, red cabbage, onion, edamame beans, beetroot, avocado and ponzu dressing



Vegan bowl

Salad of quinoa, roast pumpkin, roast capsicum, beetroot, rocket, walnuts and aged balsamic



Grilled chicken bowl

Grilled Portuguese chicken thigh served with steamed seasonal vegetables



DECONSTRUCTED TACO BOX

\$70 | min order of 15

Choice of either

Portuguese chicken

or

Pulled pork

15 fresh tortillas, iceberg lettuce, sour cream, guacamole and tomato salsa



Recommended for lunch or dinner

PIZZA PACK

\$95 | includes 4 Pizza's

Margarita | San Marzano tomato, fior di late mozzarella, fresh basil and EVO

Four Cheeses | White base pizza topped with gorgonzola, mozzarella, provolone and smoked scamorza

Salami | San Marzano tomato, fior di late mozzarella topped with sopressa salami

Ham & Pineapple | San Marzano tomato, fior di late mozzarella double smoked ham, pineapple and fresh basil

Vegetariana | San Marzano tomato, grilled zucchini, eggplant, roast capsicum, mushrooms, olives, parsley and marinated feta

Marinara | San Marzano tomato, fior di late mozzarella, prawns, calamari, garlic, and fresh chill

The Hills | San Marzano tomato, mild salami, olives, pineapple, capsicum, mushrooms, Spanish onion and oregano

Pollo | BBQ sauce base, fior di late mozzarella, marinated chicken breast, mushrooms and Spanish onion

Bella Farm | San Marzano tomato, Italian sausage, mild salami, double smoked ham and shaved parmesan

Dolce | White base pizza loaded with Nutella, banana and strawberries

* Pizza selection subject to change

V- Vegetarian

VG - Vegan





SHARING PLATTER

\$40pp | min 12 people

Whole braised lamb shoulder

Slow cooked lamb shoulder served with sautéed vegetables and a mustard seed jus

Chargrilled flank steak

Whole flank steak cooked to your liking, carved for the table and served with salsa verde and red wine jus

Atlantic salmon

Steamed Atlantic salmon fillet served with seasonal greens, spring onion and a citrus dressing



All platters come with
Crispy Sebago potato | confit garlic, mustard vinaigrette and chives
Rocket salad | parmesan, pear, walnut and balsamic
French baguettes | freshly baked

Recommended for lunch or dinner

PLATED MENU

\$42 | Choice of 2

Chef and wait staff recommended for this menu

Chargrilled flank steak

Pomme puree, mixed marinated mushrooms and red wine jus



Pan roasted chicken breast

Crushed kipfler potato, rosemary, sautéed kale and pepper sauce



Confit Atlantic salmon

Salad of green beans, roasted beetroot, spring onion, pea tendrils and a citrus and dill dressing



Twice cooked pork belly

Puffed pork skin, apple puree, honey glazed Dutch carrots and red elk cress



Slow cooked lamb rump

Served with sweet potato puree, steamed seasonal greens and mustard seed jus



For the table to share

Crispy Sebago potato | confit garlic, mustard vinaigrette and chives
Rocket salad | parmesan, pear, walnut and balsamic
French baguettes | freshly baked



Recommended for lunch or dinner

Fire and Brimstone

REAL SMOKE, REAL FLAVOUR

PREPARE YOUR TASTEBUDS

The Hills District first low n' slow BBQ is available for catering your next event.

Boasting a carefully curated menu from authentic Pitmaster, Brad Shorten. Expect mouth-watering 12-hour slow cooked brisket and pork belly to invigorate your taste buds, served alongside soul food classics such as homestyle mac n cheese, and delicious crunchy slaw.



Crunchy home style slaw \$9

Our housemade crunchy slaw is the only secret we will keep from you



Creamy potato salad \$9

We need a description here



Beans and Burnt Ends \$11

Cannellini beans mixed with bacon, onion, burnt ends of brisket and house made bbq sauce - smoked for hours creating a rich and smokey flavour



Mac and Cheese \$11

Brads famous American style Mac and Cheese



Pickles \$16

Crisp, sweet and a little spicy with garlic and dill notes



Hot Links (GF) \$5

Fire and Brimstone Smoked Pork and Cheese Kransky



Smoked n Fried wings \$19

(May contain traces of gluten)

Chicken wings brined for 24 hours, rubbed in our house made chicken rub and smoked for 3 hours, and then fried to elevate the flavours and crispy skin



Beef Short Ribs (GF) \$25

Cape Grim Beef short ribs smoked for 8 hours



Smoked Beef Brisket (GF) \$55

Certified Black Angus smoked for 10 hours with our house made beef rub



Pulled Pork (GF) \$55

Whole Pork Shoulder in our house made pork rub and then smoke for 8 hours



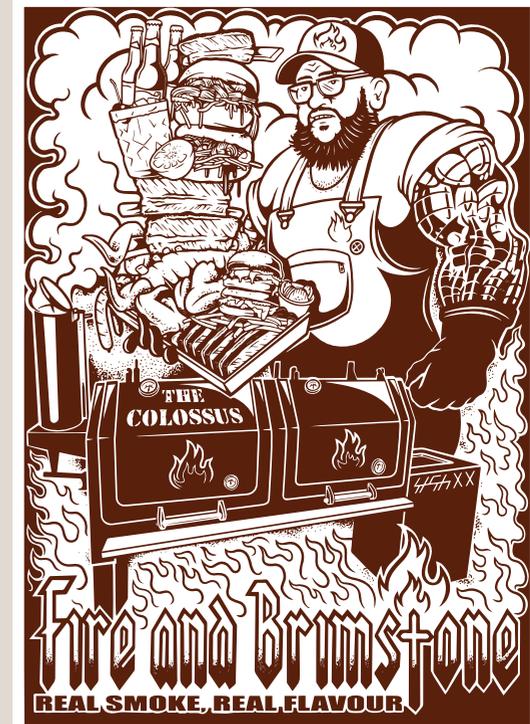
Pulled Lamb Shoulder (GF) \$55

Whole lamb shoulder rubbed with our house made lamb rub and smoked for 8 hours



BBQ ON WHEELS

FIRE & BRIMSTONE TRUCK IS NOW AVAILABLE TO HIRE!



Minimum spend applies

For more information contact
info@fireandbrimstonebbq.com.au

WINE

Chain of Fire Sparkling Brut Cuvee	15
Piper Heidsiek Champagne	44
Beach Hut Pink Moscato	25
Working Lunch Sauvignon Blanc	15
Chain of Fire Semillon Sauvignon Blanc	15
Beach Hut Cabernet Merlot	20
Penfolds Bin 150 Marananga Shiraz	90
Chain of Fire Pinot Noir	15
Morgan's Bay Shiraz Cabernet	15
Robert Oatley GSM	30
Argento Reserva Malbec	40



BEER

	six pack		case
Cascade light	12		44
Corona	20		65
Keg hire	please enquire for more information		

SOFT DRINK / JUICE

Bottled water 600ml	3
Sparkling mineral water 250ml	3
Sparkling mineral water 750ml	8
Juice 2L bottles (Orange, apple, pineapple and cranberry)	7
Solo can	3
Schweppes lemonade can	3
Pepsi Max can	3
Coca Cola can	3
Diet Coke can	3
Coke Zero can	3

NSW Liquor Act 2007 requirements clearly state that it is against the law to sell or supply alcohol to, or obtain alcohol on behalf of a person under the age of 18 years. We at Momento Hospitality adhere to and support the responsible service of alcohol and will if appropriate to do so require any persons suspected of being under the age of 18 years to produce current and mandatory identification prior to being provided alcohol. Liquor License No. LIQH440010057