



LET'S START
PLANNING
YOUR EVENT!

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THE
GOVERNOR
CATERING

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GOVERNOR

CATERING

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

At The Governor 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, launches, meetings etc.

The Governor 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



BIRCHER MUESLI BOWL

\$10ea | min order of 5

Topped with honey, Greek yoghurt and fresh seasonal fruit



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



HAM & CHEESE CROISSANTS

\$54 | 12 pieces

Vegetarian option available



Recommended for breakfast



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



SAVOURY PLATTER

\$75 | 30 pieces

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



ANTIPASTO PLATTER

\$75 | serves approx 5

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



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



SWEET PLATTER

\$70 | 18 pieces

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



CANNOLI PLATTER

\$75 | 24 pieces

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



Recommended for morning & afternoon tea

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

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



PIZZA PACK

\$95 | includes 4 Pizza's

Margherita V | tomato base, mozzarella fior di latte, basil and EVO

Carnivore | Tomato base, mozzarella fior di latte, salami, beef, ham, bacon & BBQ sauce

Hawaiian | tomato base, mozzarella fior di latte, ham & pineapple

Peri Peri Chicken | Tomato base, mozzarella fior di latte, capsicum, red onion & basil yoghurt

Prosciutto | tomato base, mozzarella fior di latte, san daniele prosciutto, rocket, parmesan and EVO

Mushroom & Spinach Pizza VG | roasted capsicum, hommus and rocket

* Pizza selection subject to change

V- Vegetarian

VG - Vegan



WINE

WHITE

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| Pikoura Sauvignon Blanc | 42 |
| Beach Hut Chardonnay | 38 |
| Chain of Fire Semillon Sauvignon Blanc | 38 |
| Pasqua Pinot Grigio | 46 |

RED

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| Ara Single Estate Pinot Noir | 42 |
| Wolf Blass Private Release Shiraz | 42 |
| Morgan's Bay Shiraz Cabernet | 38 |
| Beach Hut Merlot | 38 |
| Wynn's Cabernet Sauvignon | 46 |
| Penfolds Bin 150 Shiraz | 170 |

SWEET

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| Beach Hut Pink Moscato | 38 |
| Marquis De Pennautier Rose | 42 |
| Bollinger Sparkling Rose | 220 |

SPARKLING

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| Chain of Fire Sparkling Brut Cuvee | 38 |
| Cielo Prosecco | 42 |
| Piper Heidsieck | 80 |
| Bollinger Champagne | 190 |

SHAKE 'N' SERVE COCKTAILS

The Hills

Vodka, Malibu, Lychee Liqueur & Pineapple

Espresso Martini

Vodka, Kahlua & Espresso

Passionfruit Margarita

Tequila, Passionfruit Liqueur & Lime

Get Smurf'd

Vodka, Blue Curacao & Pineapple



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