

Functions at Lamont's Margaret River

Lamont's Margaret River is a delightful venue for weddings and corporate events. An extensive outdoor deck overlooking picturesque lake and protected grassed area are suitable for pre-dinner drinks.

Our menus are suggestions only. We recommend a consultation with Restaurant Manager Jennifer Fisher to tailor the menu to suit your individual needs.

Private Dining Capacity for sit down events is 90 persons.

Function Menus

DINNER

\$148 DINNER MENU (per person GST inclusive)

Beverage:

- Lamont's Methode Champenoise
- Lamont's Semillon Sauvignon Blanc
- Lamont's Margaret River Cabernet
- James Boags Premium & Coopers Pale Ale
- Cascade Premium Light
- Juice and soft drinks
- Plunger Tea & Coffee

Food:

- Canapés on arrival - choice of 4
- Choice of two entrée (plus vegetarian option)
- Choice of two main courses (plus vegetarian option)
- Choice of two desserts

\$170 DINNER MENU (per person GST inclusive)

Beverage:

- Lamont's Cabernet Methode Champenoise
- Lamont's Chardonnay
- Lamont's Family Reserve
- James Boags Premium & Corona
- Cascade Premium Light
- Juice and soft drinks
- Espresso & Lamont's Chocolate

Food:

- Canapés on arrival - choice of 4
- Choice of two entrée (plus vegetarian option)
- Choice of two main courses (plus vegetarian option)
- Choice of two desserts
- Green salad/steamed greens per table

These prices are based on a 5 ½ hour package and are GST inclusive. Packages may vary according to seasonal produce and wine availability. Minimum food and beverage spends apply.

CANAPÉS

(Choice of 4)

- Pumpkin and Parmesan arancini
- Chermoula chicken on cumin wafers
- Marron tails on toasts with lime aioli
- Marinated mushrooms and Persian fetta on crostini
- Crab Guacamole on crostini
- Vegetarian spring rolls
- Vietnamese vegetable rolls with dipping sauces
- Duck in Asian pancakes with plum sauce
- Fresh oysters with lime, mango and chilli salsa
- Snapper croquettes with salsa verde

ENTRÉE

(Choice of 2)

- Crispy Fried Whitebait, Greek Salad, Balsamic Reduction and Crème Fraiche
- Ceduna Oysters with Lime and Cracked Pepper
- Prosciutto Wrapped Scallops with Wakami Salad and Reduced Balsamic
- Seared Scallops, Fresh Peas and Mint risotto
- Duck, Orange and Crisp Leek risotto
- Risotto with Asparagus and Margaret River Goats Cheese
- BBQ Quail, Black Pepper Croquette, Watercress and Tapenade
- Vodka Cured Salmon with Avocado, Preserved Lemon Timbale, Parmesan Wafers
- Roast Salmon Salad with Dried Tomatoes, Sourdough Crostini and Horseradish Cream
- Grilled Chicken Breast with Greek Salad and Persian Fetta
- Herb Roasted Chicken, Red Wine Risotto Cake, Reduced Balsamic, Crunchy Capers
- Crab Dressed Spinach, Crème Fraiche and Soft Herbs
- Pyengana Cheddar and Leek Tart with Watercress and Tomato

MAINS (Choice of 2)

- Atlantic Salmon Fillet with Crushed Lemon Potatoes, Char Grilled Corn Salsa
- Pink Snapper on Mash with Green Beans, Oven Roast Tomatoes and Salsa Verde
- BBQ Pemberton Marron, Chilli Citrus Dressing and Baby Spinach Salad
- Char Grilled Beef Fillet, Porcini Mushroom Croquette, Caramelised Red Onion and Jus
- Char Grilled Beef Fillet Green Olive and Blue Cheese Polenta, Grilled Field Mushrooms, Jus
- Pork Cutlet, Caramelised Apple Mash, Wilted Spinach and Walnut Pesto
- Lamb Tenderloin, Gorgonzola Polenta, Roast Red Capsicum and Green Olive Tapenade
- Mustard Rubbed Chicken Breast, Asparagus, Green Peppercorn Cream
- Tarragon Chicken Breast, Roast Garlic Mash, Broccoli, Shallots, Verjuice Glaze
- Duck Confit with Puy Lentils, Caramelised Onion and Spinach
- Risotto with Vasse Asparagus, Goats Cheese with Truffle Oil and Shaved Parmesan
- Field Mushroom, Asparagus, Shaved Parmesan and Tomato Jam
- Persian Fetta and Butternut Pumpkin Tart, Char Grilled Courgettes, Eggplant and Roasted Red Peppers, Dressed Rocket Salad

DESSERT

(Choice of 2)

- Rosewater Pannacotta with Poached Ruby Plums
- Espresso Pannacotta with Orange Syrup, Biscotti
- Fresh Strawberries with Champagne Sabayon
- Warm Apple and Blueberry Tart, Vanilla Icecream and Butterscotch Sauce
- Lime and Orange crème brulee with Poached Berries and Pistachio Biscotti
- Passionfruit crème brulee with Yoghurt and Macadamia Cookies
- Flourless Chocolate Mousse Cake, Vanilla Bean Icecream
- Warm Bread and Butter Pudding with Praline and Vanilla Anglaise
- Lamont's Individual Pavlova, Double Cream and Poached Berries

TAPAS - STYLE FEASTING **Stand up cocktail style functions**

Food and wine have been wonderful companions through history... A glass of wine and delicious food shared with friends is one of life's great pleasures... As simple and rustic or as intense and sophisticated as you choose our feasting style menus are a fabulous way to eat. Have fun and enjoy!

FEASTING

We encourage guests to enjoy a selection of 3 canapes on our decking, taking in the view and the conversation whilst sipping champagne. Enjoy a selection of 5 "tapas" style dishes throughout the event, for a stand up feasting banquet.

Substantial finger food, individual portions of Lamont's savoury favourites are then passed around as you enjoy the casual relaxed ambience.

Espresso coffee and Lamont chocolates will follow to end the meal.

\$85.00 PER PERSON (Drinks on consumption)

Or

\$137.00 PER PERSON (with Lamont's Methode Champenoise, Semillon Sauvignon Blanc, Margaret River Cabernet, James Boags, Cascade Light & Soft Drinks)

DESSERT / CHEESE AVAILABLE FOR \$ 12.50 PER PERSON

These prices are based on a 5 hour package and are GST inclusive.

Packages may vary according to seasonal produce and wine availability.

Lamont's Feasting Capacity is 100 persons

CANAPÉS CHOICE OF 3

- Pumpkin and Parmesan Arancini
- Chermoula Chicken on Cumin Wafers
- Marron Tails on Toasts with Lime Aioli
- Marinated Mushrooms and Persian Fetta on Crostini
- Crab Guacamole on Crostini
- Vegetarian Spring Rolls <
- Vietnamese Vegetable Rolls with Dipping Sauces <
- Duck in Asian Pancakes with Plum Sauce
- Fresh Oysters with Lime, Mango and Chilli Salsa
- Snapper Croquettes with Salsa Verde

PLEASE CHOOSE 5 TAPAS-STYLE DISHES

- Risotto with Grilled Scallops, Crispy Leeks
- Coriander Chicken, Julienne Zucchini
- Tarragon Chicken, Baby Spinach, Lime Aioli
- Thyme Marinated Beef, White bean Mash, Jus, Walnut Pesto
- Rare Beef Slithers, Dahl and Spiced Tomato
- Oregano Lamb, Tiny Greek Salad, Roasted Garlic
- Chermoula Snapper on Lebanese Cucumber, Cherry Tomato Confit, Minted Yoghurt
- Crispy Potato Chunks with Roast Tomato Pesto and Gremolata
- Chilli Salt Squid, Delphic Fetta, Basil Pesto
- Beef Kofta, Warm Fragrant Eggplant Relish
- Sautéed WA Prawns, Spicy Cacciatore, Lime Wedges
- Baby Marron, Cumin Salt
- Individual Venison Pie
- Citrus Quail, Garlicky Coleslaw

DESSERT OR CHEESE \$12.50 PER PERSON

PLEASE CHOOSE 1

- Warm Apple and Blueberry Tart, Butterscotch Sauce
- Flourless Chocolate Mousse Cake, Rich Cream
- Raspberry and Coconut Slice Crème Fraiche
- Fresh Strawberries, Champagne Sabayon, Biscotti
- Petite Fromage, WA Matured Cheddar, Crispbreads
- Timboon, St Joseph's Organic Blue Cheese, Port soaked Muscatels, Crostini

Terms & Conditions

CONFIRMATION OF BOOKINGS

Lamont's will tentatively hold a booking for a period of fourteen days. Confirmation of the booking is verified when Lamont's receives a \$500 non-refundable deposit.

GUARANTEED NUMBERS

A minimum guaranteed number of guests is required three working days prior to the function. This number is the minimum number billed. Final numbers may increase one day prior.

CANCELLATION

Please provide Lamont's with written notice of cancellation.

PRICING AND MENUS

At the time of print, the prices quoted on our brochure are correct. All prices and menus are subject to change and may be changed without notice. Prices quoted will not alter once the booking is confirmed.

DAMAGE TO PROPERTY

Lamont's does not accept the responsibility for the damage or loss to any client's property left on the premises prior to, during or after an event. Organisers are financially responsible for the damage to fittings, property or equipment by guests or outside contractors. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building unless approved by the manager. Any damage will be billed accordingly.

LAWS & REGULATIONS

At no time will the client commit any act or permit its employees, agents or invitees to commit and act that is illegal, noise some or offensive or is in breach of any statues, by laws, regulations, or any other provisions having the force of law, included but not limited to the Liquor Licence and Fire Regulations.

PAYMENTS

Corporate events will be sent an invoice via mail. All private events must be paid in full prior the event.

NOISE

Any events held at Lamont's must abide by the Environmental Protection (noise) regulation 1996.