

## dinner

Canapé   Banquet   Buffet   Points to Note

April 2009 - March 2010



## epicure

*a person with refined taste,  
particularly in food and wine.*

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Located within the Alice Springs Desert Park, Madigans combines the unique Central Australian landscape with flexible dining options to cater for any event, large or small.

With spectacular 180 degree views to the stunning MacDonnell Ranges, the function room can use the elements of nature to create a perfect atmosphere for any function. The room can be presented to suit any style of event and decorations can be arranged to continue the theme.

Madigans is renowned for serving some of the best Territorian cuisine. The freshest gourmet ingredients are combined with local produce to create mouth-watering dishes that are as delicious as they are impressive.

Function guests have praised Madigans quality food, professional service, attention to detail and of course, stunning venue.

For more information or to make an appointment to view this spectacular venue, please contact the Event Manager on (08) 8951 8750 or email [madigans@wpsnt.com.au](mailto:madigans@wpsnt.com.au)

Please note when designing your menu there is the following requirement:

- For dinner functions a minimum of 3 courses are selected
- For lunch functions a minimum of 2 courses are selected

Maximum capacity 90 indoors and 150 using the verandah

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## cold canapés

pre-dinner canapés - please select a minimum of two

\$6.50 per serve per person - vegetarian/meat

\$7.50 per serve per person - seafood

Vegetarian Sushi Rolls with Wasabi and Soy Sauce

Vegetarian Frittata with Capsicum Dip

Bocconcini, Tomato and Basil Crostini

Kalamata Olive Tapenade Bruschetta

Thai Beef and Mango Salad Pastry Cups

Smoked Chicken with Tangy Lemon Avocado on Polenta Crostini

Thai Chicken Salad Wonton Cups

Chicken, Char-grilled Capsicum and Avocado Mini Wraps

Smoked Salmon and Avocado Rice Balls

Chilled Prawns with Territory Style Seafood Sauce

Smoked Salmon Bilini with Sour Cream and Dill

Prawn Cakes with Capsicum Aioli

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## Warm canapés

pre-dinner canapés - please select a minimum of two

\$6.50 per serve per person - vegetarian/meat

\$7.50 per serve per person - seafood

Chickpea Falafels with Tzatziki

Vegetarian Asian Yum Cha

such as Spring Rolls, Samosas and Wontons with Soy Sauce

Oven Baked Garlic Parmesan Pita Bread served with a variety of fresh dips  
such as Honey Roasted Pumpkin and Char-grilled Red Pepper Dip

Thai Chicken Skewers with Kaffir Lime Drizzle

Moroccan Style Lamb Kofta Skewers

Ginger Soy Chicken Wings

Tandoori Chicken Skewers with Yoghurt Drizzle

Spicy Indian Meatballs with Mango Chutney in Chinese Spoons

Thai Fish Cakes with Chilli and Coriander Dipping Sauce

Tempura Prawns with Soy Wasabi Dressing

Chilli and Ginger Scallops with Sesame Seeds

Coconut Crusted Prawns with a Sweet Chilli Aioli

Crunchy Potato Noodle Coated Prawns with Lemon Mayonnaise

Barramundi Goujons with Lemon Mayonnaise

Creamy Fish Mornay Vol au Vents

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## *bush food canapés*

pre-dinner canapés - please select a minimum of two

\$7.50 per serve per person

Barramundi Goujons with Desert Lime Tartare Sauce

Tempura Salt Bush Leaves with Soy Wasabi Dip

Kangaroo Prosciutto Scrolls with Red Onion Jam

Smoked Emu Toasts with Bush Tomato Chutney

Gourmet Dipping Breads with Bush Dukkah, Australian Olive Oil  
and Balsamic Reduction

Skewered Mini Beef Rump Coated with Salt Bush Flakes  
and Ground Native Pepper

Shaved Beef and Camembert Crostini topped with Bush Tomato Chutney

Kangaroo Meatballs with Quandong Glaze

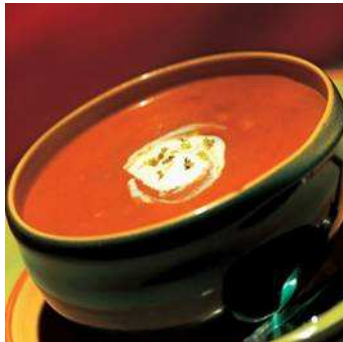
Tandoori Kangaroo Skewers with Mint Yoghurt Drizzle

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## entrée

please select one item for a plated set menu or two items for alternate service

Cream of Pumpkin Soup with Ginger and Chilli,  
drizzled with Coconut Cream and Coriander \$15

Cream of Tomato Soup with Akudjura \$15

Char-grilled Capsicum, Basil and Feta Cakes on Rocket Leaf \$16

Spinach, Feta, Roasted Pumpkin and Pine Nut Salad  
drizzled with Garlic and Basil Olive Oil \$16

Vegetable Gratin finished with a Basil Pesto \$16

Lamb Kofta on a Timbale of Moroccan Rice with a Mint Yoghurt Drizzle \$19

Tuna Nicoise Salad with Olives, Potato, Egg, Green Beans and Garlic Aioli \$20

Seared Tandoori Kangaroo Fillet, Spinach, Apple, Coriander and Feta Salad \$20

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## entrée table platters

please select one platter to be shared at each table, prices are per person

Platter of Bruschetta Style Turkish Bread, Yoghurt Tzatziki Dip, Hummus and Olive Tapenade \$8

Yum Cha Platter with an assortment of Asian treats such as Spring Rolls, Wontons, Curry Samosas and Thai Fish Cakes \$11

Tapas Platter of Turkish Bread, Desert Herb Dukkah with Olive Oil, Marinated Vegetables, Grilled Chorizo Sausage with Bush Tomato Chutney and Native Pepper Leaf Feta \$16

Seafood Platter with Turkish Bread, Smoked Salmon, Marinated Garlic Calamari, Dressed Mussels, Marinated Olives, Char-grilled Capsicum and Herbed Cream Cheese Dip \$19

Bush Food Platter of Turkish Bread, Desert Herb Dukkah with Olive Oil, Camembert and Kangaroo Chipolatas with Desert Spiced Mayonnaise \$19

*\* suited to events up to 100 guests*

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## main(s)

please select one for plated set menu or two for alternate service

### Beef

Braised Sun-dried Tomato, Pine Nut and Basil Beef Olives with Creamy Mash \$35

Char-grilled Eye Fillet of Beef on Rosemary Salted Potatoes with Tomato and Capsicum Salsa and Red Wine Jus \$37

Bush Dukkah Coated Char-grilled Tenderloin of Beef with Garlic Mash \$38

Warm Thai Beef Salad on a Bed of Vermicelli Noodles Topped with Roasted Peanuts and Coriander Dressing \$39

### Pork

Truffle Salted Roast Lion of Pork with Italian Roast Vegetable Medley and Balsamic Jus \$35

Roast Rack of Pork with Pumpkin Puree and Apple Sage Compote \$35

Pork Medallions with Salsa Verde Butter on a Garlic Mash \$37

### Lamb

Moroccan Spiced Lamb with Roast Vegetable Couscous \$35

Mint Pesto Crusted Rack of Lamb with Pumpkin Mash \$35

Mediterranean Lamb Shank on Garlic Sweet Potato Mash \$35

Green Marsala Lamb Cutlets with Spiced Tomato and Spinach Salad \$37

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## **mains** ... continued

please select one for plated set menu or two for alternate service

### **Chicken**

Indian Butter Chicken with Steamed Rice, Raita & Indian Pickle \$33

Char-grilled Chicken on Lemon Couscous with a Coriander Butter \$35

Pamplona Chicken stuffed with Ham, Mozzarella and Roasted Peppers on Polenta with a Cabbage, Red Onion and Fennel Salad \$35

Chicken Breast with Garlic Ricotta Pocket, Green Pea Risotto and a Tomato and Capsicum Relish \$37

### **Seafood**

Sea Perch with Caper Mash and Lemon Butter Sauce \$33

Oven Baked Barramundi with Asian Rice and Soy, Ginger and Garlic Glaze \$36

Wasabi Pea Crusted Atlantic Salmon on Potato Rosti \$41

Oven Baked Atlantic Salmon on Chat Potatoes, Green Beans, Red Onion, Olives and Feta Nicoise Salad \$41

Asian Spiced Tuna Steak on Potato Cake drizzled with Lemongrass, Coriander and Kaffir Lime Pesto \$41

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## **main**s ... continued

please select one for plated set menu or two for alternate service

### Vegetarian

Roast Pumpkin Stuffed with Cranberries and Brown Rice \$28

- vegetarian, vegan, gluten free, lactose free

Aloo Matar Cauliflower, Potato and Pea Curry

Served with Turmeric Infused Rice \$28

- vegetarian, vegan, gluten free and lactose free

Zucchini and Carrot Fritters with Mint Yoghurt

Served with a Baby Spinach and Red Onion Salad \$28

- vegetarian

Cannelloni filled with Three Cheeses, Spinach, Garlic and Lemon \$28

- vegetarian

Sweet Potato and Leek Roulade with Rocket Salad \$28

- vegetarian

Roasted Onion, Feta and Kalamata Olive Tart on a bed of Wilted Spinach \$28

- vegetarian

Vegetable Gratin with Seasonal Green Vegetables and Hollandaise Sauce \$28

- vegetarian

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## dessert

please select one for a plated set menu or two for alternate service

Chocolate Sticky Date Pudding with Butterscotch Sauce \$17

Berry Brûlée Cheesecake with Orange Glaze \$17

Individual Pavlovas with Fruit Salsa \$17

Bushlava drizzled with Honey and served with Cream \$17

*(An Alice Springs twist on a favourite with local dates, nuts and wattle seed)*

Berry Roulade with Fresh Cream \$17

Passionfruit Curd Tart \$17

Summer Fruit Mille-Feuille \$17

Individual Chocolate Mousse Tarts with Biscotti Wafer \$17

Chefs Tasting Plate such as \$19

Chocolate Cherry Hazelnut Fudge

Chocolate Mousse Profiterole

Mango Sorbet

Mini Berry Meringue Parfait

### Cheese and Fruit Platter Options (price per person)

Individual Cheese Plate \$16

Cheese Platter for the Table \$14

Coffee Buffet Cheese or Fresh Fruit Platter \$13

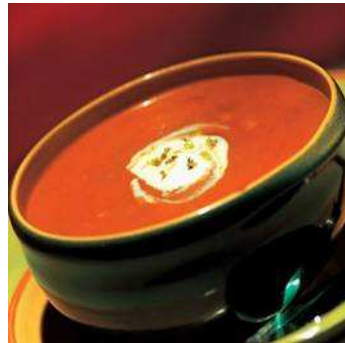
Coffee Buffet Cheese or Fresh Fruit Platter served in conjunction with dessert \$8

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## SOUP

select one item  
\$13.50 per person

Italian Minestrone

Cream of Tomato with a hint of Akudjura

Asian Wonton with Spring Onions

Chinese Chicken and Sweet Corn

Indian Dahl Soup Flavoured with Curry Leaf

Thai Roasted Pumpkin, Coriander and Coconut Cream

## cold creations

suited for lunch - select three items  
\$21 per person

Pumpkin, Sweet and Baby Spinach Frittata

Selection of Cold Cuts such as Tandoori Chicken, Beef, Ham and Salami

Assorted Sushi with Wasabi and Soy Dip

Baby Spinach, Pumpkin, Feta, and Pine Nut Salad

Chicken Caesar Salad with Garlic Croutons

Warm Chicken Avocado Salad with Honey Mustard Dressing

Tuna Nicoise Salad with Beans, Olives, Egg and Potato

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## salads

select three items  
\$14 per person

Mediterranean Mixed Leaf Salad

Penne Pasta with Sun-dried Tomato, Basil and Feta

Creamy Crushed Potato with a Cracked Pepper and Green Onion

Chinese Cabbage and Crispy Noodle Salad with Sesame Seed Dressing

Mediterranean Green Bean, Feta, Sun-dried Tomato, and Kalamata Olives

Couscous Salad with Sweet Potato, Chickpea, White Bean and Red Onion

Mixed Leaf, Mango, Spanish Onion and Cucumber Salad

Lentil Salad with Feta, Cucumber, Mint and Parsley

## carvery

select one item to be served with mains  
\$11.50 per person

Moroccan Spiced Roast Lamb

Rare Roast Beef Sirloin with Cabernet Jus

Roast Loin of Pork with Balsamic Jus

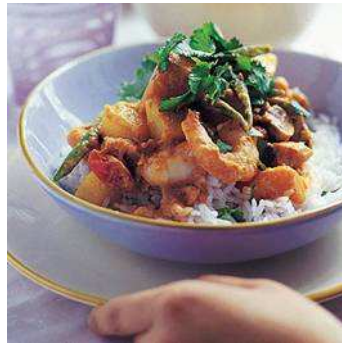
Orange Glazed Baked Ham

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## mains

option one	\$29 per person	three hot dishes
option two	\$33 per person	two hot dishes and one seafood dish
option three	\$39 per person	two hot dishes and two seafood dishes

### Hot Dishes

Braised Shiraz Beef with Onion Marmalade

Indian Butter Chicken with Mint Yoghurt Sauce

Penne Pasta with Spicy Chorizo Sausage in Roma Tomato and Basil Sauce

Traditional Indian Lamb Curry, Raita, Sambals and Pappadums

Mild Thai Red Chicken Curry with Kaffir Lime Leaves

Honey Lemon Chicken Wings

Succulent Roast Pork with Spiced Apple and Prune Compote

Indian Meat Balls in a Korma Curry Sauce

Garlic and Rosemary Infused Roast Lamb

Vegetable Korma Curry with Chick Peas

Penne Rigate, Baby Spinach, Roasted Peppers and Basil Pesto

Vegetarian Nasi Goreng

Vegetable Gratin of vegetables such as Sweet Potato, Zucchini, Red Pepper and Spinach

Marinated Tofu and Asian Vegetable Stir Fry

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## *main(s)* ... continued

### Hot Dishes... continued

Char-grilled Kangaroo Fillet with Quandong Jus

Braised Kangaroo Pie with Wattle Seed Dukkah Pastry Crust

Camel or Kangaroo Rogan Josh Meatballs with Raita, Sambals and Pappadums

Barramundi with Desert Lime Gremolata

### Seafood

Prawns in a Creamy Garlic and White Wine Sauce

Thai Marinated Garlic Calamari

Barramundi with a Caper Macadamia Dill Crust

Baked Perch Fillets with Caper and Lemon Cream

Smoked Salmon Fettuccine with Fennel Sauvignon Blanc Cream

Spanish Style Spicy Prawn and Squid Penne

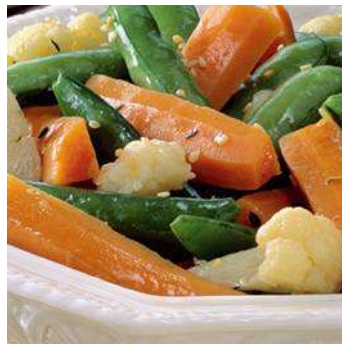
Fish Pie with Blue Cheese Cream Sauce

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## side dishes for mains

select three (3) items  
(included with dishes chosen from mains)

### Potato / Rice

Roast Gourmet Potatoes, Sea Salt and Cracked Pepper

Garlic Sweet Potato Mash

Creamy Garlic Potato Mash

Garden Vegetable Risotto

Potato Au Gratin with Parmesan Crust

Mediterranean Couscous with Chickpeas and Garden Vegetables

Fragrant Jasmine Rice

Turmeric, Raisin and Lemon Steamed Rice

### Vegetables

Garlic Stir-fry Asian Vegetables

Ratatouille of Eggplant, Zucchini and Sweet Peppers

Cinnamon Roasted Pumpkin, Cauliflower, Cream and Cheddar Bake

Glazed Steamed Market Vegetables

Julienne of Carrot with Honey Orange Sesame Glaze

Medley of Roasted Root Vegetables with a Garlic Balsamic Glaze

Minted Peas with Caramelized Onion

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## dessert

option one \$13 per person - chefs choice of dessert with a tea and coffee buffet

option two \$16 per person - select two desserts, accompanied with a tea and coffee buffet

Cheesecake with Summer Berry Coulis

Lemon Meringue Squares

Caramel Slice with Whipped Cream

Fresh Fruit Pavlova with Passionfruit Glaze

Chocolate Torte with Warm Chocolate Sauce

Traditional Apple Crumble with Custard

Pineapple Upside Down Cake with Toffee Sauce

Sour Cream Cherry Cake

Mixed Berry Trifle

Baked Lemon Pudding with Vanilla Yoghurt and Berries

### Cheese Platter Options (price per person)

Coffee Buffet Cheese Platter \$13

Coffee Buffet Cheese Platter served in conjunction with dessert \$8

### Fresh Fruit Platter Options (price per person)

Coffee Buffet Fresh Fruit Platter \$13

Coffee Buffet Fresh Fruit Platter served in conjunction with dessert \$8

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### Menu Inclusions

- Madigans Function Room Venue Hire.
- All banquet and buffet menus include freshly baked bread, table linen, cutlery, crockery and table decorations.
- Tea and coffee is included with dessert selection.
- One display menu is included for the buffet and two table menus for a banquet menu. Additional menus are available at a fee of \$2 per menu.

### Dietary Requirements

Madigans Function Room is happy to provide special dietary meals such as vegetarian, vegan, lactose and gluten-free options for catering events. Some menu items are gluten free and lactose free, please discuss your requirements with the Event Manager. If meals of this type are required, Madigans must be informed 48 hours prior to the event taking place.

### Equipment

Madigans offers the following complimentary services:

- Sound system with cordless microphone
- Lectern (on request)
- Data projector & screen are available for hire at \$80.

All audio visual and electrical equipment provided by Madigans does not include technical support. If technical support is required an external audio visual company is recommended.

### Some Points to Note

- For dinner functions, doors and bar open from 6pm for all banquet, buffet and barbecues. Maximum of a six hour function.
- For lunch functions, doors and bar open from 11.30pm for all banquet, buffet and barbecues. Maximum of a three hour function.
- Minimum of thirty guests for all menus
- Prices are effective 1 April 2009 to 31 March 2010.
- Within this period, Madigans reserves the right to alter prices.
- All prices quoted are GST inclusive.
- Menu selection to be confirmed a minimum of 14 days prior to your event.
- Madigans reserves the right to substitute ingredients according to seasonal availability.
- Price on application for guests choice from two pre-selected banquet dishes.
- Please refer to Wildlife Park Services Terms and Conditions for the complete terms.