

## **American Hotel Echuca Events Package**

*We can cater for any group up to 160 people  
& pride ourselves in providing great food, booze & stellar service  
for your special event.*

*We have a vast range of catering options available to suit all your needs  
& we make it our mission to give you the greatest experience.*

*We can tailor our packages to your specific requirements  
to make the event uniquely yours.*

*Come on down to eat, drink & play... The American way*



## *american hotel venue breakdown*

*We at the American Hotel love nothing more than providing quality food and beverage accompanied with stellar service. We do what we do for the smiles on our customers faces & beautiful memories that we help create.*

*Venue hire fee starting from \$150*

*the american rooftop.... perfect for stand-up cocktail events, enjoy our premium beverage offer + an extensive selection of canape options on our grassed decking area, you won't find a better place to sit and watch the sun go down, what are you waiting for*



*the apartment.... lovely, secluded area which is perfect for all occasions, enjoy the luxury of your own private bar, suited for 20 guests for sit down dinners, can fill out to 80 for stand up cocktail events, easy access to your own toilet space*



*the rooftop lounge.... can seat up to 100 guests, beautiful open space, suits all occasions whether it's sit down or stand-up, includes private lounge bar with 20 taps to choose from, yes... 20,*



*the dining room... surround yourself with some classic wine vintages, can cater for up to 38 guests, best for sit down formal occasions, perfect for when you have the company card...*



*“Ate here on a cool winter day with a fantastic wood fireplace creating a warm and inviting atmosphere. Staff very friendly and accommodating.”*

*“Beautiful food! FANTASTIC service from the young man looking after our table thus place is 100% worth a visit if you are in Echuca you won't be disappointed.”*

## **american hotel food**

**mobile food....** canapés & finger food for the start of your event as your guests are arriving and settling or for a longer period with continuous food being offered throughout the whole event. either way these little nibbles are a winner

### **American Hotel Canape Menu 2019**

#### **Basics**

*Smoked brisket & brie arancini, honey aioli*

*Smoked sausage rolls, BBQ-tomato relish*

*Mini steak & leek pie*

*Mini spinach & brie quiche*

*Zucchini & sweet potato frittata with feta cheese*

#### **Sliders**

*Applewood smoked pulled pork, slaw, BBQ-bourbon sauce*

*Adobo marinated grilled chicken, guacamole, tomato salsa, aioli*

*Garlic-thyme roasted mushroom, feta, spinach, basil pesto*

#### **Mini Pita- served on housemade grilled pita bread**

*Pecan smoked beef brisket, pickled onion, guacamole, chimichurri*

*Roasted garlic & tomato, mozzarella, basil, parmesan*

*Maple smoked bacon, pineapple, mozzarella, napoli*

#### **Bruschetta- served on grilled garlic rub sourdough bread**

*Smoked tomato & basil salsa, parmesan*

*Garlic roasted wild mushroom, crumbled smokey blue cheese*

*Oak smoked pulled lamb, roasted capsicum, cucumber yoghurt, gremolata*

*Citrus cured ocean trout, black olive salsa, cucumber-lime mousse*

#### **Classics**

*Crunchy pork belly, apple-jicama slaw, chili-caramel sauce, crispy shallots, coriander*

*Smoked duck spring rolls, asian slaw, plum-tomato dipping sauce*

*Pork & prawn dumpling, asian slaw, sesame-lime soy sauce*

*Orange smoked chicken wings, sweet spicy chilli sauce*

### ***Desserts***

*White chocolate tart, raspberry compote*

*Cherry & chocolate macaroon*

*Coconut-vanilla tapioca pudding, mango coulis*

*Mini strawberry & merengue trifle*

*Vanilla ice cream sundae, burnt marshmallow, chocolate fudge*

### ***cheese***

*Cheese platters are available for purchase as well at an additional cost of \$10 per person. This will include 30g of cheese in total including crackers. The cheeses provided are; blue cheese, soft cheese and hard cheese.*

*We as hospitality professionals understand the love for good food, so we provide an extra 10% of each items total quantity purchased... free of charge... just in case you really like an item, you can have another one without anyone having to miss out!*

### ***the fun part... prices***

***Premium; 12 items | \$48 pp | 4-5 hours***

***Gold; 9 items | \$36 pp | 3-4 hours***

***Silver; 6 items | \$24 pp | 2-3 hours***

***Bronze; 4 items | \$16 pp | 1-2 hours***



## **American Life Celebration Menu**

*Celebrate the life of your loved ones & give them the send off they deserve*

### **Basics**

*Smoked brisket & brie arancini, honey aioli*

*Smoked sausage rolls, BBQ-tomato relish*

*Mini steak & leek pie*

### **Bruschetta- served on grilled garlic rub sourdough bread**

*Smoked tomato & basil salsa, parmesan*

*Oak smoked pulled lamb, roasted capsicum, cucumber yoghurt, gremolata*

*Citrus cured ocean trout, black olive salsa, cucumber-lime mousse*

### **Slider**

*Applewood smoked pulled pork, slaw, BBQ-bourbon sauce*

### **Classics**

*Crunchy pork belly, apple-jicama slaw, chili-caramel sauce, crispy shallots, coriander*

*Smoked duck spring rolls, asian slaw, plum-tomato dipping sauce*

*Pork & prawn dumpling, asian slaw, sesame-lime soy sauce*

*Orange smoked chicken wings, sweet spicy chilli sauce*

### **Desserts**

*Cherry & chocolate macaroon*

*Mini strawberry & merengue trifle*

*Vanilla ice cream sundae, burnt marshmallow, chocolate fudge*

### **Prices for Canape Items**

*Premium \$40pp - 10 canapés*

*Gold \$32pp - 8 canapés*

*Silver \$20pp - 5 canapés*

*Bronze \$16pp - 4 canapés*

## **The Celebration Essentials**

### **Sandwiches**

*Roast Chicken, Mayo, Rocket, Red Onion, Parmesan*

*Curried Egg, Aioli, Parsley, Lettuce*

*Tomato, Sliced Ham , Tasty Cheese*

*sliced roast beef, pickles, tasty cheese, tomato, relish*

### **Prices**

*\$60 per Sandwich Platter*

*40 points per platter*

### **Scones**

*house baked scones, raspberry jam, whipped cream*

### **Prices**

*\$30 per platter*

*20 scones per platter*

### **Tea and Coffee Station**

*\$60*

*We as hospitality professionals understand the love for good food, so we provide an extra 10% of each items total quantity purchased... free of charge... just in case you really like an item, you can have another one without anyone having to miss out!*



**american hotel feasting menu 2019**

*perfect for sharing style feasts, offering fantastic variety to suit all needs*

*2 course - \$59pp*

*3 course - \$69pp*

**entrée:**

*-- choice of 3 items*

**crunchy pork belly**

*-twice cooked pork, pickled apple & jicama slaw, mizuna, chilli caramel sauce, crispy shallots, coriander*

**ancient grains salad**

*-quinoa, lentil, black rice, roasted pumpkin, chilli roasted cauliflower, blackened broccoli, chickpea, dehydrated grapes, mint, mizuna, harissa, dill yoghurt, pepitas*

**chilli lemon pepper calamari**

*-chilli flake salt, lemon crema, mizuna & spring onion tossed in red wine dressing, lemon cheek*

**cured trout & noodle salad**

*-citrus cured ocean trout, rice noodle, pickled cucumber, red onion, spring onion, bean shoots, coriander, yuzu-miso dressing*

**cherry wood smoked chicken & avocado salad**

*-tomato, onion, capsicum, meredith feta, mizuna, lime-chilli dressing*

**smoked duck croquette**

*-cherry wood smoked pulled duck, potato, served with onion, slaw, sweet & spicy plum relish*

**mains:**

*-- choice of 3 items*

**crispy skin tasmanian salmon**

*pan seared, wilted spinach, cherry tomato, lemon cheek*

**murray pure scotch fillet**

*grilled medium, roasted mushrooms, steamed greens, red wine jus*

**cherry wood smoked ½ duck**

*soft polenta, steamed bokchoy, cherry-bourbon sauce*

**pecan smoked salt bush lamb**

*warm grains salad, roasted capsicums, dill yoghurt*

**apple wood smoked baby back pork ribs**

*grilled corn, slaw, chilli-maple glaze*

**wild mushroom gnocchi**

*house made gnocchi, roasted beetroot, parmesan-thyme cream*

**complimentary sides:**

***rosemary roasted potato chats***

***mesculin salad, cherry tomato, red onion, cucumber tossed in red wine dressing***

**desserts:**

*--choice of 3 items*

***white chocolate tart, raspberry compote***

***cherry & chocolate macaroon***

***coconut-vanilla tapioca pudding, mango coulis***

***mini strawberry & merengue trifle***

***vanilla ice cream sundae, burnt marshmallow, chocolate fudge***

***rocky road slice, double cream***

***chocolate & hazelnut brownie, mixed berry compote***



## **Smoked BBQ Buffet Menu**

### *bread*

*garlic rub grilled sourdough*

### *salads*

*potato salad- roasted & crushed potato chat, bacon, onion, parmesan, rocket*

*coleslaw- cabbage, carrot, onion, jalapeno, coriander, maple aioli*

*salad- mixed salad, onion, cherry tomato, corn, cucumber, fennel, red wine dressing*

### *meats*

*apple wood smoked baby back pork ribs*

*pecan smoked black angus beef brisket*

*oak smoked riverina chunk pulled lamb shoulder*

*cherry wood smoked chicken*

### *sides*

*grilled corn, butter, grated reggiano*

*smooth grits*

*steamed greens*

### *condiments*

*tomato sauce | BBQ sauce | chimichurri | caramelized onion | tomato relish*

### *desserts*

*rocky road slice, double cream*

*hazelnut & chocolate brownie slice, chocolate fudge,*

*lemon tartlet, soft merengue*

### *cheese platter*

*triple brie – France (soft)*

*comte- France (hard)*

*smokey blue- USA (blue)*

*served with quince paste, muscatels, strawberry, crackers*

*Breads | bbq | salads – 55pp*

*desserts- 9/pp*

*cheese platter- 7.5/pp*

**Alternative drop**

***chef's alternate....a choice of 2 dishes for either 2 or 3 courses,  
served alternately to the table. you can add extras to this menu...***

**Entrée**

**ancient grains salad**

*quinoa, lentil, black rice, roasted pumpkin, chilli roasted cauliflower, blackened broccoli,  
chickpea, dehydrated grapes, mint, mizuna, harissa, dill yoghurt, roasted pepitas*

**crunchy pork belly**

*creole spiced twice cooked pork, pickled apple & jicama slaw, mizuna, chilli-caramel sauce*

**cured trout & noodle salad**

*citrus cured ocean trout, rice noodle, pickled cucumber, red onion, spring onion, bean shoots,  
coriander, yuzu-miso dressing*

**cherry wood smoked chicken & avocado salad**

*tomato, corn, red onion, capsicum, meredith feta, mizuna, lime-chilli dressing*

**mains**

**wild mushroom gnocchi**

*house made gnocchi, wild mushrooms, roasted beetroot, spinach, parmesan-thyme cream,  
mushroom dust*

**pecan smoked salt bush lamb**

*smooth polenta, steamed greens, gremolata, dill yoghurt, onion & rosemary sauce*

**orange smoked ½ chicken**

*smooth polenta, steamed greens, pickled onion, thyme smoked butter gravy, coriander*

**apple wood smoked baby back pork ribs**

*smooth polenta, grilled corn, slaw, chilli-maple glaze, coriander*

**murray pure scotch fillet**

*served medium with roasted chats, thyme-garlic roasted mushroom, steamed greens, red wine  
jus*

**dessert**

**fried apple pie**

*toffee-bourbon sauce, vanilla ice cream, cinnamon sugar*

**caramelized banana split**

*dehydrated brownie, butterscotch sauce, chocolate ice cream*

**mini doughnuts**

*warm doughnuts, vanilla ice cream, white chocolate caramel sauce, caramelized pistachio*

*Alternate Drop Package Prices*

**2 courses (entree or dessert + main)- \$49**

**3 courses (entrée + main + dessert)- \$59**

**4 courses (canape's + entrée + main + dessert)- \$69**



**american hotel beverage packages...**

*Note to guest*

*No Tap Beer in Apartment - All beer served in stubbies*

*SILVER - \$30pp*

*2 hours*

*sparkling*

*DARLEY 'the foal' n.v. | **sparkling brut** | south eastern, vic*

*white*

*MOUNT VERNON | '18 | **sauvignon blanc** | marlborough, nz*

*MOFRO WINES | '17 | **semillon chardonnay** | perricoota, nsw*

*MONTEVECCHIO | '14 | **moscato** | heathcote, vic*

*reds*

*KENNEDY | '17 | 'henrietta' **shiraz** | heathcote, vic*

*MOUNT MACLEOD | pinot noir | gippsland, vic*

*beers*

*XXXX gold*

*Iron jack*

*Carlton draught*

*Carlton dry*

*+*

*soft drinks & juices*

*\*\* subject to vintage availability \*\**

**american hotel beverage packages...**

**GOLD - \$55pp**

**3 hours**

*sparkling*

*DARLEY 'the foal' | n.v | **sparkling brut** | south eastern, vic  
BOX GROVE | '18 | **prosecco** | nagambie, vic*

*white*

*MOUNT VERNON | '18 | **sauvignon blanc** | marlborough, nz  
MOFRO WINES | '17 | **semillon chardonnay** | perricoota, nsw  
MONTEVECCHIO | '14 | **moscato** | heathcote, vic  
XANADU | '17 | **chardonnay** | margaret river, s.a  
PIZZINI | '18 | **pinot grigio** | king valley, vic*

*red*

*KENNEDY | '17 | 'henrietta' **shiraz** | heathcote, vic  
MOUNT MACLEOD | *pinot noir* | gippsland, vic  
JJ HAHN | '17 | **cabernet sauvignon** | barossa, s.a - s.a  
GAPSTED 'hidden story' | '17 | **merlot** | alpine valley, vic*

*beers*

*Xxxx gold*

*Iron jack*

*Carlton draught*

*Carlton dry*

*Corona*

*Great northern*

*Furphy*

+

*soft drink & juices*

*\*\* subject to vintage availability \*\**

**american hotel beverage packages...**

**Premium - \$65pp**

**3 hours**

*sparkling*

*2007 yarrabank brut cuvee, yarra valley, vic*

*white*

*2011 seresin sauvignon blanc, marlborough, nz  
2008, yering station chardonnay, yarra valley, vic*

*2010 flynns wines viognier, heathcote, vic*

*2011 montevecchio moscato, heathcote, vic*

*red*

*2011 yering station 'ed' pinot noir rose, yarra valley, vic*

*2010 pizzini sangiovese, king valley, vic*

*2010 flynns 'lewis road', shiraz, heathcote, vic*

*2012, seville estate 'the barber', pinot noir, yarra valley, vic*

*beers*

*all draught beer inclusive of cider and canadian club*

*+*

*soft drinks and juices*

*\*\* subject to vintage availability \*\**

*further beverage options...*

*charged on consumption, paid at the conclusion of the event.*

*tailor made options are available on request.*

*If you are at all interested in booking a live entertainer for your event please enquire through [eventsmanager@americanhotelechuca.com.au](mailto:eventsmanager@americanhotelechuca.com.au) and we can organise a quote for you.*

*If any of our catering options seem unclear in any way, PLEASE do not hesitate to contact our events manager at [eventsmanager@americanhotelechuca.com.au](mailto:eventsmanager@americanhotelechuca.com.au) or contact us at 5480 0969. Our friendly staff at the American Hotel make it their mission to ensure your needs are met.*



*Thanks again for thinking of us & trusting us to deliver your event.*

*Regards,  
The American Hotel Team*