

Members Dining Room Booking Form



WELCOME TO THE 2019 Match – AUSTRALIA v SRI LANKA

LUNCH – DAYS 1, 2 & 3 – 11.00am

A la carte dining

DINNER – DAY 3 – 5.00pm

A la carte dining

BUFFET LUNCH– DAY 4 – 12.00pm

\$75 per adult, \$50 under 12yrs old,

Incorporating the 50 year Member presentation

DINNER PACKAGE – DAYS 1 & 2

5pm \$140 adult, \$85 12yr – 18yr, \$50 under 12yrs

Guest speaker - three course meal & two hour beverage package

Day 1- MC Steve Haddan with guest speaker- Darren Lehmann

Day 2- MC Steve Haddan with guest speaker- David Gower

Please nominate the number attending each dining session, make menu selections and advise of any dietary requirements.

A la carte Dining		OPTION 1 Entrée & Main \$60.50	PAX <input type="checkbox"/>	OPTION 2 Main & Dessert \$60.50	PAX <input type="checkbox"/>	OPTION 3 Entrée, Main & Dessert \$72.50	PAX <input type="checkbox"/>
		Entrée		Main		Dessert	
Lunch Day 1 Thursday 24 th		Confit duck, apple & celeriac remoulade, shaved cucumber, pickled cherries & blackberry jus		<input type="checkbox"/> Barramundi		<input type="checkbox"/> Yuzu Tart	
			<input type="checkbox"/> Lamb		<input type="checkbox"/> Cheese		
Lunch Day 2 Friday 25 th		Slow braised pork belly, Asian vegetable herb slaw, crispy wonton & Char Sui dressing		<input type="checkbox"/> Chicken		<input type="checkbox"/> Chocolate Tart	
			<input type="checkbox"/> Eye Fillet		<input type="checkbox"/> Cheese		
Lunch Day 3 Saturday 26 th		Whiskey smoked salmon, ancient grain saffron pearl salad, watercress, lemon & dill crème fraiche		<input type="checkbox"/> Chicken		<input type="checkbox"/> Flourless chocolate cake	
			<input type="checkbox"/> Lamb		<input type="checkbox"/> Cheese		
Dinner Day 3 Saturday 26 th		Slow braised pork belly, Asian vegetable herb slaw, crispy wonton & Char Sui dressing		<input type="checkbox"/> Chicken		<input type="checkbox"/> Chocolate Tart	
			<input type="checkbox"/> Eye Fillet		<input type="checkbox"/> Cheese		
BUFFET Lunch Day 4 Sunday 27 th	PAX <input type="checkbox"/>	Please see attached menu					

DINNER PACKAGE commences from 5.00pm				
	PAX	Entrée	Main	Dessert
Dinner Package Day 1 Thursday 24 th	<input type="checkbox"/>	Queensland prawns, citrus, fennel, horseradish, pistachios & sorrel	<input type="checkbox"/> Beef Cheeks	<input type="checkbox"/> Strawberry Pannacotta
			<input type="checkbox"/> Chicken Breast	<input type="checkbox"/> Cheese
Dinner Package Day 2 Friday 25 th	<input type="checkbox"/>	Confit duck, apple & celeriac remoulade, shaved cucumber, pickled cherries & blackberry jus	<input type="checkbox"/> Barramundi	<input type="checkbox"/> Yuzu Tart
			<input type="checkbox"/> Lamb	<input type="checkbox"/> Cheese
Dietary/additional requirements				

MEMBER PAYMENT DETAILS

Member Name:

Member Number:

Email:

Mobile:

Master Card

Visa

Diners

Amex

Credit card number:

Expiry date:

Name on card:

Date:

Signature:

TERMS & CONDITIONS

- a. To submit a booking your Gabba Membership account must be financial.
- b. MDR attendees must have a valid Gabba Member card or Members Daily Guest ticket to gain access to the MDR.
- c. No reserved seats will be offered with MDR bookings. Seats should be claimed prior to attending the MDR function
- d. All bookings will only be accepted via completion of this form and returned via email, fax (07) 3217 4639 or post
- e. No phone reservations will be accepted
- f. All payments made by credit card will incur a surcharge. VISA 1.6%, MasterCard 1.25%. AMEX & Diners will incur a 2.5%
- g. All bookings will be charged on Monday 21st January 2019. No refunds will be given after this date.
- h. All guests attending lunches will need to vacate the room by 2.00pm for the Dinner reset
- i. By returning this booking form, I confirm I have read and understand the Terms and Conditions contained in this booking form

Lunch Day 1 - A la carte

Entrée:

Confit duck, apple & celeriac remoulade, shaved cucumber, pickled cherries & blackberry jus

Main Course:

Oven roasted barramundi, dill potato, shaved fennel salad & salsa verde

Or

Roasted rack of lamb, skordalia, Dutch carrots, baby beetroots & seeded mustard jus

Dessert:

Yuzu tart, baby meringues, segmented citrus salad & lemon sorbet

Or

Australian cheeses with fig paste & wafer biscuits

Day 1 Dinner Package:



Entrée, Main and Dessert designed by
Will Cowper of Otto Restaurant

Entrée:

Queensland prawns, citrus, fennel, horseradish, pistachios & sorrel

Main Course:

Braised beef cheek, parsnip, mushrooms, charred brocolini

Or

Thyme & garlic pan seared chicken breast, creamed leek pilaf, cherry tomato, green olive salsa & sweetcorn cream

Dessert:

Strawberry Panna cotta, Amoretti biscuits, yoghurt gelato

Or

Australian cheeses with fig paste & wafer biscuits

Lunch Day 2 - A la Carte

Entrée:

Slow braised pork belly, Asian vegetable & herb slaw, crispy wonton & Char Sui dressing

Main Course:

Thyme & garlic pan seared chicken breast, creamed leek pilaf, cherry tomato, green olive salsa & sweetcorn cream

Or

Queensland beef fillet, spinach & potato rosti, buttered broccolini, crispy leek, jus

Dessert:

Belgian chocolate tart, summer berry compote, almond tuile & vanilla bean gelato

Or

Australian cheeses with fig paste & wafer biscuit

Day 2 Dinner Package

Entrée:

Confit duck, apple & celeriac remoulade, shaved cucumber, pickled cherries & blackberry jus

Main Course:

Oven roasted barramundi, dill potato, shaved fennel salad & salsa verde

Or

Roasted rack of lamb, skordalia, Dutch carrots, baby beetroots & seeded mustard jus

Dessert:

Yuzu tart, baby meringues, segmented citrus salad & lemon sorbet

Or

Australian cheeses with fig paste & wafer biscuits

Lunch Day 3 - A la carte

Entrée:

Whiskey smoked salmon, ancient grain & saffron pearl salad, watercress, lemon & dill crème fraiche

Main Course:

Thyme & garlic pan seared chicken breast, creamed leek pilaf, cherry tomato, green olive salsa & sweetcorn cream

Or

Roasted rack of lamb, skordalia, Dutch carrots, baby beetroots & seeded mustard jus

Dessert:

Flourless chocolate cake, Belgian chocolate mousse, fresh berries & coffee almond ice cream

Or

Australian cheeses with fig paste & wafer biscuits

Day 3 Dinner A la Carte

Entrée:

Slow braised pork belly, Asian vegetable & herb slaw, crispy wonton & Char Sui dressing

Main Course:

Thyme & garlic pan seared chicken breast, creamed leek pilaf, cherry tomato, green olive salsa & sweetcorn cream

Or

Queensland beef fillet, spinach & potato rosti, buttered broccolini, crispy leek, jus

Dessert:

Belgian chocolate tart, summer berry compote, almond tuile & vanilla bean gelato

Or

Australian cheeses with fig paste & wafer biscuits

Day 4 – Buffet Lunch

Hot Section

Roasted organic lamb leg, seeded mustard jus & crispy sage

Thai grilled chicken breast with sautéed Asian greens

Roasted beef sirloin, parsnip puree, caramelised onion & mushroom sauce

Herb roasted seasonal vegetables with salsa verde

Chargrilled sweetcorn, tomato & citrus salsa

Cold Section

Greek salad, baby tomatoes, feta, Kalamata olives & balsamic dressing

Creamy potato salad with bacon, spring onions & green peas

Queensland King prawns, lemon & cocktail sauce

Smoked salmon with shaved fennel & lemon dill crème fraiche

Freshly baked bread rolls & butter

Dessert

Trio of Australian cheeses, dried & fresh fruits, quince paste & crackers

Mini Belgian chocolate mousse cups, fresh seasonal berries