



Function and Event Menus Spring 2017

Breakfast

Minimum 30 people

Continental Breakfast

Assorted Yoghurts and an Array of Cereals Muesli

Assorted Muffins, Croissants and Danishes

Sliced Fresh Seasonal Fruit Platter

Selection of Preserves and Honey

Freshly Brewed Coffee and Tea

\$18.50 per person

Buffet Breakfast

An array of Cereals and Muesli

Assortment of Natural and Fruit Yoghurts

Scrambled Eggs, Breakfast Sausages,

Crispy Bacon, Grilled Tomatoes, Sautéed

Mushrooms and Hash Browns

Assorted Muffins, Croissants and Danishes

Assorted Breads from our Bakery

Selection of Preserves and Honey

Sliced Fresh Seasonal Fruit Platter

Freshly Brewed Coffee and Tea

\$30.00 per person

Coffee Breaks

Minimum 20 people

Option 1 – \$5.00 Freshly Brewed Coffee and Tea with Cookies

Option 2 - \$9.00

Freshly Brewed Coffee and Tea with **one choice** of the following:

Old Fashion Choc Brownie

Assorted Danish Pastries

Scones with Jam and Cream

Mini Muffins

Club Sandwiches

Cake Slices

Fruit Salad Cup and Natural Yoghurt

Additional choices \$4@

Option3 - \$10.00

Freshly Brewed Coffee and Tea

Gluten Free Slices



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Lunch Breaks

Minimum 20 people

Option 1 – \$15.00 per person

- Assorted Club Sandwiches · Fish Cocktail
- Prawn Cutlets · Mini Quiches
- Chicken Skewers · Vegetarian Samosa
- Tea and Coffee

Option 2– \$20 per person

- Gourmet Wraps with Assorted Fillings
- California Sushi Rolls
- Salmon Sushi Rolls
- Garden salad
- Fresh Fruit and Cheese Platter
- Tea and Coffee

Mini Buffet

\$30 per person

Lunch only, minimum 30 people

- Chef's Special Hot Dish served with Fried Rice or Stir-fried Noodles
- Chef's Special Pasta Dish
- Caesar Salad
- Garden Salad
- Chicken Skewers
- Vegetarian Samosa
- Mini Quiches
- Cocktail Spring Rolls
- Fresh Fruit and Cheese Platter
- Dinner Rolls
- Tea and Coffee



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Cocktail Suggestions

Minimum 20 person 5 items

Hot Selections

Tempura Fish Cocktail with Tartare
Prawn Cutlet with Sweet and Sour
King Island Gourmet Petite Pie and Sausage Roll
Chicken or Beef Skewer with Peanut Sauce
Thai Fish Cake
Gourmet Mini Quiche
Mini Vegetarian Quiche
Cocktail Vegetarian Spring Roll and Samosa
Falafel with Yoghurt Dipping Sauce
Italian Meat Balls with Provencale Sauce
Tempura Prawn with Japanese Dipping Sauce
Mini Pizza
Vegetarian Curry Puff
Mini Wonton with Prawn Consommé and Coriander
Potato Wedge with Sweet Chilli and Sour Cream
All above \$4.00 @ item

Steamed Har Gow with Soy Sesame Dipping Sauce
Steamed Siu Mai with Soy Sesame Dipping Sauce
Salt and pepper squid with Garlic Aioli
Salt and Pepper Prawn
Crispy Chicken Wing with Sweet Chilli
BBQ Pork and Creamed Leek Tartlet
Scrambles Egg and Blueswimmer Crab Tartlet
Peking Duck and Caramelized Onion Tartlet
Roast Vegetable and Fetta Tartlet
BBQ Prawn Skewer
Brioche Slider
All above \$6.00 @ item



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Cocktail Suggestions

Minimum 20 person 5 items

Cold Selections

Tomato and Basil Bruschetta

Nori Roll with Soya Sauce and Wasabi

Peeled King Prawn with Lime and Coriander Dressing

Prosciutto Wrapped Melon Ball Skewer

Fresh Salmon Sushi Roll

Smoked Salmon, Cream Cheese and Pearls

Club Sandwiches with Assorted Fillings

All above \$4.00 @ item

Sydney Rock Oyster with Salmon Roe, Wasabi Soy Dressing

Gourmet Wrap with Assorted Fillings

Fresh Fruit and Cheese Platter

Antipasto

All above \$6.00 @ item



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Standard Buffet Menu

\$44 per person – Minimum 50 adults

HOT DISHES (your choice of two dishes)

Chicken Stroganoff	Fish Fillet with Sweet Corn Sauce
Honey Soy Chicken Pieces	Teriyaki Chicken
Chicken Curry	Penne Bolognese
Mongolian Beef	Chicken with Pesto Cream Sauce
Beef Stroganoff	Pork and Asian Vegetable with Chilli Garlic Sauce
Beef with Black Bean	Indian Butter Chicken
Vegetarian Lasagne	Thai Green Curry Vegetable

Served with Fried Rice or Egg Noodles

CARVERY

Leg of Pork
Leg of Lamb
Roast Beef

Served with Baked Potatoes and Baked Pumpkin

COLD MEAT PLATTER

Leg Ham
Corned beef
Salami

FRESH SALADS

Creamy Potato
Caesar
Greek Salad with Olive and Fetta
Garden
Fresh Fruit

DESSERTS

Pavlova
Cheesecake

Menu also includes fresh bread rolls, coffee, a selection of teas and after-dinner mints

Add an assortment of canapés to be served on arrival – \$4.00 per person

Extras:

Appetiser Platters: Please refer to separate section

Fresh King Prawns and/or Oysters: Market Price



Function and Event Menus Spring 2017

Premium Buffet Menu Package

\$52 per person – minimum 40 adults

HOT DISHES (your choice of four dishes from the items below or select from the Standard Buffet Menu hot dish selections)

Thai Chilli Chicken	Grilled Barramundi Fillet with Creamy Caper Sauce
Chicken a la King	Chicken with Tomato, Olive and White Wine Sauce
Sate Beef	Stir-fry Beef with Chilli Paste and Fresh Basil
Beef Lasagne	Spicy Indian Chicken and Mango Curry
Penne Boscaiola	Spinach and Ricotta Ravioli
Beef Stroganoff	Beef Ravioli with Tomato Basil Sauce
Curry King Prawns	Chicken Ravioli with Creamy Mushroom Sauce
Sweet and Sour Pork	Beef with Honey Pepper Sauce
Special Combination	Garlic King Prawn

Served with Fried Rice and Noodles

CARVERY (your selection of three carvery items)

Leg of Pork
Leg of Lamb
Roast Beef
Leg of Ham

Served with Baked Potatoes and Baked Pumpkin

COLD MEAT PLATTER

Leg Ham
Smoked Turkey Breast
Corned Beef
Salami

FRESH SALADS

Caesar with Chicken
Creamy Potato
Greek Salad with Olive and Fetta
Avocado and Prawns
Garden
Fresh Fruit

DESSERT

A selection of Tortes, Creme Brulee, Double Choc Mousse and Pavlova
Menu also includes fresh bread rolls, coffee, a selection of teas and after-dinner mints

Add an assortment of canapés to be served on arrival – \$4.00 per person

Extras:

Appetiser Platters: Please refer to separate section

Fresh King Prawns and/or Oysters: Market Price



Function and Event Menus Spring 2017

Deluxe Buffet Menu Package

\$56 per person – minimum 40 adults

HOT DISHES (your selection of four dishes)

Seafood Mornay

Penne Marinara

Indian Butter Chicken with Papadums

BBQ Pork Fillet

Veal Scaloppini with Mushroom Sauce

Thai Stir King Prawns with Chilli Paste and Basil

Lamb Korma

Served with fried rice, noodles and stir-fried vegetables

CARVERY (your choice of three carvery items)

Leg of Ham

Turkey

Beef in Mustard Crust

Leg of Lamb

Leg of Pork

Served with Baked Potatoes

COLD CUT

An Array of Meat Antipasto with Smoked Salmon and Cheese

Fresh King Prawns

FRESH SALADS

Caesar with Char-grilled Chicken

Prawn and Avocado

Baby Octopus and Rocket

Greek Salad

Garden Salad

Fresh Fruit

DESSERT

Mixed Berry Crème Brulee

Mango Panna Cotta

Individual Chocolate Mousse

Array of Tortes and Slices

Pavlova

Fresh Fruit

Menu also includes fresh bread rolls, coffee, a selection of teas and after-dinner mints

Add an assortment of canapés to be served on arrival – \$4.00 per person

Extras:

Appetiser Platters: Please refer to separate section



Function and Event Menus Spring 2017

Standard Set Menu Package

Two course \$46 per person – minimum 50 adults

Three course \$53 per person – minimum 50 adults

Select two items for each course to be served alternately.

Entrées

- Smoked Salmon, Mixed Leaf Lettuce, Onion, Tomato, Cucumber Salsa
- Antipasto Plate with Cured Meats, Grilled Vegetables, Marinated Olives and Bocconcini Cheese
- Caesar Salad with Grilled Chicken Breast and hard-boiled Egg
- Medley of Asian Entrée served with Sweet Chilli
- Indian Butter Chicken served with Saffron Rice
- Chicken and Wild Mushroom Vol AuVent
- King Prawn Cocktail
- Vegetarian Arancini served with Tomato Coulis (V)
- Seared Haloumi and Mediterranean Vegetable stack (V)
- Butternut Pumpkin soup with Crème Fraiche (V)

Main Courses

- Grilled Angus Scotch Fillet served with Creamy Dianne Sauce
- Pork Fillet wrapped with Bacon served with Wild Mushroom Sauce
- Roast Tandoori Lamb Rump served with Raita
- Grilled Barramundi Fillet served with Creamy Lemon Caper Sauce
- Roast Tuscan-spiced Chicken served with Hollandaise
- Roast Turkey and Leg Ham served with Cranberry Jus
- Traditional roast dinner with Red Wine Glaze
- Four Cheese Raviolone with Creamy Napolitana Pesto Sauce Topped with Shaved Parmesan (V)

All Main served with the following:

Choice of one:	AND	Choice of One
Roast Chat Potato		Steamed Seasonal Vegetable
Creamy Mash Potato		Fresh Garden Salad
Baked Potato Gratin		

Desserts

- Sticky Date Pudding served with Caramel Sauce and Vanilla Ice Cream
 - Boston Mud Cake served with Chantilly Cream and Raspberry Coulis
 - Chocolate Pudding with Coffee Anglaise
 - Baked N.Y. Cheesecake garnished with Strawberries
 - Individual Pavlova with Fresh Fruit and Passionfruit Sauce
 - Warm Plum Pudding with Brandied Anglaise
 - Fresh Fruit Plate served with Chantilly Cream and Mango Sorbet
- Dinner roll, after dinner mints plus tea and coffee included.

Add an assortment of canapés to be served on arrival – \$4.00 per person



Function and Event Menus Spring 2017

Deluxe Set Menu Package

Two course \$52 per person – minimum 40 adults

Three course \$59 per person – minimum 40 adults

Select two items for each course to be served alternately.

Entrées

- Thai Beef Salad with Lime and Sweet Chilli Dressing
- Smoked Salmon Timbale filled with Sautéed Leek and Pernod Cream
- Indian Butter Chicken served with Saffron Rice
- Pan-seared prosciutto wrapped scallops served on miniature Greek salad, balsamic glaze
- Moroccan-spiced Lamb with Feta, Baby Spinach and Sun-dried Tomato
- Seared Haloumi and Mediterranean Vegetable stack (V)
- Baked Tart of Roasted Vegetables and Fetta, Balsamic Glaze (V)
- Seafood Thermidor Vol au Vent topped with Cheese
- King Prawn and Avocado served with Cocktail Sauce
- Smoked Salmon and Avocado served with Cocktail Sauce
- Prawns and Avocado with Mango Salsa and Cocktail Sauce
- Tandoori Chicken with Pilau Rice and Papadum
- Caesar Salad with King Prawns and hard-boiled Egg
- Australian Seafood Chowder

Main Courses

- Grilled Salmon Fillet with Creamy XO Sauce
- Steamed Wild Barramundi Fillet with Ginger, Shallot, Soy Vinaigrette
- Char-grilled Beef Fillet, Forest Mushroom, Eschalot, Port Wine Confit
- Beef Fillet wrapped with Bacon, served with Roast Capsicum, Olive and Blue Brie
- Roast Lamb Rump with Pesto Sauce
- Pan-fried Veal Escallop stacked with Roast Capsicum, Eggplant, Salami topped with Napolitana & Mozzarella
- Pan-fried Veal Medallion with Mushroom and Pepper Cream Sauce
- Baked Chicken Supreme stuffed with Crab Meat and Brie served with Hollandaise

All Main served with the following:

Choice of one:	AND	Choice of One
Roast Chat otato		Steamed Seasonal Vegetable
Creamy Mash Potato		Fresh Garden Salad
Baked Potato Gratin		Ratatouille Vegetables

Desserts

- Tira Misu served with Chocolate Ice Cream
 - Warm Apple and Rhubarb Crumble with Macadamia Nut Ice Cream
 - Warm Chocolate Pudding served with Chocolate Fudge Sauce and Vanilla Ice Cream
 - Warm Bread and Butter Pudding with Nougat Gelato
 - Mixed Berries and Mascarpone Stack with Passionfruit Coulis
 - Mango Panna Cotta with Kiwi Fruit Coulis
 - Trio of Fruit Sorbet served with Strawberries
 - Assortment of fine Australian Cheeses with Dried Fruit and Crackers
- Dinner roll, after dinner mints plus tea and coffee included.

Add an assortment of canapés to be served on arrival – \$4.00 per person



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High Tea (minimum 30 persons)

Ribbon Sandwiches with Assorted Fillings
Savoury Tarts and Pies
Scones with Jam and Chantilly Cream
Petite Dessert Slices
Selection of Teas and Freshly Brewed Coffee

\$28.00

Appetiser Platters

Appetiser platters are a mixed selection of finger food designed to be served on each table upon your guests' arrival to complement our buffet or set menu packages.

(Each Platter served 10 Guests)

Potato Wedges served with Sweet Chilli and Sour Cream	\$40.00
Antipasto Platter	\$65.00
Crispy Chicken Wing	\$50.00
Tomato Bruschetta	\$45.00
Seasonal fruit Platter	\$50.00

Children's Menu

CHILDREN'S TWO COURSE SET MENU

\$22 per person for children under 12 years old.

Full price applies for children over 12 years old.

MAINS

Chicken Nuggets & Chips
Chicken Schnitzel & Chips
Fish Cocktails & Chips
Penne Pasta with Napolitana Sauce

DESSERTS

Jelly
Chocolate Mousse
Ice Cream and Topping

CHILDREN'S PARTY PLATTER Choose 5 items

\$18 per person. 10 pieces per child

Mini Party Pies
Mini Sausage Rolls
Mini Pizza
Chicken Nuggets
Fish Cocktails
Mini Spring Rolls
Filo Triangle
Chips
Fairy Bread



Function and Event Menus Spring 2017

BBQ Menu

\$52 per person – minimum 40 adults

Minimum 30 persons

MEAT

Pork Sausages, Steak, Chicken Satay Skewers, Marinated Chicken Breast, Beef Satay Skewers, Sweet Chilli, Honey Soy Chicken Skewers

ACCOMPANIMENTS

Grilled onions, Corn on the Cob, Tomatoes, Mushrooms, Hot Potato Bake, Hot Chips

SALADS

Garden Salad, Greek Salad, Caesar Salad, Coleslaw, German Potato Salad

Bread rolls and Sauces included

You select Three Meat, Three Accompaniments and Three Salads

Sunday & Public Holiday Rates Apply for All Functions