



2017 FUNCTION MENU PACKAGES

Please note: All packages can be customised
to suit your dietary and budget needs

Buffet selections require a minimum
of 60 adult diners

Set Menus require a minimum of
30 adult diners

Set Menus

2 Course Mains #1 & Dessert (Straight Drop Mains & Dessert)	\$26.90/per person
2 Course Mains #1 & Dessert	\$29.90 per person
2 Course Mains #2 & Dessert	\$36.90 per person
2 Course Entrée & Main	\$39.90 per person
3 Course Soup, Main & Dessert	\$41.90 per person
3 Course Entrée, Main & Dessert	\$44.90 per person

Soup

Chicken and Sweet Corn
Roast Pumpkin
Farm Fresh Vegetable
Pea & Ham
Creamy Potato & Leek
Classic Tomato
Cream of Cauliflower

ENTRÉES

Spinach & Ricotta Ravioli with Fresh Tomato & Basil Sauce
Prawn & Avocado Salad
Garlic Prawns with Steamed Rice
Chicken Mornay Vol au Vent with Salad Greens
Spicy Thai Chicken Noodle Salad (or Beef)

Chicken Stir Fry

NOTE: All Set Menus served as alternate drop (choose 2) and served with warm bread rolls & butter & self-serve tea & coffee station and after-dinner mints

MAINS # 1 \$29.90 per person

ROAST LAMB / BEEF / PORK

Served with roast potato, pumpkin & steamed greens, gravy and appropriate sauces

CHICKEN PRINCIPESSA

Oven baked chicken breast topped with ham, asparagus & cheese and finished with a creamy white wine sauce

FISH FILLETS

Oven baked fillets of fish served with a creamy lemon and white wine sauce

Mains (other than roast option) served with your choice of herb and garlic chats or creamy potato mash and steamed seasonal vegetables

2 of 9

MAINS # 2 \$36.90 per person

CHICKEN BREAST

Pocketed with camembert and finished with a creamy seeded mustard sauce

PORK CUTLET

Topped with caramelised apple sauce

ATLANTIC SALMON

Finished with roast garlic aioli

FILLET OF BARRAMUNDI

Oven baked fillets of fish served with a creamy lemon and white wine sauce

BEEF WELLINGTON

Eye fillet wrapped in puff pastry and finished with a mushroom sauce

OVEN BAKED RACK OF LAMB

Served with rosemary & garlic jus

250g RIB FILLET

Choice of mushroom, pepper or diane sauce

DESSERTS

Choose two from the following:

PAVLOVA

Served with fresh cream and a berry compote

STICKY DATE PUDDING

Served with butterscotch sauce

LEMON MERINGUE TART

Served with fresh cream

CHOCOLATE MUD CAKE

Served with fresh cream

CHEESECAKE (choice of flavors)

Served with fresh cream

APPLE CRUMBLE

Served warm with rich vanilla ice cream

FRESH FRUIT SALAD

Served with fresh cream

TRIFLE

Sponge cake with fruit, custard and jelly and served with fresh cream

BUFFET # 1 - Cold

\$34.90 per person

Whole Leg of Ham

Marinated Chicken Pieces

Continental Cold Cuts

Salad Selection:

Please select three (3) of the following Salads:

Greek Salad

Classic Potato Salad

Asian Noodle Salad

Tossed Garden Salad

Traditional Coleslaw

Pasta

Dessert Selection:

Please choose two (2) from the Dessert Selections

These will be plated to the tables

All Buffets include: Oven baked petite dinner rolls & butter; appropriate dressings and sauces

Tea & coffee and after dinner mints

Pre-dinner nibbles can be added to all buffet menus at an additional cost starting from \$4 per person

Fresh Prawns can be added to all buffet menus at an additional cost of \$10 per person

BUFFET # 2 – Hot \$34.90 per person

Hot Selection:

Select two meats from the Roast Carvery Menu which are & served with roast vegetables, gravy and appropriate sauces

2 fork dishes & steamed rice – see Fork Dish Menu

Dessert Selection:

Please choose two (2) from the Dessert Selections
These will be plated to the tables

BUFFET # 3 - Hot & Cold

\$39.90 per person

Hot Selection:

Select two (2) meats from the Roast Carvery Menu
Select four (4) vegetables from the Vegetable Menu
Select two (2) fork dishes from the Fork Dish Menu

Cold Selection:

Select two (2) meats – Whole Leg Ham / Marinated Chicken Pieces / Platter
Assorted Continental Cold Cuts

And

Two (2) salads:

Dessert Selection:

Please choose two (2) from the Dessert Selections
These will be plated to the tables

FORK DISHES

Note: All fork dishes accompanied with steamed rice

Beef Stroganoff

Thai Chicken Curry

Sweet & Sour Pork

Chicken Cacciatore

Penne Pasta with Seasonal Vegetables

Chicken Stir Fry

THE CARVERY

Roast Beef

Leg of Pork (with crackling)

Rosemary Studded Leg of Lamb

Baked Ham

SALADS

Coleslaw

Potato

Tossed Garden

Pasta

Asian Noodle

Greek

VEGETABLES

Creamy garlic potato bake

Roast potatoes or chats with herb & garlic butter

Baked pumpkin

Honey glazed carrots

Cauliflower & broccoli mornay

Steamed beans with capsicum & garlic butter

Medley of seasonal steamed vegetables

PIZZA PARTY

10" Pizzas \$12 each (6 slices)

12" Pizzas \$16 each (8 slices)

Select toppings from below:

Pollo – chicken, capsicum, cheese, onion & fresh tomato

Suprimo – salami, pepperoni, bacon, prosciutto, onion, fresh tomato, garlic & basil

Margherita – fresh tomato, basil & garlic

Ham & Pineapple – ham, pineapple & cheese

The Lot – ham, bacon, salami, pepperoni, olives, mushrooms, capsicum, onion, pineapple & anchovies

Pepperoni – pepperoni & cheese

Vegetarian – a selection of vegetables with herbs & cracked pepper

Cocktail Finger Food Menu

Dips Platter

\$50.00 per platter - selection of 3 dips with crackers

Hot Platter (A)

\$80.00 per platter

Minimum of 65 pieces - choose up to 6 different items from:

- ❖ Cocktail Frankfurt's
- ❖ Spring Rolls
- ❖ Pizza Squares
- ❖ Curry Samosas
- ❖ Sausage Rolls
- ❖ Spinach & Ricotta Parcels
- ❖ Party Pies
- ❖ BBQ meat Balls

Hot Platter (B)

\$100.00 per platter - minimum of 65 pieces per platter

Choose two from Platter A as well as the following:

- ❖ Assorted mini quiche
- ❖ Marinated chicken skewers
- ❖ Breaded calamari
- ❖ Fish Goujons

Notice required for gluten-free options

Sandwich Platter

\$55.00 per platter

10 rounds of freshly made sandwiches on your choice of white, wholemeal or multigrain bread with fillings such as:

- ❖ Chicken and avocado
- ❖ Ham, cheese & seeded mustard
- ❖ Roast beef and chutney
- ❖ Tuna, mayonnaise & red onion
- ❖ Egg and lettuce (with or without curry)
- ❖ Salami & cheese

- ❖ Salad

Antipasto Platter

\$70.00 per platter

Items such as:

- ❖ Selection of cold cuts
- ❖ Cheeses
- ❖ Olives
- ❖ Pickled onions
- ❖ Dips & crackers
- ❖ Semi dried tomatoes
- ❖ Toasted bread

Fruit Platter

\$75.00 per platter

Selection of fresh seasonal fruit

Cheese Platter

\$35.00 per platter (small)

\$60 per platter (large)

Cubed tasty cheddar cheese served with crackers, gherkins and cocktail onions

Premium Cheese Platter

\$150.00 per platter (LARGE)

\$40 per table of 8 – 10 (INDIVIDUAL)

A selection of premium cheeses such as camembert; brie; blue vein and matured cheddar served with table wafers and fresh fruit and nuts

***Cake Platter**

\$50 per platter

Assorted selection of bite-sized cakes and sweet slices

***Premium Cake Platter**

\$100 per platter

Assorted selection of individual cakes and slices

*Notice required if any platter Gluten Free