



# 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