

2017

Banquet Function Packages



8/1/2017

Banquet Functions Packages

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Breakfast

Minimum 30 Pax

On the run

\$12.50 per person

Bacon and Eggs
 Slow roast tomato
 Toasted Sour-Dough
 Fresh Brewed Coffee and Tea

Upgrades

Pork sausages ADD \$2.00
 Hash Brown ADD \$2.00

Continental Breakfast

\$12.50 per person

Fruit Juice
 Fresh fruit platter
 Selection of Cereals
 Selection of Bread
 Croissants and Conserves
 Muffins
 Yoghurt
 Spreads and Condiments

Hot Breakfast Plated

\$23.00 per person

Fresh Orange Juice
 Sliced Seasonal Fruit
 Croissants and Conserves
 Scrambled Eggs
 Grilled Sausages
 Grilled Bacon Rashers
 Sautéed Mushrooms
 Fresh Brewed Coffee and Tea

Full Buffet Breakfast

\$28.90 per person

Cereal Selection
 Fresh Juices
 Toast and Conserves
 Selection of Danish Pastries
 Assorted Seasonal Cut Fruits
 Yoghurt with Coulis
 Hot Selection
 Scrambled or Fried eggs
 Grilled Bacon
 Grilled Sausages
 Grilled Herbed Tomatoes
 Sautéed Mushrooms
 Fresh Brewed Coffee and Tea
 Baked Beans
 Savory Mince

Light Lunch

Minimum 15 pax

Suitable for Meetings / Wakes / Special Events

Choose from one of the following Menu's for your Morning/Afternoon Tea and Lunch selections.

Tea and Coffee

\$3.00 per person

A Selection of Herbal Teas and Fresh Coffee (single serve)

Continuous Tea and Coffee

\$4.00 per person

A Selection of Herbal Teas and Fresh Coffee
Available all day

Morning & Afternoon Tea

Something Sweet

\$4.50 per person

Select one option from the following [1.5 serve per person]

Warm Berry Muffins
Danish Pastries
Fresh Baked Scones with Preserves and Cream
Caramel Slice
Carrot and Walnut slice
Banana Cake with Cream Cheese icing
Chef's selection of assorted cakes and slices

Something Savoury

\$5.50 per person

Select one option from the following [1.5 serve per person]

Baked Ham and Cheese Croissants
Baked Mediterranean Vegetable Croissants
Spinach and Feta Filo puffs, tomato chili jam
Selection of mini Quiche

Gluten Free and Vegetarian options

Caramel slice GF
Selection of Friands GF
Selection of mini Quiche – Vegetarian on request
Mediterranean Vegetable Croissant V
Spinach and Feta Filo puffs V

Vegetarian options can be incorporated with Something Sweet or Something Savoury options (and pricing) above

Dairy Free or Vegan options

\$5.50 per person

Available on request

Chicken Rice Paper and salad rolls
Vegan Rice Paper rolls, sweet Asian soy dipping sauce

Lunch

Gourmet Sandwiches

\$8.90 per person

(1.5 sandwiches per person, 25% sandwiches are vegetarian)

Served with potato crisps

Salmon, Cucumber and Crisp Salad

Chicken, Avocado, Caesar Dressing and Crisp Lettuce

Smoked ham, Tomato, Sliced Cheese and Mustard Relish

Egg, Lettuce and Curry Mayonnaise

Lebanese Flat Bread Wraps

\$9.90 per person

(1.5 sandwiches per person, 25% wraps are vegetarian)

Served with potato crisps

Smoked Ham, Cheese and Tomato

Roasted Chicken Caesar

Marinated eggplant, Sundried Tomato, Fetta, Spanish Onion and Artichoke

Egg, lettuce & curry mayonnaise with crisp tossed salad greens

Gluten Free and Vegetarian options

\$9.90 per person

Chef's Mediterranean salad [plain or with chicken or shaved ham]

Asian style Rice Paper roll "Charlie Roll" with sweet Asian soy dipping sauce

Ploughman's Buffet

\$15.00 per person

"Build Your Own Gourmet Roll or salad"

Selection of Cold roast meats, Continental sausages, Leg Ham, Tuna and Salmon, crisp Salad, fresh baked Quiche, Chef's Selection of Relishes, Jams, Chutneys and Condiments and Fresh Baked Rolls

Pasta Buffet

\$15.00 per person

Penne Pasta, Lasagna and Fettuccini

Served with Neapolitan Sauce, Bosciola and Pesto Cream

Served with Garlic Bread, Shaved Parmesan Cheese and Chef's

Greek Style Salad

BBQ Packages

Minimum 30 pax
Self Service

Silver

\$7.90 per person

Sausages [2 thin sausages per person]
Fried onions
Bread roll, butter
Sauce condiments

Gold

\$11.50 per person

Sausages [2 thin sausages per person]
Rissolle [1]
Fried onions
Bread roll, butter
Sauce condiments

Platinum

\$16.50 per person

Sausages [2 thin sausages per person]
Rissolle [1]
Minute steak [1]
Fried onions
Bread roll, butter
Sauce condiments

Upgrades

\$2.50 pp/salad selection

Traditional coleslaw
Creamy potato salad
Seasonal garden salad
Roast pumpkin, Mediterranean vegetable and Cous Cous

Personal Chef service

\$40.00 per hour

Gourmet Platters

Minimum 10 pax

All platters served with suitable dipping sauce

Platters are placed on tables for clients to self-serve. Waiter service not included.

Cheese Platter

\$60.00 per platter

Tasty cheese, biscuits and kabana

Antipasto Platter

\$9.00 per person

2 varieties of gourmet dip

Vegetable crudité's and Turkish bread with olive oil

Marinated Mediterranean vegetables, olives and cured meats

Cheese & Fruit Platters

Small Fruit Platter for up to 10 pax

\$50.00 per platter

Large Fruit Platter for up to 15 pax

\$65.00 per platter

Small Cheese & Fruit Platter

\$80.00 per platter

Seasonal fruit platter with a selection of

Australian cheese [2 varieties] and crackers

Large Cheese & Fruit Platter

\$100.00 per platter

Seasonal fruit platter with a selection of

Australian cheese [3 varieties] and crackers

Kids Party Platter

\$9.90 per child

Chicken Nuggets [6] or Fish Cocktails [6]

Chips

Hot Finger Food Platter

\$80.00 per platter

choice of 2 hot finger food options per platter:

Assorted Party pies – 36 pieces

Sausage rolls – 36 pieces

Mini spring rolls – 96 pieces

Mini chicken dim sims – 52 pieces

Chili plum glazed meat balls 50 pieces

Curry puffs – 25 pieces

Prawn twister – 22 pieces

Spinach & fetta puffs – 20 pieces

Duck spring rolls – 20 pieces

Chicken nuggets – 30 pieces

Fish cocktails – 30 pieces

Mini quiche selection – 22 pieces

(If more than 2 options required, please refer to Finger Food Packages)

Finger Food Packages

Minimum 20 pax

Suitable for Cocktail Parties / Functions / Special Events

Silver

\$18.00 per person

Select 4 items from the following:

- Party pies [1.5]
- Party sausage rolls [2]
- Vegetarian spring rolls [4]
- Fish cocktails [1.5]
- Spinach and ricotta triangle puffs [1.5]

Gold

\$23.00 per person

Select 5 items from the following:

- Gourmet cocktail beef pies [1.5]
- Mini curry puffs with cucumber raita [2]
- Spinach and ricotta pastizzi [2]
- Cocktail sausage rolls [1.5]
- Mini chicken souvlaki sticks with sweet chilli sauce [1.5]
- Chicken and vegetable dim sims with plum sauce [1.5]

Platinum

\$27.00 per person

Select 6 items from the following:

- Chicken skewers with satay sauce [1.5]
- Mini chicken basil and feta pizzas [1]
- Mini curry puffs with cucumber raita [2]
- Smoked salmon and dill quiches [1]
- Steamed chicken and vegetable dim sims with plum sauce [2]
- Golden fried spring rolls with Asian dipping sauce [4]
- Spinach and ricotta pastizzi [2]
- BBQ Chili plum glazed chicken drummets (2)

Upgrades

Extra selections

\$4.40 per person

Corporate Packages

Minimum 10 pax

Silver

\$22.00 per person

On arrival:	Bottomless tea and coffee
Morning tea:	Fresh scone [1] with jam & cream Seasonal fruit platter
Lunch:	Assorted gourmet wraps [0.5] and sandwiches [0.5] Seasonal fruit platter
Afternoon tea:	Assortment of slices [2]

Gold

\$28.50 per person

On arrival:	Bottomless tea and coffee
Morning tea:	Fresh scone [1] with jam & cream Ham & cheese croissants [1] Seasonal fruit platter
Lunch:	Assorted gourmet wraps [0.5] and sandwiches [0.5] Two-piece hot food platter (refer Finger Food options) Seasonal fruit platter
Afternoon tea:	Assortment of slices [1] and cakes [1]

Canapes

Minimum 20 pax

Suitable for Cocktail Parties / Functions / Special Events / Weddings

Canapés served staggered over a one hour period.

Half hour extensions - \$8.00 per person.

Silver Package

\$14.00 Per Person

Two Cold and Two Hot (4 per person)

Cold

Italian Bruschetta with Mediterranean Salsa, crisp rocket
 Cherry Tomatoes with Avocado and Sweet Chili
 Cabana, Cheese, Olives and Crackers
 Chef's Pate with Crisp Lavash

Hot

Quiche Lorraine tartlets, tomato chili jam
 Curried Vegetable Samosa with Indian Yoghurt Riata
 Chick pea and pumpkin Pattie, tzatziki
 Grilled Chorizo, haloumi and red pepper brochette
 Cazun dusted Crisp tempura onion rings, guacamole and salsa

Gold Package

\$23.00 Per person

Three Cold & Three Hot (6 per person)

Cold

Assorted Californian Nori Rolls with Wasabi and Sweet Soya
 Smoked Salmon and Cream Cheese Roulade, fine herbs
 Oysters Natural with Thai mango Summer Salsa
 Leg Ham Pinwheel with Swiss Cheese and Dijon
 ½ Shell Mussels, chili tomato sauce

Hot

Pulled pork tarts, Pickled cabbage, chipotle glaze
 Satay chicken skewers, satay sauce
 Beef Fillet Mignon, béarnaise sauce
 Prawns in Filo with Thai Dipping Sauce
 Oyster Kilpatrick / Mornay
 Smoked Salmon Quiche, crème fraiche, caviar

Vegetarian Options

Spinach and Ricotta Puff
 Indian spiced vegetable pakora bites with minted yoghurt
 Mediterranean Vegetable Roast red peppers with basil & feta cheese tarts
 Grilled Vegetable Bruschetta, crisp Roquette, balsamic and shaved parmesan
 Caramelised onion and blue cheese arancini, roast tomato sauce

Vegetarian options can be incorporated with selection of Silver or Gold Package options.

Carvery Roast

Lunch or Dinner | Minimum 20 pax

2 Courses attracts \$3.00pp discount on both self-service and plated options.

Self Service Buffet

Silver package \$29.00 per person

One soup
One roast
One dessert

Gold package \$32.00 per person

One soup
Two roasts
Two desserts

Platinum package \$35.00 per person

One soup
Three roasts
Three desserts

Plated Service

Served alternatively

Silver package \$27.00 per person

One soup
One roast
One dessert

Gold package \$30.00 per person

One soup
Two roasts
Two desserts

Refer to selections overleaf...

Upgrade \$3.00 per person

Add any Hot Dish Selection \$3.00 per person

Hot Dish Selections - served with Combination Stir Fry vegetables and steamed rice, Roasts served with traditional condiments

Crispy Chicken and Lemon Sauce

Beef Stroganoff

Sweet & Sour Fish or Pork

Thai Green Chicken Curry

Meat or Vegetarian Lasagna

Beef & Black Bean Sauce

Carvery Roast cont.

Lunch or Dinner | Minimum 20 pax

Carvery Roast selections

Selection of Soups: *(served)*

Potato and Leek Soup
Butternut Pumpkin and Honey Soup
Roast Tomato and Basil Soup
Chicken and Sweet Corn Soup
Seasonal Vegetable Cream Soup

Selection of Roasts:

Caramelised Pork and Crackling with Apple Sauce
Mustard Crusted Beef Roast
Herbed Roasted Chicken
Rosemary Basted Lamb

Dessert selections:

Tropical Fruit Pavlova
Assorted Cheesecake
Blackforest Gateau
Fresh Fruit Salad
Warm Apple Pie

All meals served with Chef's selection of traditional roast vegetables and buttered greens, warm baked bread rolls

Hot & Cold Buffet

Lunch or Dinner | Minimum 20 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Cold Buffet

\$23.00 per person

Your choice of three Cold Meats and three Desserts

Corned Silverside | Champagne Ham

Roast Chicken | Seasoned Pork

Breast of Turkey | Roast Leg of Lamb

Accompanied with Chef's Selection of Fresh Salads

Fresh Fruit Salad | Pavlova

Lemon Meringue Pie | Baked Cheese Cake

Profiteroles | Black forest Gateau

Hot Buffet

Silver Package

\$35.00 per person

Advise your choice of two Hot Dishes and two Desserts

Gold Package

\$38.00 per person

Advise your Choice of three Hot Dishes and three Desserts

One choice addition on any course will be a \$3.00 surcharge per person.

Hot Dish Selections - served with Combination Stir Fry vegetables and steamed rice, Roasts served with traditional condiments

Seafood Combination in Oyster Sauce

Crispy Chicken and Lemon Sauce

Curried Prawns

Chicken & Almonds

Beef Stroganoff

Sweet & Sour Fish or Pork

Thai Green Chicken Curry

Meat or Vegetarian Lasagna

Beef & Black Bean Sauce

Caramelised Pork and Crackling with Apple Sauce

Mustard Crusted Beef Roast

Herbed Roasted Chicken

Rosemary Basted Lamb

Dessert Selections

Tropical Fruit Salad

Lemon Meringue pie

Cheesecake

Profiteroles

Pavlova

Apple Crumble and Custard

Buffet Packages

Lunch or Dinner | Minimum 30 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Silver Menu

\$43.00 per person

Cold Selection

Chef's Selection of Fresh Garden Salads (3)
Accompanied with Selected Condiments and Dressings

Charcutier Selections

Smoked Leg Ham
Salami and Continental Sausages
Hoi-sin Glazed Chicken
Bakers Basket of Bread

Hot Selections

Stir-fry of Beef "Mongolian Style" with Asian Noodles and Vegetables
Oven Baked Fillets of Perch, Macadamia Nut Crust, Lime Butter Sauce
BBQ Chicken Kebabs, Steamed Jasmin Rice and Honey Satay Sauce
Chef's Selection of Steamed Vegetables

Sweet Temptations

Chef's Selection of Assorted Cakes
Fresh Tropical Fruit Salad
Tea, Coffee and Mints

Buffet Packages cont.

Lunch or Dinner | Minimum 30 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Gold Buffet

\$48.00 per person

Cold Selection

Chef's Selection of Fresh Garden Salads
Build your own Caesar Salad
Accompanied with Selected Condiments and Dressings

Charcutier Selections

Smoked Leg Ham
Salami and Continental Sausages
Hoi-sin Glazed Chicken
Mustard Crusted Tenderloin of Beef
Bakers Basket of Bread

Hot Selections

Stir-fry of Beef with Bok Choy, Baby Corn and Blackbean Sauce
Grilled Snapper Fillets, Thai Avocado, sweet Chili and Lime Salsa
Garlic and Herb Marinated Lamb Cutlets with Roasted Roma Tomatoes and Rosemary Jus
Spinach and Ricotta Ravioli with Sautéed Mushrooms and Shaved Parmesan
Mélange of Steamed Vegetables
Dauphinois Potatoes
Steamed Rice

Sweet Temptation

Chef's Selection of Assorted Cakes and Gateaux
Fresh Tropical Fruit Salad with Cream
Tea, Coffee

Buffet Packages cont.

Lunch or Dinner | Minimum 30 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Platinum buffet

\$65.00 per person

Cold Selection

Chef's Selection of Salads
 Accompanied with Selected Condiments and Dressings

Seafood

Mediterranean BBQ Octopus Salad
 BBQ Calamari Salad "Thai Style"
 Marinated ½ Shell Mussels

Charcutier Selections

Smoked Leg Ham
 Salami and Continental Sausages
 Oven Roasted Turkey Breast
 Bakers Basket of Bread

Hot Selections

Whole Roasted Beef Tenderloin, Caramelized Pumpkin, Wild Mushrooms and Port Jus
 Grilled Barramundi Fillets, Smoked Salmon, Champagne and Dill Cream, Fried Capers
 Oven Roasted Lamb Noisette, Baked Sweet Potatoes Rosemary Jus
 Spinach and Ricotta Ravioli with Sautéed Mushrooms and Shaved Parmesan Mélange of Steamed Vegetables
 Dauphinois Potatoes
 Steamed Rice

Sweet Temptations

Chef's Selection of Assorted Cakes and Gateaux
 Fresh Tropical Fruit Salad with Cream
 Selection of Australian Cheese
 Tea and Coffee
 Mints

Buffet Menu Additions

Fresh Cooked Prawns	\$12.00 per person
Local Fresh Plate Oysters	\$13.00 per person
Prawns, Oysters, Crabs, Mussels	\$38.00 per person

Set Menu

Designed by you | Minimum 20 pax | Kids under 12yrs 50% of per person price

Two Course Set Menu

\$35.00 per person

Entrée & Main OR Main & Dessert

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

Served together with a Crusty Roll, Coffee and tea selection

Three Course Set Menu

\$45.00 per person

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

Served together with a Crusty Roll, Coffee and tea selection

Menu Selections

Select two dishes from each course to be served to all guest alternatively

Entrée Selections

Cream of Roasted Pumpkin soup with Cardamom, Blue-gum Honey and crisp croutons

Creamy Sweet Potato, Bacon and Leek soup with herb croutons

French Onion soup with Gruyere cheese croutons

Thai Beef Salad with crisp Asian Greens, Fried Noodle, Hot and Sour Dressing

Spinach and Ricotta Tart, Caramelised Onion Jam, Macadamia Nut Salad

Caesar Salad with Shaved Parmesan, Caramelised Proscuitto, croutons and Barbecued Chicken tenderloins

Fresh Prawn Salad Fresh, Avocado salsa, crisp Greens, Curry Mango Mayonnaise

Rigate Pasta, Sundried Tomatoes, Caramelised Onions, Mushrooms, Olives, and Shaved Parmesan

Seafood Filo Select Local Fresh Seafood, Pernod Enhanced Veloute, Golden Pastry and Roasted Tomato Sauce

Chicken Salad Layered with Crisp Greens, Avocado, Baked Haloumi Cheese

Fresh Melon, Prosciutto Ham, Shaved Parmesan and Extra Virgin Oil

Baby Quail - Sumac Spiced, Green Pea and Chorizo Risotto, Orange and Cardamon Glaze

Seared Prawns Blue Gum Honey Butter, Fluffy Sweet Corn Polenta, Roasted Tomato Jam

Baked Goats Cheese and Tomato Tart, Crisp Mesclun, Balsamic Vinaigrette

Oysters Natural ½ Dozen Local Oysters – your choice of one style

1. Wakame and Smoked Salmon Salad, Sesame and Soya Dressing
2. Three Cheese Mornay
3. Chef's Style Kilpatrick

Tandoori Lamb Fillet Minted Tabouli Salad, Yoghurt Dressing

Wild Mushroom Risotto, Porcinis, Shitake and Swiss Browns, Pecorino, Fresh Basil and Salsa Rouge

Set Menus – Gold Package cont.

Designed by you | Minimum 20 pax | Kids under 12yrs 50% of per person price

Main Course selections

Wild Mushroom Risotto Porcinis, Shitake and Swiss Browns, Pecorino, Fresh Basil and Salsa Rouge

Roast Peppered Beef Served with Wild Mushrooms, Eshallots and a Red Wine Glaze

Breast of Chicken, Filled with Either Garlic Butter, Camembert and bacon, or Ham and Cheese, Lightly Breaded, served with a Roasted Tomato Sauce

Beef Tenderloin, Pumpkin Risotto, Pink Peppercorns and Hollandaise Sauce

Mustard Crusted Lamb Rack, Caramelized Onion Jam, Rosemary Sauce

Fillet of Snapper, Oven Baked, Smoked Salmon and Dill Cream Sauce

Char-grilled Veal Scaloppini Wild Mushrooms, Herb Mash, Brandy Cream

Tandoori Spiced Chicken Breast, steamed saffron rice, Tomato and Coriander Salsa, Yoghurt Riata

Atlantic Salmon Char-grilled, Fresh Asparagus, Olive Tapenade, Sauce Messine

Beef Tenderloin Wild Mushrooms, Bacon, Red Wine Jus and Béarnaise Sauce

Char-grilled Rump of Lamb, Grain, Honey Mustard, Sweet Soy and Rosemary glaze

Baked Mini Pumpkin Layered with Char-grilled Mediterranean Vegetables, Ricotta Cheese and Tomato Oil (V)

Chicken breast pocketed with Brie Cheese, Bacon and Salsa Verde

Set Menus - Gold Package cont.

Designed by you | Minimum 20 pax | Kids under 12yrs 50% of per person price

Dessert selections

Sticky Date Pudding with Butterscotch Sauce

Mini Pavlova Topped with Strawberries, Banana, Passionfruit and Whipped Cream

Chocolate Profiteroles filled with Grand Marnier Custard and Chantilly Cream

Strawberries with French Cream in a Chocolate Cup

Individual Passionfruit Pavlova, Served with Fresh Seasonal Berries

Chocolate gateau with Double Cream and Berry Coulis

Chef's Tiramisu served with French Cream and Shaved Milk Chocolate

Citrus Tart Served with a Raspberry Salad and Double Cream

Pecan Pie served with Double Cream and Berries

Cake as Dessert

Bring your own cake and have our Chef's serve it for dessert (pricing applicable to all menus)

Cake cut by our Chef's and served on platters \$1.00pp

Cake cut by our Chef's and served on individual plates \$2.00pp

Cake cut by our Chef's and served on individual plates with coulis, cream and strawberries \$4.00pp