

2 & 3 COURSE PACKAGES

SERVED ALTERNATELY

2 Course \$55.00 per person

3 Course \$70.00 per person

Children \$25.00 per person

(Under 12 years old - Main & Dessert)

Price is inclusive of GST & subject to change

INCLUSIONS

Linen, Crockery, Cutlery, Dance Floor, Microphone and Wait Staff for 5 hour duration.

Freshly Brewed Coffee, Tea Selection & Biscuits

Freshly Baked Bread Rolls

BEVERAGE OPTIONS

Guests pay for their own or Client to nominate beverage selection to be served & total dollar limit.

Minimum 30 Guests
Includes Room Hire



MENU OPTIONS

ENTREE

Vegetable Stack (V)

Grilled Chicken Ceaser Salad

Prawn & Avocado Timbale,
with Mixed Leaf Salad

Twice Cooked Pork Belly Cube

with Sweet Corn Puree & Asparagus

Smoked Salmon & Avocado

with Parmesan Tuile & Balsamic Glaze

Antipasto Plate

with Salami, Grilled Vegetables, Marinated Kalamata Olives & Feta Cheese

MAIN COURSE

Vegetable Stack (V)

with Baby Spinach Salad & Passatta Sauce

Garlic & Rosemary Infused Lamb Rump

with Potato Dauphinoise & Red Wine Jus

Crispy Skinned Salmon Fillet

on Crushed Baby Chat Potatoes with Lime & Caper Butter

Slow Roasted Sirloin

with Horseradish Mashed Potatoes, Forest Mushroom Compote & Red Wine Jus

Prosciutto Wrapped Chicken Breast Supreme

on Basil Perfumed Risotto & Semi Dried Tomato Jus

Honey & Mustard Glazed Pork Loin

with a Parmesan Polenta Cake & Red Wine Jus

DESSERT

Tiramisu

Coconut & White Rum Panna Cotta

with Mango Coulis & Toasted Shaved Coconut

Raspberry New York Baked Cheesecake

with Chocolate Ice Cream

Sticky Date Pudding

with Ice Cream & Butterscotch Sauce

HOT BUFFET PACKAGE

\$60.00 per person

Prices inclusive of GST & subject to change

INCLUSIONS

Linen, Crockery, Cutlery, Dance Floor, Microphone and Wait Staff (minimum 2) for 5-hour duration.

Freshly Brewed Coffee, Tea Selection & Biscuits .

Freshly Baked Bread Rolls

BEVERAGE OPTIONS

Guests pay for their own or Client to nominate beverage selection to be served & total dollar limit.

Minimum 30 Guests
Includes Room Hire



MENU OPTIONS

HOT DISHES – CHOICE OF 2

Slow Roasted Beef

with Mushroom Compote & Jus

Grilled Barramundi Fillets

with Asparagus & Lemon Butter

Shepherd's Pie

Butter Chicken Curry

Chicken Stir Fry

with Noodles & Asian Vegetables

Beef Bourignon Pie

Roast Pork with Apple Sauce

Thai Red Beef Curry

Beef Stroganoff

Vegetable Lasagne (V)

SIDES & SALADS – CHOICE OF 3

Steamed Seasonal Vegetables

Steamed Rice

Roasted Chat Potatoes

Garden Salad

Greek Salad

Coleslaw

Asian Slaw Salad

mix of Slaw, Fragrant Herbs, Chilli, Crispy Noodles & Tangy Sesame Dressing

Warm Sweet Potato Salad

with Rocket, Toasted Pinenuts & Cajun Spiced Dressing

Roasted Beetroot, Baby Spinach & Crumbled Feta

with Dijon, Apple Vinegar & Honey Dressing

DESSERT

The Chef's Dessert Towers

with Assorted Petit Fours & Fresh Fruit

Note: Special requests can be discussed with the Catering Team, please be aware that this may affect the price per person.

CELEBRATION OF LIFE WAKE PACKAGE

\$30.00 per person

Prices inclusive of GST & subject to change

INCLUSIONS

Freshly Brewed Coffee, Tea Selection & Biscuits

Assorted Mini Cakes

Assorted Finger Sandwiches & Wraps

Choice of 3 Hot Savoury Item

Microphone and Wait Staff for 5hr duration

BEVERAGE OPTIONS

Guests pay for their own or Client to nominate beverage selection to be served & total dollar limit.

Room Hire not included



MENU OPTIONS

HOT SAVOURIES

(ALL SERVED WITH DIPPING SAUCES)

Vegetable Samosas (V)

Mini Spring Rolls (V)

Chicken Wings - Buffalo or BBQ

Mini Sausage Rolls

Assorted Gourmet Pies

Satay Chicken Tenders with Peanut Dipping Sauce

Flathead Beer Battered Fillets

Prawn Cones

Spinach & Feta Pastizzi (V)

Pork Boa Buns

Note: 1.5 pieces per person per item.

COCKTAIL PACKAGE

(3 Hot / 3 Cold) \$30.00 per person

(4 Hot / 4 Cold) \$40.00 per person

Prices inclusive of GST & subject to change

INCLUSIONS

Freshly Brewed Coffee, Tea Selection & Biscuits

Microphone and Wait Staff for 5hr duration

BEVERAGE OPTIONS

Guests pay for their own or Client to nominate beverage selection to be served & total dollar limit.

Room Hire not included



MENU OPTIONS

HOT SAVOURIES

(ALL SERVED WITH DIPPING SAUCES)

Vegetable Samosas (V)

Mini Spring Rolls (V)

Chicken Wings - Buffalo or BBQ

Mini Sausage Rolls

Assorted Gourmet Pies

Satay Chicken Tenders with Peanut Dipping Sauce

Flathead Beer Battered Fillets

Prawn Cones

Spinach & Feta Pastizzi (V)

Pork Boa Buns

COLD & SWEET

Scones served with Jam & Cream

Mini Danish Pastries

Selection of Assorted Muffins

Assorted Mini Cakes

Assorted Finger Sandwiches & Wraps

Fresh Seasonal Fruit Platter

Note: 1.5 pieces per person per item.