



Cocktail Event

\$60.00 per guest

Upon Arrival Tray service by Uniformed Staff

Kabana & cubed tasty cheese
Cocktail onions & Stuffed olives
Gherkins, carrot & celery sticks
A selection of gourmet dips & water crackers

Served Throughout

Flame Grilled Meatballs
Mini Quiche
Chefs selection of Cocktail Pastries
Chicken satay sticks with minted yoghurt
Indian Curry vegetable Samosas
Smoked salmon and dill choux puff
Cocktail Spring Rolls
Prawn twisters

**Condiments and sauces, staff to cook, serve and clear
Paper cocktail napkins are provided with this menu**



2 Course Gourmet Banquet plus Cocktails

\$75 per guest

Cocktail Hour – placed on each table as guests arrive

Kabana, Cheese Cubes, Cocktail Onions, Stuffed Olives, Gherkins, Carrot & Celery Sticks, Assorted Dips and Water Crackers

Choose 3 Mains from the Following – buffet style

Succulent Grain Fed Roast Beef
Tender Roast Lamb with rosemary and garlic
Roast Pork/Crackling/Apple Sauce
Marinated Roasted Chicken
Hot Baked Glazed Ham
Italian Lasagne, Angus Beef or Vegetarian
Tortolleni with Sundried Tomato and Bacon
Served With Gravy & Condiments

Also Includes

Fresh Dinner Rolls & Butter
Green Garden Salad
Russian Potato Salad
Traditional Coleslaw
Creamy Italian Pasta Salad
Hot Roast Potatoes with parmesan, garlic and basil
Traditional roasted pumpkin
Cheesy cauliflower bake
French cut beans

Dessert Choose from Three of the Following

Tropical Fruit Platter
Cheesecake (Caramel, Chocolate Fudge or New York Raspberry)
Austrian Black Forest Torte
Pavlova Fruit & Cream
Fresh Fruit Salad
Sticky Date Pudding & Chantilly Cream
Boston Mudcake
Apple Danish and Custard
Selection of Assorted Profiteroles
Plum Pudding and Custard

Complimentary tea and coffee served to the table.

**Staff to serve and clear, china plates, stainless steel cutlery, paper napkins
White linen tablecloths and buffet cloths with skirting**



3 Course Seated Dinner Menu

\$85 per guest

Entrée – choose 2

Classic chicken Caesar salad with crispy foccacia croutons, crispy bacon, anchovy and a creamy parmesan and garlic dressing

Thai Beef Salad with traditional dressing

Salt & Pepper Calamari Salad with chilli lime sauce

Marinated Beef OR Satay Chicken Skewers with Peanut sauce and Pilaf Rice.

Pumpkin, sweet potato and cumin soup

Roma tomato and basil soup with garlic croutes

French onion soup with crispy baguette & parmesan gratin

Sweet Curried Lentil soup

Seafood chowder

Or choose share platters instead of entrée – one choice only

Yum cha share platters including prawn toasts, vegetarian spring rolls, pork wontons & other Asian delicacies

Antipasto share platters with continental meats, dolmades, feta cheese, kalamata olives, gherkin and dip selection

Sticky finger platter – marinated chicken wings, flame grilled meatballs, mini party pies, vegetable spring rolls

Sushi selection- prawn and avocado, chicken teriyaki, cucumber, capsicum and carrot, wasabi, kewpie and soy sauce

Main Course- choose 2

Baked stuffed chicken with bacon spinach and garlic, grilled vegetable stack, balsamic syrup

Char grilled rib fillet of beef with a creamy potato and garlic gratin, seasonal greens, slow roasted tomato and cabernet jus

Braised shank of lamb with creamy mash and vegetables, minted gravy

Barramundi served with lemon caper sauce or Thai inspired flavours of lemon grass, coriander and lime

Roasted Pork rubbed with sea salt accompanied by traditional roast vegetables and seasonal greens

Traditional Roast Beef with Gravy and Yorkshire Pudding accompanied by traditional roast vegetables and seasonal greens

Chicken filo with bacon and avocado with a creamy parsley sauce

King pork cutlet topped bacon, mushroom and garlic cream sauce

Twice cooked pork belly with creamy potato mash and seasonal vegetables

Hit n run chicken –Mediterranean inspired flavours of tomato, Spanish onion, capsicum, garlic, balsamic

Gourmet meatloaf- wrapped in bacon with a hint of cayenne and jalapeno (spicy)

Dessert – choose 2

Individual Pavlova with fresh cream and fruits

Rich caramel tart with double cream

Dark chocolate mousse with mixed berry and coconut tuille

Apple crumble bake with chantilly cream and custard

Individual New York style Baked Cheesecake drizzled with red fruits sauce and topped with berries and cream

Sticky Date Pudding served with a rich caramel sauce and cream

Grand marnier profiteroles with caramel sauce and toffee shards

Chocolate obscenity mud cake with cream

Tea and coffee served to your table

Staff to serve and clear, china plates, stainless steel cutlery, paper napkins