



FUNCTIONS

MENU

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Breakfast

Minimum 20 pax

Continental Breakfast | \$25.00 pp

- Mixed pastries, croissants, and assorted mini muffins
- Selection of yoghurts
- Toast with assorted spreads (white and whole meal breads, gluten free available upon request)
- Assorted cereals with light and full-cream milk (soy milk available upon request)
- Assorted juices
- Freshly brewed coffee and a selection of teas

Full Buffet Breakfast | \$35.50 pp

- Mixed pastries, croissants, and assorted mini muffins
- Selection of yoghurts
- Toast with assorted spreads (white and whole meal breads, GFO)
- Assorted cereals with light and full-cream milk (soy milk available upon request)
- Free range scrambled eggs with fresh herbs
- Crispy bacon and chipolata sausages
- Oven roasted tomatoes, sautéed mushrooms, and hash browns
- Assorted juices
- Freshly brewed coffee and a selection of teas



Morning & Afternoon Tea

Take a well-deserved break with morning or afternoon tea.

\$7.50 pp

- Flourless orange cake (Gluten free)
- Lemon passionfruit slice (Gluten free)
 - Blueberry muffin (Low-fat)
 - Friand

\$5.50 pp

- Assorted cakes
- Assorted freshly baked cookies
 - Seasonal fresh fruit
- Scones with jam and cream
 - Carrot and walnut slice
 - Rocky road slice
 - Danishes

Continuous tea and coffee \$15.00 pp

Tea and coffee (1 hour only) \$9.00 pp



Day Delegate Package

Minimum 20 pax | \$45.50 pp

Morning Tea | Select two of the following:

- Assortment of mini muffins
- Banana and walnut cake slice
- Freshly baked croissants
- Mixed Danish pastries
- Seasonal fresh cut fruit

Working Lunch | Select two of the following: (Dietaries upon request):

- Homemade tomato, ham, and cheese quiche
- Assorted gourmet sandwiches
- Mini chicken skewers with satay dipping sauce

Lunch is also served with seasonal fresh fruit, coffee, and a selection of teas and juices

Afternoon Tea | Select two of the following:

- Chocolate walnut brownie
- Sour cherry frangipane
- Passionfruit cheesecake slice
- Home baked chocolate chip and macadamia nut cookies
- Freshly baked scones with jam and cream



Working Luncheons

A selection of gourmet sandwiches; White bread, focaccia rolls, wraps, and traditional closed sandwiches with an assortment of fillings.

Option #1 | \$35.00pp

Select three of the following sandwich options:

- Smoked salmon, cream cheese, and cucumber
 - Roast beef, hummus, and red onion jam
 - Tuna, spring onion, and homemade mayonnaise
- Roast turkey, grilled eggplant, and mustard
 - Peri-peri egg and lettuce
- Smoked ham, tomato, and Provolone cheese
 - Chicken, avocado, and cheese
 - Grilled eggplant, capsicum, hummus, and greens (vegetarian)
- Mushroom, semi-dried tomato, feta, chives, greens, and tomato chutney (vegetarian)
- Pumpkin, brie, beetroot relish, greens, and capsicum (vegetarian)

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Working Luncheons

Option #2 | \$40.50 pp

Select four of the following sandwich options:

- Smoked salmon, cream cheese, and cucumber
 - Roast beef, hummus, and red onion jam
 - Tuna, spring onion, and homemade mayonnaise
- Roast turkey, grilled eggplant, and mustard
 - Piri-piri egg and lettuce
 - Smoked ham, tomato, and cheese
 - Chicken, avocado, and cheese
- Grilled eggplant, capsicum, hummus, and greens (vegetarian)
- Mushroom, semi-dried tomato, feta, chives, greens, and tomato chutney (vegetarian)
- Pumpkin, brie, beetroot relish, greens, and capsicum (vegetarian)

This option also includes:

- **Homemade tomato, ham, and cheese quiche**
- **Mini chicken skewers with satay dipping sauce**

Lunch is also served with seasonal fresh fruit, coffee, and a selection of teas and juices.



Lunch

Minimum 20 pax

Lunch buffet is served with jasmine rice, freshly baked bread rolls, seasonal fresh fruit, coffee, and a selection of teas & juices.

Buffet Lunch #1 | \$45.50 pp

Salad

- Mixed green salad with cream cheese, olives, radish, mango and balsamic vinaigrette
- Potato salad with bacon, capsicum, boiled eggs, and a seeded mustard mayonnaise dressing

Main | Select two of the following:

- Beef lasagna
 - Baked chicken Maryland with a fresh rosemary and shallot sauce
 - Mixed vegetable Fried rice
 - Beef stew with carrots, potato, peas, capsicum, and olives
- Served with jasmine rice and freshly baked bread rolls

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Buffet Lunch #2 | \$55.00 pp

Salad

- Garden green salad with tomato, cucumber, and bean sprouts with a balsamic vinaigrette
- Potato salad with bacon, capsicum, boiled eggs, and a seeded mustard mayonnaise dressing

Main | Select three of the following:

- Penne arrabbiata pasta with salami and pepperoni in a Sugo sauce
- Linguine carbonara with mushroom, bacon, parmesan, and cream sauce
 - Baked chicken Maryland with a fresh rosemary and shallot sauce
 - Stir fried mixed vegetables with prawns
 - Ham, spinach, and cheese quiche

Dessert

- Assorted French pastries

Buffet Lunch #3 | \$60.00 pp

Entrée | Select three of the following:

- Roast pumpkin and wild rocket salad with a seeded mustard dressing
 - Greek salad
 - Classic Caesar salad
 - German potato salad

Main | Select four of the following:

- Spinach and ricotta ravioli with semi-dried tomato, shaved parmesan, and a saffron cream sauce
 - Beef lasagna
- Chicken a lá king with mushroom, capsicum and a cream sauce
 - Mini beef steak with a red wine jús
 - Roast lamb with garlic and a thyme jús
- Grilled fish fillet with a lemon butter sauce
 - Vegetable frittata

Dessert

- Selection of mini slices



Conference Dinner

Minimum 20 pax

Buffet Dinner #1 | \$55.00 pp

Cold Buffet

- Assorted cold cuts and condiments
 - German potato salad
- Kumara and rocket salad with a seeded mustard dressing
- Tomato, cucumber and mescaline

Dressing

- Vinaigrette
- Olive oil

Hot Buffet

- Chicken curry
- Spinach and ricotta ravioli with a roasted garlic sugo sauce
 - Grilled fish with a lemon butter sauce
- Roasted leg of lamb with a rosemary sauce

Accompaniments

- Breads and butter
 - Basmati rice
- Mixed vegetable panache

Desserts

- Assorted French pastries
- Seasonal fresh fruit platter

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Buffet Dinner #2 | \$60.00 pp

Cold Buffet

- Platter of smoked salmon with condiments
- Antipasto platter with a combination of grilled vegetables, haloumi cheese, and Kalamata olives
 - Tuna and penne pasta salad
- Asian slaw salad with crispy noodles and coriander dressing
 - Cucumber and mixed leaves

Dressing

- Vinaigrette
- Thousand island sauce
- Blue cheese sauce

Hot Buffet

- Lamb curry
- Steamed Barramundi fillets with a saffron cream sauce
 - Beef steaks with a rosemary sauce
- Linguine pasta with a tomato and basil sauce

Accompaniments

- Saffron Jasmin rice
- Sautéed seasonal vegetables
 - Mashed potato
- Breads and butter

Desserts

- Passionfruit Cheesecake
 - Carrot cake
- Seasonal fresh fruit platter

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Buffet Dinner #3 | \$65.00 pp

Cold Buffet

- Antipasto platter with a combination of grilled vegetables, haloumi cheese, and Kalamata olives
 - Tuna and penne pasta salad
- Asian slaw salad with crispy chicken and coriander dressing
 - German potato salad
- Wild rocket salad with roast pumpkin and kidney beans
 - Greek salad
 - Garden salad

Dressing

- Vinaigrette
- Thousand island sauce
- Blue cheese sauce

Hot Buffet

- Oven baked snapper with a tomato and corn salsa
- Tortellini with a baby spinach, saffron, and cream sauce
- Garlic & thyme marinated sliced lamb with a red wine jus
 - Beef bourguignon
 - Indian style chicken Tikka

Accompaniments

- Roasted potatoes and carrots
- Buttered vegetable panache
- Breads and butter

Desserts

- Carrot cake
- Double chocolate brownie
- Seasonal fresh fruit platter
- Australian cheese platter with crackers and dried fruits



Cocktail Parties

Minimum 20 pax

Select 3 types: \$20 pp

Select 4 types: \$25 pp

Select 5 types: \$30 pp

Cocktail Platters

- Mezze platters of assorted dips, vegetable sticks, olives, and focaccia bread
 - Bruschetta of vine ripened tomatoes, fresh basil, and olives
 - Mini pies, sausage rolls, and assorted quiches
 - Dim sims, spring rolls, wonton, and samosas
- Salt and pepper squid, battered fish, and crumbed prawn cutlets
 - Finger sandwiches – ham, cheese, beef, and chicken
 - Premium Italian cured meats, cheese, and marinated olives

Cold Canapés

- Smoked salmon with caviar on a multi-grain crouton
 - Grilled eggplant on cheddar cheese
 - Buffalo mozzarella with pesto on crusty bread
 - South Coast oysters with fresh lemon
- Vine ripened tomato, grilled eggplant, and olives on sourdough
- Roast beef and capsicum salad with horseradish cream
 - Brie and peppered strawberry on toast
 - Poached chicken on flat bread with onion jam
 - Poached prawn tail on garlic crouton with a chili mayonnaise

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Hot Canapés

- Crumbed mozzarella cheese sticks with chili aioli
- Baby potato bites filled with bacon and sour cream
 - Garlic prawn and chorizo skewer
- Spicy chicken buffalo wings served with garlic aioli
- Baked party mix mini quiche with semi dried tomato dip
 - Salt and pepper squid with roasted capsicum dip
 - Beer battered mushroom fritters
 - Arancini tomato and basil
- Mediterranean kebab with feta, capsicum, onion, tomato, oregano
 - Spinach and ricotta triangle
 - Veterinarian spring roll
 - Dim Sim
- Mini sausage rolls with tomato sauce
 - Mini beef pies with BBQ sauce
- Prawn and sesame toast with coriander dip
- Mini chicken kebabs with mint yoghurt dip





Please note: If you or any of your guests have dietary requirements, please make these known at time of booking