

# **Function choices**

# Weddings, Birthdays, Engagements, Anniversaries

## Entrée -2 selections alternate drop

Asian Prawn Salad (GF) Marinated Beef Skewers on Couscous Soup (V, GF)

#### Mains - 3 selections

Chicken Breast with a creamy white wine sauce served with vegetables Roast beef with vegetables Salt n Pepper Squid (GF) Haloumi Salad (V, GF) Baked Barramundi with Salad and chips

# Dessert - 2 selections alternate drop

Profiteroles with chocolate sauce Chocolate mud cake with Raspberry Coulis Berry cheesecake Apple strudel

# \$50 per person Entrée and Main or Main and Dessert \$60 per person Entrée, Main and Dessert

#### V - Vegetarian

GF – gluten friendly, may contain traces of gluten due to our preparation methods. Prices and menu items are subject to change without notice. Price and selections locked in with payment of room hire. All prices Inc. GST



# **Cocktail Functions**

#### **Selections**

Mini Quiches

Pies, Pasties and Sausage Rolls

Samosas - (V)

Spring rolls – (V)

Spinach and feta triangles – (V)

Meat balls with dipping sauce

Spicy chicken wings with ranch dipping sauce

Beef sliders on a brioche bun with tomato relish cheese and lettuce

Fish Goujon's

Arancini balls (V)

Mini Pizzas

Smoked salmon with sour cream on crusty bread

Vegetable pakora's (V)

Prawn twisters

Salt and pepper squid (GF)

Potato wedges (V)

Chicken satay (GF)

Selection of dips with pita bread (V)

#### You Choose:

Select individual choices above for \$60 per platter; or Select up to 8 choices above for continuous food for \$30 per person (up to 3 hours)

## **Additional Platters and Beverage**

Dipping platters with vegetable sticks and pita bread	\$25 each
Antipasto platter selection of cold meat and olives and cheese etc.	\$60 each
Fruit Platter	\$50 each
Sandwiches	\$50 each
Sushi platters	\$50 each
Tea and coffee and cake - urn	\$10 per person
Tea and coffee - urn	\$6 per person

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# **Luncheons** \$20 per person

#### Choice of either:

- 1. Assorted sandwiches and wraps Banana bread or cake
- 2. Soup and garlic bread Chocolate mud cake
- 3. Baguettes with assorted fillings Fresh fruit
- 4. Muffins and fruit and tea and coffee urn

## Morning or Afternoon Tea \$12 per person with tea and coffee facilities

# Choices (Choose 3)

- Assorted cookies
- Scones with jam and cream
- Croissants ham and cheese or plain
- Banana bread
- Carrot cake

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