

Celebration of Life

COMPLIMENTARY TEA AND COFFEE STATION INCLUDED WITH PACKAGES

Minimum of 30 guests

	Price Per Person
Sandwiches	\$14.50
Hot Finger Foods	\$16.50
Sandwiches and Hot Finger Foods	\$19.50
Sandwiches, Hot Finger Foods, Cakes and Slices	\$21.50

Select up to 5 items

Cocktail Spring Rolls	Wedges
Mini Party Pies	Hot Chips
Cocktail Sausage Rolls	Prawn Cutlets
Chicken Nuggets	Mini Dim Sims
Fish Cocktail ¹	

ADD ONS

(*48 HOURS NOTICE REQUIRED)

Seasonal Fruit Platter*	\$80
Assorted Cakes (12)*	\$100
Assorted Slices*	\$70
Hot Food Platter (chef's choice)	\$120

**50% NON REFUNDABLE DEPOSIT REQUIRED
UPON BOOKING CONFIRMATION**

**PLEASE DISCUSS ANY DIETARIES WITH THE
KITCHEN TEAM FOR OPTIONS**

¹ - Contains Imported Seafood

Set Menu

INCLUDES TEA AND COFFEE STATION, BREAD ROLL AND BUTTER, WHITE NAPKINS, WHITE TABLE LINEN

Price Per Person, Minimum of 30

ONE COURSE (MAIN ONLY)	\$35
TWO COURSE	\$48
THREE COURSE	\$60

Select two dishes from each course applicable to be served alternately

ENTREE

Charred Corn salad, spanish onion, chorizo GF

Salt and Pepper Squid, garlic aioli ¹

Garlic, Chilli, Lime King Prawns, cucumber salad GF ¹

Sticky Pork Belly, apple salad GF

MAIN

Chicken Supreme, twice cooked potatoes, seasonal greens, rose sauce GF

Beef Short Ribs, buttered mash, seasonal greens, red wine jus GF

Mediterranean Lamb Rump, cous cous salad, feta, pinenuts, green sauce

Garlic Honey Pork Cutlet, sweet potato, seasonal greens GF

DESSERT

Chocolate Mousse, berry compote, whipped chantilly cream GF

Pavlova, berry compote, passionfruit, whipped chantilly cream GF

Baked Cheesecake, popcorn, salted caramel, whipped chantilly cream

Apple Crumble, strawberry sauce, whipped chantilly cream

**FULL PAYMENT AND FINAL NUMBERS REQUIRED 7 DAYS BEFORE EVENT
YOUR BOOKING IS NOT CONFIRMED UNTIL PAYMENT HAS BEEN MADE
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Canapes

**INCLUDES TEA AND COFFEE STATION, WHITE NAPKINS,
ROAMING FOOD SERVICE FOR APPROX 30-40 MINUTES**

**MINIMUM OF 30 GUESTS
TWO UNITS PER SELECTION**

FIVE CHOICES	\$30
SEVEN CHOICES	\$35

Tomato Bruschetta, fresh basil, parmesan

Assorted finger sandwiches

Salt and Pepper Squid, garlic aioli¹

Crumbed Barramundi, tartare sauce¹

Prawn Twisters, sweet chilli sauce¹

Sweet Chilli Coconut Chicken skewers

Smoky BBQ Pork Sliders

Chicken Schnitzel Sliders

Beef Sliders

Cocktail Spring Rolls, sweet and sour sauce

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Carvery

INCLUDES TEA AND COFFEE STATION, BREAD ROLL AND BUTTER, WHITE NAPKINS, WHITE TABLE LINEN

Price Per Person, Minimum of 30 guests

Adults \$40

Children under 12 \$25

Cakeage \$3

Your cake cut and served with cream and berries

Choose 2 meats

Roast Beef Striploin

Roast Pork and crackling

Roast Chicken

Roast Leg of Lamb (additional \$3 pp)

Sides

Baked Potato and Pumpkin

Carrot and Peas

Gravy

Chef's Selection of Salad

IN ACCORDANCE WITH HEALTH AND SAFETY REGULATIONS
NO TAKEAWAYS ARE PERMITTED

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Bowls Platters

HOT FOOD \$120

30 COCKTAIL SPRING ROLLS, 16 PARTY PIES, 16
COCKTAIL SAUSAGE ROLLS, 16 FISH COCKTAILS,¹
½KG WEDGES

CALAMARI RINGS AND CHIPS \$70¹

20 PIECES OF PANKO CRUMBED CALAMARI RINGS
SERVED WITH ½KG CHIPS,
LEMON AND TARTARE SAUCE

SANDWICHES \$56

32 QUARTERS OF MIXED SANDWICHES
HAM, CHEESE, TOMATO
CHICKEN, CHEESE, MAYO, SALAD
EGG, LETTUCE

WRAPS \$112

16 MIXED WRAPS
HAM, CHEESE, SALAD
CHICKEN SCHNITZEL, CHEESE, MAYO, SALAD

FRUIT PLATTER \$80

SEASONAL SLICED FRUIT

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School Events

YEAR 6 FAREWELLS

INCLUDES WHITE PLASTIC TABLE COVERS AND WHITE NAPKINS

Price Per Person

\$19.50

SELECT TWO DISHES TO BE SERVED ALTERNATELY

Chicken Schnitzel with chips, salad and gravy

Battered Fish with chips and salad'

Beef Lasagne with chips and salad

Penne Bolognese with parmesan

OPTIONAL DESSERT

\$5pp Chocolate slab cake, served with cream and berries

\$3pp Cakeage- your cake cut, served with cream and berries

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Christmas Set Menu

INCLUDES TEA AND COFFEE STATION, BREAD ROLL AND
BUTTER, WHITE NAPKINS, WHITE TABLE LINEN

\$42 PER PERSON

Minimum of 30 guests

MAIN

Roast Trio of Meats

ham, pork, turkey with baked vegetables and gravy

DESSERT

SERVED ALTERNATELY

Christmas Pudding with brandy custard

Pavlova with berry compote, fruit and chantilly cream GF

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Meetings

INCLUDES BOTTOMLESS TEA AND COFFEE STATION FOR THE DURATION OF YOUR MEETING

UPON ARRIVAL

\$14 PER PERSON

**SCONES WITH BUTTER AND STRAWBERRY JAM
ASSORTED BISCUITS**

LUNCH

***ALL GUESTS TO HAVE THE SAME OPTION**

PLATES*

\$18 PER PERSON

GUESTS TO ADVISE OF CHOICE IN MORNING

**CURRIED PRAWNS, BOILED RICE GF'
BATTERED FISH, CHIPS, SALAD'
CHICKEN SCHNITZEL, CHIPS, SALAD,
GRAVY**

OR

PLATTERS

\$20 PER PERSON

**SAUSAGE ROLLS, PARTY PIES, SPRING
ROLLS, FISH COCKTAILS'
ASSORTED SANDWICHES AND WRAPS**

AFTERNOON TEA

\$15 PER PERSON

**FRUIT PLATTER
MINI CROISSANTS
-HAM, CHEESE, TOMATO
-CHICKEN, PESTO, ROCKET, TOMATO**

SERVING TIMES AND NUMBERS TO BE FINALISED 7 DAYS PRIOR

***TO BE SERVED IN DINING AREA**

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