

# Corporate and Special Event Function (up to 5 hour duration for 20-50 people)

# Menus & Price List



# High Tea Function

# (2 Hour Duration)

Great for that late afternoon/early evening event. With limited seating, larger numbers can be handled. Food is served on trays by waited staff

# Food served on trays by waited staff and includes:

Gourmet Sandwiches Asparagus Rolls Individual Small Cakes and Slices Petite Fours and other delicacies

#### Selection of Fine Teas and Belaroma Plunger Coffee After Dinner Mints

# \*Basic Drinks Package

Non-alcoholic punch, One Glass Australian Champagne

\*More extensive drinks package can be separately quoted

## Cost

\$40 per head (including drinks package detailed above)

Range of foods will depend on number of guests. Come and discuss your options with us.



# Gourmet Cocktail Function

# (3 Hours Duration)

Great for that late afternoon/early evening event. With limited seating, larger numbers can be handled. Food is served on trays by waited staff

# Hot Savouries (4 pieces)

Selection of hot finger food including: Vol au Vents Satay Sticks Chicken Wings Mini Pizzas or Quiches Mini Spring Rolls Spicy Meat Balls

# Canapes (4 pieces)

Antipasta Platter Crudities (fresh veges with dips) Platter Deviled Eggs Asparagus Rolls Advocado Humus and Pumpernickel Sushi

# Biscuits and Small Cakes (2 pieces)

Individual Small Cakes Parfiteroles Slices Cheesecakes

## Afters

Tea and Coffee After Dinner Mints

# \*Basic Drinks Package

Soft Drinks, Juices, Local Beers, House Wine. \*More extensive drinks package can be separately quoted

## Cost

\$85 per head (including basic drinks package)

Range of foods will depend on number of guests. Come and discuss your options with us.



# Cold Buffet Function

# Entrees

*(served at table)* Atlantic Salmon with Mayonnaise and Garnishes

> *Cold Buffet* Chicken and Green Peppercorn Loaf Lamb with Spiced Crust

## Salad Buffet

Lettuce Bowl Salad Potato Salad Julian Vegetable Salad

Served with Fresh Bread Rolls and Assorted Condiments

#### Dessert

*(served at table)* Apple Strudle with Fresh Cream or Pavlova with Fresh Cream

#### After Dinner

Tea and Coffee After Dinner Mints Complimentary House Port

#### \*Basic Drinks Package

Soft Drinks, Juices, Local Beers, House Wine on arrival. Bottled House Wine at table.

\*More extensive drinks package can be separately quoted

#### Cost

\$113 (Including basic drinks package) Optional : \$10 per head for a Gourmet Fruit and Cheese Platter



# Hot Buffet Function

# Entrees

(served at table) Seasonal Soup

# Hot Main Buffet

Marinated Chicken Fillets Whole Cooked Herbed Roast Beef Sauteed Hawkesbury Mushrooms Hot Potatoes with Sour Cream

#### Salad Buffet Specialty Garden Salad

Served with Fresh Bread Rolls and Assorted Condiments

# Dessert

*(served at table)* Pavlova with Fresh Cream and decorated with fruit or Strawberry Glazed Cheesecake

# After Dinner

Tea and Coffee After Dinner Mints Complimentary House Port

# \*Basic Drinks Package

Soft Drinks, Juices, Local Beers, House Wine on arrival. Bottled House Wine at table.

\*More extensive drinks package can be separately quoted

## Cost

\$113 (Including basic drinks package) Optional : \$10 per head for a Gourmet Fruit and Cheese Platter



# Deluxe Buffet Function

# **On Arrival**

Complimentary Potato Chips, Corn Chips and Nuts Served with your pre dinner drinks

## Entrees

*(served at table)* Atlantic Salmon with Mayonnaise and Garnishes or Seasonal Soup

### Hot Main Buffet

(Choose any three) Whole Cooked Best Cut Beef Chicken Fillets Lamb Kebabs Sauteed Hawkesbury Mushrooms Whole Potatoes with Sour Cream

## Salad Buffet

(Choose any three) Pasta Salad with Pesto Dressing Wild Rice Salad with Shallots and Red Peppers Coleslaw Potato Salad with Dill-Mustard Dressing Mixed Bean Salad Specialty Garden Salad

Served with Fresh Bread Rolls and Assorted Condiments

## Cold Buffet

(Choose any two) Prawns Ham Finest Continental Meats Antipasta Blanched Fresh Asparagus in Season Blanched Fresh Broccoli



# Deluxe Buffet Function (continued)

### Dessert

(Choose any two, served alternatively at table) Apple Pie with Fresh Cream Grand Marnier Torte with Fresh Cream Black Forest Gateaux with Fresh Cream Passionfruit Continential Cheesecake Pavlova with Fresh Cream Carrot Cake with Cream Cheese Topping Semolina Custard cooked with Honey and Spices

### After Dinner

Tea and Coffee After Dinner Mints Complimentary House Port

#### \*Basic Drinks Package

Soft Drinks, Juices, Local Beer, House Wine on arrival. House Wine at table.

\*More extensive drinks package can be separately quoted

## Cost

\$130 per head including basic drinks package \$10 per head for a Gourmet Fruit and Cheese Platter