

Function Menu 1

Buffet
(Minimum 50 people)
\$38.00 pp

SAVOURIES

Served on Arrival for 30 minutes: Chef's selection

MAIN

Please select three (3) dishes from the list below

- Butter Chicken
- Beef and Burgundy
- Thai Red Tropical Chicken curry
- Italian Lamb cacciatore style with olives in a tomato Napoli with fresh herbs
 - Chinese Style battered Honey Chicken
 - Lamb Rogan Josh
 - Sweet and Sour Pork
 - Beef Tortellini in Mediterranean pasta sauce

All served with Jasmine rice pilaff and condiments and bread rolls

Please select three (3) salads from the list below

- Green Garden salad with rocket/baby spinach/cherry tomato/carrot/cucumber with vinaigrette
 - Traditional Caesar Salad
 - Creamy potato/tuna/egg and gherkin salad
 - Mediterranean Pesto pasta salad
 - Moroccan spiced cous cous salad
- Greek salad with feta/olives/red onion/cucumber/ice-berg lettuce and balsamic dressing
 - Thai style vegetable noodle salad

DESSERT

Served Alternatively at the Table

Vanilla Baked Cheesecake Drizzled with Berry Coulis and Whipped Cream

Individual Pavlova filled with Chantilly Cream and Fresh Seasonal Tropical Fruit Salad

Tea and Coffee Buffet

Function Menu 2

Buffet
(Minimum 50 people)
\$45.00 pp

SAVOURIES

Served on Arrival for 30 minutes: Chefs Selection

MAIN

Whole Roasted Grain Fed Beef Blade with Mustard Crust
Roasted Salted pork Loin
Marinated Fillets of Barramundi served on Pilaff rice with Asian Greens
Chicken Breast Scallopini style with mushroom/shallots/bacon in a cream sauce with a touch of white wine
Spinach and Ricotta filled ravioli with a creamy spinach, pumpkin and pine nut sauce
Roasted Potato and Pumpkin
Vegetable Stir-fry
Freshly Baked Bread Rolls
Sauces and condiments to compliment your meal

DESSERT

Served Alternatively at the Table

Individual Tira Mi Su served in a coffee cup with coffee Anglaise and whipped cream and chocolate wafers

Pacific Chocolate Brownie with Chocolate Sauce & Chantilly Cream served warm

Tea and Coffee Buffet

Function Menu 3

(Minimum 50 people)
Alternate Drop
\$45.00 pp

(All meals served with freshly baked bread rolls)

SAVOURIES

Served on Arrival for 30 minutes: Chefs Selection

MAIN

Any Two (2) of the following selection served alternatively:

Breast of chicken filled with a farce of scallops/prawns and macadamia nuts served on gratin potatoes, with green vegetables and topped with basil hollandaise

MSA Sirloin medallions served medium on potato and polenta mash with vegetables and red wine jus

Fresh Atlantic salmon fillet with crispy skin served on fried kifler potato, chorizo sausage with spinach and maple butter

Barkers Creek pork sirloin served on pumpkin and sweet potato mash with vegetables and apricot and red capsicum chutney

DESSERT

Served Alternatively at the Table

Individual sticky date puddings served with caramel sauce and ice-cream

Individual Pavlova topped with fresh tropical fruit salad and cream

Tea and Coffee Buffet

Function Menu 4

Alternate Drop

\$55.00 pp

(All meals served with freshly baked bread rolls)

ENTRÉE

Any Two (2) of the following selection served alternatively

Zucchini ricotta and Risoni bake with capsicum coulis and baby spinach

Pineapple cut calamari on with lime aioli and side salad

Tandoori Chicken Caesar salad with warm poached egg

Smoked Salmon served on rosti potato with a dill and caper dressing

MAIN

Served Alternatively at the Table:

Breast of chicken filled with a farce of scallops/prawns and macadamia nuts served on gratin potatoes, with green vegetables and topped with basil hollandaise

Victorian lamb rack served pumpkin and polenta mash with beans and baby carrots with rosemary jus

MSA Rib Fillet (cooked medium) served on potato and eshallot mash with sautéed mushrooms with bacon, greens and peppercorn jus

Fresh Atlantic salmon fillet with crispy skin served on fried kifer potato, chorizo sausage with spinach and maple butter

DESSERT

Served Alternatively at the Table

Brandy Snap Basket filled with vanilla ice-cream and fresh fruit

Individual Tira Mi Su served in a coffee cup with coffee Anglaise and whipped cream and chocolate wafers

Tea and Coffee Buffet

Stand up Menu

The following is a selection of food that can be served standing up after a cocktail party for example to enable your guests to remain standing and socializing. All of the food can be eaten with fingers or simply a fork. Some of these items where an asterix is present are served in Chinese style noodle boxes

Chicken Satays with peanut sauce and fried noodles *

Tempura battered barramundi and chips with tartare *

Lemon pepper calamari with chips and lime aioli *

Chicken Hokien stir-fry noodles with vegetables *

Prawn fried rice with prawn sesame toast *

Tempura prawns (3) with chips and lime aioli *

Served from Chaffing dishes with forks and plates and steamed rice

Honey chicken

Beef and burgundy stew

Sweet and sour pork

Lamb Rogan Josh

Butter chicken

Price

For a selection of two items \$12.00pp
For a selection of three items \$14.00pp

Cocktail Canapé' List

Hot Selection

Italian Style risotto Tuscan Vegetable Risotto balls
Individual vegetable spring rolls and samosas with sweet chilli dipping sauce
Tandoori Chicken Roti with yoghurt dip
Pesto, parmesan and olive pizza fingers
Roasted eggplant and mozzarella calzone
Cajun Crumbed Prawns with lime aioli
Pineapple cut calamari coated in fresh chilli sauce with cucumber and coriander dipping sauce
Assorted Italian pastries
Spinach and fetta pastry triangles
Chilli chive and leek potato balls
Mini fish cakes with sweet chilli dipping sauce
Chicken and macadamia balls with ginger and coriander
Scallop skewers with aioli

Cold Selection

Smoked salmon baby croissants with fancy lettuce and dill mayonnaise
Haloumi cheese sticks with sea salt and kalamata olive tapenade
Spring onion flat bread with parmesan, caper and basil spread
Japanese Nori rolls with soy sauce and pickled ginger
Asian crab tartlets with aioli
Selection of dips with toasted pita/lavosh bread

Price

Selection of four items (allow minimum two per person) \$12.00pp
Selection of six items (allow minimum two per person) \$15.00pp
Selection of eight items (allow minimum two per person) \$18.00pp
Selection of ten items (allow minimum two per person en items) \$21.00pp
Selection of twelve items (allow minimum two per person) \$23.00pp

Please note that cocktail parties are not meal substitutes and are purely light finger food to enjoy while drinking and socialising. If you require something more substantial after the cocktail food please see our Stand up Menu.

Cocktail Canapé' Platters (Serve 15 to 20 people)

Selection of Australian Cheese with crostini and water crackers	\$85.00 per platter
Antipasto Platters (Smoked salmon/prosciutto/pesto chicken/ roasted marinated vegetables/balsamic pickled onions/olives/fetta cheese/dips with crostini)	\$95.00 per platter
Platters of either chicken souvlaki with tzatziki (yoghurt/cucumber) or chicken satays with peanut sauce	\$75.00 per platter
Selection of Nori rolls with soy and pickled ginger	\$80.00 per platter
Coconut prawns with lime, chilli and coconut dipping sauce	\$75.00 per platter
Fresh natural oysters with lemon and champagne vinaigrette	\$21.00 per doz
Crispy marinated calamari with balsamic reduction	\$85.00 per platter
Spinach and fetta pastry triangles	\$75.00 per platter
Vegetarian spring rolls and Samosas with Sweet chilli sauce	\$60.00 per platter
Chicken, macadamia nut and coriander balls with coriander chilli and lemon dressing	\$85.00 per platter
Potato wedges with sweet chilli and sour cream	\$50.00 per platter
Assorted mini quiches and variety pies	\$75.00 per platter
Spinach and fetta risotto balls	\$80.00 per platter
Goats Cheese and Asparagus Boats	\$85.00 per platter
Sweet Potato and Cashew Empanada with Frijol	\$85.00 per platter
Thai Fish Cakes with lemon and sweet Chilli sauce	\$70.00 per platter
Tandoori Chicken Roti with yoghurt dip	\$85.00 per platter
King Prawn Spring Rolls with soy and ginger	\$95.00 per platter
Platter of Fresh Mooloolaba Medium Ocean King Prawns peeled ready to eat with Cocktail sauce and lemon	\$market price
Almond, orange zest and poppy seed crumbed camembert with raspberry vinaigrette	\$85.00 per platter
Smoked Salmon Croissants with mixed lettuce and dill mayonnaise	\$90.00 per platter

- Cocktail Canape Platters are strategically placed around the function or event room. If you require staff to serve these platters an additional charge will be added.