



Private Functions

<u>Room Hire</u>	\$295	5 hour duration - includes: black or white table cloths, table runners, mirror bases, centrepieces, display tables and personalised signage
<u>Audio Visual</u>	\$25	Cannon light (up lighting)
	\$50	Surround sound speaker system (aux connection)
	\$60	Microphone
	\$50	Laptop
	\$125	Data projector and screen
<u>Equipment</u>	\$100	Dance floor
	\$150	Pop up bar (*kegs additional)
	\$125	Photography backdrop (ask to see our different varieties)
	\$50	Table of photo booth props
<u>Entertainment</u>	\$670	Resident DJ 5 hour service
	\$PUA	Photobooth with attendant (from \$850)
	\$275	Jukebox
<u>Services</u>	\$45	Cake cutting - served as platters
	\$3.50	Cake cutting - individually plated (price pp)
	\$20	Corkage per bottle (wine only)
	\$25	5 hour soft drink package (price pp)
	\$50	Additional security (price per hour - min 4 hours)
	\$35	Additional set up assistance (price per hour)
<u>Decorations</u>	\$1	Sash tied on chair
	\$2	Additional sash hire (if not in stock) (multiples of 10 + \$20 delivery)
	\$3	White chair cover with sash
	\$30	Bird cage wishing well
	\$50	Pedestals with flower arrangements
	\$50	Red carpet runner
	\$50	Archway with fairy lights and flowers
	\$150	Hanging lanterns
	\$200	Fairy lights/Party lights in the ceiling
	\$650	Ceiling draping with fairy lights
	\$350	Bridal backdrop with fairy lights



Function Set Menu

Two Course Menu

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Option 1 (1:2) \$40pp

1 entree and 2 mains served alternately

Option 2 (2:2) \$45pp

Choice of 2 entrees and 2 mains

Three Course Menu

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Option 3 (1:2:1) \$50pp

1 entree, choice of 2 mains and 1 dessert

Option 4 (2:2:2) \$55pp

Choice of 2 entrees, 2 mains and 2 desserts

Upgrade Options

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Unlimited premium coffee and herbal teas (self service station)

\$5pp

Antipasto Grazing Platters

\$12pp

Gourmet cheese platters with dried fruits, nuts and lavosh

\$12pp

Entree

- Sweet potato soup, with coriander, coconut milk and spices (GF) (V).
- Gnocchi with burnt butter sauce and crispy sage (V).
- Spinach and ricotta lasagne with roast tomato sauce and shaved parmesan (V).
- Smoked salmon bruschetta with capers and a lemon and lime aioli.
- Lemon and oregano chicken salad with semi dried tomatoes (GF).
- Char grilled chicken breast with baby cos, shaved parmesan, croutons, pancetta crisp and a tangy caesar dressing.
- Roasted duck breast with a carrot, bean sprout, snow pea, chinese cabbage salad and an orange and sesame glaze (GF).
- Char grilled marinated lamb loin with roasted tomatoes and bocconcini salad (GF).

Main Course

- Herb crusted N.T. barramundi fillet with wild rice, boc choy and gremolata.
- Oven baked atlantic salmon, with braised fennel in a tomato and smoked paprika soffritto broth (GF).
- Thyme baked chicken breast with butter roasted parsnip and potato mash, sweet onion custard, speck, pearl onions, peas and jus.
- Chicken breast mignon with asparagus, potato mash and a creamy mushroom sauce.
- Roast rack of lamb with creamy potato mash and ratatouille (GF).
- Macadamia crusted lamb rump roasted medium with sweet potato and garlic mash, spinach and a shiraz jus.
- Beef eye fillet roasted medium with parmesan potato mash, baby vegetables and a red current infused reduction.

Dessert

- Chocolate cake with creme fraiche and chocolate sauce (GF).
- White chocolate and vanilla bean panna cotta with berries.
- Warm sticky date pudding with toffee sauce and double whipped cream.
- Raspberry swirl cheesecake with berry coulis.
- Apple crumble tartlet with French vanilla custard.
- Pavlova with double whipped cream, berries and passion fruit.
- Salted caramel tartlet with macadamia nuts and double whipped cream.

Special dietary requirements can be catered for individually with prior notice.

Monday to Thursday - minimum 20 people | Friday to Sunday - minimum 50 people

Function Buffet Menu

Option 1

2 mains, 2 sides and 2 salads

\$40pp

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Option 2

3 mains, 3 sides and 3 salads

\$55pp

Upgrade Options

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Antipasto Grazing Platters

\$12pp

Chef's selection of desserts
and continental cakes

\$6pp

Gourmet cheese platter with
dried fruits, nuts and lavosh

\$12pp

Mains

Mediterranean vegetable lasagne

Beef tortellini with roasted tomato and garlic sauce

Thai green chicken curry

Kaffir lime leaf chicken thigh

Slow roasted apple cider pork with crispy crackling

Slow roasted grass fed beef marinated with bush spice rub

Slow roasted lamb marinated with garlic and rosemary

Baked Atlantic salmon fillets with lemon and dill

Braised lamb shanks with tomato, wine and herbs

Sides

Steamed jasmine rice

Roasted root vegetables with honey and thyme

Steamed vegetables with garlic and lemon butter

Tuscan spiced kipfler potatoes

Maple glazed heirloom carrots

Steamed broccoli tossed with chilli and garlic

Green beans with roasted pine nut butter

Salads

Caesar: baby cos, parmesan, egg, bacon, croutons, tangy dressing

Mixed leaf, spanish onion, cucumber, capsicum, tomato

Caprese: tomato, bocconcini, basil

Potato, onion, bacon, egg, gherkin, seeded mustard

Traditional Greek, olives, capsicum, tomato, cucumber, fetta, herbs

Special dietary requirements can be catered for individually with prior notice.

Monday to Thursday - minimum 20 people | Friday to Sunday - minimum 50 people



Function Canape Menu

Roaming Canapes

Our delicious canapes are served to your guests, continuously over a 2 hour duration

Option 1

2 hot and 2 cold

\$25pp

Option 2

2 hot, 2 cold and 1 sweet

\$28.50pp

Option 3

4 hot and 4 cold

\$35pp

Option 4

4 hot, 4 cold and 2 sweet

\$40pp

Hot Canapes

Lamb kofta balls with tatziki
Pumpkin and parmesan arancini balls (v)
Flame grilled meat balls with tomato relish
Chicken satay skewers with spicy peanut dipping sauce
Salt and lemon pepper squid with lime aioli
Sliders of wagu beef, cheese, tomato relish, brioche bun
Thai style chicken meatballs with sweet chilli sauce
Grilled prawn skewers with lemon and garlic
Pad Thai noodle boxes with fresh lime and coriander (v)
Gyoza, fried pork dumplings with soy sauce

Cold Canapes

Smoked salmon bruschetta with lemon and dill creme fraiche
Char grilled vegetable frittatas (v)
Satay chicken rice paper rolls with hoisin sauce
California sushi rolls with wasabi mayo
Thai style beef fillet salad cucumber cups
Moroccan spiced chicken on herb bread with spiced yoghurt
Sweetcorn and zucchini fritters with tatziki (v)
Roast beef and red capsicum crostinis with horseradish mayo
Prawn tail skewers with mango chilli salsa

Sweet Canapes

Chocolate eclairs
Triple choc brownies
Cherry ripe slices
Assorted profiteroles
Rocky road slices

Special dietary requirements can be catered for individually with prior notice.

Monday to Thursday - minimum 20 people | Friday to Sunday - minimum 50 people

Platter Service

Our platters are served on a catering station to allow your guests to help themselves

Each platter caters for approximately 10 people

Function Platter Menu

- \$49 Potato Wedges**
Golden brown potato wedges with sour cream and sweet chilli sauce
- \$59 Party Platter**
Mini pies, pasties and sausage rolls with a tomato dipping sauce
- \$59 Dips and Crudités**
Two house made dips with carrot, celery and bread sticks
- \$69 Meatballs**
Flame grilled beef meatballs with dipping sauce
- \$69 Mini Quiches**
Cheese and bacon, mushroom spinach and tomato
- \$69 Margarita Pizza Fingers**
Tomato, mozzarella, fresh basil
- \$69 Spanakopita**
Spinach and ricotta filo pastry triangles
- \$69 Cocktail Sandwiches**
Freshly made cocktail sandwiches with gourmet fillings
- \$79 Satay Chicken**
Marinated chicken skewers with spicy peanut dipping sauce
- \$79 Asian Treats**
A mixture of spring rolls, dim sims and samosas with soy dipping sauce
- \$79 Arancini**
Pumpkin and parmesan risotto balls
- \$79 Fruit Platter**
A selection of fresh seasonal fruit
- \$89 Antipasto**
Cured and smoked meats, marinated olives, grilled capsicum, eggplant and mushrooms
- \$89 Gourmet Cheese Platter**
Vintage cheddar, blue vein, camembert, fetta, dried fruits, nuts and lavosh

Minimum platter order: 1 platter per 10 people