



ROYAL ON THE PARK *2020/2021 BANQUETS KIT*

A top-down view of a desk with a tablet, a succulent, a spiral notebook, a pen, and flowers. The background is a mix of yellow and pink. A white tablet is on the left, a green succulent in a grey pot is at the top right, a spiral notebook is on the right, a silver pen with a copper clip is on a brown notebook at the bottom, and yellow flowers are at the bottom right.

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BREAKFAST *PACKAGES*

CONTINENTAL BREAKFAST

\$22 PER PERSON

- Freshly baked croissants, Danish pastries, jams & spreads (v)
- House made Bircher muesli (v,d)
- Individual fruit yoghurts (v,gf)
- Sliced seasonal fruit platter (v,d,gf)
- Dilmah tea and brewed coffee
- Selection of juices

FULL BREAKFAST

\$40 PER PERSON

Minimum 20 guest

Includes the Continental Breakfast selection and your choice of one of the below hot meal options:

HOT PLATED

Select one

- Eggs Benedict Royal style, toasted English muffin, poached free range eggs, champagne ham, wilted baby spinach, hollandaise sauce, mini herb rosti
- Monforte cheese and roasted vegetable frittata, blistered truss tomatoes, sautéed kipfler potato, dressed roquette greens (v,gf)
- Poached free range eggs, toasted sourdough, smoked salmon, crisp asparagus, blistered truss tomatoes (d,gf)
- Scrambled free range eggs, double smoked bacon, field mushroom, herb roasted vine ripened tomato, chicken chipolatas, toasted sourdough, hash brown



CONFERENCE DAY *PACKAGES*

CONFERENCE DAY PACKAGE

\$69 PER PERSON

GROUND FLOOR FUNCTION ROOMS - MINIMUM 20 GUESTS

LEVEL 1 FUNCTION ROOMS - MINIMUM 6 GUESTS

ARRIVAL

Dilmah tea, brewed coffee, juice and bowl of whole fruit

MORNING TEA

Your choice of one break item served with Dilmah tea, brewed coffee and soft drinks

LUNCH

Working, Plated meal or Buffet lunch served with Dilmah tea, brewed coffee and soft drinks

AFTERNOON TEA

Your choice of one break item served with Dilmah tea, brewed coffee and soft drinks

INCLUDES

- Room hire from 8.00am – 5.00pm
- Notepads, pens, mints and water
- Projector screen
- Whiteboard or flipchart
- 1 x complimentary car park for the facilitator
- Touchpad call and control system for assistance during your event
- Digital signage

BREAK ITEMS

- Assorted Danish pastries (v)
- Carrot cake with cream cheese icing (v)
- Chef's cookie selection (v,gf on request)
- Chicken and tarragon filo
- Chocolate fudge caramel brownie (v,gf)
- Ham and gruyere cheese croissants
- House made banana bread (v,gf on request)
- Individual fruit yoghurt (v,gf)
- Leek and spinach pie (vegan,d,gf)
- Mini Cornish pasty, tomato relish
- Mini quiche selection (gf on request)
- Mini savoury muffin selection
- Mini sweet muffin selection (v)
- Petite Moroccan lamb pie, Chermoula mayo
- Pork and fennel sausage rolls, tomato relish
- Prosciutto and mozzarella melts, dressed roquette
- Pumpkin roll, tomato relish (vegan,d,gf)
- Raspberry Friand (v,d,gf)
- Scones with jam and cream
- Seasonal sliced fruit (v,d,gf)
- Tomato and gruyere cheese croissants (v)
- Vegetable crudités with dips (v,gf)

EXTRA BREAK ITEM

Additional \$3.5 per person

WORKING LUNCH

A STAND-UP NETWORKING LUNCH

Served with fresh fruit salad, Dilmah tea, brewed coffee and soft drinks

SANDWICHES

Select three

Gluten free bread available upon request

- **Classic egg** - free range egg, truffle aioli, arugula, sliced white (v,d)
- **Grilled chicken** - roquette, pimiento, goat's cheese, avocado, herb mayonnaise, wrap
- **HCT** - double smoked ham, shaved gruyere cheese, sliced vine ripened tomato, sweet mustard pickles, sourdough baguette
- **Pesto bocconcini** - grilled eggplant, baby spinach, sliced vine ripened tomato, Turkish bread (v)
- **Smoked salmon** - dill and caper cream cheese, sliced cucumber, red onion, whole wheat
- **The Italian** - salami, mortadella, homemade giardiniera, provolone cheese, sliced vine ripened tomato, ciabatta

SALADS

Select two

- **Caprese salad** - Roma tomato, bocconcini, fresh basil, extra virgin olive oil (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **German potato** - seeded mustard vinaigrette, chopped spring onion, bacon pieces (v on request,d,gf)
- **Mexican three bean salad** - kidney beans, cannellini beans, black beans, sweet corn, green and red capsicum, cherry tomato, red onion, coriander, chilli and lime dressing (vegan,d,gf)
- **Rotini pasta** - sundried tomatoes, black olives, pesto mayo, green peas, toasted pine nuts
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Rustic slaw** - shredded red and green cabbage, carrot, corn kernels, light chipotle dressing (v,d,gf)

BUFFET LUNCH

A STAND-UP NETWORKING LUNCH

Minimum 20 delegates

Served with fresh fruit salad, Dilmah tea, brewed coffee and soft drinks

HOT ITEMS

Select two

- **Butter chicken** - Tandoor chicken, tomato, cream, spices, steamed basmati rice (gf)
- **Char-sui pork** - sticky red roasted pork, hoisin plum glaze, steamed kailan, jasmine rice (d)
- **Classic shepherd's pie** - savory lamb, vegetables, golden mashed potato crust (gf)
- **Enchiladas** - chicken, sour cream, refried beans, tomato salsa, melted cheese
- **Grilled market fish** - light tomato sugo, lemon, lime, soft herbs (d,gf)
- **Nasi goreng** - wok fried vegetables, chicken, prawn, crispy shallots (v on request,d)
- **Roast beef** - MSA Sirloin beef, thyme roasted chats, root vegetables, demi-glaze (d)
- **Spinach and ricotta tortellini** - mushroom cream, shaved parmesan (v)
- **Thai red chicken curry** - mild creamy poached chicken, vegetables, red chilli, galangal, garlic, ginger, fragrant jasmine rice (d,gf)
- **Wok-fried Hokkien noodles** - beef or chicken, Asian stir-fry vegetables, oyster and sweet soy sauce (v on request,d)

SALADS

Select two

- **Caprese salad** - Roma tomato, bocconcini, fresh basil, extra virgin olive oil (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **German potato** - seeded mustard vinaigrette, chopped spring onion, bacon pieces (v on request, gf)
- **Mexican three bean salad** - kidney beans, cannellini beans, black beans, sweet corn, green and red capsicum, cherry tomato, red onion, coriander, chilli and lime dressing (vegan,d,gf)
- **Rotini pasta** - sundried tomatoes, black olives, pesto mayo, green peas, toasted pine nuts
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Rustic slaw** - shredded red and green cabbage, carrot, corn kernels, light chipotle dressing (v,d,gf)

PLATED MEAL

SERVED SEATED IN THE WALNUT RESTAURANT

Maximum 50 guests - subject to availability

- Warmed bread rolls (v)
- Main course (served alternately or pre-ordered) based on the current Walnut Restaurant set menu
- Garden salad served at the table
- Dilmah tea, brewed coffee and soft drinks

DESSERT

ADDITIONAL \$5 PER PERSON

Select one

- Black Forest roll
- Carrot cake with cream cheese icing
- Chocolate raspberry slice (vegan,d)
- Red velvet cake
- Vanilla slice





COFFEE & TEA

COFFEE & TEA

\$5.5 PER PERSON

Dilmah tea, brewed coffee and soft drinks

CONTINUOUS COFFEE & TEA

4 HOURS - \$11.5 PER PERSON

6 HOURS - \$16 PER PERSON

Dilmah tea, brewed coffee and soft drinks

CONTINUOUS COFFEE & TEA

\$30 CART & BARISTA HIRE

Barista only available during scheduled breaks

Minimum 20 guests – subject to availability

- Small coffee - \$4
- Large coffee - \$5



MORNING &
AFTERNOON TEA

MORNING AND AFTERNOON TEA

SELECT ONE ITEM - \$12.5 PER PERSON

SELECT TWO ITEMS - \$16 PER PERSON

Served with Dilmah tea, brewed coffee and soft drinks

- Assorted Danish pastries (v)
- Carrot cake with cream cheese icing (v)
- Chef's cookie selection (v,gf on request)
- Chicken and tarragon filo
- Chocolate fudge caramel brownie (v,gf)
- Ham and gruyere cheese croissants
- House made banana bread (v, gf on request)
- Individual fruit yoghurt (v,gf)
- Leek and spinach pie (vegan,d,gf)
- Mini cornish pasty, tomato relish
- Mini quiche selection (gf on request)
- Mini savoury muffin selection
- Mini sweet muffin selection (v)
- Petite Moroccan lamb pie, chermoula mayo
- Pork and fennel sausage rolls, tomato relish
- Prosciutto and mozzarella melts, dressed rocket
- Pumpkin roll, tomato relish (vegan,d,gf)
- Raspberry friand (v,d,gf)
- Scones with jam and cream
- Seasonal sliced fruit (v,d,gf)
- Tomato and gruyere cheese croissants (v)
- Vegetable crudité with dips (v,gf)



LUNCH OPTIONS

WORKING LUNCH

\$36 PER PERSON

A STAND-UP NETWORKING LUNCH

Served with fresh fruit salad, Dilmah tea, brewed coffee and soft drinks

SANDWICHES

Select three

Gluten free bread available upon request

- **Classic egg** - free range egg, truffle aioli, arugula, sliced white (v,d)
- **Grilled chicken** - roquette, pimiento, goat's cheese, avocado, herb mayonnaise, wrap
- **HCT** - double smoked ham, shaved gruyere cheese, sliced vine ripened tomato, sweet mustard pickles, sourdough baguette
- **Pesto bocconcini** - grilled eggplant, baby spinach, sliced vine ripened tomato, Turkish bread (v)
- **Smoked salmon** - dill and caper cream cheese, sliced cucumber, red onion, whole wheat
- **The Italian** - salami, mortadella, homemade giardiniera, provolone cheese, sliced vine ripened tomato, ciabatta

SALADS

Select two

- **Caprese salad** - Roma tomato, bocconcini, fresh basil, extra virgin olive oil (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **German potato** - seeded mustard vinaigrette, chopped spring onion, bacon pieces (v on request,d,gf)
- **Mexican three bean salad** - kidney beans, cannellini beans, black beans, sweet corn, green and red capsicum, cherry tomato, red onion, coriander, chilli and lime dressing (vegan,d,gf)
- **Rotini pasta** - sundried tomatoes, black olives, pesto mayo, green peas, toasted pine nuts
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Rustic slaw** - shredded red and green cabbage, carrot, corn kernels, light chipotle dressing (v,d,gf)

BUFFET LUNCH

\$42 PER PERSON

A STAND-UP NETWORKING LUNCH

Minimum 20 delegates

HOT ITEMS

Select two

- **Butter chicken** - Tandoor chicken, tomato, cream, spices, steamed basmati rice (gf)
- **Char-sui pork** - sticky red roasted pork, hoisin plum glaze, steamed kailan, jasmine rice (d)
- **Classic shepherd's pie** - savory lamb, vegetables, golden mashed potato crust (gf)
- **Enchiladas** - chicken, sour cream, refried beans, tomato salsa, melted cheese
- **Grilled market fish** - light tomato sugo, lemon, lime, soft herbs (d,gf)
- **Nasi goreng** - wok fried vegetables, chicken, prawn, crispy shallots (v on request,d)
- **Roast beef** - MSA Sirloin beef, thyme roasted chats, root vegetables, demi-glaze (d)
- **Spinach and ricotta tortellini** - mushroom cream, shaved parmesan (v)
- **Thai red chicken curry** - mild creamy poached chicken, vegetables, red chilli, galangal, garlic, ginger, fragrant jasmine rice (d,gf)
- **Wok-fried Hokkien noodles** - beef or chicken, Asian stir-fry vegetables, oyster and sweet soy sauce (v on request,d)

SALADS

Select two

- **Caprese salad** - Roma tomato, bocconcini, fresh basil, extra virgin olive oil (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **German potato** - seeded mustard vinaigrette, chopped spring onion, bacon pieces (v on request, gf)
- **Mexican three bean salad** - kidney beans, cannellini beans, black beans, sweet corn, green and red capsicum, cherry tomato, red onion, coriander, chilli and lime dressing (vegan,d,gf)
- **Rotini pasta** - sundried tomatoes, black olives, pesto mayo, green peas, toasted pine nuts
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Rustic slaw** - shredded red and green cabbage, carrot, corn kernels, light chipotle dressing (v,d,gf)

PLATED MEAL LUNCH

\$45 PER PERSON

SERVED SEATED IN THE WALNUT RESTAURANT

Maximum 50 guests - subject to availability

- Warmed bread rolls (v)
- Main course (served alternately or pre-ordered) based on the current Walnut Restaurant set menu
- Garden salad served at the table
- Dilmah tea, brewed coffee and soft drinks

LITE SANDWICH LUNCH

\$27.5 PER PERSON

A STAND-UP NETWORKING LUNCH

- Chef selection of mixed point sandwiches (6 points per person)
- Sliced seasonal fruit
- Dilmah tea, brewed coffee and soft drinks

DESSERT

ADDITIONAL \$5 PER PERSON

Select one

- Black Forest roll
- Carrot cake with cream cheese icing
- Chocolate raspberry slice (vegan,d)
- Red velvet cake
- Vanilla slice



DINING PACKAGES

DINING PACKAGE

\$95 PER PERSON FOR 200+ GUESTS

\$103 PER PERSON FOR 100-200 GUESTS

\$110 PER PERSON FOR 30-100 GUESTS

INCLUDES

- Room hire
- Three course alternate drop
- 4.5 hour house beverage package
- Bread rolls
- Dilmah tea, brewed coffee and chocolates

ADD ON CANAPÉS

ADDITIONAL \$15 PER PERSON

½ hour Chef Selection canapés - 3 canapés per person

ENTRÉE:

Select two (served alternately)

Hot

- **Pan seared scallops** - pea duo, petite herbs, serrano crisps, chive cream (gf)
- **Slow cooked lamb and potato croquette** - pickled cucumber salad, tahini yoghurt, dill infused evoo
- **Truffle di fungi risotto** - roasted field mushroom, crisp asparagus, rocket greens, crème fraiche (v)
- **Twice cooked pork belly** - house made apple kimchi, apple and parsnip puree, pea tendrils (gf)

Cold – can be pre-plated

- **Darling Downs herb rolled beef carpaccio** - shiitake mushroom, horseradish cream, dressed arugula, red radish, shaved parmesan (gf)
- **Roasted vegetable and bocconcini tian** - roasted vegetable layers, rocket pesto, red pepper coulis, dressed watercress (v on request, gf)
- **Seared sesame tuna** - soba noodle, pickled carrot, daikon, red shiso, ponzu dressing (d)

MAIN MEAL

Select two (served alternately)

- **Char-grilled MSA porterhouse (cooked medium)** - pommes au-gratin, wilted spinach, maple glazed baby carrots, semi-dried tomato, pink peppercorn jus (gf)
- **Country pork cutlet** - braised savoy cabbage and smoked speck, confit carrots, haricot verts, pan juices (gf)
- **Huon salmon fillet** - crab, chive and crème fraiche risotto, shaved baby fennel, soft herb salad (gf)
- **Moroccan dusted chicken supreme** - roasted baby carrots, steamed broccolini, beetroot silk, jus (d,gf)
- **Oven roasted prosciutto wrapped chicken breast** - roasted cauliflower espuma, buttered crisp asparagus tips, forest mushroom cream sauce, micro herbs (gf)
- **Pasture fed beef tenderloin (cooked medium)** - garlic mash, kumara fondant, bok choy, shiitake jus (gf)
- **Pumpkin ravioli** - rich tomato and basil sugo, Kalamata olives, broccolini, pane profumato (vegan,d)
- **Salt water barramundi** - herb roasted kipfler potato, confit fennel, citrus herb salad, salsa verde, lemon oil (d,gf)

SIDES

ADDITIONAL \$5 PER PERSON

Select two

- Garden salad (v,gf)
- Rustic fried, aioli (v,gf)
- Steamed mixed greens, toasted almonds (v,gf)

DESSERT

Select two (served alternately)

- **Decadent chocolate fondant** - chocolate gelato, blackberries
- **Lemon meringue tart** - yoghurt ice cream, strawberry dust
- **Rhubarb and apple crumble** - crème anglaise, vanilla bean ice cream, fresh mint
- **Royal mess** - hazelnut meringue, berry compote & Chantilly cream layers (gf)
- **Tiramisu** - coffee soaked sponge layers, mascarpone cream, mango coulis
- **Tonka bean panna cotta** - almond praline, macerated strawberries (gf on request)

SET MENU

\$58 PER PERSON - 2 COURSE ALTERNATE DROP

\$72 PER PERSON - 3 COURSE ALTERNATE DROP

Minimum 30 guests

INCLUDES

- Bread rolls
- Dilmah tea
- Brewed coffee
- Chocolates

ADD ON CANAPÉS

ADDITIONAL \$15 PER PERSON

½ hour Chef Selection canapés - 3 canapés per person

ENTRÉE

Select two (served alternately)

Hot

- **Pan seared scallops** - pea duo, petite herbs, serrano crisps, chive cream (gf)
- **Slow cooked lamb and potato croquette** - pickled cucumber salad, tahini yoghurt, dill infused evoo
- **Truffle di fungi risotto** - roasted field mushroom, crisp asparagus, roquette greens, crème fraiche (v)
- **Twice cooked pork belly** - house made apple kimchi, apple and parsnip puree, pea tendrils (gf)

Cold – can be pre-plated

- **Darling downs herb rolled beef carpaccio** - shiitake mushroom, horseradish cream, dressed arugula, red radish, shaved parmesan (gf)
- **Roasted vegetable and bocconcini tian** - roasted vegetable layers, rocket pesto, red pepper coulis, dressed watercress (v on request, gf)
- **Seared sesame tuna** - soba noodle, pickled carrot, daikon, red shiso, ponzu dressing (d)

MAIN MEAL

Select two (served alternately)

- **Char-grilled MSA porterhouse (cooked medium)** - pommes au-gratin, wilted spinach, maple glazed baby carrots, semi-dried tomato, pink peppercorn jus (gf)
- **Country pork cutlet** - braised savoy cabbage and smoked speck, confit carrots, haricot verts, pan juices (gf)
- **Huon salmon fillet** - crab, chive and crème fraiche risotto, shaved baby fennel, soft herb salad (gf)
- **Moroccan dusted chicken supreme** - roasted baby carrots, steamed broccolini, beetroot silk, jus (d,gf)
- **Oven roasted prosciutto wrapped chicken breast** - roasted cauliflower espuma, buttered crisp asparagus tips, forest mushroom cream sauce, micro herbs (gf)
- **Pasture fed beef tenderloin (cooked medium)** - garlic mash, kumara fondant, bok choy, shiitake jus (gf)
- **Pumpkin ravioli** - rich tomato and basil sugo, Kalamata olives, broccolini, pane profumato (vegan,d)
- **Salt water barramundi** - herb roasted kipfler potato, confit fennel, citrus herb salad, salsa verde, lemon oil (d,gf)

SIDES

ADDITIONAL \$5 PER PERSON

Select two

- Garden salad (v,gf)
- Rustic fried, aioli (v,gf)
- Steamed mixed greens, toasted almonds (v,gf)

DESSERT

Select two (served alternately)

- **Decadent chocolate fondant** - chocolate gelato, blackberries
- **Lemon meringue tart** - yoghurt ice cream, strawberry dust
- **Rhubarb and apple crumble** - crème anglaise, vanilla bean ice cream, fresh mint
- **Royal mess** - hazelnut meringue, berry compote & Chantilly cream layers (gf)
- **Tiramisu** - coffee soaked sponge layers, mascarpone cream, mango coulis
- **Tonka bean panna cotta** - almond praline, macerated strawberries (gf on request)

DINNER BUFFET

\$82 PER PERSON

Minimum 30 guests

Served with mixed gourmet bread rolls (v)

COLD PLATTERS

Select two

- **Antipasto** - grilled, marinated vegetables, mixed olives, pesto bocconcini, dips, grissini (v)
- **Australian cheeses** - blue, double brie, cheddar, lavosh, quince paste, muscatels (v)
- **Charcuterie** - Serrano ham, bresaola, truffle sopressa, shaved pastrami, toasted ciabatta, condiments
- **Huon smoked salmon** - caper berries, red onion, dill (gf)

SALADS

Select three

- **Caprese salad** - Roma tomato, bocconcini, fresh basil, extra virgin olive oil (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **German potato** - seeded mustard vinaigrette, chopped spring onion, bacon pieces (v on request,d,gf)
- **Mexican three bean salad** - kidney beans, cannellini beans, black beans, sweet corn, green and red capsicum, cherry tomato, red onion, coriander, chilli and lime dressing (vegan,d,gf)
- **Nicoise** - tuna, new potato, green beans, black olives, heirloom cherry tomatoes, capers, soft egg, French dressing (gf,d)
- **Rotini pasta** - sundried tomatoes, black olives, pesto mayo, green peas, toasted pine nuts
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Rustic slaw** - shredded red and green cabbage, carrot, corn kernels, light chipotle dressing (v,d,gf)



HOT SELECTION

Select three

Served with seasonal vegetables

- **Butter chicken** - Tandoor chicken, tomato, cream, spices, steamed basmati rice (gf)
- **Char-sui pork** - sticky red roasted pork, hoisin plum glaze, steamed kailan, jasmine rice (d)
- **Classic shepherd's pie** - savory lamb, vegetables, golden mashed potato crust (gf)
- **Enchiladas** - chicken, sour cream, refried beans, tomato salsa, melted cheese
- **Grilled market fish** - light tomato sugo, lemon, lime, soft herbs (d,gf)
- **Nasi goreng** - wok fried vegetables, chicken, prawn, crispy shallots (v on request,d)
- **Roast beef** - MSA Sirloin beef, thyme roasted chats, root vegetables, demi-glace (d)
- **Spinach and ricotta tortellini** - mushroom cream, shaved parmesan (v)
- **Thai red chicken curry** - mild creamy poached chicken, vegetables, red chilli, galangal, garlic, ginger, fragrant jasmine rice (d,gf)
- **Wok-fried Hokkien noodles** - beef or chicken, Asian stir-fry vegetables, oyster, sweet soy sauce (v on request,d)

DESSERT

- Chef's selection of cakes and fresh sliced seasonal fruit
- Dilmah tea, freshly brewed coffee & chocolates

ADD ON PREMIUM SEAFOOD SELECTION ADDITIONAL \$27.5 PER PERSON

- Queensland King prawns (d,gf)
- Fresh shucked oysters (d,gf)
- Local crabs (d,gf)

BARBEQUE BUFFET

\$55 PER PERSON

Minimum 30 guests

Served with mixed gourmet bread rolls, tomato ketchup, barbeque sauce, American mustard, seeded mustard, tomato relish, Dilmah tea and brewed coffee

OFF THE GRILL - CHEF LIVE COOKING

- Chermoula marinated chicken skewers (gf,d)
- Gourmet German sausages, caramelized onion (gf,d)
- Marinated vegetable skewers (v,gf,d)
- Minute rib fillet steak (gf,d)

SALADS

- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **German potato** - seeded mustard vinaigrette, chopped spring onion, bacon pieces (v on request,d,gf)
- **Rustic slaw** - shredded red and green cabbage, carrot, corn kernels, light chipotle dressing (v,d,gf)

ADD ON FROM THE GRILL

ADDITIONAL \$15 PER PERSON

- Garlic tiger prawn skewers (d,gf)
- Greek style lamb koftas (d,gf)
- Market fish, lemon and burnt butter sauce (gf)





COCKTAIL PARTY PACKAGES

CANAPÉ PACKAGES

Minimum 30 guests

½ HOUR

\$15 PER PERSON

3 pieces per person - choice of 3 canapés

1 HOUR

\$20 PER PERSON

4 pieces per person - choice of 4 canapés

2 HOUR

\$38 PER PERSON

8 pieces per person - choice of 8 canapés

3 HOUR

\$50.5 PER PERSON

8 pieces per person - choice of 8 canapés
1 substantial canapé

4 HOUR

\$63 PER PERSON

8 pieces per person - choice of 8 canapés
2 substantial canapés

COLD CANAPÉS

- Assorted sushi, soy sauce, wasabi (gf on request)
- Blue cheese, pear, candied walnut, melba toast (v)
- Goat's cheese, caramelized onion tart (v,gf on request)
- Huon smoked salmon blinis, dill and crème fraiche roulade, salmon pearls
- Roast vegetable and hummus tart (v,gf on request)
- Seared tuna tart, avocado, cucumber, soy and sesame dressing
- Shaved bresaola, celeriac remoulade, pecorino, soft herbs (gf)
- Smoked chicken, sundried tomato, dill mayonnaise tart (d,gf)
- Thai beef salad, lemongrass, mint, scallions (d)

HOT CANAPÉS

- Barbeque duck, cucumber, spring onion, hoisin crepe
- Beef and red bean empanada, chimichurri (d)
- Crispy pork belly, ketchup manis, coriander (d)
- Crumbed chicken Kiev ball
- Gruyere and sweet corn croquette, red pepper coulis (v)
- Mini lamb kofta, minted yoghurt (gf)
- Mini Moroccan lamb pie, chermoula mayo
- Mushroom and mozzarella arancini, truffle kewpie (v)
- Peking duck cigar, hoisin dipping sauce (d)
- Petite beef and red wine pie, tomato relish (gf on request)
- Satay chicken or beef skewers, satay sauce (d)
- Semi-dried tomato and bocconcini arancini, tomato sugo (v,gf)
- Steamed prawn har gow, ponzu dressing (d)
- Thai fish cakes, pickled cucumber, sweet chilli sauce (d)
- Vegetable spring rolls, sweet chilli sauce (v,d)
- Wild leek and spinach pie (vegan,d,gf)

SUBSTANTIAL CANAPÉS

\$12.5 PER PERSON

Minimum 30 guests

- Bao buns, pork belly, Asian slaw, mint (d)
- Butter chicken, steamed basmati rice (gf)
- Fish and chips - beer batter, tartare, lemon (d)
- Smoked chicken Caesar salad
- Stir fry noodles - beef, chicken or vegetable (v on request,d)
- Thai red chicken curry, steamed jasmine rice (d,gf)



COCKTAIL PLATTERS

CHEESE PLATTER \$100 PER PLATTER

For 10 guests

- Australian Cheese - blue, brie and cheddar
- Quince paste
- Muscatels
- Lavosh
- Crackers

BREAD PLATTER \$65 PER PLATTER

For 10 guests

- Grilled breads with dips
- Two Chef selection dips
- Olive oil & sea salt (v)

COLD CANAPÉ PLATTER \$100 PER PLATTER

For 10 guests

Chef selection canapés - two canapés, 10 pieces of each

HOT CANAPÉ PLATTER \$100 PER PLATTER

For 10 guests

Chef selection canapés - two canapés, 10 pieces of each





BEVERAGE *PACKAGES*

HOUSE BEVERAGE PACKAGE

WINES

- Mortar and Pestle - Brut
- Mortar and Pestle - Semillon Sauvignon Blanc
- Mortar and Pestle - Cabernet Merlot

BEERS

- Coopers Light
- Coopers Mild
- Coopers Premium Lager

NON-ALCOHOLIC

- Post mix soft drinks
- Assorted juices

PRICES

- ½ hour - \$15 per person
- 1 hour - \$23 per person
- 2 hour - \$30 per person
- 3 hour - \$36 per person
- 4 hour - \$41 per person

PREMIUM BEVERAGE PACKAGE

WINES

- Redbank *Emily* - Pinot Noir Chardonnay
- Redbank *The Long Paddock* - Chardonnay or Sauvignon Blanc
- Redbank *The Long Paddock* - Merlot or Shiraz

BEERS & CIDERS

- Coopers Light
- Coopers Mild
- Coopers Premium Lager
- Thatchers Cider

BOTTLED PREMIUM BEER AND CIDER

- Choice of 1 - Selection available upon request

NON-ALCOHOLIC

- Post mix soft drinks
- Assorted juices

PRICES

- ½ hour - \$18 per person
- 1 hour - \$26 per person
- 2 hour - \$33 per person
- 3 hour - \$39 per person
- 4 hour - \$44 per person

PLATINUM BEVERAGE PACKAGE

PREMIUM WINES

- Sparkling Wine
- Choice of 2 White Wines - selection available upon request
- Choice of 2 Premium Red Wines - selection available upon request

PRICES

- ½ hour - \$30 per person
- 1 hour - \$38 per person
- 2 hour - \$47 per person
- 3 hour - \$53 per person
- 4 hour - \$58 per person

BEERS & CIDERS

- Coopers Light
- Coopers Mild
- Coopers Premium Lager
- Thatchers Cider

BOTTLED PREMIUM BEER & CIDER

- Choice of 4 - Selection available upon request

NON-ALCOHOLIC

- Post mix soft drinks
- Assorted juices

SOFT DRINK PACKAGE

- Post mix soft drinks
- Assorted juices

PRICES

- ½ hour - \$6 per person
- 1 hour - \$9 per person
- 2 hour - \$12 per person
- 3 hour - \$15 per person
- 4 hour - \$18 per person

BEVERAGE LIST

SPARKLING WINE

			GLASS 150ML	BOTTLE
Mortar and Pestle	Brut	Barossa, SA	\$8	\$38
Redbank <i>Emily</i>	Pinot Noir Chardonnay	King Valley, VIC	\$9.5	\$42

Additional Sparkling Wines available upon request

WHITE WINE

Mortar and Pestle	Semillon Sauvignon Blanc	Barossa, SA	\$8	\$38
Redbank <i>The Long Paddock</i>	Chardonnay	King Valley, VIC	\$9.5	\$42
Redbank <i>The Long Paddock</i>	Sauvignon Blanc	King Valley, VIC	\$9.5	\$42
Redbank <i>The Long Paddock</i>	Pinot Grigio	King Valley, VIC	\$9.5	\$42

Additional White Wines available upon request

RED WINE

Mortar and Pestle	Cabernet Merlot	Barossa, SA	\$8	\$38
Redbank <i>The Long Paddock</i>	Merlot	King Valley, VIC	\$9.5	\$42
Redbank <i>The Long Paddock</i>	Shiraz	King Valley, VIC	\$9.5	\$42

Additional Red Wines available upon request

BEERS AND CIDERS

Coopers Light			\$7	\$7
Coopers Mild			\$8	\$8
Coopers Premium Lager			\$9	\$9
Thatchers				\$10

Additional Beers available upon request

NON-ALCOHOLIC

	GLASS	JUG
Post mix soft drinks	\$4	\$16
Assorted juices	\$5	\$18