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# *Banquet Kit*



## *Breakfast*

Plated alternate drop breakfast at \$32 per person. Please select 2 meals to be served alternatively. Includes fresh seasonally sliced fruit on the centre of all tables. Served with brewed coffee, a selection of enveloped teas, and a selection of juice. Minimum 20 guests applies.

### **Eggs Benedict**

Poached eggs served on an English muffin, with shaved leg ham, topped with hollandaise sauce

### **Traditional Breakfast**

Poached eggs served on white Vienna toast, with tomatoes, grilled bacon, and chipolatas

### **Sweet Corn Pancake & Avocado**

Served with poached eggs and tomato relish

### **Poached Eggs**

Served on white Vienna toast, with sausage, roasted smashed potatoes, and tomato concassé

### **Scrambled Eggs**

With bacon, hash brown, and tomato relish, served on sourdough





## *Morning & Afternoon Tea*

Morning or afternoon tea at \$14 per person. Enjoy a delicious snack with freshly brewed coffee, and a selection of enveloped teas. Conferences of 25 guests or less, please select 1 option per break. Conferences of 25 guests or more, please select 2 options per break. Conferences of 100 guests or more, please select 3 options per break.

### **Selections**

- Chocolate and raspberry lamingtons
- Plain scones with jam and cream
- Fruit salad cups
- Raspberry and white chocolate muffins
- Assorted macarons
- Blueberry friands
- Caramel and walnut tart
- Ham and cheese croissants
- Tomato, cheese, and pesto croissants
- Chocolate chip cookies
- Chia puddings

### **Additional Upgrades**

- Arrival tea and coffee - \$4 per person
- Barista coffee cart - \$5 per person (25 minimum)
- Wallaby still or sparkling water - \$5 per can
- Bowl of whole fruit - \$50 each
- Upgrade to 2 portions per delegate - \$8.50 per person



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## Buffet Lunch Selections

Buffet lunch at \$33 per person. Please select one buffet option from the following to enjoy at your next event.

### Option 1 - Italian

- Toasted garlic bread
- Please make 2 selections:
  - Chicken, mushroom, and bacon fettuccine
  - Spaghetti bolognese
  - Linguini carbonara
  - Beef lasagne
- Please make 2 selections:
  - Panzanella salad
  - Leafy greens with Italian vinaigrette
  - Roast vegetable platter
- Freshly sliced fruit platter
- Pesto, parmesan, and balsamic dressing

### Option 2 - From the Bakery

- Please make 3 selections:
  - Falafel wrap, with tabbouleh, hummus, tomato, Spanish onion, and cheese
  - Chicken caesar wrap, with bacon, parmesan cheese, cos lettuce, and aioli
  - Roasted vegetable wrap, with pumpkin, capsicum, zucchini, danish fetta, pesto, and rocket
  - Champagne ham on Turkish bread, with cheese, tomato, smashed avocado, and dijon mustard
- Garden salad with house dressing
- Freshly sliced seasonal fruit platter

### Option 3 - Taste of India

- Pappadums
- Please make 2 selections:
  - Butter chicken curry
  - Beef madras curry
  - Eggplant and potato curry
- Fragrant basmati rice
- Tamarind, chilli, and ginger tofu salad, with toasted peanuts and coriander
- Curried quinoa salad, with cucumber, cashew, and cranberries
- Freshly sliced seasonal fruit platter
- Mango chutney, and riata

### Option 4 - From the Farm

- Freshly baked bread basket
- BBQ marinated chicken pieces
- Sliced ham, salami, and roast beef
- Kale and cashew salad with balsamic dressing
- Selection of cheeses with chutneys, pickled onions, gherkins, and condiments
- Freshly sliced seasonal fruit platter

### Option 5 - Takeaway Boxed Lunch

- Gourmet wrap varieties
- Garden salad and dressing
- Muesli bar
- Piece of whole fruit
- Bottled water





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## Pre-Dinner Appetisers

Select from a range of canapé options or grazing station. 3 canapés served over 45 minutes at \$19 per person, 4 canapés served over 1 hour at \$24 per person, 6 canapés served over 1.5 hours at \$27 per person, or grazing station at \$29 per person.

### Cold Canapé Selections

- Vine ripened tomato, Spanish onion, and basil bruschetta with balsamic glaze
- Rare roast beef topped with horseradish cream on a crunchy crouton
- Rosemary shortbread, with fig jam and king island brie
- Confit duck spoons with hoi sin sauce, spring onion, and cucumber
- Baby tomato filled with goat's cheese mousse, topped with baby basil
- Crispy wonton, with crab meat, beetroot relish, and petite herbs
- Gouchujang chicken and avocado sushi
- Smoked salmon, cucumber, and wasabi sushi
- Crab, sriracha, and avocado sushi

### Hot Canapé Selections

- Duck spring rolls with ginger plum dipping sauce
- Mushroom, spinach, and mozzarella arancini
- Bacon, avocado, and tomato sliders with aioli
- Southern fried chicken and slaw spoons with aioli
- Spinach and fetta pastizzi with capsicum coulis
- Chilli and orange caramel glazed pork bites

### Grazing Station

- Seasonal fruit, dried fruits and nuts, selection of dips
- Salami and champagne ham
- Marinated kalamata olives, semi dried tomato, marinated artichoke hearts, gherkins, and pickled onions
- Cheddar, brie, blue marinated fetta, water crackers, crostini, and lavosh



## *Plated Dinner*

2 course alternate drop plated dinner at \$76 per person. Please select 2 options from your selected courses to be served alternatively. 3 course alternate drop plated dinner at \$91 per person. Please selection 2 options to be served alternatively.

### **Entreés**

- Tandoori lamb with honey roasted sweet potato, cucumber and mint salad, finished with fresh pomegranate and minted yoghurt
- Szechuan pepper calamari on a spinach and avocado salad, with creamy sesame and lime dressing
- Twice cooked pork belly with Korean chilli, caramel, apple and fennel slaw, and toasted peanuts
- Pan fried potato gnocchi with spicy chorizo, fire roasted capsicum, baby spinach, napolitano sauce, finished with crumbled feta
- Grilled chicken breast marinated in Moroccan spice, served on a chickpea and sweet potato ragout, topped with tahini yogurt, roast pine nuts, and pomegranate

### **Mains**

- Tasmanian salmon with chat potatoes, pea puree, lemon, and beurre blanc
- Pan roasted chicken supreme, with kipfler potatoes, broccoli, chorizo, and romesco sauce
- Black angus striploin, with garlic mash potato, fresh beans, port jus topped with bacon jam
- Wild caught barramundi served on a green mango and paw paw salad, toasted peanuts, surrounded with nam jim dressing
- Roasted lamb rump on sweet potato mash, with blistered cherry tomatoes, green beans, finished with rosemary jus
- Pork medallions served on creamy pea risotto, with sautéed mushrooms, jus, and fig jam

### **Desserts**

- Sticky date pudding with salted caramel, toasted pecans, and vanilla ice cream
- Lemon meringue pie with blueberry compote, and toasted coconut chips
- Nutella brownie with frangelico cream, toasted hazelnuts, and warm chocolate sauce
- Pavlova topped with berries and thick cream
- White chocolate crème brûlée





## *Buffet Dinner*

Choose from our range of buffet dinner menus. BBQ buffet at \$75 per person, silver buffet at \$80 per person, or gold buffet at \$85 per person. All menus include freshly brewed tea and coffee.

### **BBQ Buffet**

- Dinner rolls with butter
- 200g Wingham rump steak
- BBQ marinated chicken fillets
- Lamb and rosemary sausages
- Caramelised onion
- Maple roasted pumpkin, baby spinach, pecan and feta salad
- Potato salad, sour cream, seeded mustard, and shallots
- Caesar salad
- Passion fruit cheesecake
- Mini pavlova with double cream, lemon curd, and fresh strawberries

### **Silver Buffet**

- Freshly baked bread rolls with butter
- Roasted chat potatoes, with garlic butter, thyme, and sea salt
- Steamed beans with toasted almonds
- Maple roasted pumpkin, baby spinach, pecan and feta salad
- Crunchy Asian noodle salad, with capsicum, baby spinach, and toasted peanuts with nam jim
- Rocket, pear, and parmesan salad, with toasted walnuts
- Roasted pork loin on stir-fried Asian greens, with pineapple and chilli relish
- Cajun chicken breast, Mediterranean vegetable ragout
- Seeded mustard rubbed sirloin of beef, garlic and rosemary mushrooms
- Passion fruit cheesecake
- Warm chocolate brownie with fresh double cream

### **Gold Buffet**

- Mixed baked bread varieties with butter, olive oil, and sea salt
- Creamy potato and leek gratin
- Roasted maple glazed butternut pumpkin topped with dukkah
- Honey glazed carrots with sesame seeds
- Steamed beans, with pistachio and butter
- Roasted beets and red onion salad with champagne dressing
- BBQ marinated chicken breast on wilted greens with soy glaze
- Roasted striploin of beef sliced and served on garlic and rosemary button mushrooms with red wine jus and horseradish
- Local king prawns with lemon wedges and cocktail sauce
- Passion fruit cheesecake
- Mini pavlova with double cream, lemon curd, and fresh strawberries
- Chocolate cake with double cream



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## *Cocktail Dinner*

Gold cocktail package at \$70 per person. Please select 8 canapés and 1 cocktail bowl. Platinum cocktail package at \$83 per person. Please select 10 canapés and 2 cocktail bowls. Additionally enjoy 1 dessert bite at \$7 per person, or two dessert bites at \$11 per person.

### **Cold Canapé Selections**

- Smoked salmon, mascarpone, and crepe roulade with preserved lemon, and dill
- Vine ripened tomato, Spanish onion, and basil bruschetta with balsamic glaze
- Rare roast beef topped with horseradish cream on a crunchy crouton
- Rosemary shortbread with fig jam and king island brie
- Confit duck spoons with hoi sin sauce, spring onion, and cucumber
- Baby tomato filled with goat's cheese mouse, topped with basil
- Gochujang chicken and avocado sushi
- Smoked salmon, cucumber, and wasabi sushi
- Crab, srirachi, and avocado sushi

### **Hot Canapé Selections**

- Duck spring rolls with ginger plum dipping sauce
- Mushroom, spinach, and mozzarella arancini
- Bacon, avocado, and tomato sliders with aioli
- Southern fried chicken and slaw spoons with aioli
- Spinach and fetta pastizzi with capsicum coulis
- Chilli and orange caramel glazed pork bites
- Barramundi and salsa verde spring rolls

### **Cocktail Bowls**

- Beer battered fish and chips with aioli
- Butter chicken with basmati rice
- Potato and eggplant curry on jasmine rice
- Korean fried chicken, orange, and snow pea tendril salad
- Pumpkin and zucchini risotto with crumbled feta and sage
- Roast lamb rump bowl with potato mash, gremolata, and pomegranate jus

### **Dessert Bites**

- Lemon curd tartlet
- Profiteroles, chocolate and creme patisserie
- Rocky road slice
- Caramel and walnut slice
- Chocolate dipped strawberries
- Mini pavlova with double cream, lemon curd, and fresh strawberries





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## *Children's Menu*

Choose from our variety of options for your little one. Children's plated meals at \$19 per person. All children's plated meals include ice cream and topping. Children's canapés at \$12 per person, with a minimum 25 pax.

### **Plated Menu**

- Chicken nuggets with a side salad, chips, and tomato sauce
- Battered flathead fillet with a side salad and aioli
- Beef cheeseburger with a side salad and chips
- Butter chicken and rice

### **Buffet Menu**

Children aged 0-2 years inclusive are included complimentary when eating from a buffet.

Children ages 3-12 years inclusive are charged at \$3 per year of age (e.g. 10 years = \$30)

### **Children's Canapés**

- Ham and pineapple pizza
- Party pies
- Sausage rolls
- Vegetable spring rolls
- Hot chips with tomato sauce



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*Great Value - Great Locations - Great Breaks*