

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