



BANQUET BUFFET MENU \$29.95 + GST (\$32.95 pp incl. GST).. 100+\$32.95pp + GST (\$36.25pp incl. GST). 50+

Note: All prices are ex GST. Please add 10% GST to all prices quoted.

Banquet Menu includes: 3 Mains, 3 Accompaniments (including at least 1 salad), Dinner Rolls with butter portions, and Desserts. Tea and Coffee optional.

Please refer to Pg4 for our FREE inclusions when hiring staff.

GF: Although marked GF, there may be traces of gluten present through the production process. GF means all ingredients used are without gluten.

Mains: (Choose any three from I, II, III, IV & V) - Additional mains at \$3.95pp per item

- I. Roast Meat Choices: All items GF
 - 1. Roast Beef
 - 2. Roast Pork
 - 3. Roast Lamb
 - 4. Roast Veal
 - 5. BBQ Beef Ribs...250g (S/charge of \$4.95pp applies)
 - 6. Lamb Shanks (S/charge of \$6.00pp applies)
- II. From the Sea: All items GF
 - 1. Grilled Fish Moroccan with mustard dill sauce
 - 2. Grilled Fish Lime and Dill
 - 3. Grilled Mango Chilli Prawn Kebabs
 - 4. Garlic & Basil Seasoned Salmon (100g) (s/charge \$1.75pp applies)
 - 5. Salmon (100g) Portuguese marinade (s/charge \$1.75pp applies)
 - 6. Red Chilli Grilled Salmon Fillet (100g) (s/charge of \$1.75pp applies)

III. Poultry:

- 1. Boneless Chicken (choose between thigh or breast fillets) choose one from below:
 - 1. Seasoned Roasted GF
 - 2. Tandoori Style w/ mint and yoghurt sauce GF
 - 3. Creamy Parmesan & Pepper.
 - 4. Honey, Soy and Garlic. GF











IV. Other Dishes:

- 1. Braised Beef Hungarian Goulash GF
- 2. Chicken and Mushroom Casserole GF
- 3. Beef and Red Wine Casserole GF
- 4. Butter Chicken GF
- 5. Italian Meat Balls in Char Grilled Vegetable Sauce
- 6. Thai Green Fish Curry (mild) GF
- 7. Sweet and Sour Tempura Breast of Chicken Balls
- 8. Beef Lasagna
- 9. Chilli Con Carne (Beef) GF
- 10. Beef and Pasta Bake

V. Vegetarian Mains:

- Roasted Vegetables in Rosemary & Olive Oil (Pumpkin, Kumera and Carrot and seasonal vegetables) - GF
- 2. Vegetable Lasagna
- 3. Gourmet Thai Noodles
- 4. Paneer Makhani (Butter Paneer) GF
- 5. Pumpkin Korma GF
- 6. Egg Plant Ratatouille GF
- 7. Chilli Con Carne GF
- 8. Kasoundi Quinoa GF











<u>Accompaniments:</u> (Choose any three between hot accompaniments and salads below. At least one salad must be chosen) – Additional Items may be ordered from our "Accompaniments" and "Salads" price lists.

Accompaniments - Hot:

- 1. Fried Rice GF
- 2. Aromatic Pea Pilaf Rice GF
- 3. Pilaf Aromatic Rice GF
- 4. Moroccan Chick Pea and Pumpkin Cous Cous
- 5. Penne Pasta Basil Pesto
- 6. Hot Vegetables (Carrots, Corn and Peas done in butter and pepper) GF
- 7. Potato Herb and Cheese Bake
- 8. Creamy Potato & Bacon
- 9. Roasted Potato w/ Rosemary & Garlic GF

Accompaniments - Salads:

- 1. Garden Fresh Tossed Salad GF
- 2. Baby Spinach, Pumpkin, Roasted Almonds and Feta Salad GF
- 3. Green Leaf and Pear Salad GF
- 4. Gourmet Greek Salad GF
- 5. Caesar Salad with bacon, boiled egg, croutons and shaved parmesan (GF upon request to leave out the croutons).
- 6. Potato Sour Cream and Chives Salad GF
- 7. Old Fashioned Potato Salad with Bacon GF
- 8. Spanish Rice with Chorizo Salad GF
- 9. Mediterranean Pasta Salad (Sun Dried Tomato & Olives)
- 10. Carrot and Walnut Delight GF
- 11. Waldorf Salad GF
- 12. Pumpkin Quinoa GF
- 13. Soy & Cannellini Bean Salad GF

Dinner Rolls with butter portions.











Desserts: (Choose from below to closely fit your numbers).

If you prefer to choose from our Desserts Menu, or not have any desserts, please deduct \$1.50 pp from this menu price. When Choosing from our generic Desserts Menu, prices listed on the Desserts Menu apply.

Other choices on main Desserts page.

Cream, Custard and other dessert sauces priced separately. Please refer main Desserts page.

- 1. Mud Cake (5x5cm) by 40s
- 2. Carrot Cake iced (5x5 cm) by 40s
- 3. Baked Cheese Cake (5x5 cm) by 40s
- 4. Apple Crumble (5x5 cm) by 40s
- 5. Melon Salad (seasonal melons) GF
- 6. Petite Tarts (4 cm) by 12s. Variety: Choc Swirl, Citron, Lemon Meringue, Fruit, Strawberry.
- 7. Caramel Slice (5x5 cm) by 6s
- 8. Buffet Function Slices (4x4 cm) Chocolate Mud, Choc Brownie, Black Forest, Vanilla Slice, Bon Vivant by 15s.

<u>Tea and Coffee:</u> You may wish to order this © \$1.95pp for self serve from our Tea and Coffee station. Lite milk, full cream milk, sugar and sugar substitute will also be provided. Hire of urns and café style disposable cups and plastic teaspoons are also included.

FREE INCLUSIONS:

- Buffet tables with navy fitted tablecloths and Side Table with navy fitted tablecloth.
- Mobile Roaster or Hot Boxes.
- Chafers with warmers and Gastronome trays
- Hot Water Urn and Coffee Percolator
- Disposable Eco cups and plastic tea spoons
- Salad Bowls
- All required utensils for the buffet
- \$20m Public Liability Insurance
- Gold Licence Caterers











Commonly requested HIRE ITEMS are listed below:

(All prices subject to change with/without notice)

•	Marquee - no sides (2 available - size: 3m x 3m) with weights	\$245.00 ea.		
•	Chairs (white barrel)	from\$2.50 e	a.	
•	Cups & Saucers	\$0.60 ea.		
•	Standard crockery	\$0.60 per piece		
•	Standard s/steel cutlery	\$0.45 per piece		
•	Stemmed wine glasses, champagne, all-purpose	\$0.60 ea.		
•	Trestle Tables (1.8m plastic - seats 6-8)	\$15.00 ea.		
•	Round Tables (1.5m round wooden flatfold)	\$17.00 ea.		
•	White Long Cotton (135cmx300cm) or Round	\$18.00 ea.		
•	White Paper Table Cloth roll (25m)	\$35.00 a roll		
•	Disposable clear plastic champagne or wine glasses	\$12 /10 pack		
•	Disposable clear plastic tumblers	\$15 /50 pack		
•	Ice (5 Kg bags)	\$7.50 ea.		
•	Ice Tubs (large round plastic)			
•	Outdoor (table top) gas heaters (includes fuel)	\$65.00 ea.		
•	Outdoor tall mushroom gas heaters (includes fuel)	\$95.00 ea.		
•	Quality Eco disposable dinnerware (set of plate, knife, fork & serviette) - lots of 50 only			
	\$1.00 /set			
•	Quality Eco disposable dessert ware (bowl, spoon & serviette) -		\$0.65 /set	
•	Paper Serviettes (by pack of 50)	\$8.50 ppk		

Hire equipment will incur a delivery/pickup fee (to be confirmed upon booking). Delivery is usually on a Thu or Fri before the party and collection on Monday or Tuesday after the party. Unpacking, clearing and rinsing of real crockery and cutlery (if used) for return to the hire company not included in the quote. It will need to be calculated on additional staff that may be required for this job. Please call to discuss further if this service is required.

Staffing:

Minimum number of staff required for this event is 2. Number of hours can be determined once you provide us with a time line. As a guide, 5 hours with no interruptions including bump-in and bump-out would cost you approximately \$435.

A Kitchen Hand and one additional staff to clear guest tables will be required when using real crockery and cutlery which you may hire from us or wish to provide. Additional staff rates are \$42 per hour per staff (min. 4 hours). Penalty rates may apply on weekends and after-hours. Any Delays due to speeches or other time line requirements by the guests will need to be charged for.

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