



Make a Reservation
1300 734 561



*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, Desserts and Tea and Coffee.

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

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

I. Roast Meat Choices:

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:

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. Chilli Grilled Salmon Fillet (100g) (s/charge of \$1.75pp applies)

III. Poultry:

1. Chicken fillets (choose between thigh or breast fillets) - choose one from below:
 1. Seasoned Roasted
 2. Tandoori Style w/ mint and yoghurt sauce
 3. Parmesan & Pepper.



IV. Other Dishes:

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

V. Vegetarian Mains:

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



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Accompaniments: (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.

Hot Accompaniments:

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

Salads:

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

Dinner Rolls with butter portions.



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

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 (5x5cm) – by 40s
3. Baked Cheese Cake (5x5cm) – by 40s
4. Apple Crumble (5x5cm) – by 40s
5. Melon Salad (seasonal melons)
6. Delicious Tarts (7cm) – by 6s. Variety: Apple Crumble, Citron, Lemon Meringue.
7. Apple Strudel (7x4cm) – by 10s
8. Cheese and Cherry Strudel (7x4cm) – by 10s
9. Slices (8.5x5cm) – by 6s. Variety: Mud Cake, Carrot, Apple Crumble, Black Forest, Baked Blueberry Cheesecake, Sacher, Bon Vivant, Tiramisu, Hedgehog, Passionfruit Cream Cheese Cake,
10. Macadamia Nut Round (7cm) – by 6s
11. Strawberry Puffs (10cm) – by 6s
12. Chocolate Cream Pie (8cm) – by 6s
13. Sticky Date Pudding (7cm) – by 6s
14. Sticky Date and Fig Pudding w/ Caramel Swirl (7cm) – by 6s

Tea and Coffee:

For self serve from our Tea and Coffee Station. Lite Milk and full cream milk, sugar and sugar substitute will also be provided.

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



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Commonly requested HIRE ITEMS are listed below:

(All prices subject to change with/without notice)

- Marquee – no sides (2 available – size: 3m x 3m) \$135.00 ea.
- Chairs (white barrel) from....\$2.50 ea.
- Cups & Saucers \$0.60 ea.
- Standard crockery..... \$0.55 per piece
- Standard s/steel cutlery \$0.40 per piece
- Stemmed wine glasses, champagne, all-purpose \$0.55 ea.
- Trestle Tables (1.8m plastic - seats 6-8) \$12.00 ea.
- Round Tables (1.5m round wooden flatfold)..... \$14.00 ea.
- White Long Cotton (135cmx300cm) or Round \$15.00 ea.
- White Paper Table Cloth roll (25m)\$27.00 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) \$7.50 ea.
- 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) – lots of 50 only \$0.65 /set

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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