

Functions Information Booklet



Room Hire

Room hire includes full set up and furniture.

(Additional charges may apply for large furniture re arranging and removal of current furniture)

Small Seminar Room - \$120

Half Partitioned Large Function Room - \$100

Large Function Room - \$200

Outdoor Covered Deck - \$150



Grazing Table / Platters

Deluxe Grazing Table

Price \$350 - 2 metres

Includes mixed cheese, crackers, cold meats, mixed dips, olives, mixed nuts seasonal fruit & berries, chocolates, sweets & slices

Individual Platters

<u>COLD</u>

Cheese Platter \$80

Mixture of cheeses kabana, sun dried tomatoes, crackers, veggie sticks and avocado dip

Fruit Platter \$80

Fresh cut seasonal fruit

HOT Mixed Platter \$120

Dim sim, spring rolls, chicken skewers, beef skewers samosa's, pies, sausage rolls, mini quiches (Choice of 5)

Seafood Platter \$150

Prawn cutlets, grilled garlic prawn skewers, salt & pepper squid, battered fish & calamari rings



Roast Alternative Drop

Pork / Lamb / Beef or Honey Leg Ham (Choice of two) served with roasted vegetables and gravy \$28.00pp

Roast Alternative Drop with Entree OR Dessert

Pork / Lamb / Beef or Honey Leg Ham (Choice of two)
served with roasted vegetables and gravy
&
Select entrees and desserts only enquire within
\$34.00pp



Mains Alternative Drop

The below list starts at \$35 per person depending on the combination chosen choose 2 for alternate drop

- Char Grilled Beef Fillet of Steak (250grms) with gravy served with creamy mash and steamed greens
 - Grilled Chicken Breast with creamy Garlic Sauce
 Served with mixed roasted vegetables
 - Crispy Skin Salmon with a Lemon Caper Sauce served with mash and a mixed salsa salad

-Chicken Mignon

tender chicken breast wrapped in bacon, with roasted potatoes, vegetables & demi glace

- Tender slow cooked Lamb Shank served with creamy mash and steamed greens
- Ricotta & Cheese stuffed, Crumbed Chicken Breast served with caramelised baby carrots and steamed greens
 - -Tender slow cooked BBQ Pork Ribs served with potatos and a mixed salsa salad
 - Chargrilled Vegetable & Ricotta Stacks served with a lemon, yoghurt dressing



Cake Cutting & Desserts

- Cake Plates \$1 p/h

- Mixed Berry Pavlova \$7.50 p/h served with a cherry sauce and fresh cream

- Selection of Cheesecakes \$7.50 p/h
served with fresh cream

- Tiramisu \$7.50 p/h served with fresh cream

ROOM LAYOUT: