



Seminar Selections

- Continuous tea & coffee \$6.50 p.p.
- Jug of juice \$15/jug
- Biscuits \$3 p.p.
- Assorted cakes \$6 p.p.
(min. 10)
- Scones, jam & cream \$6 p.p.
(min. 10)
- Assorted Sandwiches \$7 p.p.
(min. 10)
- Seasonal fruit platter P.O.Q.

Cocktail Food Options

Minimum of 20 guests for the following packages.

Hot Food Package 1 \$14 p.p.

- Cocktail spring rolls (3)
- Fish bites (2)
- Smoked paprika chicken wings (1)
- Chips

Hot Food Package 2 \$ 17 p.p.

- Cocktail spring rolls (3)
- Lemon-pepper calamari (2)
- Meatballs (2)
- Smoked paprika chicken wings (1)
- Chips



Cocktail Food Options Cont.

Hot Food Package 3 \$20 p.p.

- Party Pies (2)
- Cocktail spring rolls (3)
- Lemon-pepper calamari (2)
- Meatballs (2)
- Smoked paprika chicken wings (1)
- Chips

Hot Food Package 4 \$23 p.p.

- Party Pies (2)
- Cocktail spring rolls (3)
- Lemon-pepper calamari (2)
- Meatballs (2)
- Smoked paprika chicken wings (1)
- Fish bites (2)
- Chips

Sliders

Minimum order of 15

Pulled pork & coleslaw slider	\$6 each
Mini roast beef & gravy roll	\$6 each
Mini hotdog	\$3 each

Cold Food Platters

Antipasto platter	\$150
Seasonal fruit & cheese platter	\$120
Seasonal fruit platter	\$80





Plated Burgers & Fries

\$18 p.p. minimum of 10 guests

All burgers come with lettuce, cheese & tomato.

Choose from:

- Beef patty with BBQ sauce.
- Chicken schnitzel with garlic aioli.
- Quinoa & beetroot patty with tomato sauce.
- Crumbed fish with tartare sauce.

BBQ Buffet Packages

Minimum of 20 guests

Package 1. \$15 p.p.:

- Sausages (2)
- Grilled onion
- Garden Salad
- Bread Roll & butter
- Sauces; Tomato sauce, BBQ sauce & American mustard

Package 2. \$27 p.p.:

- Steak or Chicken Breast (100g)
- Sausages (2)
- Grilled onion
- Rosemary potatoes
- Garden Salad
- Coleslaw
- Bread Roll & butter
- Sauces; Tomato sauce, BBQ sauce & American mustard





Set Menu

Minimum of 20 guests

Served alternate drop.

2 course \$35 p.p.

3 course \$45 p.p.

Entrees (choose 2)

- Honey soy chicken skewers with cucumber & cherry tomato
- Lemon-pepper calamari with garlic aioli & lemon
- Beef meatballs in Napolitana sauce
- Roast pumpkin, walnut & fetta salad

Mains (choose 2)

- Chicken Parmigiana with chips & salad
- 250g rump steak with mash potato, steamed vegetables & gravy
- Crumbed fish with chips, salad & tartare
- Vegetarian Bolognese

Dessert (choose 2)

- Vanilla panna cotta with raspberry coulis
- Pavlova with Chantilly cream & berry compote
- Mississippi mud cake with raspberry coulis
- Chocolate mousse

Gluten free, vegan and other special dietary requirements can be catered for; however, some surcharges may apply.

