

Functions Information Booklet



Room Hire

Room hire includes full set up and furniture use.

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

The Large Function Room and Deck can only be booked Saturday-Thursday

Small Seminar Room - \$120

Half Partitioned Large Function Room (Semi Private) - \$100

Large Function Room - \$200

Outdoor Covered Deck - \$150



Grazing Table / Platters

Deluxe Grazing Table

Price \$350 - 2 metres

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

Smaller Platters

COLD (From \$90)

Sandwich Platter

Mixture of freshly made mixed sandwiches cut into quarters

Cheese Platter

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

Fruit Platter

Fresh cut seasonal fruit

Mixed Cake Platter

Mixed mini cakes

HOT

Hot Mixed Platter from \$120

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

Hot Seafood Platter from \$150

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

Tea/Coffee Urn Station \$50



Cocktail Nibbles

\$20 p/h (Choice of 6)

- Mini Beef Burgers
- Crispy Spring Rolls
- -Steamed Dim Sims
- Mini Thai Beef Salad
- Smoked Salmon with Rocket
 - Salt & Pepper Squid
- Grilled Garlic Prawn Skewers
 - Spicy Lamb Skewers
 - Satay Chicken Skewers
 - Mini Meatballs



Sit Down Entrees

\$14.00 p/h (with main)

- Caesar Salad
Cos lettuce, crispy bacon, crotons & homemade caesar dressing

-Smoked Salmon Salad
Tasmanian smoked salmon served on a bed of rocket, Spanish onion & caper mayonnaise

- Grilled King Prawn Mango Salad Grilled king prawns with a mixed salad tossed with mango dressing

- Spicy Thai Beef Salad Grilled lemon grass beef fillet on a bed of Thai mixed salad with chilli lime dressing

- Salt & Pepper Squid Salad Squid with rocket, red onion & tomatoes tossed with a sweet balsamic glaze



Roast Alternative Drop

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

Add Entree Salad \$14.00pp

Add Dessert \$8.50pp



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 \$8.50 p/h served with a cherry sauce and fresh cream

- Selection of Cheesecakes \$8.50 p/h served with fresh cream

- Tiramisu \$8.50 p/h served with fresh cream