

ALTERNATE PLACE  
(Minimum 20 guests)  
Option #1

\$50 pp

(Please select your choice of two main meals )

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To Begin

Selection of breads & dips

Mains

Grilled cod on a rainbow vegetable cake and an orange butter sauce

Or

Garlic confit chicken breast on soft oregano and sage polenta, broccolini and herb beurre blanc

Or

Char grilled rib eye over seasonal vegetables and truffle mushroom compound butter

*Vegetarian option*

*Spinach and ricotta ravioli with toasted macadamia nut in a tomato broth*

**Mains inclusive of**

Table sides of garden salads and roasted chat potatoes

Fresh brewed Tea and Coffee with chocolates

Special Touch Upgrades

**Bronze upgrade: add \$7.50pp and receive chair covers with a colored sash and cakage**

Silver upgrade: add **\$13.50pp** and receive chair covers, cakage and antipasto platters for each table.

**Gold upgrade: add \$20.50pp and receive chair covers, cakage, antipasto for each table, table centers**

Platinum upgrade: add **\$28.50pp** and receive chair covers, antipasto for each table, cakage, table centers, selection of canapés on arrival

ALTERNATE PLACE

(Minimum 20 guests)

Option #2

\$58 pp

(Please select your choice of two main meals and two dessert's)

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To Begin

Selection of Breads & Dips

Mains

Grilled Barramundi on an Asian cabbage selection, mild curry puree and toasted almonds

Or

Roasted rack of lamb on a rosemary and parmesan potato gratin with broccolini and rosemary jus

Or

Chermoula marinated chicken breast on a bed of roasted courgette olives, and broccolini and finished with a spiced jus

*Vegetarian option*

*Ratatouille fettuccini with rocket garnish salad*

**Mains inclusive of**

Table sides of garden salads and Roasted chat potatoes

Dessert

Warm chocolate tart with chilli oil and Chantilly cream

Apple and Blueberry crumble with vanilla bean ice cream

Or

Citrus tart with candied zest frangelico syrup & a strawberry sorbet shot

Fresh brewed Tea and Coffee w/ chocolates

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ALTERNATE PLACE

(Minimum 20 guests)

Option #3

\$75 pp

(Please select your choice of two entrée, main meals and two dessert's)

Entrée

Warm seared coriander & chilli marinated beef with green beans, finished with crushed palm sugar dressing

Or

Thai fish cakes with fresh cucumber, capsicum mint & coriander

Or

rose water marinated scallops with a truffle cauliflower and citrus salsa

To Cleanse

A refreshing shot of the sorbet of the day to cleanse your pallet before your meals arrive.

Mains

Eye fillet on cauliflower, baby vegetables garlic chives and a red wine jus

Or

Spanish onion marinated chicken supreme on a parmesan polenta cake braised leek and a spiced red pesto

Or

Sea salted Australian thread fin salmon on a bed of rustic ratatouille

Or

Sumac crusted rack of lamb over chickpea herb cous cous minted vegetables and a citrus jus

*Vegetarian option*

*Borlotti bean, split pea, red lentils and vegetable pepper berry cassoulet*

**Mains inclusive of**

Table sides of garden salads and Roasted chat potatoes and garlic confit

Dessert

Pear & lemon parfait with chocolate meringue & calvados sugar syrup

Or

Saffron & vanilla poached pear with apple crisps champagne & lemon sorbet

Or

Passion fruit & rhubarb brulee with vanilla bean ice cream & almond biscotti

Fresh brewed Tea and Coffee w/ chocolates

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## Seafood Buffet

\$65.00 per person

### Includes:

- All seafood is subject to availability
- Fresh prawns, bugs, sand crab and oysters
  - Your choice of 2 salads  
Potato, Garden, Greek or Caesar salad
  - Your choice of 3 hot seafood dishes
  - Your choice of 3 hot meat dishes  
(options are listed below)
- You will receive steamed rice and vegetables as a side to compliment your meals.
  - Dessert includes
    - Fruit and cheese platter
    - Selection of mixed slices and cakes.

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**Gf-** Moroccan beef/ lamb rump with a chickpea and herbed cous cous

**Gf-** Traditional roast beef with roasted vegetables

**Gf-** Char grilled king prawns on a bed of melon and Asian greens

Spinach and ricotta ravioli with broccolini and toasted macadamias in a cream and mushroom sauce

Chicken and pineapple curry with raita and scented jasmine rice

Classic beef bourguignon

**GFV** Vegetable hot- pot ratatouille

Herbed crusted reef fish on a bed of apricot cous cous and ratatouille

**V** Vegetarian Rigatoni

**GF** Coconut tempura prawns on lime scented Jasmine rice and chilli garlic bok choy

Thai fish cakes on Asian greens and lime aioli

**V** Thai style tofu stir fry

Seafood Marinara with 5 spice jasmine rice

Fish and Chips served with tarter sauce and lemon

**GF= Gluten free option**

**V = vegetarian option**

**GFV= Gluten free and Vegetarian option**

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