

Banquet & Buffet



These menus may be served **Banquet Style**, where all of your selections are placed in the centre of each table for guests to help themselves or **Buffet Style** when the guests go to a separate table.

Menu One **\$25 per person**

Please select two main courses, two vegetables and three salads

Menu Two **\$30 per person**

Please select three main courses, three vegetables, four salads and two desserts

Menu Three **\$36 per person**

Please select four main courses, four vegetables, five salads and three desserts

All buffets include freshly baked bread, butter and condiments

For Banquet service add \$2 per person

Main Courses

Beef Ragout

Diced beef steak and mushroom ragout in a rich red wine sauce with jasmine rice

Roast Pork

Sliced pork loin with a delicious apple infused jus

Chicken Fricassée

Golden chicken pieces with leeks, thyme & bacon in a seeded mustard and white wine cream sauce

Coconut Thai fish

Trevally with lemon grass, coconut, lime, ginger and steamed rice

Roast leg of lamb

Tender slow roasted lamb with a rosemary jus and mint sauce

Pumpkin and chick pea casserole (v)

with cumin and coriander

Vegetables

Roast Potatoes

Bush spiced roasted new potatoes

Roasted Pumpkin

Crispy skin butternut pumpkin with nutmeg

Steamed Vegetables

Hot fresh seasonal vegetables

Garlic creamed potatoes

Sliced potatoes slow cooked with fresh herbs

Cauliflower cheese

Baked with a white wine and cream sauce

Ratatouille

Braised mediterranean vegetables in a tomato ragout

Our service style

For all our menus, we ensure that there will be plenty of food for your guests to have as much of each item as they please.

We encourage guests to relax, take their time to have more of their favourite dishes.

We will have staff assisting with service but we will let your guests help themselves.

We include in the menu price

- ✓ Crockery and cutlery
- ✓ Buffet linen and tables skirted
- ✓ Linen napkins
- ✓ Chafing dishes
- ✓ Serving cutlery
- ✓ Commercial oven



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Salads

Mediterranean vegetable pasta salad

Penne pasta with a pesto mayonnaise

Pumpkin, rocket and pine nut salad

With lime dressing and cracked pepper

Caesar salad

with crispy bacon and shaved parmesan

Cous-cous tabouli salad

Moroccan spiced cous-cous with mint, lemon juice and capsicum

Classic potato salad

with Dijon mustard mayonnaise and fresh parsley

Tossed garden salad

with apple balsamic dressing

Crisp coleslaw

Shredded cabbage coleslaw with egg mayonnaise

Tomato and mozzarella salad

With pesto and balsamic dressing

Desserts

Sticky date pudding

with butterscotch sauce and king island cream

Soft rolled pavlova

Freshly baked pavlova with pistachio, fresh fruit and whipped cream

Tangy citrus tart

with berry coulis and king island cream

Trio of cheesecakes

Our chefs' selection of fresh seasonal fillings

Tasmanian apple and rhubarb tart

with dollop cream

Fresh fruit platter

We can also cut up and serve your own cake

Please refer to our **Options** page for enhancements to your selection

Prices are based on a minimum of 50 guests.

Prices for smaller groups are available on quotation.

All staff are charged at \$36 per hour

Drinks Service

We can provide a beverage package of

- ✓ Sparkling wine
- ✓ Red & white wine
- ✓ Beer & light beer
- ✓ Orange, coke and mineral water

\$20 per person for the first 2 hours of service.

Add \$4 per person for every hour beyond that.

Includes bar staff, glasses, ice tubs, ice and drinks trays.

If you would like to supply your own drinks, we can provide the glassware and service staff

Optional Extras

If you don't have the following items, we can provide them

- ✓ Tables and chairs
- ✓ Table Linen
- ✓ Flowers and decorations
- ✓ Canapés on arrival
- ✓ Beverages and glassware
- ✓ Tea and coffee

