



The Western Australian Golf Club (Inc).

60 Hayes Avenue, Yokine Western Australia 6060



*Function
Package
2011*

General Information

Venue Hire

Main Dining Room (140 person seated capacity)	\$1200.00
Old Dining Room (80 person seated capacity)	\$200.00
Old Trophy Room (50 person seated capacity)	\$400.00
Board Room (10 person seated capacity)	\$300.00
Cabana (200 person capacity)	\$400.00

Attendance	Final numbers are required <u>one</u> (1) weeks prior to function.
Surcharge	A 10% surcharge will apply to food and beverage costs if held on a Public Holiday.
Payment	<p>A deposit of \$500 is required to reserve your function date. In the event of a cancellation the deposit is refundable only when a minimum of one (1) month notice is given prior to the function date.</p> <p>Payment to be made for Venue Hire, Catering & Beverage Account one (1) week prior to function. If 'on consumption' beverage package is chosen, the minimum fee will be charged one (1) week prior and an account forwarded following the function, if the cost exceeds the minimum charge. Payment may be made by cash, cheque or credit card (Visa, MasterCard or Bankcard only).</p> <p><i>For Members only: Only current house account vouchers may be used for payment of accounts.</i></p>
Place Cards	Place Cards grouped in table numbers, to be delivered the day prior to the function.
Menus	Menus detailing both food and beverages to be delivered the day prior to the function.
Tables	A Guest table list to be provided the day prior to function (display board provided by the Club).
Decorations	Floral or other decorations can be delivered the day of the function – preferably by mid afternoon. If using candle centrepieces or similar – deliver the day prior to function.
Cake	Cake to be delivered on the day of the function (Club can refrigerate if required)
Band/DJ/Dance Floor	Setting up by the Band or DJ can be done from 12 noon on the day of the function. Dance floor can be supplied by the Club.
Pricing	All prices are subject to change without notice.
Guest Dress Rules	<p>The following items <u>are not</u> permitted in the clubhouse:</p> <ul style="list-style-type: none">Denim jeans, trousers, shorts or coats which resemble jeans.Shirts without a fold over collar which must be tucked into trousers.Shirts worn outside trousers.Clothing with bold logos or obvious advertising.Singlets or T-shirts.Short/brief shorts, excessively baggy, drawstring, elasticised, side-buckle or cord wasted shorts or trousers.Tracksuits or leisure suits.Shoes without socks.Thongs, sandals, sandals, joggers, stockinged or bare feet.Hats of any kind.
Function Conditions	In order to hold a function at the WAGC the function must be sponsored by a member (ie the member must be present on the night of the event and act as the contact for the booking). If the above conditions are unable to be met then the minimum requirement is for the function organiser to gain approved social membership <u>prior</u> to the function.
Club Contact	For enquiries and bookings please contact our Function Manager, Ms Michelle Eiroa on 9349 1988 or email: functions@wagolfclub.com.au.

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----Thankyou for Choosing the Western Australian Golf Club as Your Venue Of Choice----

Formal/ Sit Down Dinner Selection

2 Course Options:

Soup and Main-\$38.50

Entrée and Main-\$44.50

3 Course Options:

Soup, Main and Dessert-\$49.00

Entrée, Main and Dessert-\$53.50

Please Note: The above prices are based on 1 item selection from each course

Soups:

Poached Japanese Pumpkin with Ginger and Wasabi

Sweet orange Potato Lentil and Tandoori Spices with Naan Crouton

Cream Of English Spinach with Grated Nutmeg and Paprika

Roma Tomato, Fire Roasted Capsicum and Basil Soup with a Puff Prosciutto Twist

Traditional Caramelised Onion Soup with a Crusty Gruyere Cheese Wafer
Ruby Lou Potato, Leek and Watercress Soup with Panne Di Casa Toasted Slithers
Chunky Root Vegetable Broth with a Pesto Palmier
Cream of Sweet Potato and Pumpkin Soup with Parmesan Croute

-All Soups Served With Dinner Rolls-

Entrée Choices:
Sea Food

Char Grilled Atlantic Salmon Steak with Buttery Linguine and a Walnut Salad
NorthWest Scallops Seared on a Seaweed Dill Pikelet lashed with an Aioli Dressing
Salt and Pepper Squid on a Bed of Wild Rockette smothered in an Orange and Chilli Glaze
Creamy Garlic, Chilli and Saffron Prawns with a Fragrant Jasmine and Coconut Milk Rice Timbale
Poached Prawn, Mango and Avocado Salad in a Crisp Tortilla Shell with a Champagne, Lime and Dill Dressing
Battered Prawns on a bed of Salad drizzled with a Sweet and Sour Sauce

Chicken/Poultry

Tumeric and Paprika rolled Chicken Tenderloins Wrapped in Prosciutto
on a Parmesan Pikelet drizzled with a Roasted Roma Tomato Puree
Sesame and Macademia Crumbed Chicken with Potato Rosti and a Garlic Mayonnaise
Champagne, Tarragon and Brie Poached Chicken Tenderloins
wrapped in Filo Pastry with a Capsicum, Chilli and Lime Dressing
Satay Chicken Skewers with a Spring Onion Dipping Sauce and a Timbale Of Fragrant Basmati Rice

Beef/Red Meat

Surf and Turf-Beef Fillet and Prawn Skewer with a Tarragon Hollandaise
Teriyaki Beef Skewers on a Warm Hokkien Noodle Salad Bed
Saltimbocca with Mushroom Risotto

Vegetarian

Spinach and Ricotta Tartlet with Wild Rockette, Fetta and Pinenut Salad

Green Vegetable Pakhora's with a Baby Spinach Salad and a Curry Hollandaise

Spinach and Ricotta Cannelloni with a Wild Rocket Salad and a Balsamic Reduction

Poached Pear & Tasmanian Double Blue Cheese Tart on Baby Spinach & Macadamia Crisps

Char grilled Field Mushroom Marinated with Maldon Sea Salt, Fresh Herbs & Virgin Olive Oil and Seared West Australian Asparagus set on a bed of Rocket topped with Parmesan Shavings Accompanied by a Saffron Infused Sauce Anglaise

-Entrees are accompanied by Dinner Rolls-

Main Course Choices

Beef and Red Meat:

Prime Dardanup Beef Fillet on a Shredded Potato Rosti Topped with a Grilled Field Mushroom and a Cabernet Jus

Surf and Turf-Beef Fillet Topped With Prawns in a Creamy Garlic and Dill Sauce topped with a Red Wine Jus

Roasted Sirloin Encrusted with a Seeded Mustard and Herb Crust Drizzled with a Caramelised Shallot Sauce

Slow Braised Beef Cheeks in Red Wine on a bed of Mire Poix of Vegetables and Saffron Scented Mash

Amelia Park Lamb Rack encrusted with a Bread, Parmesan and Rosemary Crust, glazed with a Port Wine Jus

Indian Spiced Lamb Loin on a Spicy Lentil Dahl with a Curry Hollandaise

Lamb Cutlets Dipped in Sesame and Pistachio with a Basil and Mint Pesto Sauce

Pork Fillet Stuffed with Walnuts and Apricots finished with a Cumberland Sauce

Chicken/Poultry

Five Spiced Chicken Breast filled with Sundried Tomato and Haloumi Cheese with a Roma Tomato and Basil Sauce

Prosciutto Wrapped Free Range Chicken Breast Topped with Fresh Asparagus and glazed with a Hollandaise Sauce

Breast of Duck with Crispy Skin and served with a Sweet Potato Mash topped with a Plum & Port Sauce

Fish/SeaFood

Grilled Wild Barramundi Fillet on a Celeriac Mash lashed with a Lime and Dill Beurre Blanc

Parmesan, Rosemary and Sea Salt Crusted Premium Fish of the Day with a Dill and Caper Hollandaise

Szechuan Spiced Atlantic Salmon Fillet, served with Wok Fried Baby Vegetables

Vegetarian Options

Sweet Potato, Rocket and Pumpkin Penne with Shaved Parmesan (Vegetarian)

Vegetable Stack-Layered Pumpkin, Mushroom, Roma Tomato, Asparagus and Haloumi Cheese, finished in a Pesto Sauce

Mains are served with fresh in season Vegetables or Salad Selection

Dessert Choices

Lemon and Lime Citron Tartlet with a Raspberry Coulis and King Island Cream

Pavlova Meringue Nests with Vanilla Bean Ice Cream and Fresh Fruits

Brandy Snap Basket filled with a Fresh Berry Compote and Topped with Gelato

Toffee Basket filled with Fresh Strawberries and Vanilla Ice Cream

Traditional Sherry Trifle with Custard and Fresh Fruits

Vanilla Bean Pannacotta with Fresh Berries and Fruit Coulis finished in Chocolate Shards

Warm Sticky Date Pudding with an Orange and Brandy Sauce with a side serving of Vanilla Ice Cream

Hi Top Lattice Apple Pie with Fresh Cream and Ice Cream (Warm or Cold)

Crepes Suzette with a Glazed Orange Sauce and Grande Marnier Crème Anglaise

Rum and Raisin Chocolate Mud Cake served with Fresh Pouring Cream

Warm Rhubarb, Apple and Pear Crumble

Selection Of Cheesecakes:

-Cookies and Cream

-Fresh Berry Compote

-Lemon

-Strawberry

Strawberries Romanoff with Fresh Raspberry Coulis

Selection Of Australian And Imported Cheeses, Crackers, Dried Fruits and Nuts

Traditional Italian Tiramisu with a Hazelnut Café Latte Anglaise

Fresh Fruit Skewers served with Yoghurt Dip- \$3.50 per person

\$2.50 per person for Coffee and Chocolate Mints

\$5.00 per person surcharge on each choice extra on entrée or dessert.

\$7.50 per person surcharge on each choice extra on mains.

Additions

Platters (8 People)

Fresh Prawn Platter-Partly Peeled King Prawns served with a Classic Brandy Cocktail Sauce-\$6.50 Per Person

Gourmet Selection of West Australian Cheeses, Olives and Assorted Crackers- \$47.00 per platter

Antipasto Platter, with Continental Meats, Olives, Turkish Bread and Assorted Dips, Italian Sausage and Pickled
Vegetables- \$47.00

Buffet Selection

Selection 1: Carvery

Roasted TopSide of Beef Marinated with a Jamaican Rub, Served with a Rum and Red Wine Jus

Roasted Joints Of Boneless Topside Beef Encrusted with Mustard and Fresh Herbs glazed with a Mushroom and Port Jus

Amelia Park Boneless Lamb leg Stuffed with Cherries and Sage and finished with a Red Current Jus

Mini Roasted Lamb Racks Encrusted with Parmesan and Rosemary and finished in a Demi glaze Sauce

Roasted and Boned Leg Of Ham with Crackling and served with an Apple Sauce and Lemon Thyme Jus

Golden Roasted Rolled Turkey Breast Served with Fresh Cranberry Sauce

Selection 2: Hot Side Dishes

Grilled Barramundi Slices with a Dill and Lemon Pepper Crust and Topped with a White Wine Beurre Blanc

Thai Spiced Mild Coconut Chicken Curry served with Fragrant Basmati Rice

Lamb Korma Curry with Steamed Jasmine Rice

Saffron Osso Bucco and Cheese Mash

Tumeric, Paprika and Herb Chicken Marylands with Savoury Sundried Tomato and Coriander Cous Cous

Slow Braised Lamb Shanks and Mushroom Risotto

Farfame Chasseur(Bowtie Pasta) with Mushroom, Bacon, Onion and Red Wine Sauce

Pineapple Sliced Salt and Pepper Squid with Wild Rockette and an Orange and Chilli Glaze

Crispy Fried Beer Battered Fish Goujons with Tartare Sauce

Veal Lasagne with Lashings Of Pecorino Cheese

Beef Stroganoff served with warm Ribbon Pasta

Selection 3: Hot Vegetables

Broccoli & Cauliflower Gratin

Rosemary and Sea Salted Royal Blue Baked Potatoes

Steamed Vegetable Medley Tossed in a light Hollandaise Sauce

Roasted Carrots, Parsnips & Pumpkin

Sliced New Potatoes cooked in Cream with Bacon, Leeks & Cheese

Selection 3 Cont'd: Salads

Traditional Garden Salad with Avocado Accompanied by a Herby Cream Dressing

Cherry Tomato, Olives, Fetta Cheese, Red Pimento, Basil and Oregano Salad

Traditional Greek Salad with Balsamic Vinegar

Caesar Salad- The Traditional Way

Desserts:

(Refer to Sit Down Dessert Section)

-Dinner Rolls Included-

Coffee & Mints- Additional \$2.50 per person from the Coffee Station

\$38.00 per person includes:

1 choice from selection 1
1 choice from selection 2
1 choice from selection 3
1 choice from selection 4

\$42.00 per person includes:

1 choice from selection 1
1 choice from selection 2
2 choices from selection 3
2 choices from selection 4

\$45.00 per person includes:

2 choices from selection 1
1 choice from selection 2
3 choices from selection 3
2 choices from selection 4

Cocktail/ Canapés Selection

Hot Items

Traditional Vegetarian Spring Rolls & Samosas with a Sweet Chilli Sauce - \$1.65 pp

Gourmet Homemade Pies; Steak & Ale, Seafood, Shepherds Pie, Chicken, Pumpkin & Curry- \$2.90pp

Mini Pies – Lamb & Rosemary, Chicken Florentine, Peppered Steak -\$2.30pp

Surf & Turf -

Mini Dardanup Beef Mignons & Seared King Prawn Kebabs with a Tarragon Hollandaise - \$3.10pp

Sesame and Macademia Crumbed Fish Goujons with a Caper, Lime and Dill Dip- \$2.60pp

Selection of Homemade Quiches:

- Salmon, Dill and Brie - \$2.90pp
- Quiche Lorraine - \$2.50pp
- Sweet Potato & Pine nut Fetta - \$2.50pp
- Caramelised Red Onion, Fetta and Thyme - \$2.50pp
- Pumpkin, Haloumi Cheese and Pine Nut - \$2.50

Selection Of Home made Sausage Rolls: Moroccan Sausage with Sesame Seed - \$2.50

Lamb, Rosemary and Spinach - \$2.50

Teriyaki Chicken and Spring Onion Skewers with a Sweet Soy Dip-\$2.60

Sate Chicken Skewers with a Spicy Malay Peanut Dip-\$2.60

Shredded Roast Duck and Asian Vegetable Pancake with a Hoisin Dip-\$3.00

Spinach, Ricotta and Cheddar Pies-\$2.60

Mini Seafood Pies in a Roasted Baby Potato Shell-\$3.00

Spanokopita(Spinach, Fetta and Pine Nut Filo Triangle)-\$2.90

Grilled Italian Sausage and Sundried Tomato Mini Pizza's-\$2.60

Chicken Popcorn with a Dijon Dip-\$2.80

Lamb. Rosemary and Redwine Goulash in Filo Pastry with a Red Onion Chutney-\$3.20

Saffron Scented Mini Rice Balls with a Cheddar Cheesy Pocket - \$1.90pp

Crunchy Chicken & Peanut Koftas with a Mint & Dijon Dipping Sauce - \$2.10pp

Indian Butter Chicken with Coriander Yoghurt served on a China Spoon - \$1.80pp

Tempura Lemon Myrtle Snapper Goujons in a Smokey Paprika Potato Skin served with a Sauce Remoulade - \$2.60pp

Stuffed Button Mushrooms filled with a Garlic Cream Cheese Mousse - \$2.00pp

Golden Fried Battered Prawns with a Sweet and Sour Dipping Sauce- \$3.40pp

Cold Items

Mini Dill Pikelets Topped with Seaweed Salad Salad and a Northwest Grilled Scallop with Aioli Dressing-\$3.20

Corriander and Chilli Prawns Wrapped in Prosciutto-\$3.50

Smoked Salmon Rosette on a Toasted Flute with Crème Fraiche-\$3.50

Assorted Californian Sushi Rolls with a Selection of Seasonal Fillings served with Pickled Ginger & Light Soy - \$2.60pp

Spiced Roast Duck with Chilli Jam in a Rice Paper-\$3.20

Chicken, Cherry. Tomato and Basil with Fetta in a Crisp Wonton cup-\$2.90

Tandoori Lamb with Avocado Mousse and Crisp Prosciutto-\$3.50

Corn, Polenta and Pumpkin Caket topped with Sour Cream, Tomato and Avocado Salsa-\$2.90

Caramelised Red Onion Tart Topped with a Blue Cheese Mousse and Poached Fuji Apple-\$3.10

Rare Roasted Beef with Horseradish Cream on a Tarragon Pikelet-\$2.90

Asparagus, Cherry Tomato and Haloumi Cheese Salad served in a China Spoon-\$2.70

Harissa Chicken and Walnut Salad served in a Cucumber Shell-\$2.60

Prawn and Avocado Cocktail Served in a China Spoon-\$3.20

Vietnamese Prawn with Mint and Chilli rolled together in a Rice Paper-\$3.30

BBQ Seared Scallops set on a bed of Bok Choy & Shitake Mushroom Base with Mirin Dressing Presented in a China Spoon - \$2.40pp

Seared Dill & Salt Infused King Prawns with Spicy Mango Chutney, Stilton & Pear Mousse in a Savoury Boat - \$2.90pp

Tandoori Lamb Medallions with Chevre Mousse on Roasted Garlic & Sage Naan Bread - \$2.90pp

Duo of Dips with a Selection of Vegetables Crudités and Toasted Bread - \$2.00pp (Vegetarian)

Salmon, Dill & Cream Cheese Mousse on a Pikelet with Atlantic Salmon & Black Caviar - \$2.50pp

Chargrilled Tuscany Style Prawns & Sesame Seaweed Salad Served in a China Spoon - \$2.90pp

Fresh Herbed Pikelets with a Ginger Pear & Blue Cheese Topping - \$2.70pp (Vegetarian)

Butternut Pumpkin, Coriander & Fresh Corn Crushed Cakes Topped with Crème Fraiche, Diced Avocado & Tomato Concasse - \$2.40pp (Vegetarian)

We recommend the following quantities of food for your Cocktail Party:

1 to 1.5 hours duration

2 to 2.5 hours duration

3 to 4 hours duration

9 Pieces of food

12 Pieces of food

15- 18 pieces of food

Coffee & Mints- \$2.50 per person

Canapé Desserts

Mini Tiramisu with Raspberry Coulis served in a Sherry Glass-\$2.70

Crepes Suzettes with Glazed Orange Segments and a Cointreau Sauce-\$3.00

Fresh Fruit Kebabs with a Vanilla Dipping Sauce-\$3.50

Mini Sticky Date Puddings with Toffee Sauce-\$3.20

Petite Meringues with Fresh Fruits and Berry Coulis-\$2.90

Petite Fours: \$3.00

Choc Pear Frangipani
Berry and Custard
Strawberry and Custard

Mini Sherry Trifle \$2.70

Double Choc Semi Freddo \$2.70

Mini Profiteroles Dipped in Chocolate \$2.20

Vanilla Panacotta with Raspberry Coulis and Lemon Zest -\$2.70

Brandy Snaps with Strawberry Mousse -\$2.60

Blue Berry Friands \$3.50

Portugese Custard Tarts \$3.80

Double Chocolate Brownie \$3.20

Selection of Cheeses, Dried Fruits and Crackers \$5.50

Selection of In-season Fruits (Sliced) \$4.50

Coffee & Mints- \$2.50 per person

Beverage Selection

Beer on Tap: Cascade Light, Victoria Bitter, Carlton mid Strength, Carlton Draft & Carlton Black

Soft Drink: Pepsi, Pepsi Max, Lemon Squash, Lemonade, Lemon Lime Bitters, Orange Juice

\$32.00 per person includes Beer and Soft Drink as above plus:

Choice of 2 whites/2 reds/1 Champagne

Rothbury Estate Semillon Sauvignon Blanc
Rothbury Estate Chardonnay
Rothbury Estate Cabernet Merlot
Rothbury Estate Shiraz Cabernet
Houghton Quills Classic Dry Red
Houghton Quills Classic Dry White

Rothbury Estate Sparkling Cuvée

\$35.00 per person includes Beer and Soft Drink as above plus:

Choice of 2 whites/2 reds/1 Champagne

Rosemount Semillon Sauvignon Blanc
Rosemount Cabernet Merlot
Rosemount Traminer Riesling
Evans & Tate Unwooded Chardonnay
Evans & Tate Gngara Shiraz

Yellowglen Yellow

\$39.00 per person - includes Beer and Soft Drink as above plus:

Choice of 2 whites/2 reds/ 1 Champagne

Wise Classic White Semillon Sauvignon Blanc
Wise Shiraz Cabernet
Mad Fish Premium Red
Mad Fish Premium White
Mad Fish Riesling
Mad Fish Chardonnay
Mad Fish Moscato

Yellowglen Yellow/Yellowglen Leila/Wise Bead Sparkling Pinot Noir
Includes Premium Beers: Stella Artois, Pure Blonde, Crown Lager and Carlsberg

\$43.00 per person - Includes Beer and soft Drink as above plus:

Choice of 2 whites/2 reds/ 1 Champagne

Devil's Lair 5th Leg White
Secret Stone Sauvignon Blanc
Annie's Lane Cabernet Merlot
Pepperjack Shiraz

Yellowglen Yellow/Yellowglen Leila/Wise Bead Sparkling Pinot Noir
Includes Premium Beers: Stella Artois, Pure Blonde, Crown Lager and Carlsberg

**Prices based on maximum of 5.5 hours between 6.30 pm – midnight
\$5 per person for each extra hour or part thereof after midnight**

Extra Options:

**Drinks on consumption – set amount over the bar as agreed between parties.
A minimum expenditure of \$25.00 per person**

Premium beers, UDL mixers, spirits etc priced on consumption over and above package.
All inclusive packages can be arranged – price on application.

Breakfast Options

Continental Breakfast (Option 1): \$16.50 per person (minimum of 10 persons)
From The Buffet
(Can be served to tables)
Warmed Croissants simply served with Assorted Jams & Preserves
Assorted Platters of Danish Pastries
Fresh Tropical Fruit Skewers with Mascarpone Cheese Yoghurt Dip

Continental Breakfast (Option 2): \$19.50 Per Person (minimum of 10 Persons)
From The Buffet
(Can be served to tables)
Warmed Croissants filled with Virginia Ham & Cheese
Warmed Croissants filled with Smoked Salmon & Swiss Cheese
Assorted Platters of Danish Pastries & Fruit Muffins
Bowls of Tangy Fruit Salad with Individual Yoghurts

Plated Breakfast (Option 3): \$22.50 per person (minimum of 20 persons)
Homemade Potato Rostis topped with a Poached Egg, layered with Smoked Salmon & drizzled with a Light Hollandaise Sauce
(Vegetarian Option – Avocado / Wilted Spinach)
Slow Roasted Roma Tomatoes seasoned with Maldon Sea Salt & Cracked Black Pepper
Field Mushrooms topped with Ricotta Cheese & Basil

Plated Breakfast (Option 4): \$27.00 per person (minimum of 20 Persons)
Preset on Tables - as guests arrive Platter Fresh Tropical Fruit Skewers & Strawberry Mascarpone Yoghurt
Traditional Bircher Muesli – Soaked with Greek Yoghurt, Seasonal Berries & a Swirl of Honey

Plated Breakfast

Fluffy Scrambled Eggs speckled with Cheese & Chives on Toast
Slow Roasted Roma Tomatoes seasoned with Maldon Sea Salt & Cracked Black Pepper
Button Mushrooms Sautéed in Garlic & Rosemary
Lean Rashes of Freshly Cooked Bacon
Grilled Baby Beef Chipolatas

Full Buffet Breakfast (Option 5): \$30.50 Per Person (minimum of 20 persons)
From The Buffet
Assorted Mini Danish Pastries, Croissants & Muffins
Tropical Platter of In Season Fruits with a Strawberry Mascarpone Dipping Sauce
Assorted Cereals with Whole & Skim Milk

From the Hot Section

Freshly made Scrambled Eggs Speckled Smoked Salmon & Dill
Accompanied by Warmed English Muffins
Slow Roasted Roma Tomatoes seasoned with Maldon Sea Salt & Cracked Black Pepper
Field Mushrooms topped with Ricotta Cheese & Basil
Lightly Grilled Bacon Rashes
Hash Browns - Lightly Fried
Chicken & Herb Mini Sausages
Condiments to include Mustards, Worcestershire, Tomato & Tobasco

Freshly Percolated Coffee and Tea: **\$2.50 per person**

Orange Juice: **\$7.50 per carafe**

Light Lunch Options

- Sausage Sizzle (Option 1):*** \$6.50 per person
Freshly Baked Breads
Basket of White & Wholemeal Rolls with Butter
100% Hearty Beef Sausages (two per person)
Condiments to include Tomato, Sweet Chilli, Mustard & BBQ Sauces
- Light BBQ Lunch (Option 2):*** \$16.50 per person
Freshly Baked Breads
Basket of White & Wholemeal Rolls with Butter
Chicken & Herb Sausages
Tender Beef Scotch Fillet Marinated in Oregano, Thyme, Extra Virgin Olive Oil & Sea Salt
Garden Salad Presentation of Mesclun Leaves, Carrots, Cucumbers & Cherry Tomatoes served with Creamy Herb Dressing
Condiments to include Tomato, BBQ & Chilli Sauces
- BBQ Lunch (Option 3):*** \$32.00 per guest
Freshly Baked Breads
Basket of White & Wholemeal Loaves & Rolls with Butter
Cajun Spiced Pink Snapper Fillets
Combination of Cumberland and 100% Hearty Beef Sausages
Bourbon & Mango Glazed Chicken Thighs
Garden Salad Presentation of Mesclun Leaves Carrots, Cucumbers, & Cherry Tomatoes served with Creamy Herb Dressing
Oven Baked Idaho & Sweet Potato Salad with Spring Onion & Poached Eggs
Spanish Salad of Red Onions, Black Olives, Chunky Tomatoes, Green Beans & Baby Cos Lettuce
Condiments to include a variety of Mustards, Tomato, BBQ & Chilli Sauces
Chocolate Cookies & Cream Cheesecake served with Whipped Cream
- Gourmet BBQ (Option 4):*** \$37.00 per guest
Freshly Baked Breads
Basket of White & Wholemeal Loaves & Rolls with Butter
Fresh Dill & Lime Pink Snapper Fillets
100% Hearty Beef Sausages
Mini Individual Lamb Racks Marinated in Sea Salt, Extra Virgin Olive Oil & Oregano – Simply Char grilled Medium Rare
Peri – Peri Chicken Skewers with Banana & Cumin Syrup
Foil Baked Potatoes with Lashings of Sour Cream & Chives
Garden Salad Presentation of Mesclun Leaves Carrots, Cucumbers, & Cherry Tomatoes served with Creamy Herb Dressing
Traditional Greek Salad with Kalamatta Olives & Fetta Cheese
Char grilled Mediterranean Layered Vegetable Salad with a Balsamic & Oregano Dip Sauce
Condiments to include a variety of Mustards, Tomato, BBQ & Chilli Sauces
Presentation Platter of Tropical in Season Fruits
Platters of Petit Fours & Mini Fruit Tartlets
- Morning Tea:*** \$9.50 per person
Tea & Coffee, Scones, Pastries and Biscuits
- Light Luncheons: (Option 1)*** Sandwich Platters - \$5.50 per person
Fresh Rolls and Baguettes (assorted fillings) \$5.50 per person
- Light Lunch: (Option 2)*** \$14.50 per person
Gourmet Quiches (2 individual pieces)
Sandwiches (1 round per person)
Fruit Platters