

## BANQUET PACKAGE 1

BANQUET MEAL \$33 per person

ADD DESSERT \$4.5 per person

ADD CANAPES \$11 per person (4 items on arrival from finger food menu 1)

### Mains

*Oven baked chicken chops marinated in yoghurt and Moroccan spice (GF)*

*Beef Rendang curry with toasted coconut and spring onions (GF)*

*Vegetarian Lasagna with chefs own Napoli sauce (V)*

### Sides

*Aromatic basmati rice (GF, V)*

*Steamed seasonal vegetables with olive oil and sea salt (GF, V)*

### Salads

*Creamy potato with bacon, spring onion, egg, mayonnaise and sour cream (GF)*

*Asian slaw with Wombok, carrot, capsicum, coriander, mint, spring onion and chilly (GF, V)*

*Baby leaf with cucumber, cherry tomato, red onion and feta (GF, V)*

### Also included

*House baked ciabatta bread rolls and butter (V)*

### DESSERT

*Our signature range of hand made miniature cakes and tarts served on platters*

*Lemon curd tart with burnt meringue*

*Salted caramel and couverture chocolate tart*

*Flourless orange cake with burnt almonds (GF)*

*Vanilla custard filled éclair with dark couverture chocolate top*

*Pecan fudge cake (GF)*

*Couverture white chocolate and blue berry cheesecake*

*Grand Marnier and citrus fudge cake with cocoa nibs*

*White chocolate truffle filled with strawberry ganache (GF)*



## BANQUET PACKAGE 2

BANQUET MEAL **\$44 per person**  
ADD DESSERT **\$4.5 per person**  
ADD CANAPES **\$14 per person (4 items on arrival from finger food menu 2)**

### Mains

*Beef porterhouse roasted medium rare with jus, carved to order (GF)*  
*Crispy skin Salmon roasted with salsa verde (GF)*  
*Braised lamb shanks with red wine jus (GF)*  
*Eggplant lasagna with ricotta and Napoli sauce (V)*

### Hot sides

*Duck fat potatoes with fresh Rosemary and roasted garlic (GF)*  
*Steamed seasonal vegetables with olive oil and sea salt (GF, V)*

### Three salads

*Quinoa and pomegranate Tabouli with Roma tomato, red onion and mint (GF, V)*  
*Creamy potato with bacon, spring onion, egg, mayonnaise and sour cream (GF)*  
*Penne pasta with poached prawns, char grilled corn, celery and capsicum (GF, V)*  
*Baby leaf with cucumber, cherry tomato, red onion and feta (GF, V)*

### Also included

*House baked ciabatta bread rolls and butter (V)*

### DESSERT

***Our signature range of hand made miniature cakes and tarts served on platters***

*Lemon curd tart with burnt meringue*  
*Salted caramel and couverture chocolate tart*  
*Flourless orange cake with burnt almonds (GF)*  
*Vanilla custard filled éclair with dark couverture chocolate top*  
*Pecan fudge cake (GF)*  
*Couverture white chocolate and blue berry cheesecake*  
*Grand Marnier and citrus fudge cake with cocoa nibs*  
*White chocolate truffle filled with strawberry ganache (GF)*



## ADDITIONAL INFORMATION

**Menu guide:** The above menu has been selected as our recommendation for a well-balanced meal that will suit most tastes. The menu can be altered to suit your individual style and budget.

**Deposit:** A 10% NON REFUNDABLE deposit is required to secure all bookings. This secures the date and covers you against any future price rises.

**Payment:** Final numbers, dietary requirements, final menu selection and full payment is due 7 days prior to your event. Please note some ingredients may be replaced if seasonally unavailable

**Cancelation:** A cancelation within 5 days of your event will incur up to a 50% surcharge

**Dietaries:** We are able to cater for all dietary requirements, please ensure we have at least 7 days notice. Some specific dietary requirements may incur a surcharge.

**GST:** All priced quoted are inclusive of GST

**Travel surcharge:** If your function requires more than 30 minutes of travel from our location, there may be a travel surcharge, it may vary depending on how far the event is and how many staff are required.

**Service on site:** If your location does not have a functioning kitchen, the set up of an offsite kitchen may be required and a separate quote will be provided.

**Equipment:** All necessary equipment, plates, cutlery, platters, napkins will be provided on the day.

**Staff:** Our pricing is based on a minimum number of 50 dining guests. We can cater for smaller functions however staff surcharges will apply.

**Public holiday surcharge:** If your event falls on a public holiday a surcharge will be applied, this will depend on the number of staff required on your event.

