



# 2018 FUNCTION PACKAGES





Our dedicated wedding function room features floor to ceiling glass exemplifying the breathtaking views of Brisbane Waters. This contemporary space features hard wooden floors along with a spacious outside



# SET MENU

Minimum 15 people

Includes free antipasto plates to share

1 course \$55

2 course \$65

3 course \$70

Please choose 2 dishes to be served alternatively

## Entrees

Basil pesto arancini with a tomato chutney

Lime and pepper spiced flash fried calamari with Thai mango dressing and aioli

Beef carpaccio with parmesan croutons, pesto and micro herbs

Cream of potato soup with chive oil, feta and sourdough

## Mains

Atlantic salmon, cooked medium, with buttered greens, pumpkin puree and seasoned scallops

Mushroom risotto with enoki, button and porcini finished with butter and parmesan

Chicken breast filled with mushroom, roasted capsicum and camembert cheese, with a bacon mustard cream sauce and duck fat roast potatoes

250g Little Joe's premium eye filet MR served with duck fat roast potato, confit cherry tomato, broccolini and tarragon butter

## Desserts

Pannacotta with fresh compote

Salted caramel cheesecake

Chocolate Mud cake

Lime citrus tart

# BUFFET MENU

Minimum 50 people

\$68 per person / \$75 per person with dessert

## SALADS

Greek

Beetroot, rocket, Goats cheese and pine nut

Garden

## SEAFOOD

Fresh prawns

Sydney natural rock oysters

Mussels with spicy tomato concasse

## HOT AND COLD

Roast Beef

Roast Pork

Steamed green vegetables

Roasted medley of vegetables

Cold chicken and ham platter

## DESSERT

Assortment of cakes, slices with cream and berry coulis

# CANAPE MENU

Minimum 20 people

\$50 per person

Choice of 3 cold and 5 hot canapes

## COLD SELECTION

Pork and duck rillette with sweet onion and caper

Gazpacho soup with chive oil and micro herbs

Caprese skewers

Seared tuna with wasabi mayo and wakame

seaweed

Smoked salmon and dill cream on crisp bread

Natural oysters with mignonette dressing and  
wasabi mayo

Beet tataki rolls on cucumber

Assorted sushi

## HOT SELECTION

Seared scallop with pesto and crisp prosciutto

BBQ King prawn, chilli mango sauce, coriander  
and sesame seeds

Oregano and lemon chicken skewers with tzatziki

Assorted wood fire pizzas

Mushroom fetta aranchini with tomato aioli.

Petite lamb and harissa flat bread

Mini pork san choy bow

Chorizo, pumpkin and haloumi skewer

Potato and truffle cappuccino

Camembert cheese with a fig jam and pistachio  
nuts on melba toast

Grilled salmon skewers with shaved fennel and  
turmeric cream sauce.

# BANQUET MENU

Minimum 15 people

\$45 per person / \$52 per person with dessert

## BANQUET MENU DESIGNED TO SHARE

Trio of Dips served with pizza bread

Marinated olives

Lime and pepper spiced calamari with Thai dressing

Golden Fries

Polastrino Linguini

Mushroom Risotto

Greek Salads

Assorted Pizzas

## DESSERT - SERVED ALTERNATE DROP

Rich chocolate Mud cake

Lemon tart

Salted caramel cheesecake

Panna cotta with berry compote

# PARTY PLATTERS

Platters designed to cater 8-12 people

\$100 per platter

## Your choice of 4

Vegetable spring rolls with dipping sauce

Spinach and ricotta puff pastry parcels with tomato chilli compote

Pork and vegetable wontons with sesame dipping sauce

Satay chicken skewers

Assorted mini quiches

Premium party pies dipping sauce

Traditional mini sausage rolls

Crunchy fried chicken wings with chilli sauce

# BEVERAGE MENU

## Package 1

Morgans Bay Brut  
Morgans Bay Semillion  
Sauvignon Blanc  
Morgans Bay Chardonnay  
Morgans Bay Cabernet Merlot  
James Boags Premium,  
Tooheys Extra Dry, James  
Boags Light and Apple Cider  
Soft drinks  
East Coast juice  
Tea and Coffee

\$50 per person for 3 hours  
\$10 per person for each  
additional hour

## Package 2

Morgans Bay Brut  
Morgans Bay Semillion  
Sauvignon Blanc  
Juliet Pinot Grigio  
Wolf Blass Shiraz  
Hahn Super Dry, Corona,  
James Boags Light, Tooheys  
Extra Dry and Apple Cider  
Soft drinks  
East Coast juice  
Tea and Coffee

\$62 per person for 3 hours  
\$10 per person for each  
additional hour

## Package 3

T'Gallant Prosecco  
Morgans Bay Brut  
Morgans Bay Semillion  
Sauvignon Blanc  
Encore by Rosemount  
Moscato  
Juliet Pinot Grigio  
Hahn Super Dry, Corona,  
Peroni, James Boags  
Premium and Light, and  
Apple Cider  
Soft drinks  
Tea and Coffee  
East Coast Juice

\$74 per person for 3 hours,  
\$10 per person for each  
additional hour



# YOUR FUNCTION

## MINIMUM SPEND

In order to hire our function space we require a minimum spend

Wednesday & Thursday	Friday, Saturday & Sunday
40 - 70 people - \$3000	40 - 70 people - \$6000
70 - 100 people \$4000	70 - 100 people \$7500
100+ people \$6000	100+ people \$9500

## DECK

1/4 \$2000

1/2 \$4000

Whole Deck \$8000

## CAKES

\$50 for weddings 50 people and under

\$100 for weddings over 50 people

BYO - We are fully licensed and will supply your beverages

## SECURITY GUARDS

Security guards will be required for any events where a DJ or band has been organised.

Cost of \$50 per hour per guard.

All prices are inclusive of GST and are subjected to change.

There is a 10% surcharge for any function that falls on a Public Holiday; this includes all restaurant, deck and function room bookings.

