



Celebrations

Grazing Platters

Add Barista made coffee and assorted tea | **\$4.50 per cup**

Up to 10 guests, room hire costs apply*

Charcuterie - \$89

Shaved prosciutto, Danish salami, silverside, pepperoni, marinated olives, sourdough, flatbread and a selection of crackers

House Prepared Dips - \$65

Hommus, baba ghanoush, capsicum dip, assorted breads and a selection of crackers

Assorted Cheese - \$89

Triple cream brie, aged cheddar, manchego, quince paste, dried figs, apricot, grapes, lavosh and a selection of crackers

Assorted Sandwiches - \$89

With fillings of chicken and avocado | egg, lettuce and mayo (v) | corned beef, relish and sprout | ham, cheese and tomato | avocado, tomato, sprout, lettuce, cucumber, mayo (v)

Hot Finger Food - \$89

Mini beef pies, cocktail sausage rolls, cocktail quiches, spring rolls (v), vegetable samosa (v), sweet chilli, BBQ and tomato sauce

House Prepared Sushi - \$89

Nori and sushi, pickled ginger and soy. (v) option available

Fresh Seasonal Fruit - \$80

A delicious blend of seasonal fruit artisically displayed with garnish. Fruit selection will vary seasonally (v) (gf)

Sweet Treats - \$89

A selection of hand-crafted mini desserts, perfect for any occasion. Gluten free and vegan options available (v) (gf) (vegan)



Speak to the Events team about bespoke grazing station options.



Celebrations

Canapé Options

Minimum of 10 guests, room hire costs apply*

2 options | **\$16** per person,
3 options | **\$24** per person,
4 options | **\$32** per person for the following:

Served Cold

Corn fritters with smoked salmon with capers (gf), rare roasted beef with herbs (gf) and olive tapenade (v) (gf)

Chilled prawns with dill and lime vinaigrette (gf)

Tomato and basil bruschetta on roasted sourdough (v)

Served Hot

Prawn, lemon grass and chilli wrap with dipping sauce

Duck spring rolls with sweet plum sauce

Chicken and tarragon filo triangles

Basil pesto arancini with aioli (v)

Assorted petit quiche with tomato relish (v)





Celebrations

Canapé Options *cont.*

Minimum of 10 guests, room hire costs apply*

3 options | **\$18 per person**

4 options | **\$24 per person**

5 options | **\$30 per person**

or on platters of 20 pieces with one variety per platter | **\$90**

Substantial Canapé

Grilled chicken skewers with satay sauce (gf)

Gourmet beef pies with tomato relish

Pumpkin and toasted almond samosa with minted yoghurt (v)

Steam roasted pork bao bun with Chinese BBQ dipping sauce

Wagyu beef with mustard mayonnaise and melted cheese slider

Crab cake, spring onion and lemon aioli slider

Pulled pork, smoked BBQ sauce and house slaw slider

Vegetable pakora and mango chutney slider (v)

Grab and Go Noodle Boxes - \$15 per person, per option

Served Hot

BBQ pork noodles

Tandoori chicken rice (gf)

Special fried rice (gf)

Tofu and vegetable Singapore noodles (v)

Served Cold

Thousand island seafood pasta salad

Glass noodles and vegetable salad (v)

Quinoa and sweet potato salad (v) (vegan)





Celebrations

Banquet Menu

Two courses | **\$49** per person, three courses | **\$65** per person

*Minimum of 10 guests, room hire costs apply**

Dinner roll and butter to start

Entrée (choice of two, alternate serve)

Beetroot cured salmon with roe, dukkha crumb, micro herbs and house dressing (gf)

Pumpkin and ricotta agnolotti with burnt butter wilted spinach and parmesan (v)

Peking duck breast, glass noodle salad and sesame dressing

Sticky pork belly bites with apple and cabbage slaw (gf)

Beetroot, feta arancini and hummus served with garlic sauce (V)

Main (choice of two, alternate serve)

Beef fillet served with potato gratin, asparagus and cress salad with black garlic demi glaze (gf)

Chicken Kiev filled with camembert and sundried tomato, grilled asparagus, sweet potato and jus (gf)

Braised lamb rump with rocket and parmesan, mash potato and braising stock (gf)

Barramundi fillet with kipfler potatoes, sautéed beans and lemon pepper hollandaise sauce (gf)

Baked eggplant and vegetable korma curry with basmati rice (v) (gf) (vegan)





w Celebrations

Banquet Menu cont.

Two courses | **\$49** per person, three courses | **\$65** per person

Add Barista made coffee and assorted tea | **\$4.50** per cup

Minimum of 10 guests, room hire costs apply*

Sides

\$12 per bowl, 5 serves per bowl

Roasted chat potatoes with rosemary and sea salt (v) (vegan)

Chefs toss salad (v) (gf) (vegan)

Steamed greens, broccolini, carrots, beans and zucchini (v) (gf) (vegan)

Dessert (choice of two, alternate serve)

Belgium chocolate and spiced orange tart with fresh berries

Vanilla bean panna cotta with Cointreau strawberries (gf)

Apple and rhubarb crumble with pecan praline ice cream

Ceylon tea brûlée with almond bread (gf)

Baked New York cheesecake with blueberry compote and chocolate crumble dust

