



COCKTAIL PARTY

\$145.00 PER PERSON

- * Your choice of 8 canapés served over a two hour period
- * Three hour standard beverage package
- * Venue Hire

HOT

- ★ Stuffed pumpkin flowers, maple mayonnaise
- ♠ Pork belly bites, mustard sauce
- ♣ Ham croquettes, relish
- ★ Fried Smoked salmon cakes, caper crème
- ♠ BBQ chicken skewers, honey sesame

COLD

- ♠ Freshly shucked oysters, mignonette
- ★ Chilled tiger prawn, avocado mousse
- ★ Selection of sushi
- ★ Teriyaki chicken rice paper rolls
- * Wagyu beef bresaola, beetroot

SWEETS

- ★ White Christmas, meringue, white chocolate, berries
- * Rocky road bites, marshmallows, cherries, valrhona chocolate
- ♠ Chocolate strawberry truffles
- ♠ Caramel profiteroles
- ♣ Coconut panna cotta, caramelised pineapple, bourbon syrup



BUFFET MENU

\$185.00 PER PERSON | Minimum 50 guests

- * Three hour standard beverage package
- * Venue Hire

SEAFOOD

★ Whitsunday Tiger prawns | Freshly shucked Pacific oysters

STARTERS

- ♠ Freshly baked gourmet boulangerie
- Selection of antipasto, marinated vegetables, olives, French and local cheeses
- Persian feta, zucchini and sundried tomato salad, seeded mustard, fragrant herbs
- ★ Caesar salad, garlic croutons, shaved Grana Padano, crispy bacon
- ★ Spinach, green peas, buffalo mozzarella, chili
- ♣ Garden salad

HOT

- ♠ Baked Coral Coast barramundi fillets, asparagus, sauce vierge, hollandaise
- * Pistachio & cranberry stuffed turkey breast, crisp sage, cranberry jus
- ▲ Slow roasted pork loin, crackle, apple sauce
- * Ricotta ravioli, Mediterranean vegetables, romesco, green herbs
- ♠ Roasted garlic & rosemary root vegetables
- * Panache of seasonal steamed vegetables, olive oil, black pepper

DESSERT

- ♠ Christmas petit fours
- ★ Selection of ice cream
- ♠ Seasonal fruits
- ♣ Australian cheeses, water crackers, dried fruits, lavosh
- * Freshly brewed coffee and Dilmah teas



PLATED DINNER \$165.00 PER PERSON | Minimum 50 guests

- ** Select two options to be served alternatively
- ** Three hour standard beverage package
- * Venue Hire

ENTRÈE

- * Traditional ham croquettes, mustard chutney
- 🎄 Prawn pastel, avocado, yuzu pearls, frisee
- * Poached chicken roulade, candied walnuts, apricot vinaigrette
- ♣ Heirloom beetroot salad, beet gel, amaranth, fondant
- 🗼 Beef carpaccio, truffle aioli, parmesan, rocket

MAINS

- 🎄 Baked barramundi fillet, prawn vinaigrette, braised leek
- * Stuffed turkey roll, pistachio filling, candied yams, cranberry gravy
- 🗼 Honey roast Ham, maple pumpkin, granola, French beans
- A Charred beef fillet, fondant potato, heirloom carrots, juniper jus
- ♠ Truffled portobello mushroom, stuffed with goats curd and spinach. pomegranate, leek sauce

DESSERT

- ♣ White Christmas, meringue, white chocolate, berries
- * Rocky road bites, marshmallows, cherries, valrhona chocolate
- 🛦 Traditional crème caramel, vanilla baked custard
- ★ Summer berry pudding, cinnamon glaze
- ♣ Coconut panna cotta, caramelised pineapple, bourbon syrup

