

FUNCTION PACKAGES 2016 to 2017

CATERED BBQ PACKAGES

BBQ Package 1

The Classic Served Buffet Style

Menu:

Traditional Beef Sausages

200g Beef Burgers

Caramelized Onions

*Garden Salad Including Lettuce, Tomato, Cucumber & Red
Onion*

Traditional Coleslaw

Selection of Bread Rolls & Butter

Chefs' Selection of Condiments & Dressings

Vegetarian Burgers Available on Request

**\$17.50 per person + Chef at \$100 Chef provided for groups of less
than 50**

Final numbers to be confirmed 3-business days prior to event

BBQ Package 2

The Mixed Grill Served Buffet Style

Menu:

Lamb Cutlets

Marinated Chicken Tenderloins

Pork Bratwurst Sausage

100g Beef Burgers

Potato Salad of Bacon, Spring Onion & Mayonnaise

*Garden Salad Including Lettuce, Tomato, Cucumber & Red
Onion*

Traditional Coleslaw

Selection of Bread Rolls & Butter

Chefs' Selection of Condiments & Dressings

Vegetarian Burgers Available on Request

\$29.50 per person + Chef at \$100 for groups under 35 pax

Final numbers to be confirmed 3-business days prior to event

BBQ Package 3

The Beefeater Served Buffet Style

Menu:

250g Grain Fed Sirloin Cooked to Medium

Traditional Beef Sausages

Pasta Salad with Roasted Vegetables and Pesto

*Garden Salad Including Lettuce, Tomato, Cucumber & Red
Onion*

Selection of Bread Rolls & Butter

Chefs' Selection of Condiments & Dressings

Vegetarian or Pescetarian Available on Request

Fresh Fruit Platter

\$32.50 per person + Chef at \$100.00 for groups under 30 pax

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Final numbers to be confirmed 3-business days prior to event

BBQ Package 4

Fruits of the Sea Served Buffet Style

Menu:

150g Tasmanian Salmon Fillet

Marinated Tiger Prawns Skewer

Lemon Pepper Crusted Calamari

$\frac{1}{2}$ Shell Mussels with Tomato Salsa

Pasta Salad with Roasted Vegetables & Pesto

*Garden Salad Including: Lettuce, Tomato, Cucumber & Red
Onion*

Selection of Bread Rolls & Butter

Chefs' Selection of Condiments & Dressings

Vegetarian Available on Request

*Individual Pavlova with Fresh Strawberries &
Passionfruit*

\$44.50 per person + Chef at \$100 for groups under 20 pax

Final numbers to be confirmed 3-business days prior to event

Additional BBQ Items

Add a Steak

250g Grain Fed Sirloin Steak

\$16.50 per head

BBQ Salmon

150g Tasmanian Salmon Fillet

\$12 per head

BBQ Lemon Pepper Calamari

Butterfly Squid Tube

\$9 per head

BBQ Chilli Tiger Prawn Skewers

4 Medium Sized Prawns Per Skewer

\$6 per head

BBQ Chicken Satay Skewers

Marinated Chicken Tenderloins

\$4 per head

Kids BBQ Serve

100g Beef Burger

Lamb Sausage

Bread & Condiments

\$9 per head

NB: Kids 12 years & under only

All Items are strictly additions to standard packages

Additional Salads & Sweet Items

Select a Salad

Potato Salad with Bacon, Seeded Mustard, Spring Onions & Mayonnaise
\$4.50 per head

Pasta Salad with Roasted Vegetables, Semi Dried Tomatoes & Pesto
\$4.50 per head

Traditional Coleslaw
\$4.50 per head

Caesar Salad of Cos Lettuce, Bacon, Egg & Croutons with Traditional Caesar Dressing
\$4.50 per head

Salad of 5 Beans, Sweet Corn & Diced Bell Peppers
\$4.50 per head

Something Sweet:

Individual Pavlova with Strawberries, Fresh Cream & Passionfruit
\$7 per head

Traditional Apple Pie with Cream Chantilly
\$7 per head

Freshly Sliced Seasonal Fruit
\$5 per head

Selection of Petit Cakes & Slices
\$5 per head

All Items are strictly additions to standard packages

FUNCTION PACKAGES 2016 to 2017

CATERED FINGER FOOD PACKAGES

Finger Food Package 1

Chicken Kiev Balls

Party Pies with Tomato Sauce

Party Sausage Rolls Tomato Sauce

Mini Dim Sims with Soy

Mini Vegetarian Spring Rolls with Sweet Chilli

\$10 per head + Chef @ \$100 for groups under 60 pax

Wait staff charged at \$25 per hour

Finger Food Package 2

Beef and Cheese Burger Slider

Classic Shepherds Pie with Tomato Chutney

Chicken Satay Skewer with Thai Peanut Sauce

Prawn Wonton with Sweet Chili Sauce

Mini Falafel Balls with Cucumber Yoghurt

Vegetable Samosas

\$16 per head + Chef @ \$100 for groups under 40 pax

Wait staff charged at \$25 per hour

Finger Food Package 3

Assortment of Sushi Roll Bites with Wasabi & Soy

Panko Prawns with Mayonnaise

Mini Falafel Balls with Cucumber Yoghurt

Roast Pumpkin & Parmesan Arancini with Pesto

Lamb and Rosemary Pies with Tomato Chutney

Beef and Cheese Slider Burger

Peking Duck and Green Tea Pancake with Hoi Sin

*Traditional Meatballs Tomato Sugo and Pasta
served in Noodle boxes*

\$25.50 per head + Chef @ \$100 for groups under 40 pax

Wait staff charged at \$25 per hour

Finger Food Additions

Beer Battered Whiting with Chips & Tartare served in Noodle boxes
\$7 per head

Butter Chicken with Raita & Rice served in Noodle Boxes
\$7 per head

Pulled Pork Slider with Asian Slaw
\$4 per head

Chicken Satay Skewers with Thai Peanut Sauce
\$4 per head

Selection of Mini Pizzas
\$2 per head

Selection of Petit Fours and Petit Tarts
\$7 per head

FUNCTION PACKAGES 2016 to 2017

FORMAL BANQUET MENU OPTIONS

Formal Banquet Menu

Entrée Selection.

Classical Prawn Cocktail, Mary Rose Sauce & Iceberg Chiffonade

Antipasto Plate of Cured Meats, Roasted Vegetables, Olives & Marinated Fetta

Gazpacho, Buffalo Mozzarella, Grilled Vegetables & Crouton

Smoked Chicken Salad with Watermelon, Goats Cheese & Mint

Main Course Selection.

Pan Seared Tasmanian Salmon, Lemon & Caper Potato Salad, Asparagus, Tomato & Pesto

Prosciutto Wrapped Chicken Breast, Potato Salad, Rocket, Cherry Tomato & Roasted Peppers with Horseradish Cream

Roasted Lamb Rump, Smoked Eggplant Puree, Baby Beets

250g Sirloin Steak, Potato Mash, Roasted Roma Tomato, Green Beans & Pepper Sauce

Dessert.

Passionfruit Pavlova with Summer Berries & Cream Chantilly

New York Cheesecake, Berry Coulis & Double Cream

Gluten & Dairy Free Apple & Rhubarb Crumble with Caramelized Apples

Triple Chocolate Mousse, Double Cream & Baby Basil

Formal Banquet Pricing

2 Courses 1 x Entrée & Alternate Mains

or

Alternate Mains & 1 x Dessert

\$45 per head (staff charges apply for less than 80 guests)

3 Course 1 x Entrée, Alternate Mains & 1 x Dessert

\$60 per head (staff charges apply for less than 80 guests)

3 Course Alternate Entrée, Alternate Main & Alternate Dessert

\$68 per head (staff charges apply for less than 80 guests)

FUNCTION PACKAGES 2016 to 2017

CATERED CONFERENCE PACKAGES

Morning & Afternoon Tea Packages

Early Morning Package

Tea & Coffee Station

Selection of Fruit Juices

Assortment of Breakfast Pastries & Muffins

\$12.50 per head

Morning / Afternoon Package 1

Tea & Coffee Station

Selection of Traditional Sweet Biscuits

\$5.50 per head

Morning / Afternoon Package 2

Tea & Coffee Station

Fresh Baked Scones with Jam & Whipped Chantilly Cream 2 per person

\$9.50 per head

Morning / Afternoon Package 2

Tea & Coffee Station

Petit Four Selection of Traditional Cakes & Choux Pastry Treats 3 per person

\$9.50 per head

Working Lunch Package

*Selection of Fresh Cut Traditional Sandwiches
(6 points per serve)*

Fresh Fruit Platter

\$11.50 per head

Note a Service Charge will apply for groups of less than 50

High Tea Package

Hot Savoury

Gourmet Pies & Sausage Rolls with Chutney

Cold Savoury

Selection of Traditional 4 Point Sandwiches

Smoked Salmon Petit Brioche

Sweet Selection

Hot Scones with Jam & Cream

Filled Choux Pastry

Canape Sweet Tarts

Traditional Petit Fours

Tea and Coffee

\$25.50 per head + Chef Charge of \$100 for groups under 40 pax

FUNCTION PACKAGES 2016 to 2017

CATERED BREAKFAST PACKAGES

Breakfast BBQ Package 1

Served Buffet Style

Menu:

Fried Eggs Straight Off the Hotplate

Traditional Beef Sausages

Smoked Bacon Rashers

Fresh Cut Fruit & Natural Yogurt

Selection of Bread, Rolls & Butter

Chefs' Selection of Condiments & Dressings

Vegetarian Available on Request

Tea Coffee & Fresh Fruit Juice Selection

\$19.50 per person + Chef Charge of \$100 for groups under 50

Chef provided for groups of 50 or more

Final numbers to be confirmed 3-business days prior to event

Buffet Breakfast Package 1

Served Buffet Style In The Club House

Menu:

Selected Breakfast Cereals

Freshly Baked Breakfast Pastries

House Baked Sweet Muffins

Fresh Cut Fruit with Natural Yogurt

Tea Coffee & Fresh Fruit Juice Selection

\$16.50 per person + Chef Charge of \$100 for groups under 50

Chef provided for groups of 50 or more

Final numbers to be confirmed 3-business days prior to event

Buffet Breakfast Package 2

Served Buffet Style In The Club House

Menu:

Selected Breakfast Cereals

Freshly Baked Pastries

Fresh Cut Fruit with Natural Yogurt

Scrambled Eggs

Grilled Bacon Rashers

Beef Sausages

Hash Browns

Grilled Mushrooms

Grilled Tomato

Toast

Tea Coffee & Fresh Fruit Juice Selection

\$28.50 per person + Chef Charge of \$100 for groups under 30

Chef provided for groups of 30 or more

Final numbers to be confirmed 3-business days prior to event

FUNCTION PACKAGES 2016 to 2017

CATERED XMAS BUFFET PACKAGE

Xmas Luncheon Buffet

Served Buffet Style In The Club House

Menu:

Roasted Breast of Turkey

Twice Smoked Ham off The Bone

Rare Roasted Beef

Gold Coast Tiger Prawns

Coffin Bay Oysters

Chef's Selection of 3 Salads

Selection of Bread, Rolls & Butter

Chefs' Selection of Condiments & Dressings

Vegetarian Available on Request

Fresh Fruit

Passionfruit Pavlova

Traditonal Plum Pudding with Custard

**\$41.50 per person + Chef Charge of \$100 for groups under 30 Chef
provided for groups of 30 or more**

Final numbers to be confirmed 3-business days prior to event

FUNCTION PACKAGES 2015 to 2016

COOK YOUR OWN BBQ PACKAGES

Cook Your Own BBQ Pack 1

Sausage Sizzle

Beef Sausages

Grilled Onions

Coleslaw

Condiments

Bread & Butter

\$11 per head free BBQ hire for groups over 30

Cook Your Own BBQ Pack 2

Build Your Own Burger

200g Beef Burger

Grilled Onions

Bacon

Burger Cheese

Pickles

Lettuce

Tomato

Brioche Burger Bun

Condiments

Vegetarian Options on Request

**\$12.50 per head free BBQ hire for groups over 30
Cook Your Own BBQ Pack 3**

Meat Selection

100g Sirloin Steak

Lamb Bratwurst Sausage

Marinated Chicken Skewer

Grilled Onions

Coleslaw

Potato Salad

Bread Rolls & Butter

Condiments

\$19.50 per head free BBQ hire for groups of 20 or more

Vegetarian options on request