

Food & Beverage Menu

30 PEOPLE MINIMUM

ALL PACKAGES ARE BASED ON 2 HOUR TIME PERIODS

\$30 PER HEAD

Includes:
Tea & Coffee
Soft Drink
Juice
*Alcohol paid for upon consumption
*** Allows 3 platters per 30 people

\$55 PER HEAD

Includes:
Tea & Coffee
Post Mix
Juice
House Wine - Red & White
House Sparkling
Tap Beer

\$65 PER HEAD

Includes:
Tea & Coffee
Post Mix
Juice
House Wine - Red & White
House Sparkling
Tap Beer
Basic Spirits
Premium Beer
Assorted Ciders

\$75 PER HEAD

Includes:
Tea & Coffee
Post Mix
Juice
House Wine - Red & White
House Sparkling
Tap Beer
Premium Beer
Assorted Ciders
All Basic Spirits
All Premix Spirits

choose 4 platters per 30 people then 1 platter per 10 people

COLD OPTIONS

Mixed Sandwiches

selection of mixed sandwiches on white & multigrain bread

Cheese & Crackers

selection of cheeses and water crackers - choose 3 cheeses
danish fetta, blue vein, camembert, brie, tasty cubes, ricotta, gouda

Selection of Dips with Crackers & Vegetable Sticks

choose 3 house made dips

avocado, sweet chilli, french onion, cream cheese & sundried tomato, tomato salsa,
smoked salmon & cream cheese, roasted pumpkin, caramelized onion and bacon

Guacamole, Tomato Salsa, Corn Chips & Vegetable Sticks

Vegetarian

cucumber cherry tomato & spanish onion skewers, roasted pumpkin &
cream cheese mini toasts, tomato feta & spinach frittata & honey roasted
walnut and coleslaw cos lettuce cups

Vegan

cucumber cherry tomato & spanish onion skewers, roasted pumpkin & and
spinach risotto balls & beetroot and cashew stuffed cherry tomatoes

Sweet Tray

assorted cakes, slices and mini muffins

Fruit Platter

assorted fresh seasonal fruit

HOT OPTIONS

Party Pies, Sausage Rolls & Mini Quiche

Spring Rolls, Samosas & Dim Sims

Pizza Platter

choose 3 house made pizzas
bbq chicken, vegetarian, hawaiian, margarita, bolognaise, satay chicken,
smoked salmon & caper, supreme, aussie, cheesy garlic

Fried Chicken Plattter

nuggets, wingdings, sweet chilli tenders, garlic balls and
popcorn chicken

Mixed Chicken

buffalo wings, satay chicken skewers, honey soy tenders and moroccan
chicken balls - gluten free available

Vegetarian

sundried tomato & asparagus filo roll, cream cheese and dill roasted
capsicum fingers, zucchini slice, feta & roast pumpkin stuffed
mushrooms

Vegan

tempura zucchini chips, onion and roasted pumpkin stuffed
mushrooms, gherkin and caper roasted capsicum, sweet chilli
roasted cashew & eggplant roulade