

Cocktail Options

Circulated around the room to your guests by our wait staff for 2 hours

Additional hours will be charged an extra \$35 per hour per waitress

Select from the following:

Hot Selection

Pies, pasties and sausage rolls
Selection of samosas, spring rolls and mini dim sims
Mini cheese burgers with crisp bacon and mayonnaise
House made mini quiches
Mini Hotdogs with cheese and American mustard
Plate pizza with assorted toppings

Cold Selection

Tomato and black pepper bruschetta
Trio of dips with crudités and char grilled pita
Goats cheese tartlets
Assorted sandwiches
Smoked salmon and Crabmeat salad on sourdough crouton
Thai beef salad in cucumber cups
Tandoori chicken tartlet with rocket and raita

Sweet Selection

Mini lamingtons
Mini gourmet muffins
Fruit skewers served with chocolate dipping sauce
Chocolate dipped strawberry with wild berry coulis

Price

- A) 8 items \$30pp
- B) 10 items \$35pp
- C) 12 items \$40pp

Additional items are charged at an extra \$3pp

Cocktail Options

Served on tables buffet style for your guests to serve themselves

Minimum of 8 platters on a Friday or Saturday night

*Each platter serves one item only eg. 1 platter of assorted sandwiches = \$80.00
(each platter serves approximately 10 people)

\$80.00

Pies, pasties and sausage rolls
Thai beef salad in cucumber cups
Tomato and black pepper bruschetta
Pesto and tomato crostini
Selection of samosas, spring rolls and mini dim sims
Trio of dips served with crudités and char grilled pita bread

\$85.00

Goats cheese tartlets
Assorted sandwiches
Tandoori chicken tartlet with rocket and raita
Mini cheese burgers with crisp bacon and mayonnaise
House made mini quiches
Mini hotdogs with cheese and American Mustard
Plate pizza with assorted toppings

\$90.00

Herb crumbed chicken with pesto mayonnaise
Gourmet mini pies with chunky tomato relish
Crumbed barramundi with lime mayonnaise
Satay chicken skewers with sweet chilli dipping sauce
Salt and pepper squid with chilli plum dipping sauce
Gourmet Asian selection- Shitake mushroom and water chestnut puffs,
black bean and vegetable spring rolls, shrimp wontons and duck dim sims
Southern fried chicken drummettes with ranch dipping sauce

\$110.00

Smoked salmon and crabmeat salad on sourdough crouton
BBQ prawn tails with chilli plum sauce
Natural oysters served with fresh lime wedges
Hot oysters served with Prosciutto, shallot and red wine vinegar
Selection of hot seafood- salt and pepper squid, battered baby
whiting, BBQ prawn skewers, Prosciutto wrapped scallops

Sweet Selection \$65.00 per platter

Mini scones with jam and King island cream
Mini Lamingtons
Mini gourmet muffins
Fruit skewers with chocolate dipping sauce
Chocolate dipped strawberries with wild berry dipping sauce
Mini custard tarts
Petite Fours