

# Function Packages

Minimum 20 people

10% non-refundable deposit required to secure booking

Final numbers confirmed 10 days prior to function is what you will be charged for

## **EMERALD \$10 PER PERSON 1 HOUR**

House red, white and sparkling wines

Soft drinks and sparkling mineral water

2 local beers

## **SAFFIRE DRINKS PACKAGE \$25 PER PERSON 3 HOURS**

House red, white and sparkling wines

Jugs of soft drink and sparkling mineral water

2 local beers

## **OPAL PACKAGE \$35 PER PERSON 3 HOURS**

Selected red, white and sparkling wines

Jugs of soft drink and sparkling mineral water

Juices

2 premium beers

### **ADD ONS**

Tea and coffee station \$3 per person

Antipasto platter \$9 per person

Fresh prawns and oysters \$18 per person

Pasta course \$14 per person

Desserts grazing or alternate \$10 per person

Cake served with gelato \$3 per person

## **MID-WEEK \$30 PER PERSON**

Garlic bread & shared salads

Shared traditional pizzas

Shared traditional pastas

## **QUEEN \$55 PER PERSON**

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Gelato

Tea and coffee

## **ROYAL \$75 PER PERSON**

### **ADD 2 CANAPES & SPARKLE WINE ON ARRIVAL \$85**

Sourdough, antipasto grazing board

Alternate entrées – pick 2

Alternate mains – pick 2

Alternate desserts – pick 2

Tea and coffee

## **PRINCE \$45 PER PERSON**

Sourdough, antipasto grazing board

Alternate mains – select 2

Tea and coffee

## **KING \$65 PER PERSON**

Garlic bread

Alternate entrées – pick 2

Alternate mains – pick 2

Alternate desserts – pick 2

Tea and coffee

## ENTRÉE CHOICES

**Garlic prawns** on Moroccan rice  
**Chilli prawns** on Moroccan rice  
**Salt and pepper calamari**, aioli  
**Lamb ribs**, chilli salt, herb salsa  
**Scallops**, cauliflower puree, walnuts  
**Chilled beef salad**, bocconcini, tomato  
**Mushroom risotto**  
**Tortellini boscaiola**  
**Pork belly sliders**  
**Cured salmon**, pickled onion, herbs  
**Octopus**, salad, citrus dressing  
**Coconut fried camembert**, cranberry sauce  
**Vegetarian stack** (v)

## MAIN CHOICES

**Chicken and spinach cannelloni**, Napolitana, parmigiano  
**Roast chicken**, garlic chats, Dutch carrots, rosemary jus  
**Crispy skin salmon**, roast chats, tomato salad, balsamic reduction  
**Tortellini boscaiola**  
**Sirloin**, medium, potato purée, green beans, herb butter  
**Pork cutlet**, roast chats, asparagus, burnt butter sage, pancetta, apple chutney  
**Barramundi**, herb crusted, chat potato, bok choy, lemon butter sauce  
**Lamb shank**, potato puree, Dutch carrot  
**Beef short rib**, potato puree, sweet potato crisps, sticky glaze  
**Duck breast**, Dutch carrots, chats, turnip, duck broth  
**Veggie stack**, eggplant, sweet potato, zucchini, roast onion, Napolitano, parmigiano (v)  
**Mediterranean cous cous salad**, Spanish onion, sun dried tomato, olives, fetta (v)  
**Veggie plate**, sweet potato purée, roast onion, cauliflower, crispy kale, mushrooms, pickled radish (v)

## UPGRADED MAIN COURSE

**Snapper fillet**, chats, bok choy, lemon butter, sage \$3  
**Rack of lamb**, truffle mash, roast vegetables add \$6  
**Eye fillet**, potato puree, Dutch carrots, minted peas, red wine jus add \$4  
**Lamb fillet**, red wine jus, potato puree, green veg add \$6  
**Pork fillet**, Marsala honey jus, potato puree, green veg add \$6

## DESSERT OPTIONS

Chocolate mousse, seasonal berries, biscuit crumb  
Crème Brule, vanilla ice-cream  
Chocolate brownie, strawberries, vanilla ice-cream  
Apple rhubarb crumble, custard, candied apple  
Panna cotta, vanilla/salted caramel/white chocolate, mixed berries  
Mixed berry tart, vanilla ice-cream