

FUNCTION PACKAGE



3131
HOTEL

FINGER FOOD PACKAGE

Minimum 30 people

Choice of 5 finger food \$32 per person | Choice of 7 finger food \$38 per person | Substantial finger food \$12 each

FINGER FOOD

Sesame crusted salmon skewers, kewpie 🍷 🌱

Baked tomato and ricotta tart 🌱 🍷

Italian pork sausage roll, pinenut pesto

Mushroom and parmesan arancini, bacon mayo 🍷 OPTION

Beef burgundy pie

Crispy fried chicken dumplings, soy ginger & spring onion 🍷

Tempura fried prawns, wasabi mayo 🍷

Mexican spiced chicken skewers, avocado mayo

Grilled lamb kofta, spicy mint chermoula

Vegan pakora, coconut raita 🌱 🍷

Vegetable spring rolls, sweet chilli sauce 🍷 🌱

SUBSTANTIAL FINGER FOOD

Additional \$12 per piece per person

Fish & Chip Box

Korean fried chicken bites, spicy gochujang mayo

Mini cheeseburger, toasted milk bun



🍷 Vegetarian 🌱 Vegan Option 🌱 Gluten Friendly 🍷 Dairy Free 🍷 Contains Nuts 🍷 Contains Soy 🍷 Contains Sesame 🍷 Contains Egg 🌱 Chilli 🍷 Contains Seafood 🍷 Local Seafood 🍷 Imported Seafood

All care is taken when catering for special requirements, however, please note that the kitchen handles, nuts, seafood, sesame seeds, wheat flour, fungi, eggs and dairy products. Requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



PREMIUM PACKAGE

Minimum 30 people

2 course alternate serve main \$55 per person | select 2 entrée/main or 2 main/dessert

3 course alternate serve main \$65 per person | select 2 from each course

ENTRÉE

Smoked salmon, pumpernickel bread, dill cream cheese,
homemade pickles 🥑 OPTION 🌱 OPTION

Mushroom arancini, truffle aioli, parmesan & rocket 🌱

Asian-style chicken salad, crispy vegetable, herb & fried noodle salad,
spicy coconut & lime dressing 🥑 🌱

MAIN

All mains served with fondant potato and seasonal greens

Roast breast of free-range chicken, woodland mushroom,
tarragon & garlic cream sauce

Pan-fried fillet of North QLD saltwater barramundi, prawn & lemon butter 🌱

Grilled grain-fed eye fillet, bordelaise sauce 🌱

TO FINISH

Sticky date pudding, butterscotch sauce, vanilla ice cream

Traditional Cheesecake

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🥚 Contains Egg 🌶️ Chilli 🐟 Contains Seafood 🌊 Local Seafood 🌊 Imported Seafood

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PUB PLATTERS

\$130 per platter | 30 pieces

30-40 guests - 6 platters | 40-50 guests - 8 platters

50-60 guests – 10 platters

For 60 guests or more, please speak to our team

Choose from a 3, 4 or 5 hour beverage package, cash bar
or bar tab to suit your budget.

Please ask us about our Cocktail Packages.

Chicken Platter 🍗 OPTION 🌾

Chargrilled chicken skewer, cumin and honey yoghurt

Beef Platter 🍖 🌾

Honey soy and black pepper beef skewers

Arancini Platter 🍷

Smoked tomato and mozzarella arancini, basil aioli

Pastry Platter

Selection of party pies, homemade sausage rolls,
vegetable quiche

Vegan Platter 🌱 🌾

Vegetable spring rolls, sweet chili sauce

Aloo bonda, coconut raita

Vegan samosa

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PUB CLASSICS

Minimum 20 people

\$38 per person | 2 course alternate serve main

\$44 per person | 3 course alternate serve main

ENTRÉE

Warm Essential Grain rosemary and parmesan focaccia
whipped ricotta and lemon 🍴 OPTION

MAIN

Choose 2 for alternate drop

250g Rump steak chips & salad & plain gravy

Chicken parmy, freshly crumbed chicken breast topped
with Napoli sauce, ham & cheese

Fish & chips - Balter XPA battered hoki, chips, salad,
tartare sauce

TO FINISH

Sticky date pudding, butterscotch sauce, vanilla ice cream

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🥥 Contains Soy 🌰 Contains Sesame 🥚 Contains Egg 🌶️ Chilli 🐠 Contains Seafood
🐟 Local Seafood 🌐 Imported Seafood

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