



Inclusions

Use of microphone for speeches
White Table Clothes, glassware and cutlery
Professional wait staff
4 hour room hire
Experience Function Coordinator
Complimentary on-site parking

Optional

Centre pieces \$16.50 per table
Projector and Screen Hire \$150.00
White Fabric Napkins \$1.00 per person
Chair Covers \$6.50 per chair
Table Runners \$8.00 per table
Unlimited Soft Drink & Juice \$10.00 per person
DJ Hire \$650.00
Dance Floor Hire from \$650

Package

Elegant Banquet \$85.00 per Adult
Classic Banquet \$69.50 per Adult

Elegant Banquet \$28.00 per Children
Classic Banquet \$19.00 per Children

Elegant Banquet

(Minimum 120 guest)

All items to share

To Start:

Mezze Platters of Dips with mixed breads
Grilled Vegetables, Fetta Cheese & Olives
Grilled Marinated Chilli Garlic Prawns
Salt & Pepper Calamari served with 5 Secret Spices

Main:

Served alternately (please choose two from below)

CRISPY SKIN BARRAMUNDI FILET with braised fennel in tomato sauce on a bed of zucchini, capsicum and eggplant couscous

CHICKEN SUPREME marinated in Moroccan spices on a bed of pumpkin puree, served with blanched spinach, asparagus, and topped with purple coleslaw.

BRAISED BEEF CHEEKS in red wine sauce served on a bed of parsnip puree with asparagus and Dutch carrots, and rocket gremolata

SIRLOIN STEAK with sautéed mushrooms, spinach, kifler potatoes and red wine jus

To Finish:

Individual Lemon & Lime Pannacotta in Piccolo Glasses
Fruit & Cheese platters

Classic Banquet

To Start:

Mezze Platters of Dips with mixed breads
Grilled Vegetables, Fetta Cheese & Olives

Main:

Steam Asian Greens
Greek Style Marinated Chicken Breast
Lamb & Vegetable Skewers with tzatiki
Roasted Root Vegetables
Mash Potato
Greek Salad

To Finish:

Chocolate Mouse serviced in Piccolo Glasses
Chocolate Coated Strawberries

Minimum Charges Apply

* Prices Subject to Market Conditions*