## PARTY CATERING



## FINGER FOOD

Curry Samosas 3pc
Vegetarian Spring Rolls 3pc
Prawn Cutlets 2pc
Honey Soy Wings 1pc
Brie \& Cranberry Arancini
Lamb Koftas \& Tzatziki 1pc
Chicken Satay Skewer 1pc
Chicken Tender lpc
Quiche Lorraine 1pc
Quiche Florentine 1pc
Party Pie 1pc
Sausage Roll 1pc
Wedges \& Sweet Chilli V/DF
Crumbed Zucchini Wedges
V/GF/DF
Hot Chips

## \$17.50PP

Substantial
Pulled Pork \& Slaw Slider
Mediterranean Halloumi Slider v
Pizza Chef's Selection
Chowmein Noodle Box DF
Ravioli Beef or Spinach Ricotta v

## \$5.00PP

Minimum 20pax
7 Selections
Combine 4 Fingerfood \& 3 Sandiwch Selections \$19.50pp


## SANDWICHES

## Classic

Ham Cheese \& Tomato Curried Egg Lettuce \& Mayonnaise v Roast Chicken Cos Lettuce Caesar Tuna Mayonnaise Lettuce Smoked Salmon Cream Cheese Dill Roast Beef Cheese Chutney Mixed Lettuce Tomato Cucumber \& DF Carrot Red Onion V/DF

## \$14.50PP

## Gourmet Turkish Roll Halves

Chicken Club Sandwich
Brie Salami Chutney Arugula
Chicken Avocado Bacon Ranch
Antipasto Fetta Baby Spinach
Prosciutto Mozzarella Sun-dried Tomato Arugula
Cajun Chicken Peri Mayo Avocado \& Lettuce Tomato
Falafel Avocado Hummus Rocket \& Sriracha V/DF

## \$4.00PP

Minimum 20pax
Served assorted on White Bread,
Multigrain or Wraps.
2.5 Sandwiches \& 4 fillings

Gluten Free Sandwich \$2pp


## TEA COFFEE \& SWEETS

Coffee, Tea, Biscuits \& Mints (one service)
Continuous Coffee, Tea, Biscuits \& Mints \$8pp
Scones Jam \& Cream
Mini Danish Pastries
Cheesecake Squares
Carrot Cake Squares
Mini Muffins
Petite Pavlova

## \$4.00PP

## Platters

Fruit Platter \$70L $\$ 35 \mathrm{~S} \quad$ v/GF/DF
Cheese \& Cabanossi Platter \$70L \$45S
Kids Platter Fairy Bread Snakes GF/DF popcorn Marshmallows Tiny
Teddies Seasonal Fruit \$80
Cheese Platter French Brie, Blue
Cheese Aged Cheddar Quince
Paste Fruit \& Crackers \$120
Doughnut Wall \$150

## Cakeage

Served with Compote Cream Quenelles \& Fresh Berries

## \$4.00PP

Cheese \& Cabanossi L25pax S12pax
Fruit Platter L25pax S 12 pax
Kids Platter 20pax
Cheese Platter 20pax
Doughnut Wall 25pax

## PARTY CATERING



## TABLE LINEN

Please note table linen is not included in catering costs:

- Round Tablecloths per piece
- Rectangle Tablecloths per piece
- White Cloth Napkins are \$3pp

Complimentary:

- You may wish to make a selection of coloured paper napkins of your choice complimentary per service: Colours available are black, white, pink, blue, gold, purple, green, orange, yellow
- Water Station



## FAIRWAYS ROOM HIRE

- Price includes room hire fee
- Tables \& chairs set up
- Catering Staff for the duration of your event
- Bar Staff for 3 hours
- Includes projector, HDMI cord, microphone
\& lecturn if required
- Fairyways Room has a private bar, a tabcan be set up and settled at conclusion of your event. Client must advise bar tab limit and beverage inclusions
- Alternatively guests may select and purchase their own beverages
- Please advise staff of any special beverage requirements you may wish to have available on hand



## TERMS \& CONDITIONS

- Minimum numbers apply
- Sandwiches min numbers 20 Monday-Thursday
- Finger food min numbers 20 Monday-Thursday
- Combined package min numbers 20 Monday - Thursday
- Substantial Catering min numbers 20 Monday-Thursday
- Minimum numbers 60 for all catering Friday-Sunday
- Final menu selection \& final numbers required 3 business days prior to your event
- Final payments required 2 days prior to your event
- Catering service times include $10 \mathrm{am}-2 \mathrm{pm}$ \& 5pm-9pm
- Outside of these hours may be negotiated with the event team


## \$15.00EA

## DIETARY REQUIREMENTS:

Please note dietary requirements can be catered upon request. Special dietary meals will be provided from the current restaurant menu at restaurant pricing. Client to provide name of guest and dietary needs. Please advise event staff if you have any specific allergies as we do not list every ingredient in our menus. We have a variety of additional alternative food options including vegan, dairy free \& gluten free sauces, and that can be swapped to suit your guests needs for a small surcharge. Some of our ingredients have products that only may contain allergens due to cross contamination during processing, we can advise you of all items that fall within this category.

