

# PARTY CATERING



## FINGER FOOD

- Curry Samosas 3pc
- Vegetarian Spring Rolls 3pc V
- Prawn Cutlets 2pc
- Honey Soy Wings 1pc GF/DF
- Brie & Cranberry Arancini
- Lamb Koftas & Tzatziki 1pc GF
- Chicken Satay Skewer 1pc GF
- Chicken Tender 1pc
- 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 V/GF/DF

**\$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**

## 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**

## 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 \$35S 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**

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

Minimum 20pax  
Served assorted on White Bread, Multigrain or Wraps.  
2.5 Sandwiches & 4 fillings  
Gluten Free Sandwich \$2pp

Cheese & Cabanossi L25pax S12pax  
Fruit Platter L25pax S12pax  
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

**\$15.00EA**

## 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
- Fairways Room has a private bar, a tab can 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

**\$220**

## 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 10am-2pm & 5pm-9pm
- Outside of these hours may be negotiated with the event team

### 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.