

Function & Conference

Menu

Pack

2021

Thom & Ann's

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.
Prices quoted exclusive of GST - Menus and prices subject to change without notice

Platters

ALL PLATTERS FEED APPROXIMATELY 10 PEOPLE

Tasting plate

Chef's choices of Marinated Seafood, Meats, Fruit, Vegetables and Cheese's.

Half Platter \$60

Full Platter \$100

Selection of hand crafted Breads

Served with Extra Virgin Olive Oil, Zaatar Spice Blend and a selection of Chutneys and Dips \$60

Terrine plate

Char Grilled Vegetables layered with Goats Cheese and a Duck Liver Parfait, served with Warm Hazelnut Brioche \$95

Selection of Australian Cheeses

Homemade Fig Paste, Dried Fruits and Crisp Breads \$95

Freshly made salad rolls

With your choice of Lamb Ham, Chicken, Turkey, Roast Beef, Ham, Smoked Salmon, or Vegetarian

\$75

Freshly made Salad wraps

With your choice of Lamb Ham, Chicken, Turkey, Roast Beef, Ham, Smoked Salmon, or Vegetarian

\$75

Scrolls, Mini Quiches and Cottage Pies \$80

Scones with house made jam and cream \$55

Cake and Slice \$90

Fruit Platter \$70

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Meeting Needs

Working Morning Tea

\$12 Food Only

\$15.50 with Coffee

Individual Boxed

Scone with Jam & Cream

Almond Croissant

Sliced Fruit

Working Lunch

\$15.50 Food Only

\$18 with 600ml Water

Individual Boxed

Fresh Salad Roll or Wrap

Triple Chocolate Brownie

Sliced Fruit

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BREAKFAST**\$20 – Continental Breakfast**

Minimum of 30 guests

Orange, Apple & Pineapple Juices
Freshly Brewed Coffee and Herbal Teas

Assortment of cereals
Assortment of tropical fruits and compote
Selection of natural, fruit yoghurts and bircher muesli
Assortment of breakfast pastries and croissants
Selection of freshly baked breads
Selection of waffles, English muffins and pancakes
Selection of Australian preserves, honey and maple syrup

\$26 – Deluxe Buffet Breakfast

Minimum of 30 guests

Orange, Apple & Pineapple Juices
Freshly Brewed Coffee and Herbal Teas

Assortment of cereals
Assortment of tropical fruits and compote
Selection of natural, fruit yoghurts and bircher muesli
Assortment of breakfast pastries and croissants
Selection of freshly baked breads
Selection of waffles, English muffins and pancakes
Selection of Australian preserves, honey and maple syrup

Scrambled, poached or fried eggs

Crispy Bacon

Pork and Parsley Sausages

Parmesan Grilled Tomato

Golden Hash Browns

Baked Beans

Rosemary Buttered Mushrooms

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Continental Plated Breakfast - \$ 21

Minimum of 30 guests

Orange, Apple & Pineapple Juices
Freshly Brewed Coffee and Herbal Teas

On the center of the table

Assortment of tropical fruits and compote
Selection of fruit yoghurts and Bircher
muesli

Basket of breakfast pastries, croissants and fresh muffins
Selection of Australian preserves and honey

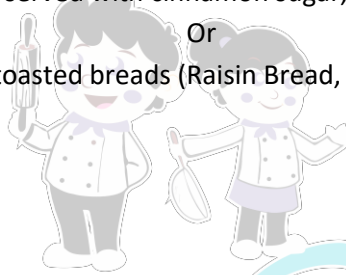
Pancake Stack served with freshly whipped cream and maple syrup

Or

French Toast served with cinnamon sugar, Camlized Banana

Or

A mixed plate of toasted breads (Raisin Bread, Muti grain and White)



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Plated Breakfast - \$ 28

Minimum of 30 guests

Orange, Apple & Pineapple Juices
Freshly Brewed Coffee and Herbal Teas

On the centre of the table

Assortment of tropical fruits and compote
Selection of fruit yoghurts and bircher muesli
Basket of breakfast pastries, croissants and fresh muffins
Selection of Australian preserves and honey

Hot plated Breakfast

Please choose one item from below

Eggs Benedict

Poached eggs on top of a warm Ham, English muffin and finished with Hollandaise Sauce.

Pancake Stack

A stack of Fluffy Pancakes finished with Maple Syrup, Fresh Strawberries, and Vanilla Ice cream

French Toast

French Toast served with cinnamon sugar, Camlized Banana

Eggs Florentine

Poached Eggs on Wilted Spinach, a Toasted English muffin, Grilled with Parmesan Cheese.

Toad In A Hole

Two pieces of bread buttered with an egg fried in the center and served with crispy bacon

Ham, Tomato, Cheese & Spanish Onion Omelette served with two pieces of toast

Crispy bacon, golden hash browns, grilled tomato and your choose to eggs, (fried eggs, scramble or poached.)

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Morning and Afternoon Tea Breaks

Freshly brewed Coffee and Herbal Teas

\$5.50 per person

Continuous Freshly brewed Coffee and Herbal Teas

\$17.50 per person

Additional Selection

Orange, apple, pineapple or Tomato juice \$10.50 per carafe

On request, a beverage selection of bottled juice, soft drink, iced tea and mineral water can be placed in to your conference room for the duration of your function. Drinks will be replenished and charged on a consumption basis.

Freshly brewed Coffee and Herbal Teas served with...

Assorted Home style Cookies \$9.50 per person

Danish Pastries \$9.50 per person

Assorted Muffins \$9.50 per person

Homemade Lamingtons \$9.50 per person

Savory Pastry Swirls \$9.50 per person

Home Baked Scones, Jam and cream \$9.50 per person

Assorted Sandwiches \$9.50 per person

Warm Ham and Cheese Filled Croissants \$9.50 per person

Assorted Sliced and Tarts \$9.50 per person

Country Style Mini Meat Pies, sausage Rolls and Quiches \$11.50 per person

Fresh Fruit \$12.50 per person

Cheese Platter \$12.50 per person

Gluten Free available on request

Assorted Biscuits

Raspberry Friands

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Lunch

For Numbers under 15 guests we offer a pre order lunch menu from our ala Carte menu. Please ask your friendly Banquet Coordinator.

Gourmet Sandwich - \$ 24.50

Minimum of 15 guests

Turkish Bread, Mixed Focacias & Croissants

Example Fillings

Ham, Brie & tomato
Salami, cheddar, lettuce, English mustard
Turkey, cranberry & cucumber
Chicken, semi dried tomato & grilled capsicum
Egg, mayonnaise & lettuce

Cheese platter
Fresh sliced fruit
Tossed green salad
Caesar salad

Freshly Brewed Coffee, Herbal Teas, Orange Juice and Ice Water

Ploughman Lunch - \$ 25

Minimum of 15 guests

Leg Ham
Mild Salami
Smoked Chicken
Cured Salmon
Soft Cheese
Hard Cheese
Cherry Tomatoes
Olives
Coz lettuce
Fresh Mixed Breads
Prawns
Warm Ham & Cheese Quiche
Dressings And Condiments
Warm crusty bread

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Slider Platter with Sides \$250 (15 People) or \$18 per person

Slow Braised Beef

Chili Chicken

BBQ Pulled Pork

Side

German Potato Salad

Pineapple Coleslaw

Sweet Potato Fries with Aioli

Fork & Walk \$24 per person

House made cottages pies

Beef sausage rolls

Ham & cheese Frittata

Ricotta & spinach triangles

Mini chicken & brie filio's

Fried rice Boats

Coconut Prawns

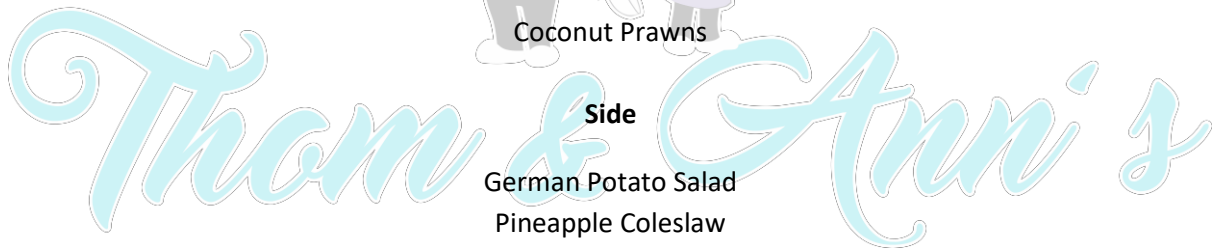
Side

German Potato Salad

Pineapple Coleslaw

Sweet Potato Fries with Aioli

Dressings & Condiments



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Hot & cold Lunch Buffet - \$30

Minimum of 30 guests

Wet dish (chicken, Lamb, Beef)

Daily Pasta

Steamed buttered vegetables

Grilled fish

Flavored Rice

Potato Dish

Cold meat selection

Potato salad

Tossed green salad

Caesar salad

Antipasto platter

Cheese platter

Fruit platter

Selection of cakes and tarts

Warm crusty bread



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Dinner

Standard Buffet

\$45 per person

Minimum of 30 guests

Cold Selection Assortment of Chefs

Salads to include:

Anti Pasta Selection

German Potato Salad

Tomato and Bocconcini

Marinated Mushrooms

Dressings and Condiments

Selection of Crusty Rye, Sunflower Bread and Dinner Rolls

Hot Selection

Grain Fed Beef Sirloin coated in Crushed Pepper
With Roast Garlic and Rosemary Glaze

Char Grilled Chicken in a Creamy Pesto Sauce

Cajun Seared Reef Fish with Sour Cream and Chives

Pumpkin and Almond Ravioli with a Creamy Tomato Sauce

Seasonal Vegetables

Baked Potatoes and Condiments

Dessert Selection

Tropical Fruit Salad

Chefs Selection of Pastries and Cakes

Australian Cheese Board with Dried Fruit and Nuts

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DELUXE BUFFET DINNER MENU

\$65.00 per person
Minimum of 30 guests

Cold Selection

Spiced chicken & pineapple salad
Sweet potato & spring onion salad
Tomato, red onion & balsamic
Apple, celery & walnut
Dressings and
Condiments

Crusty Bread Rolls and Sour Dough Selection

Deli Platters of:

Roasted Lemon Scented Chicken
Beef with a Mustard Crust
Honey Glazed Ham and Pastrami
Assorted Sushi & Condiments



Seafood Selection
King Prawns
Sand Crabs
Octopus Salad
Oysters
House Smoked Salmon
Mussels in rich Tomato Sauce
Coconut Prawns
Mornay Morton Bay Bugs

Hot Selection

Soup of the Day

Fillet Mignon with Seed Mustard Sauce
Barramundi Pocketed with garlic butter
Chicken thighs marinated in ginger and coriander
Caramelized banana & pineapple
Vegetable Skewers
Marinated prawn tossed in Hokkien noodles
Jacket potatoes
Corn on the cob

Dessert Selection

Tropical Sliced Fruit
Chefs Selection of Fresh Cakes and Pastries
Australian Cheese Board with Dried Fruit and Nuts

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Set Menu

Thom's Choice

Minimum of 30 guests

2 Course – Main & Dessert - \$42.00 per person

2 Course – Entrée & Main - \$45.00 per person

3 Course - \$55.00 per person

Please select 2 from each course for alternate drop

Entrée

Moroccan chicken pieces served with fresh rocket leaves, slices of mango & a mild chilli vinaigrette (gf)

Marinated fetta, semi dried tomatoes, pine nuts filled field mushroom resting on crisp greens & avocado

King Prawn, Moreton Bay Bug with crispy Leek & micro herb resting Pork Belly Braised in Master Stock

Mains

Corn Fed Chicken Supreme On Sweet Potato Dauphinoise finished with a Mint Jus and Parmesan Crisp.

Oven roasted eye fillet sitting on sweet parsnip puree roasted zucchini & finished with mushroom jus

Lamb Rack resting on herbed cous cous, baby vegetables & finished with blueberry jus.

Salmon Steak served with a trio of Baked Crushed Root Vegetables and Fresh Herbs topped with black olive Tapenade

Cajun rice floured tofu with buttered baby vegetables and finished with cherry tomato chutney

Dessert

Apple Crumble made on thin pastry base topped with Apple and Sultanas, topped with Ice Cream

House made Sticky Toffee Pudding served with a Butterscotch sauce & home made Vanilla Ice Cream

Chocolate Crème Brulee, A thick & Creamy Baked Dessert with a Toffee sauce Bottom served with Hokey Pokey Ice Cream.

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Ann's Choice

Minimum of 30 guests

2 Course – Main & Dessert - \$45.00 per person

2 Course – Entrée & Main - \$50.00 per person

3 Course - \$60.00 per person

Please select 2 from each course for alternate drop

Entrée

Scallops surrounded by Angel Hair Pasta, fresh Garlic and Dill, Capers and a hint of Chilli finished with Tomato Concasse.

Balsamic caramelised onion, Marinated Persian fetta, semi dried tomatoes, Tartlet topped with crisp greens & roasted capsicum

House Dried Roma Tomato's with Yarra Valley Persian Fetta Wild Rocket, Spinach Onion, Roasted Red Capsicum and finished with a Sherry Reduction topped with Moroccan Lamb Cutlet

Mains

Corn Feed Chicken Supreme Filled with Tasmanian Double Brie, Asian Mushroom Wrapped in Prosciutto served with Spinach & Semi Dried Tomato Couscous

200gm Grain Fed Prime Fillet Pan Fried upon Creamy Mash Potato, Buttered Broccolini, Topped with Creamy Garlic & Chive Prawns

Grilled Lamb Tenderloin sw Truffle Pumpkin Mash, Prosciutto wrapped Green Beans with a Pink Peppercorn Jus.

Grilled Salmon Incrusted with Rice Puffs & Fresh Herb served on Sweet Potato & Dill Dauphinoise with a Kalamata Olive & Pistachio Tapenade finished with Blood Orange, Chilli Reduction

Pumpkin, leek and macadamia nut tondo pasta tossed in red onion and avocado oil resting on an oven roasted herbed field mushroom.

Dessert

Blueberries folded through and Light Vanilla Cheese Cake served with Strawberry Ice Cream Coconut Panacotta, Rich Creamy Coconut Pudding with Caramelized Pineapple and Mango Sorbet topped Chocolate Persian Fairy Floss

Single Serve Cheese plate with King Island black label Double Brie, Tilba Club Trilogy Cheddar, Roaring Forties Blue & Dried Fruits, Nuts & Poppy Seed Crisp Breads

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Cocktail Menu's

PRIVATE FUNCTIONS ONLY MINIMUM OF 30 PATRONS

Thom's Choice Menu

Select any 3 hot canapés and 3 cold canapés

Option 1 – ½ Hour Service @ \$18.00 per person

Option 2 – 1 Hour Service @ \$28.00 per person

Option 3 – 2 Hour Service @ \$38.00 per person

Selection of Cold Canapés

Marinated Vegetables on Baby Toast

Mini Tomato and Olive Bruschetta

Finger Sandwiches

Spiced Pumpkin on Pumpernickel

Rare Beef with Dijon Mustard

Pasta Boats filled with Tomato Salsa and Guacamole

Chicken with Mango and Avocado on Melba Toast

Mini salmon Tarts

Asparagus wrapped in Prosciutto

Selection of Hot Canapés

Fish Goujons

House Made Pie

House Made Quiches

Vegetable Tempura with Ponzu

Spring Rolls and Samosas with Dipping Sauce

Goats Cheese and Roasted Vegetable Fritata

Tandoori Chicken Skewers

BBQ Beef Kebabs

Chicken and Mango Relish

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Ann's Choice Cocktail Menu

PRIVATE FUNCTIONS ONLY MINIMUM OF 30 PATRONS

Select an additional 2 hot and 2 cold to compliment the above package

Option 1 – ½ Hour Service @ \$20.00 per person

Option 2 – 1 Hour Service @ \$30.00 per person

Option 3 – 2 Hour Service @ \$40.00 per person

Selection of Cold Canapés

Prawns on forks with Tomato and Basil Salsa

Smoked Salmon with Dill Yoghurt on Corn Fritters

Prawn Cocktails in shot glasses with Coriander Aioli

Lime and Chilli Scallops in Asian Spoons

Sushi and Sashimi

Selection of Hot Canapés

Crumbed filling Mushroom Caps

Duck Wonton

Coconut Prawn Cutlets

Mini Crab Cakes with Apple and Red Pepper Relish

Spiced Cuttlefish with Plum Sauce

Noodle Boxes

For an additional \$5.00 per person – pick 2 of the following

All boxes come with the option of Glass or Hokkien Noodles

Sesame Chicken

Beef and Black Bean

Wok Fried Vegetables

Thai Tofu

Chilli Prawn

Five Spiced Duck

Cocktail Platters

8 to 10 guest per platter

Choose any 4 cold canapé from Thom's Choice - \$70 per platter

Choose any 4 hot canapé from Ann's Choice - \$ 85 per platter

Tropical fruit platter - \$ 70 per platter

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