

EVENT PLANNING GUIDE

2020/2021

BREAKFAST



PLATED BREAKFAST Minimum of 30 people

\$30pp

Sourdough – haloumi, avocado, balsamic mushroom, trussed cherry tomatoes, baby kale

Eggs and bacon – fried egg and bacon with relish on sourdough

Breakfast plate – poached egg, bacon, cherry tomatoes, Swiss brown mushrooms, potato hash, beef chipolatas

Eggs benedict – leg ham, poached eggs and hollandaise on an English muffin

Pesto baked eggs – haloumi, trussed cherry tomatoes, roasted red onion, toasted sourdough **V**

Includes:

Freshly brewed tea and coffee

Fruit platter

STAND UP BREAKFAST Minimum of 30 people

\$25pp

Eggs and bacon muffin or BLT wrap\$5pp for both options

Fruit salad cups

Served with tea, coffee and juice

V VEGETARIAN **LG** LOW GLUTEN **ND** NO DAIRY **VEGAN** VEGAN **NN** NO ADDED NUTS

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

MORNING & AFTERNOON TEA



MORNING & AFTERNOON TEA

COFFEE BREAK One selection | Served with tea and coffee

\$9pp

ADDITIONAL ITEM\$5pp

Almond croissants

Swiss cheese and smoked ham croissant

Yoghurt pots with berry and cranberry macadamia muesli

Cookie basket

Miniature sweet muffins (choice of 1)

- Chocolate and peanut butter
- Apple and cinnamon

Miniature Savoury muffins (choice of 1)

- Pumpkin and pinenut
- Bacon, cheddar and chive

Chocolate brownie **LG**

Raspberry blondie **LG**

Carrot cake with cream cheese and walnut frosting

Scones - cheese and chives with Meander Valley butter

Scones - jam and cream with Meander Valley cream

Honey madeleines

Eclairs

Paris-Brest

Fruit platter (min 10)

\$5pp

Mixture of pies (min 10)

\$9.50pp

Full day continuous freshly brewed coffee and tea

\$16pp

Half day continuous freshly brewed coffee and tea

\$8.50pp

*Each item is a serve of approximately 1.5 portions per person.

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LUNCH



DELI LUNCHEON Minimum of 30 people | Mixture of breads – wraps, bagels, baguettes, focaccias

\$20pp

Mixture of the following fillings:

Pastrami, pickles, rocket, mustard cream

Classic egg and lettuce **V**

Shaved leg ham, tomato, cheese and mustard

Turkey, cucumber, cream cheese, alfalfa and cranberry

Roasted pumpkin, peppers, tomato pesto, baby spinach on sour dough **V**

ADD SALAD

\$6pp

Pesto chicken penne pasta, semi dried tomatoes, baby spinach, parmesan

Baby potato salad with aioli, seeded mustard, cornichons and parsley **LG ND**

Garden salad **LG ND**

Caesar salad, crispy bacon, garlic croutons, parmesan and hens egg with creamy dressing

Asian slaw, wombok, red cabbage, spring onion and crispy noodle with chili sauce and lime **ND**

Roasted pumpkin, fetta, olives, spinach, roasted cherry tomatoes, cous cous

ADD HOT ITEM

\$8.50pp

American BBQ Beef brisket, Smokey BBQ sauce and corn grits **LG ND**

Chicken tikka masala with perfumed rice and pappadums **LG**

Roast vegetable orecchiette **V**

ADD DESSERT

\$5pp

Chocolate brownie **LG**

Raspberry blondie **LG**

Honey madeleines

Eclairs

Paris-Brest

ADD A LIVE PAELLA STATION

\$10pp

Spanish sausage, prosciutto, olive and red pepper **LG ND**

Vegetarian **V LG ND**

Chicken and confit duck, chili, saffron, confit garlic **LG ND**

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TAKEAWAY LUNCH BOX

\$26pp

French baguette chicken salad – **V** + **LG** option available

Piece of fresh fruit

Byron Bay Cookie

Bottled water

COCKTAIL RECEPTION



Standard one hour package

Minimum 30 people

Two cold / two hot

\$27pp

Standard one and a half hour package

Minimum 30 people

Two cold / two hot / one substantial

\$36pp

Standard two hour package

Minimum 30 people

Two cold / three hot / one substantial

\$46pp

Additional items

Hot/cold

\$5pp

Substantial

\$10pp

COLD CANAPÉ SELECTION

Bruny Island oysters natural with lemon **LG ND**

Confit pork rillettes encroute with cranberry **ND**

Coconut prawn, chilled butternut soup **LG ND**

White fish cerviche, witlof, aioli **LG ND**

Ricotta pikelets, beetroot pesto, basil **V**

HOT CANAPÉ SELECTION

Tilsit and fennel arancini **V**

Bruny Island oysters Kilpatrick **LG ND**

Celeriac and blue cheese tartlet **V**

Duck spring roll **ND**

Tempura cauliflower, fenugreek and turmeric aioli **ND V**

Lamb and goats cheese arancini

SUBSTANTIAL SELECTION

Moroccan lamb cutlets, raita **LG**

Tempura scallops, lemon grass panna cotta

Chicken tikka marsala with sauce. Perfumed rice and pappadum **LG**

Lamb koftas with tzatziki and cumin scented rice **LG**

Petite thai beef salad **LG ND**

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COCKTAIL RECEPTION



PLATTER OPTION

CHEF'S SELECTION Minimum of 10 people

\$15pp

Wagyu meat balls, chilli jam **LG ND**

Choice of one: Petite pies with Lesley Black's Chutney, chicken cordon bleu, beef ale and mushroom, wasabi cauliflower and cheese, chicken balti

Panko prawns – sweet chilli aioli **ND**

Vegetable spring roll – sweet soy **ND V**

CHEESE BOARD Minimum of 10 people

\$20pp

Selection of hard, soft, blue Tasmanian cheeses, quince paste, muscatels, crackers, crusty bread

GRAZING BOARD Minimum of 50 people

\$20pp

Salami, prosciutto, smoked ham, smoked salmon, blue cheese, double brie, vintage cheddar, pickles, olives, semi dried tomatoes, marinated eggplant, marinated zucchini, artichokes, preserved lemon, tomato relish, hummus, beetroot pesto, focaccia, baguettes, grissini, lavosh

TONIC CATERING Minimum of 10 people

Hot Platter

\$15pp

– Wagyu meat balls, chilli jam **LG ND**

– Choice of one: Petite pies with Lesley Black's Chutney, chicken cordon bleu, beef ale and mushroom, wasabi cauliflower and cheese, chicken balti

– Panko prawns – sweet chilli aioli **ND**

– Vegetable spring roll – sweet soy **ND V**

Selection of Quiche, Pies and Sausage roll platter

\$10pp

Cheese Board – Roaring forties, Ashgrove pepperberry, southcape Brie, quince paste, strawberries, dried fruit, grapes, crackers

\$20pp

Antipasto Platter – Prosciutto, salami, ham, cabana, olives, chargrilled zucchini, semi dried tomatoes, dip, grissini sticks, toasted sourdough

\$20pp

Dessert Board – Selection of slices and fruit

\$10pp

PLATED MENUS



TWO AND THREE COURSE MENUS Minimum of 30 people

Two course menu	Choose Two Main and Two Dessert or Two Entrée and Two Main (alternate drop)	\$60pp
Three course menu	Choose Two Entrée, Two Main and Two Dessert (alternate drop)	\$70pp
Share platter menu		\$70pp
Custom menu	Custom designed three course menus can be created to complement your event	from \$75pp
Freshly brewed coffee & tea are complimentary with any three course menu selection		Tea & coffee \$5pp

ENTRÉE SELECTION

Beetroot cured salmon – lemon, olive oil, eschallots, soft herbs, fennel aioli **LG ND**

Pork belly rillettes – classic salad, fig puree, garlic croutons **ND**

Artichoke and apple salad – goats cheese, hazelnut dressing **V LG**

Hot smoked salmon rillettes – grilled baguette, fennel, beetroot jam, soft herbs **ND**

Grilled quail – red cabbage slaw, turmeric aioli, paprika vinaigrette **LG ND**

Pumpkin, prawn & coconut soup **LG ND**

Tasmanian scallops - cauliflower puree, truffle oil **ND**

Prawn cocktail – tiger prawns, marie rose dressing, tomato concasae, lavosh **ND**

Petite Caesar – prosciutto, croutons, poached hens egg, creamy dressing

MAIN SELECTION

Beef eye fillet – baby carrots, blue cheese and caramelised onion tart, red wine jus

Confit chicken – parsnips pureed and roasted, watercress, hazelnuts **LG**

Lamb rump – white bean salad, mint, chili, fetta, Spanish sausage, lemon, olive oil **LG**

Moisture infused pork rib eye – colcannon potato, baked apple with date stuffing, crackle, calvados jus **LG**

300g porterhouse beef – besan and parmesan chips, sauté spinach & truss tomato, paprika butter **LG**

Wagyu silverside – carrot fondants, pan roasted greens, mustard veloute, baby onion **LG**

Ocean trout – beetroot puree, fried cauliflower, cumin, crispy leek, lemon cheek **LG**

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DESSERT SELECTION

Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry

Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**

Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**

Chocolate raspberry tart – chocolate soil, freeze dried raspberries, Meander Valley Double Cream

Citrus bavarois – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**

SHARE PLATTER MENU

Choice of two meats and two desserts

\$70pp

Roasted lamb shoulder/ rosemary jus **LG ND**

Chicken galantine/ pesto cream **LG**

Whole fish/ beurre blanc **LG**

Served with

Buttered baby potatoes with parsley and cracked pepper **LG**

Roasted pumpkin, chervil and peas **LG**

Baby carrots **LG ND**

Mixed leaf salad **LG ND**

DESSERT SELECTION

Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry

Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**

Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**

Chocolate raspberry tart – chocolate soil, freeze dried raspberries, Meander Valley Double Cream

Citrus bavarois – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**

BUFFET MENUS



BUFFET 1 Minimum of 30 people – choice of two roast meats and two desserts

\$57pp

Bread

Roast Meats

- Turkey with cranberry sauce **LG ND**
- Rosemary and garlic studded lamb leg **LG ND**
- Seeded mustard crusted beef porterhouse **LG ND**
- Rolled pork leg with crackle **LG ND**

Vegetables

Buttered baby potatoes with parsley and cracked pepper **LG**

Roasted carrots and red onion **LG ND V**

Cauliflower gratin **LG**

Roasted pumpkin, chervil and peptias **LG**

Desserts

- Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry
- Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**
- Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**
- Chocolate raspberry tart – chocolate soil, freeze dried raspberries, Meander Valley Double Cream
- Citrus bavarois – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**

BUFFET 2 Minimum of 30 people – choice of two roast meats / three salads / two desserts

\$65pp

Bread

Roast Meats

- Turkey with cranberry sauce **LG ND**
- Rosemary and garlic studded lamb leg **LG ND**
- Seeded mustard crusted beef porterhouse **LG ND**
- Rolled pork leg with crackle **LG ND**

Vegetables

Buttered baby potatoes with parsley and cracked pepper **LG**

Roasted Carrots and red onion **LG ND V**

Cauliflower gratin **LG**

Roasted pumpkin, chervil and peptias **LG**

Salads

- Pesto chicken penne pasta, semi dried tomatoes, baby spinach, parmesan **LG**
- Baby potato salad with aioli, seeded mustard, cornichons and parsley **LG ND**
- Garden salad **LG ND V**

- Caesar salad, crispy bacon, garlic croutons, parmesan and hens egg with creamy dressing
- Asian slaw, wombok, red cabbage, spring onion and crispy noodle with chili sauce and lime **ND**
- Roasted pumpkin, feta, olives, spinach, roasted cherry tomatoes, cous cous **V**

Desserts

- Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry
- Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**
- Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**
- Chocolate raspberry tart – chocolate soil, freeze dried raspberries, Meander Valley Double Cream
- Citrus bavarois – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**

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BUFFET MENUS



BUFFET 3 Minimum of 30 people – choice of two canapés / three roast meats / three salads / two desserts

\$90pp

Choose two canapés to begin from the Cocktail Menu (hot or cold selection)

Bread

Roast Meats

- Turkey with cranberry sauce **LG ND**
- Rosemary and garlic studded lamb leg **LG ND**
- Seeded mustard crusted beef porterhouse **LG ND**
- Rolled pork leg with crackle **LG ND**

Vegetables

Buttered baby potatoes with parsley and cracked pepper **LG**

Roasted carrots and red onion **LG ND**

Cauliflower gratin **LG**

Roasted pumpkin, chervil and peas **LG**

Salads

- Pesto chicken penne pasta, semi dried tomatoes, baby spinach, parmesan
- Baby potato salad with aioli, seeded mustard, cornichons and parsley **LG ND**
- Garden salad **LG ND V**

- Caesar salad, crispy bacon, garlic croutons, parmesan and hens egg with creamy dressing
- Asian slaw, wombok, red cabbage, spring onion and crispy noodle with chili sauce and lime **ND**
- Roasted pumpkin, feta, olives, spinach, roasted cherry tomatoes, cous cous

Desserts

- Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry
- Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**
- Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**
- Chocolate raspberry tart – chocolate soil, freeze dried raspberries, meander valley double cream
- Citrus bavaroi – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**

Cheese boards to the Table

ADD ON FOR ANY BUFFET

FROM THE OCEAN \$20pp

Whole King prawns with cocktail sauce **LG ND**

Tasmanian green lipped mussels with confit garlic, parsley, sea salt **LG ND**

Sides of salmon, fennel, candied orange, capers and toasted almonds **LG ND**

East Coast natural oysters, lemon **LG ND**

FROM THE LAND \$10pp

Local cured meats and antipasto

BUFFET MENUS



GOURMET BBQ OPTION Minimum of 30 people – Available at the Resort only

\$55pp

Beef sirloin steaks **LG ND**

Blacken ocean trout fillets **LG ND**

Spice rubbed lamb cutlets **LG ND**

BBQ vegetables **LG ND V**

Grilled corn **LG ND V**

Salads (Choice of three salads)

Pesto chicken penne pasta, semi dried tomatoes, baby spinach, parmesan

Baby potato salad with aioli, seeded mustard, cornichons and parsley **LG ND**

Garden salad **LG ND V**

Caesar salad, crispy bacon, garlic croutons, parmesan and hens egg with creamy dressing

Asian slaw, wombok, red cabbage, spring onion and crispy noodle with chili sauce and lime **ND**

Roasted pumpkin, fetta, olives, spinach, roasted cherry tomatoes, cous cous **V**

Accompaniments – sauces, mustards and pickles

Selection of breads, buns and sourdough

Desserts additional \$10pp (choice of 2 alternating)

- Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry
- Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**
- Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**
- Chocolate raspberry tart– chocolate soil, freeze dried raspberries, Meander Valley Double Cream
- Citrus bavarois – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**

MEETING PACKAGES



SMALL MEETING PACKAGE 10-30 people

\$75pp

Includes

Room Hire

All day room access from 9am – 6pm

Beverages

Tea & coffee on arrival

Morning Tea

One item from the Coffee Break Menu

Lunch

Deli Luncheon

Afternoon Tea

One item from the Coffee Break Menu

Audio Visual

- Data projector and screen
- Flipchart and accessories

Complimentary

- Iced water
- Mints
- Pads and pens
- WiFi

HALF DAY SMALL MEETING PACKAGE 10-30 people

\$69pp

Half day room access from 7am – 1pm or

12pm – 6pm

As per our Small Meeting Package

Choice of either Morning or Afternoon Tea

DAY DELEGATE MEETING PACKAGE Minimum of 30 people

\$70pp

Includes:

Tea & coffee on arrival

Room Hire

All day room access from 9am – 6pm

Morning Tea

Select one item from the Coffee Break Menu

served with freshly brewed coffee & tea

Lunch

Deli Luncheon & fresh fruit platter

Afternoon Tea

Select one item from the Coffee Break Menu

served with freshly brewed coffee & tea

Audio Visual

- Data projector and screen
- Flipchart & accessories
- Microphone
- Lectern

Complimentary

- Iced water
- Pads and pens
- Mints
- WiFi

HALF DAY DELEGATE MEETING PACKAGE Minimum of 30 people

\$64pp

Half day room access from 7am – 1pm or

12pm – 6pm

As per our Day Delegate Meeting Package

Choice of either Morning or Afternoon Tea

VILLAS MEETING PACKAGES

Minimum of 10 people

\$70pp

Includes

All day Room Hire

Donegal Room located at Country Club Villas

Morning Tea (select one option from menu below)

Lunch – Deli Luncheon below

Afternoon Tea (select one option from menu below)

Audio visual

Data projector and screen

Flipchart and accessories

Complimentary

Iced water

Mints

Pads and pens

WiFi

MORNING/AFTERNOON TEA OPTIONS

One selection

Chocolate brownie **LG**

Raspberry blondie **LG**

Cookie basket

Eclairs

Paris brest

Pumpkin and pinenut miniature muffin

Bacon, cheddar and chive miniature muffin

DELI LUNCHEON

Mixture of different breads – wraps, bagels, baguettes, focaccias

Mixture of the following fillings:

Pastrami, pickles, rocket, mustard cream

Classic egg and lettuce **V**

Shaved leg ham, tomato, cheese and mustard

Turkey, cucumber, cream cheese, alfalfa and cranberry

Roasted pumpkin, peppers, tomato pesto, baby spinach on sour dough **V**

Fruit **V**

Freshly brewed tea & coffee

(Juice & soft drink available – additional cost)

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CHEF'S SELECTION Minimum of 10 people (available after 5pm)

\$15pp

Wagyu meat balls, chilli jam **LG ND**

Choice of one: Petite pies with Lesley Black's Chutney, chicken cordon bleu, beef ale and mushroom, wasabi cauliflower and cheese, chicken balti

Panko prawns – sweet chilli aioli **ND**

Vegetable spring roll – sweet soy **ND V**

BBQ HAMPER Cook your own BBQ hamper (additional cost for chef to cook)

\$25pp

Please note that this will be delivered when you are ready to cook it

Sausages

Burgers

Lemon and thyme chicken thigh

Onion

Salads (Choice of three salads)

Pesto chicken penne pasta, semi dried tomatoes, baby spinach, parmesan

Baby potato salad with aioli, seeded mustard, cornichons and parsley **LG ND**

Garden salad **LG ND V**

Caesar salad, crispy bacon, garlic croutons, parmesan and hens egg with creamy dressing

Asian slaw, wombok, red cabbage, spring onion and crispy noodle with chili sauce and lime **ND**

Roasted pumpkin, fetta, olives, spinach, roasted cherry tomatoes, cous cous **LG**

Accompaniments – sauces, mustards and pickles

Selection of breads, buns and sourdough

PIZZAS (available after 5pm)

Pizza's available after 5pm daily. Please discuss with your coordinator.

BEVERAGES



BEVERAGE PACKAGES

STANDARD

	COCKTAIL FUNCTION	DINNER
Rothbury Sparkling (VIC)		
Rothbury Chardonnay (VIC)	\$25pp (1 hour duration)	\$43pp (4 hour duration)
Rothbury Shiraz Cabernet (VIC)	\$28pp (1.5 hour duration)	\$46pp (4.5 hour duration)
Draught Full Strength Beer,Bottled Light	\$31pp (2 hour duration)	\$48pp (5 hour duration)
Soft Drinks, Juice	\$37pp (3 hour duration)	

THE CLUB PACKAGE

Sparkling

Johnny Q Sparkling Brut NV

White wine (please select one)

821 Sauvignon Blanc (NZ)

Deakin Estate Chardonnay (VIC)

Red wine (please select one)

Rochecombe Pinot Noir (TAS)

Taylors Hotelier Shiraz (SA)

Beer

Tasmanian draught beer (Boags), light & full strength

Non alcoholic

Chilled orange juice & assorted soft drinks

COCKTAIL FUNCTION

\$30pp (1 hour duration)

\$34pp (1.5 hour duration)

\$37pp (2 hour duration)

\$44pp (3 hour duration)

DINNER

\$50pp (4 hour duration)

\$55pp (4.5 hour duration)

\$60pp (5 hour duration)

THE TASMANIAN PACKAGE

Sparkling

Ninth Island Sparkling NV (TAS)

White wine (please select one)

Devils Corner Pinot Gris (TAS)

Storm Bay Chardonnay (TAS)

Red wine (please select one)

Storm Bay Pinot Noir (TAS)

Storm Bay Cabernet Merlot (TAS)

Beer

Tasmanian draught beer (Boags), light & full strength

Non alcoholic

Chilled orange juice & assorted soft drinks

COCKTAIL FUNCTION

\$40pp (1 hour duration)

\$45pp (1.5 hour duration)

\$50pp (2 hour duration)

\$58pp (3 hour duration)

DINNER

\$60pp (4 hour duration)

\$65pp (4.5 hour duration)

\$70pp (5 hour duration)

Liquor licensing laws require strict management of responsible service of alcohol. Beverages will be served to your table by the glass. Please note that all beverages are subject to availability.

BEVERAGES



SPARKLING WINES

Rothbury Estate Sparkling Cuvee NV (VIC)

Glass	\$7.5
Bottle	\$33

Azahara Sparkling Moscato (VIC)

Glass	\$8.5
Bottle	\$38

Johnny Q Sparkling Brut NV (VIC)

Glass	\$8.5
Bottle	\$38

Ninth Island Sparkling NV(TAS)

Glass	\$12
Bottle	\$58

WHITE WINES

Rothbury Estate Chardonnay (VIC)

Glass	\$7.5
Bottle	\$33

821 Sauvignon Blanc (NZ)

Glass	\$8.5
Bottle	\$38

Deakin Estate Chardonnay (VIC)

Glass	\$8.5
Bottle	\$38

Chalk Hill Moscato (SA)

Glass	\$11
Bottle	\$48

Devils Corner Pinot Gris (TAS)

Glass	\$11
Bottle	\$52

Storm Bay Chardonnay (TAS)

Glass	\$12
Bottle	\$60

RED WINES

Rothbury Estate Shiraz Cabernet (VIC)

Glass	\$7.5
Bottle	\$33

Rochecombe Pinot Noir (TAS)

Glass	\$9
Bottle	\$40

Taylors Hotelier Shiraz (SA)

Glass	\$9.5
Bottle	\$45

Xanadu Cabernet Sauvignon (WA)

Glass	\$10
Bottle	\$48

Storm Bay Pinot Noir (TAS)

Glass	\$12
Bottle	\$60

Storm Bay Cabernet Merlot (TAS)

Glass	\$12
Bottle	\$60

SPIRITS AND APERITIFS

Standard	from \$8
Deluxe	from \$9
Premium	from \$11.5

BEER SELECTIONS

Glass 10oz	\$5
Glass 15oz	\$7.2
Jug	\$17
Standard beer bottled	from \$8
Premium light beer bottled	from \$7
Premium beer bottled	from \$9

LIQUEURS

Standard	from \$8
Deluxe	from \$10

SOFT DRINKS AND JUICES

Soft Drinks

Glass 10oz	\$4
Jug	\$11.2
Sparkling mineral water 330ml	\$4.4

Juices

Glass 10oz	\$4
Jug	\$11.2

AUDIO VISUAL



Projectors

2,600 Lumen Sony PX-35
4,800 Lumen Epson ED-1985WU
6,000 Lumen Epson EB-G6970WU-NL (1 in Showroom)

Projector screens

6 Foot tripod screen
8 Foot tripod screen
12.8 x 7.5' Stumpfl fastfold screen
17 x 11.5' dropdown screen with drapes (Showroom)

Flat panel displays

55" LCD screens on stands

Laptops and peripherals

HP Elitebook laptop, Office 2010, Windows 7
Logitech USB presentation remote clicker
Roland VR-50HD vision switcher

Audio

Cisco CP8831 conference phone
Shure ULXD2/58 handheld microphone
Shure ULXD1 lapel microphone
Shure MX12 table microphone with mute button

Presentation equipment

Aluminium lectern with lectern mic & plinth
Timber lectern with lectern mic & top shelf
Flipchart/whiteboard with paper & markers
Large whiteboard with markers
Electronic whiteboard with markers

Showroom

Sound system
Lighting system
Follow spot operator (4 hour minimum)

For any additional Audio Visual requirements including an AV Technician we can provide a list of external providers.