#### **FUNCTIONS**



#### **MEETINGS & CONFERENCES**

#### MORNING TEA & AFTERNOON TEA

Coffee,Tea & Biscuits **\$6 pp**Mixed Gourmet Sandwiches Coffee or Tea **\$10 pp** 

#### LIGHT LUNCH

\$17.50 pp - Min 10 people

Mixed Gourmet Sandwiches With Coffee or Tea Chef selection of Cakes & Slices

#### YUM CHA

\$23 pp - Min 10 people

Steamed Prawn Gow Gee
Steamed BBQ Pork Bun
Steamed Dim Sum
Crispy Spring Roll
Curry puff
Sticky Rice Lotus Leave Wrap
Chinese Tea



#### **FUNCTIONS**

## M E N U

#### HIGH TEA

\$56 pp - Min.10 person

Sparkling Wine upon arrival

#### Sandwiches

Roasted Chicken & Avocado Smoked Salmon & Dill Cream Cheese Egg & Lettuce Ham,Cheese & Tomato

Fresh Homemade Scones With Cream & Jam

#### **Chef Selection of Cakes**

Mini Macarons
Strawberry Swirl Cheesecakes
Caramel slices
Old Fashioned Chocolate Brownies
Panna Cotta with Berry couli
Mini Cupcakes

Selection of Matching Tea or Coffee



## M E N U

#### CANAPE COCKTAIL PACKAGES

#### SELECTION MENU ONE - \$17.50 pp

Satay Chicken Skewers with Satay Sauce
Party Meat Pies with Tomato Sauce
Party Sausage Roll with BBQ Sauce
Thai Chicken Spring Roll with Sweet Chilli Sauce
Tempura Fish Fillets with Herb Mayonnaise

#### SELECTION MENU TWO - \$23 pp

Satay Chicken Skewers with Satay Sauce Tempura Fish Fillets with Tartare Sauce Arancini Mushroom, Spinach & Mozzarella Cheese (V) Mini Beef Slider, BBQ Sauce Salt and Pepper Squid with Wasabi Mayonnaise

#### SELECTION MENU THREE - \$27.50 pp

Satay Chicken Skewers with Satay Sauce
Tempura fish fillets with Tartare Sauce
Selection of Individual Quiches
Mini Beef Slider, BBQ Sauce
Salt and Pepper Squid with Wasabi Mayonnaise
Selection of Individual Cakes and Slices



#### **FUNCTIONS**

M E N U

#### KIDS BIRTHDAY PARTY

12 years and under / Minimum 10 children - \$11 PP

(One choice of the following + one dessert)

Chicken Nuggets (4) & Chips
Mini Frankfurts (3) & Chips
Fish Cocktails (3) & Chips
Calamari Rings (4) & Chips
Cheese Sandwiches (1) & Chips
Mini beef burger (1) & Chips
Spaghetti with Italian Tomato Sauce

#### Dessert

Kids vanilla ice-cream with 100 & 1000 topping, Fairy floss Or jelly

BYO kids' Birthday Cake welcome (Cakes service - \$1.50/pp)



#### **FUNCTIONS**



#### CANAPE MENU

#### COLD CANAPÉS

Cured Salmon with Sour Cream, Dill and Caviar \$3.5 ea.

Marinated white Anchovies with Boiled Egg, Olives & Parsley \$3.5 ea

Poached Chicken Cocktail Roll with Aioli & Watercress \$3.5 ea.

Goats Cheese & Caramelised Onion Tartlet \$3.5 ea.

Cherry Tomato, Mini Bocconcini & Basil on Crostini \$3.5 ea.

Salmon Ceviche with Avocado, Lime Juice & Salmon Roe \$3.5 ea.

Roasted Duck Rice Paper Rolls with Asian Vegetables, Hoi Sin Sauce and Sesame Seeds \$3.5 ea.

Falafel wrapped in Cucumber Ribbons topped with hommus \$3.5 ea.

#### **HOT CANAPÉS**

Pumpkin & Sage Arancini w Smoked Aioli & Shaved Grana Padano \$3.5 ea.

Mini Beef Burger with Caramelised Onion & Cheddar Cheese \$4 ea.

Fried Calamari with Wasabi Mayonnaise \$4 ea.

Mini Chicken Burger with Tomato Relish & Roasted Garlic Aioli \$4 ea.

Rustic Gourmet Homemade Pie \$3.5 ea.

Mini Vegetable Burger with Garlic Mushroom & Buffalo Mozzarella \$4 ea Rustic Gourmet Homemade Sausage Roll \$3.5 ea.

Five Spiced Quail with Sweet Lime Chilli Dip \$6 ea.

Chilli Prawn & Grilled Halloumi Skewer \$5 ea.

Fish Goujons & Tartare Sauce \$3.5 ea.

Mini Sausages Roll & Tomato Sauce \$3.5 ea.

Homemade Cocktail Pizza \$3.5 ea.

Mini Spring Rolls (2) with Sweet & Sour Sauce \$3.5 ea.

Crumbed Chicken Tenderloins & Aioli Sauce \$3.5 ea.

Lamb Kofta Kebabs with Mint Yoghurt \$3.5 ea.

\*When selecting your Canapé Menu, a minimum of five (5) varieties are required. One item per person except for small Canapés where two (2) per person will be provided.





#### **DELUXE CANAPES**

#### **COLD SELECTION**

Shredded Beef Salad with Baby Cos Lettuce, Garlic Croutons, Tomato & Cucumber \$4 ea.

Kale, Quinoa & Baby Beet Salad with Marinated Feta \$4 ea.

Vietnamese Chicken Salad with Crispy Noodles \$4 ea.

Caesar Salad \$4 ea.

Greek Salad \$4 ea.

#### **HOT SELECTION**

Cup of Soup served with Garlic Bread \$6 ea.

Beer Battered Flathead Fillet w Shoestring Fries & Dill Mayonnaise \$6 ea.

Marinated Lamb Skewer with Greek Salad & Cucumber Yoghurt \$6 ea.

Wild Mushroom Risotto with Shaved Grana Padano \$6 ea.

Homemade Butter Chicken with mini Naan bread \$6 ea.

Pad Thai Noodle stir fry tossed with Asian vegetables (choice of: Prawn / Beef / Chicken or Tofu) \$6 ea.



#### **FUNCTIONS**

M E N U

#### SWEET CANAPES

Chocolate Mud Cake \$6 ea.
Blueberry Cheese Cake \$6 ea.
Carrot Cake \$6 ea.
Hummingbird \$6 ea.
Mango Cheese Cake\$6 ea.
Orange Almond Flourless Cake \$6 ea.

Chocolate Soy Flourless Cake \$6 ea.

Lemon Citrus Tart \$6 ea.

Pecan Tart \$6 ea.

Lime & Coconut Cupcake \$6 ea.

Lime Meringue Tart \$6 ea.

Hazelnut Charlotte Meringue Slice \$6 ea.

Chocolate Fudge Brownie \$6 ea.

Tiramisu \$6 ea.

Vanilla Cupcake \$6 ea.

Berry Almond Tart \$6 ea.

#### **ALTERNATIVE CANAPES**

Freshly Brewed Coffee & Tea \$4.5 pp
A Selection of Gourmet Biscuits \$3 pp
Freshly Baked Muffins \$4.5 pp
Gourmet Sandwiches & Tortilla Wraps \$7 pp
Platter Selection of Farmhouse Cheeses & Crackers \$55
Fresh Seasonal Fruit or Fruits platter \$55
Selection of Cakes & Slices \$55
Antipasto Grazing Platter \$55



#### FUNCTIONS



#### LUNCH SET MENU

2 courses (\$29pp)
3 courses (\$36pp)

Fresh Baked Bread Roll and Butter

#### Entree

Soup of the Day with Garlic Bread OR Classic Caesar Salad OR Thai Chicken Spring Roll OR Salt & Pepper Squid

#### <u>Main</u>

Chicken Parmigiana with Chips and Salad OR Grilled Scotch Fillet (250g) with Veg. & Roasted Potato OR Grilled Barramundi Fillet with Veg. & Mashed Potato OR Cheese & Spinach Filo with Salad

#### Dessert (Choice of one)

Cream Caramel
Panna Cotta
Pavlova with Fresh Fruits & Passionfruit Couli
Sticky Date Pudding
Chocolate Mud Cake



#### **FUNCTIONS**



#### DINNER SET MENU

2 COURSES (\$46pp) 3 COURSES (\$61pp)

#### Entrée to Select from

Cream of Pumpkin Soup with Nutmeg & Cream Fraiche Roasted Pumpkin & Baby Spinach Salad Chicken Caesar Salad Thai Beef Salad Salt & Pepper Squid Caramelised Onion & Tomato Tart with Fresh mozzarella

#### Main Course to Select from

Pan-fried Wild Barramundi Fillet with Baby Bok Choi, Mashed Potato & Orange Butter Sauce

Grilled Scotch Fillet with Oven Roast Chats Potatoes, Seasonal Vegetable & Pepper Sauce

Grilled Herbs Marinated Chicken Breast on Vegetable & Parmesan Risotto, with Oven Roasted Roma Tomato

Pan-fried Tasmanian Salmon Steak with Lemon Pepper Mashed Potato, Roasted Tomatoes with White Wine Cream Sauce

Moroccan Lamb Rack with Vegetable Cous Cous & Pinot Noir Jus Mixed Grilled Vegetable & Goat Cheese Tart with Rocket Salad



### M E N U

#### **FUNCTIONS**

#### DINNER SET MENU CONTINUED

#### Desserts to Select from

Cream Caramel with Vanilla Ice-cream
Pavlova with Fresh Fruit, Passionfruit Couli & Vanilla Ice-cream
Berry Panna Cotta with Vanilla Ice-cream
Chocolate Mud Cake with Mixed Berries Compote
Crème Brulee with Vanilla Ice-cream
Sticky Date Pudding served with Butterscotch Sauce & Vanilla Ice-cream

#### Coffee or Tea

Min.20 people. Price includes Bread Roll & Butter. Vegetarian dishes available on request. Choice of one Entrée, Main course & or Dessert.



#### **FUNCTIONS**



#### **BUFFET MENU**

\$39pp Includes Salad, Main & Side selections as below:-Minimum 30 people

Soup of the Day Served with Dinner Rolls & Butter

#### Salad

(choice of 3)
Garden Salad (V)
Thai Beef Salad
Potato Salad
Caesar Salad
Greek Salad (V)
Roasted Pumpkin & Baby Spinach Salad (V)

#### Main (choice of 3)

Beer Battered Fish Fillets with Tartare Sauce
Red Curry Chicken in Thai Style
Soy Chicken Drumettes
Roasted Scotch Fillet with Pepper Sauce
Reef Fish with Orange Butter Sauce
Piri Piri Chicken Thigh Cutlets
Penne with Mushroom & Tomato Cream Sauce (V)
Vegetarian Ravioli with Creamy Pesto Sauce (V)
Beef Bourguignon
Sweet & Sour Pork with Fresh Pineapple
Creamy Beef Stroganoff
Osso Bucco
Stir-fry Mongolian Lamb
Rogan josh Lamb



#### **FUNCTIONS**

### M E N U

#### BUFFET MENU CONTINUED

Irish Lamb Stew
Beef Rendang
Vegetarian (V) or Beef Lasagne
Honey Chicken
Butter Chicken

#### SIDES (choice of 3)

Steamed Jasmine Rice (V)
Khitcherie (V)
Penne Napolitana (V)
Steamed Seasonal Vegetables (V)
Garlic & Rosemary Roast Potatoes (V)
Baked Sweet Potatoes (V)
Garlic Mashed Potatoes (V)
Thai Veg. Fried Rice (V)
Chinese Greens with Soy Sauce (V)
Vegetable and Lentil Sambar (V)
Cauliflower, Pea and Potato Bhaji (V)
Broccoli & cauliflower Gratin (V)

Glazed Carrots with Cider (V





#### BUFFET MENU CONTINUED

#### **DESSERTS**

Chef selection Cakes & Slices
Fresh Fruits Salad
Assorted Jelly
Berry Panna cotta
Chocolate Fountain (Strawberry, Chocolate Cake & Marshmallow)

#### Desserts served with Freshly Brewed Coffee & Tea

Children under 12 years old (Half Price)
Children under 3 years old (Free of charge)
Price quoted including GST 2 hours buffet time from start Takeaway Food not allowed

#### **ADDITIONAL ITEMS INCLUDED:**

Selection of Farmhouse Cheese \$5 pp Chair Covers with Black Sash \$5 pp





#### **ROOM HIRE FEES**

#### TRAINING ROOM

Training Room Seats up to 10 people Ideal for small meetings Room Hire Fee: \$65 for 5 hours (then 20% per hour thereafter)

#### THE EXECUTIVE BOARD ROOM

The Executive Board Room seats up to 15 people Ideal for business conferences and executive meetings Room Hire Fee: \$160 for 5 hours (then 20% per hour thereafter)

#### THE ASHFIELD ROOM

Seats up to 50 people Ideal for small to medium meetings, training sessions and seminar use Room Hire Fee: \$120 for 5 hours (then 20% per hour thereafter)

#### THE GAMES ROOM

Seats up to 80 people (theatre style) Ideal for sports and games, dance lessons, meetings and training sessions Room Hire Fee: \$120 for 5 hours (then 20% per hour thereafter)

#### THE CHARLOTTE ROOM

Seats up to 120 people

Ideal for weddings, engagements, Christenings, farewells and fund raising events ie/ Trivia Nights for school functions

Room Hire Fee: \$205 for 5 hours (then 20% per hour thereafter)

ASHFIELD

#### **FUNCTIONS**



#### ROOM HIRE FEES CONTINUED

#### THE SUNSHINE ROOM

Seats up to 70 people Ideal for engagements, Christenings and farewells Room Hire Fee: \$160 for 5 hours (then 20% per hour thereafter)

#### **EQUIPMENT FEES**

- Screen No Charge
- Lectern No Charge
- Microphone No charge
- WIFI No Charge
- · Lapel/Roving Mike No Charge
- Whiteboard and Markers \$11.00
- Flip Chart \$11.00
- Overhead Projector \$22.00
- Video Player/Monitor \$22.00
- Data Projector \$50.00
- Photocopying 20¢ per copy
- · Video Projector POA
- Table Arrangement POA
- Helium Balloons POA
- · Conference Phone POA
- Security Staff \$40.00 p.h (5 hours min) (excluding public holiday)
- Additional Bar Staff \$25.00 p.h (3 hours min) (excluding public holiday)

