

# **OUR MENUS**

The Seabreeze Hotel is a versatile and relaxed gathering place overlooking Lamberts Beach.

At The Seabreeze Hotel we pride ourselves on our versatility of dining options as well as our flexible approach of working with our clients to create the perfect menu for their function.

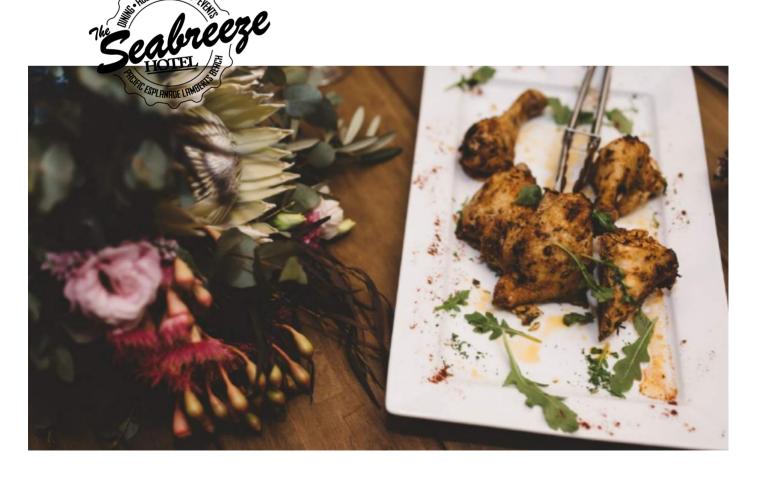
We offer a range of catering options from canapés, relaxed buffets, share tables to the more formal alternate drop.

If our menu doesn't quite suit your style we are happy to quote alternatives and customize menus.

As we are a licensed venue we can not allow external catering or BYO food or beverages into the venue. Cakes of course are the exception to the rule.

Our goal is to make your function planning an easy process. If you would like to discuss children's meals or any dietary requirements, please don't hesitate to contact our function coordinator.

GF - Gluten Free DF - Dairy Free VEG - Vegetarian



# TRADITONAL BUFFET



# PROTEINS GFIDE

- Mustard crusted roast beef topside
- Rosemary and garlic rubbed lamb shoulder
- Honey and nutmeg rubbed leg of ham
- Slow roasted pork collar
- Selection of cold meats

# **SALADS**

- Char grilled vegetable salad with fetta and fresh herb dressing GF|VEG
- Spicy coleslaw GF|DF|VEG
- Baby potato salad and spiced tomato aioli GF|VEG
- Garden salad with heirloom tomato, fetta, red onion and olives GF|VEG
- Classic caesar salad
- Baby spinach, roast pumpkin and pepita seeds GF|VEG
- Cous cous salad with almonds, raisins and yoghurt dressing VEG

# **SIDES**

- Roasted root vegetables with rosemary and thyme GF|DF|VEG
- Steamed baby potatoes with mint dressing GF|DF|VEG
- Roasted sweet potato topped with dill, sour cream and bread crumbs VEG
- Steamed mixed seasonal vegetables with salsa verde GF|DF|VEG
- Potato Bake GF

# **BBQ BUFFET**

# \$38.00 PER PERSON

Please select three items from each of the following sections.

#### **PROTEINS**

- Grilled rib fillet GF|DF
- Portuguese chicken thighs GF|DF
- Mixed vegetable and haloumi skewers GF|VEG
- Swordfish and prawn skewers with lemongrass and chilli GF|DF
- House smoked chicken wings GF|DF
- House smoked brisket with spiced coffee rub GF|DF
- House smoked USA pork ribs with smokey BBQ sauce GF|DF

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- Potato Bake GF



# **BUFFET ADDITIONS**



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Additional dishes can be added to the Traditional and BBQ Buffet menus.

- An Additional side dish or salad, add \$4.00 per person
- An Additional protein, add \$6.00 per person
- Bread and butter service, add \$2 per person

# ADDITIONAL DESSERT OPTIONS

Dessert options can also be added to our Buffet and Share Table menus.

- A selection of petite fours and sweet things, add \$8 per person
- One dessert o ffour Alternate Drop menu (page 7), add \$8 per head
- Your wedding cake cut and served on a platter, price TBD with Seabreeze staff

# SHARE TABLE

# \$40.00 PER PERSON

Please select two items from each of the following sections.

A share table dinner where food is brought to each table for your guests to pass & share.

#### **PROTEINS**

- Braise beef cheeks with baby onions, bacon and red wine GF|DF
- Slow roasted lamb shoulder with lemon, garlic and parsley GF|DF
- Lamb shanks in a tomato and olive oil sauce GF|DF
- Chicken marylands with baby mushrooms, white wine, mustard seeds and garlic sauce GF|DF
- Portuguese chicken thighs GF|DF
- House smoked USA pork ribs with smokey BBQ sauce GF|DF

#### **SALADS**

- Roasted beetroot, green bean and fetta salad GF
- Classic garden salad GF|DF
- Classic caesar salad
- Baby spinach, roast pumpkin and pepita seeds GF|VEG
- Greek salad GF

#### **SIDES**

- Warm pearl cous cous with raisins, roasts almonds and herb yoghurt VEG
- Broccolini, tomato flesh and sage tossed in butter and garlic GF
- Thyme and rosemary roasted potatoes GF|DF|VEG
- Roasted root vegetables with rosemary and thyme GF|DF|VEG
- Steamed baby potatoes with mint dressing GF|DF|VEG
- Potato Bake GF



# ALTERNATE DROP

# TWO COURSE, ENTREE & MAIN - \$46 PER PERSON THREE COURSE, ENTREE, MAIN & DESSERT - \$50 PER PERSON

Please select two options from each relevant section.

#### **ENTREE**

- Smoked chicken Walldorf salad, celery, apple, coz lettuce and walnuts GF|DF
- Fresh prawn, fennel, avocado and orange salad with dill dressing GF|DF
- Mushroom and ricotta pate with herb salad and crostini VEG
- Warm Tuscan squid salad, tomato, cucumber, sourdough and basil DF
- Roasted pumpkin soup with basil pesto and crusty bread roll **VEG**
- Roast tomato arancini, parmesan and rocket salad VEG

#### MAIN

- Fennel and chilli spiced pork belly with apple and onion jam, seasonal greens GF|DF
- Soy braised beef cheek, Asian herbs, fragrant rice and crispy shallots GF optional|DF
- Slow braised lamb shank, red wine, tomato, rosemary, broccolini herb crushed potato GF
- Grilled chicken breast, bacon, roasted mushrooms, green peas and a brandy cream sauce GF
- Roast rib fillet, potato fondant, horseradish cream and wilted spinach GF
- Grilled salmon, fennel potato and caper salad and lemon butter sauce GF
- Pumpkin risotto with goats cheese sage and pepitas GF

#### **DESSERT**

- Mango and kaffir lime pannacotta with blueberries and pistachio crumble GF
- Warm sticky date pudding with ginger custard and ice cream
- Double choc fudge brownie, Cointreau cream and candied orangeWhite chocolate mousse with strawberries and short bread GF optionl
- Your wedding cake cut and served with cream, fruit or ice cream to complement



# **GRAZING TABLE**



# OPTION ONE - \$15.00 PER PERSON

- Creamy spiced pumpkin dip GF
- Pesto dip **GF**
- Brie and cheddar cheese
- Roasted assorted nuts **GF|DF**
- Water crackers GF optional
- Selection of cold meats GF|DF
- Tomato brushetta GF|DF
- Assorted breads GF optional

# OPTION TWO - \$20.00 PER PERSON

- Warm mixed olives GF|DF|VEG
- Grilled vegetables GF|DF
- Creamy spiced pumpkin dip GF
- Pesto dip **GF**
- Brie and cheddar cheese
- Roasted assorted nuts GF|DF
- Water crackers GF optional
- Selection of cold meats
- Tomato brushetta GF|DF
- Assorted breads GF optional

# **HIGH TEA**

A cup of tea is an excuse to share great thoughts with great minds

# \$28.00 PER PERSON

Our High Tea menu is ideally suited for bridal showers, baby showers, and special occasions.

#### SELECT 5 OF THE FOLLOWING:

- Mini quiche Loraine's VEG
- Spinach & feta pasties VEG
- Sausage Rolls
- Mini pies
- Devilled eggs GF|DF|VEG
- Bacon wrapped dates GF|DF
- Prosciuto wrapped melon GF|DF
- Chicken caesar finger sandwiches GF optional
- Smoked salmon & cream cheese finger sandwiches GF optional

# SELECT 3 OF THE FOLLOWING:

- House-made scones with jam and cream
- Banana and walnut bread GF optional
- Carrot cake with cream cheese frosting GF optional
- Chocolate brownies GF optional
- Chocolate dipped strawberries GF
- Mini caramel tarts

Our High Tea menu includes a selection of tea and coffee.

All selections will be served on stands to suit your function size. Quantities per item will be based on your final numbers.

# **CANAPES**

# **OPTION ONE - \$16 PER PERSON**

1 hour of canape service.

Choose 3 options from the silver and 1 option from the gold selection.

#### OPTION TWO - \$28.00 PER PERSON

2 hours of canape service.

Choose 3 options from the silver, 3 options from the gold and 1 option from the substantial selection.

#### OPTION THREE - \$42.00 PER PERSON

3 hours of canape service.

Choose 3 options from the silver, 3 options from the gold and 2 option from the substantial selection.

# SILVER SELECTION

- Vegetable spring rolls GF|VEG
- Vegetable samosa GF|VEG
- Mini beef & tomato pies
- Salt & pepper calamari GF optional
- Fried pork wontons
- Mushroom & ricotta crostini GF optional
- Parmesan croquettes VEG

Canapes, where our friendly wait staff walkabout and serve your food to you and your guests.

#### **GOLD SELECTION**

- Tempura prawns with chilli & lime DF
- Chicken satay skewers GF|DF
- Rare roast beef with horseradish GF
- Mini brie & pear toasties VEG
- Arancini balls **VEG**
- Goats cheese & pumpkin tart VEG

# SUBSTANTIAL SELECTION

- Noodle box of whiting and fries with tartare sauce  $\ensuremath{\text{DF}}$
- Beef and pickle sliders
- Butter chicken curry with fragrant rice GF
- Pulled pork tacos **DF**
- Pumpkin and sage risotto with goats cheese GF|VEG
- Soy braised beef cheek with crispy shallots DF



# THE BEVERAGES



We offer an extensive range of beverages from premium wines, craft beers, and cocktails as well as the more traditional options.

Beverages can be purchased:

- Individually
- On a open or selective bar tab
- On a drinks package

The Boat House, Pacific Room and Public Bar are all fully equipped with tap beers and cider, as well as an extensive range of beers, wines, spirits and pre mixed drinks. If you would like a specific beverage on the night, please let our team know when booking your function.

# **FUNCTION BEVERAGE PACKAGES**

#### PACKAGE 1

2 hour beverage package, \$35 per person Selection of Beer, House Wine & Softdrink

#### PACKAGE 2:

4 hour beverage package, \$53 per person Selection of Beer, House Wine & Softdrink

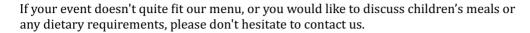
# **FUNCTION POPUP BAR**

\$200 to hire, see staff for terms and conditions.

A Popup Bar can be set up on The Terrace, Deck and Lawns to ensure privacy and convenience for your guests. A limited selection of beverages can be selected from our current drinks menu.

# **CATERING DETAILS**

Final numbers and full payment of catering is required 14 days prior to your event. Cancellations made within 7 days of your event will incur 100% of catering costs. A 12.5% surcharge will apply on all catering costs on public holidays. All menu options are subject to change with regards to availability and seasonality of produce.





#### **CONTACT US**

Phone: 4955 1644

Email: functions@seabreezemackay.com.au

CATERING SELECTIONS	Beverage Menu
MENU  ☐ Traditional Buffet ☐ BBQ Buffet ☐ Alternate Drop ☐ Share Table ☐ Grazing Table ☐ Canapes	<ul><li>☐ Individual</li><li>☐ Open Bar Tab</li></ul>
MENU OPTION	<ul><li>☐ Selective Bar Tab</li><li>☐ Drinks Package 1</li></ul>
MENU SELECTIONS	☐ Drinks Package 2
	□ Popup Bar
	BEVERAGES INCLUDE:
ENTREE SERVICE TIME	
MAIN SERVICE TIME	
DESSERT MENU SELECTION	
DESSERT SERVICE TIME	
	START TIME:
I HAVE READ AND AGREE TO THE SEABREEZE HOTEL DETAILS/T&C'S.	