



Functions Package

Event Information

Room Capacity

Restaurant – 60+

Marquee Area Only – 50+

All of Restaurant (inside and outside) – 100+

Deposit

A deposit of \$200 is required to secure your booking and is only refundable up to 4 months before prior to your event, should the event be cancelled.

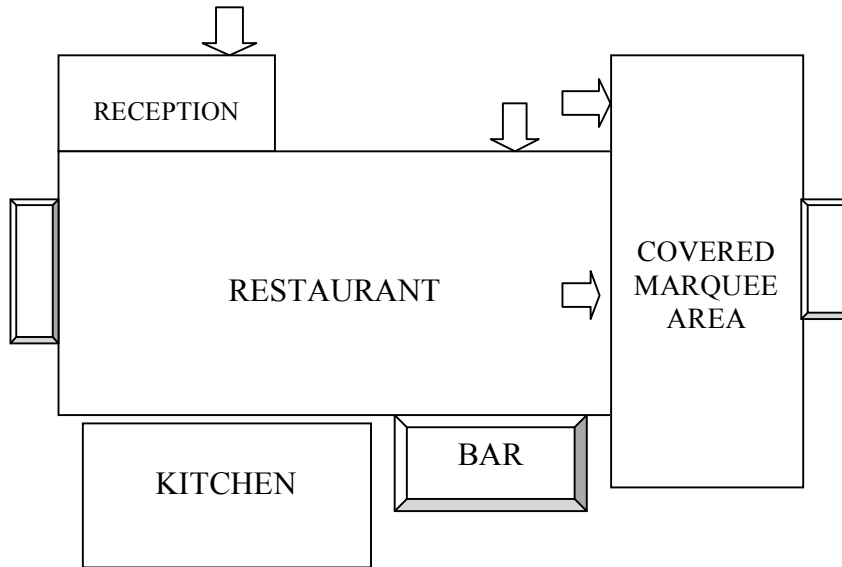
Inclusions

All costs quoted to you include cutlery, crockery, glass wear, paper serviettes (not including silver and gold), cake table and cake knife (for weddings), linen table cloths, fitting of bridal table skirt, bar beverage service, menu preparation and service, standard Clean Up. Prices are inclusive of GST.

Room Hire for Exclusive Bookings

Exclusive restaurant bookings require a minimum of 30 people or by negotiation. A room hire charge is applicable for exclusive use of the restaurant. The room hire charge is \$200.00 please note that if room hire charge is not paid other groups may have access to bar and restaurant facilities.

FLOOR PLAN



ARROWS – ENTRANCES AND EXITS

MENUS

Breakfast

Continental Buffet \$12.90

A selection of Cereals, Toast, Fruit Toast, Juices, Tea, Coffee, Yoghurt, Slice and Fresh Fruit.

Hot Breakfast \$16.90

Cooked breakfast plated and served to the table.

Morning Feast \$20.90

Continental Buffet and plated Cooked Breakfast.

All Breakfast options include Tea and Coffee.

Morning Tea / Afternoon Tea

Tea & Coffee only (Morning & Afternoon)	\$5.50 per person
Tea & Coffee all day	\$9.00 per person
Selection of Biscuits, Slices, Tea and Coffee	\$12.00 per person
Fruit Platters and Assorted Yoghurts	\$12.00 per person
Apple and Orange Juice	\$2.50 per person

Light Lunch

Sandwich and Wrap Platter

With an assortment of fillings.

\$15.50 per person

MENUS

Entrée

Warm Marinated Olives with Bean Aioli
Grilled Sourdough with an assortment of condiments
Tempura Prawns with Roast Beetroot and Water Cress Salad
Chicken and Mushroom Risotto

Main

Thyme and Fetta pocketed Chicken Breast
Wild caught Barramundi with Roasted Tomato Salsa
Eye Fillet with Caramelised Onion
Pork Cutlet with Mustard Seed Crust
Lamb Rack with Sweet Onion and Basil Stuffing

All main meals are served with a choice of Creamy Mash Potato or Sweet Potato Gratin, with Brandy Jus or Dill Burre Blanc (meal appropriate) and Plated Vegetables.

Dessert

Almond Pannacotta with Praline
Chocolate Pudding with Coco Ice Cream
Fig and Hazelnut Torte with Berries
Gingerbread Pudding with Orange Caramel

Alternate drop of two selections \$45.00
Alternate drop of three selections \$55.00

We have many other Function Ideas that we cater for the individual needs, so therefore if you have any other requests in mind do not hesitate to ask.