

# CELEBRATION OF LIFE



## FINGER FOOD

Curry Samosas 3pc  
Vegetarian Spring Rolls 3pc **V**  
Prawn Cutlets 2pc  
Honey Soy Wings 1pc **GF/DF**  
Brie & Cranberry Arancini  
Lamb Koftas & Tzatziki 1pc **GF**  
Chicken Satay Skewer 1pc **GF**  
Chicken Tender 1pc  
Quiche Lorraine 1pc  
Quiche Florentine 1pc  
Party Pie 1pc  
Sausage Roll 1pc  
Wedges & Sweet Chilli **V/DF**  
Crumbed Zucchini Wedges **V/GF/DF**  
Hot Chips

**\$17.50PP**

### Substantial

Pulled Pork & Slaw Slider  
Mediterranean Halloumi Slider **V**  
Pizza Chef's Selection  
Chowmein Noodle Box **DF**  
Ravioli Beef or Spinach Ricotta **V**

**\$5.00PP**

## SANDWICHES

### Classic

Ham Cheese & Tomato  
Curried Egg Lettuce & Veganaise **V**  
Roast Chicken Cos Lettuce Caesar  
Tuna Mayonnaise Lettuce  
Smoked Salmon Cream Cheese Dill  
Roast Beef Cheese Chutney  
Mixed Lettuce Tomato Cucumber & **DF**  
Carrot Red Onion **V/DF**

**\$14.50PP**

### Gourmet Turkish Roll Halves

Chicken Club Sandwich  
Brie Salami Chutney Arugula  
Chicken Avocado Bacon Ranch  
Antipasto Fetta Baby Spinach  
Prosciutto Mozzarella Sun-dried Tomato  
Arugula  
Cajun Chicken Peri Mayo Avocado &  
Lettuce Tomato  
Falafel Avocado Hummus Rocket &  
Sriracha **V/DF**

**\$4.00PP**

## TEA COFFEE & SWEETS

Coffee, Tea, Biscuits & Mints  
(one service)  
Continuous Coffee, Tea, Biscuits &  
Mints \$8pp  
Scones Jam & Cream  
Mini Danish Pastries  
Cheesecake Squares  
Carrot Cake Squares  
Mini Muffins  
Petite Pavlova

**\$4.00PP**

### Platters

Fruit Platter \$70L \$35S **V/GF/DF**  
Cheese & Cabanossi Platter \$70L \$45S  
Kids Platter Fairy Bread Snakes **GF/DF**  
popcorn Marshmallows Tiny  
Teddies Seasonal Fruit \$80  
Cheese Platter French Brie, Blue  
Cheese Aged Cheddar Quince  
Paste Fruit & Crackers \$120  
Doughnut Wall \$150

### Cakeage

Served with Compote Cream  
Quenelles & Fresh Berries

**\$4.00PP**

Minimum 10pax  
7 Selections  
Combine 4 Fingerfood & 3 Sandiwnch  
Selections \$19.50pp  
Minimum 20pax

Minimum 20pax  
Served assorted on White Bread,  
Multigrain or Wraps.  
2.5 Sandwiches & 4 fillings  
Gluten Free Sandwich \$2pp

Cheese & Cabanossi L25pax S12pax  
Fruit Platter L25pax S12pax  
Kids Platter 20pax  
Cheese Platter 20pax  
Doughnut Wall 25pax

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## TABLE LINEN

Please note table linen is not included in catering costs:

- Round Tablecloths per piece
- Rectangle Tablecloths per piece
- White Cloth Napkins are \$3pp

Complimentary:

- You may wish to make a selection of coloured paper napkins of your choice complimentary per service: Colours available are black, white, pink, blue, gold, purple, green, orange, yellow
- Water Station

**\$15.00**

## FAIRWAYS ROOM HIRE

- Price includes room hire fee
- Tables & chairs set up
- Catering Staff for the duration of your event
- Bar Staff for 3 hours
- Projector, HDMI cord, microphone & lecturn if required
- Fairways Room has a private bar, a tab can be set up and settled at conclusion of your event. Client must advise bar tab limit and beverage inclusions
- Alternatively guests may select and purchase their own beverages
- Please advise staff of any special beverage requirements you may wish to have available on hand

**\$220**

## TERMS & CONDITIONS

- Minimum numbers apply
- Sandwiches min numbers 20 Monday-Thursday
- Finger food min numbers 20 Monday-Thursday
- Combined package min numbers 20 Monday - Thursday
- Substantial Catering min numbers 20 Monday-Thursday
- Minimum numbers 60 for all catering Friday-Sunday
- Final menu selection & final numbers required 3 business days prior to your event
- Final payments required 2 days prior to your event
- Catering service times include 10am-2pm & 5pm-9pm
- Outside of these hours may be negotiated with the event team

## DIETARY REQUIREMENTS:

Please note dietary requirements can be catered upon request. Special dietary meals will be provided from the current restaurant menu at restaurant pricing. Client to provide name of guest and dietary needs. Please advise event staff if you have any specific allergies as we do not list every ingredient in our menus. We have a variety of additional alternative food options including vegan, dairy free & gluten free sauces, and that can be swapped to suit your guests needs for a small surcharge. Some of our ingredients have products that only may contain allergens due to cross contamination during processing, we can advise you of all items that fall within this category.