



HAND HELD SUBSTANTIAL DINING

*Designed for a minimum
of 50 guests.*

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

CHOOSE 4 ITEMS
\$37 PER GUEST (MINIMUM REQUIRED)

ADDITIONAL ITEMS
\$9 PER ITEM

COLD

Tuna poke, wakami seaweed salad, konbu and mirin flavoured rice (GF)

Salad of vine ripened tomatoes, Kalamata olives, fresh basil and apple balsamic dressing (V, GF)

Thai beef salad with crispy vermicelli (GF)

Smoked duck breast on cous cous and orange salad

Chinese chicken salad with apple, coriander leaf (GF)

Prawn cocktail, Marie Rose dressing (GF)

Summer rolls with peanut dressing (V, GF)

Thai tuna salad, vermicelli noodles, lemongrass (GF)

HOT

Wok-fried egg noodle, beef, garlic and black bean sauce

Italian sausage, herb gnocchi, creamy tomato Sambuca sauce

Lamb rogan josh, cashew saffron spiced pilaf rice and garlic yoghurt (GF)

Truffled mac and cheese, pulled smoked brisket

Char sui pork, steamed rice, Chinese BBQ sauce

Pulled pork, coleslaw, brioche bun slider

Mini Angus cheeseburger, spicy pickle

POULTRY

Crispy fried chicken with sweet and sour sauce, jasmine rice (GF)

Mini smoked chicken hotdogs, sauerkraut.

Chicken fajita and guacamole

Chicken skewer, coconut rice and satay sauce

SEAFOOD (NOT FOR POOL EVENTS)

Beer battered whiting with shoe string fries, lemon and tartare sauce

Crispy tempura prawn with chilli ponzu dressing

Salt and pepper calamari, mixed Asian leaves

VEGETARIAN

Mozzarella and tomato arancini with pesto dip (V)

Orecchiette pasta with pesto, feta, olives, sun-dried tomatoes (V)

Spinach and ricotta tortellini, creamy tarragon cheese sauce, tomato pesto (V)

Vegetable spring roll with plum sauce (V)

Crumbed Jalapeno pepper, stuffed with cream cheese (GF)

Rice paper roll, rice noodles, vegetables and hoisin sauce (V)

STATIONS

All stations must be ordered with a buffet or hand held dining selection.

Live stations include cost of chef(s).

Designed for a minimum of 50 guests

**Food stations booked for an event in any of the below venues, require a Marquee to meet food safety requirements (fees apply and will be advised by your Event Planner)*

-Poolside Events Lawn

- Garden Events Lawn

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COLD STATIONS

SEAFOOD

MARKET PRICE PER GUEST

Based on 10 pieces per guest

Cooked prawns, spanner crab, Moreton Bay bugs, oysters, fresh lemons, cocktail sauce and tartare sauce

Seafood selection is subject to seasonal availability

SUSHI AND SASHIMI (LIVE)

\$34 PER GUEST

Based on 10 pieces per guest

Selection of freshly prepared sushi, sashimi and nori rolls, wasabi, soy and pickled ginger

POKE (LIVE)

\$11 PER GUEST

Tuna/salmon/chicken

Brown rice, bamboo rice

Selection of accompaniments, wakami seaweed, diakon, fried shallots, tomato, avocado, pickled vegetables, wasabi soy dressing, miso dressing, goma dressing

CHEESE AND CHARCUTERIE (LIVE)

\$18 PER GUEST

A display of breads, lavash and grissini

A selection of local and international cheeses, cured and preserved meats, chutney, muscatels, celery sticks

Note: For an additional cost lavash can be branded with your logo for corporate events

RACLETTE (LIVE)

\$14 PER GUEST

Hot melted cheese, sautéed potatoes, cornichons, bacon bits

Add:

Roasted pork shoulder \$3

Sliced ham \$1.50

HOT STATIONS

DIM SUM (LIVE)

\$16 PER GUEST

Based on four pieces per guest

Pork and prawn dumpling (shoa mai)

Prawn dumpling (xia jiao)

BBQ pork bun

PEKING DUCK (LIVE)

\$22 PER GUEST

Based on 3-4 portions per guest.

Chinese BBQ roast duck, steamed pancakes, spring onion, cucumber and hoisin sauce.

SATAY

\$15 PER GUEST

Based on four pieces per guest.

Grilled to order: chicken, beef and lamb marinated in honey, soy and garlic, spicy peanut sauce, sweet soy sauce and cucumber pickle.

PIZZA OVEN (LIVE)

\$20 PER GUEST

Lawn only, minimum of 250 guests

Choice of two pizza toppings:

Margherita

Marinara

Prosciutto

Lamb

Meat Lovers

SMOKER (LIVE)

\$23 PER GUEST

Lawn only, minimum of 250 guests

Choice of three items from the smoker:

Jalapeno peppers stuffed with spicy sausage and cheese, wrapped in pancetta

Marinated chicken wings

Beef brisket

Pulled pork burgers

Pork spare ribs additional \$3 per guest

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CARVERY STATIONS

*Designed for a minimum of 50 guests.
All carvery stations are live and meat portions are based on 150g per guest.*

ROAST CHICAGO ROUND BEEF \$19 PER GUEST

Fresh bread rolls and red wine jus,
Béarnaise sauce and mustard selection

HERB ROASTED SHOULDER OF LAMB \$19 PER GUEST

Artisan rolls, thyme jus, mint jelly
and mustard selection

PINEAPPLE GLAZED HAM \$17 PER GUEST

Herb biscuits and mustard selection

SMOKED TURKEY BREAST \$16 PER GUEST

Soft dinner rolls, cranberry chutney
and gravy

SLOW ROAST THAI PORK \$19 PER GUEST

Nam Jim, Asian slaw and crusty roll

DESSERT STATIONS

Designed for a minimum of 50 guests.

CHOCOLATE FOUNTAIN \$16 PER GUEST

White and dark chocolate, banana cake,
seasonal fruit, brownie popsicles and
house made marshmallows

DESSERT STATION \$18 PER GUEST

A selection of composed mini desserts
plated or served in glasses

NITROGEN STATION (LIVE) \$15 PER GUEST

Watch chefs freeze chocolate, nuts and
rice bubbles right before your eyes with liquid
nitrogen, you will enjoy the 'dragon effect'
when consuming the snap frozen chocolates

GELATI CART (LIVE) \$13 PER GUEST

Assorted flavours of house made gelati
served in waffle cones or dixie cups

Note: For an additional cost the gelati cart
can be branded for your corporate event