

# Function, Wedding, Conference and Event Menus

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*Bayswater Breakfast Buffet ~ \$24 per person*

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**Continental Selection**

Fruit Yogurt

Bircher Muesli

Seasonal Sliced Fruits

Assorted Cereals & Toasted Muesli

Bakers Basket of Toast Breads, Fresh Baked Pastries and Muffins

**A Selection of Tropical Fruit Juices**

**Hot Buffet Selection (Choose 6)**

Eggs - Scrambled, Poached, or Fried

Crispy Bacon

Breakfast Sausages

Chicken Chipolatas

Roast Tomatoes

Sautéed Button Mushrooms

Hash Brown Potatoes

Potato and Herb Rosti

Baked Beans

Spaghetti

French Toast

Pancakes and Maple Syrup

**Freshly Brewed Coffee & Teas**

*Plated Breakfast ~ \$18 per person*

Served as a single or alternate drop menu (choose 1 or 2)

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Crispy Bacon, Scrambled Eggs, Grilled Tomato, Chipolata & Turkish Toast

Chipolatas and Scrambled, Poached or Fried Eggs on Turkish Toast

Crispy Bacon and Scrambled, Poached or Fried Eggs on Turkish Toast

Eggs Benedict with Ham on English Muffins

Eggs Benedict with Smoked Salmon on English Muffins

Eggs Florentine on English Muffins

Poached, Scrambled or Fried Eggs on Turkish Toast

Fresh Fruit Salad served with Natural Yoghurt

Toasted Spicy Fruit Bread with Ricotta and Honey

French Toast served with Berries & Maple Syrup

Pancakes with Fruit and Ice Cream

Bircher Muesli and Honey

**Freshly Brewed Coffee & Tea**

## *Buffet Options*

*Minimum guests may apply*

*\$37.50 per person*

### *The Bayswater Buffet*

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Fresh Bakers Basket

Chefs Soup of the Day

#### **Cold Buffet Selection (Choose 1)**

Continental Deli Platters

Smoked Salmon, with Onion & Capers

Assorted Italian antipasto

#### **Fresh Salads with Dressing & Condiments (Choose 2)**

Mixed Garden Salad

German Style Potato Salad

Roasted Vegetable Salad

Tomato Basil & Bocconcini

#### **Hot Buffet Selection (Choose 3)**

Chilli Chicken Stir Fry

Slow Roasted Beef & Red Wine Jus

Baked Market Fish with a Coriander & Citrus Butter Sauce

Panache of Seasonal Vegetables

Rosemary Roasted Chat Potatoes

Steamed Jasmine Rice

#### **Dessert Selection (Choose 2)**

Selection of Pastries

Assorted Cakes & Tarts

Australian Farmhouse Cheese Platter

Platter of Sliced Seasonal Tropical Fruits

Pavlova

**Freshly Brewed Coffee & Tea**

## Buffet Options

*Minimum guests may apply*

*\$47.50 per person*

### *Create Your Own Buffet*

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Fresh Bakers Basket  
Chefs Soup of the Day

#### **Cold Buffet Selection (Choose 1)**

Continental Deli Platters  
Smoked Salmon, with Onion & Capers  
Assorted Italian Antipasto

#### **Hot Buffet Selection (Choose 3)**

Gourmet Beef & Herb Sausages  
Beef Stir Fry with Hokkien Noodles  
Satay Chicken Kebabs  
BBQ Pork Ribs  
Vegetable Kebabs  
BBQ Baby Octopus  
BBQ Beef Patties  
Baked Market Fish with a Coriander & Citrus Butter Sauce

Sesame Soy Beef Skewers  
Marinated Chicken Pieces  
BBQ Chicken Drumsticks  
100 Gram Marinated Rump Steak, with Caramelised Onion  
Lamb Cutlets Marinated in Red Wine Rosemary & Garlic  
Vegetarian Patties  
Vegetable Kebabs

#### **Fresh Salads with Dressing & Condiments (Choose 3)**

Greek Salad  
Caesar Salad  
Mixed Garden Salad  
Tomato, Basil & Bocconcini  
Mixed Bean Salad  
Penne Pasta with Pesto Roast Capsicum & Mushroom

German Style Potato Salad  
Rocket, Parmesan & Pine Nuts  
Moroccan Cous Cous Salad  
Thai Noodle Salad  
Roasted Vegetable Salad

#### **Fresh Vegetable Selections (Choose 2)**

Baked Potato with Sour Cream & Chives  
Corn on the Cob with Butter & Parsley

Roast Pumpkin & Peas  
Rosemary & Sea Salt Roasted Chats

#### **Dessert Selection (Choose 2)**

Fresh Fruit Salad & Cream  
Platter of Tropical Sliced Fruit  
Australian Farmhouse Cheese Platter

Chocolate Mud Cake  
Carrot Cake  
Pavlova

**Freshly Brewed Coffee & Tea**

## *Buffet Options*

*Minimum guests may apply*

*\$75.00 per person*

### *Gourmet Seafood Buffet*

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Fresh Bakers Basket  
Chefs Soup of the Day

#### **Cold Buffet Selection with Condiments & Sauces (Choose 5)**

Cooked Local Ocean King Prawns  
Fresh Oysters  
Smoked Salmon  
Marinated Mussels

Continental Deli Platters  
Smoked Salmon, with Onion & Capers Berries  
Assorted Italian Antipasto  
Fresh Local Sand Crabs

#### **Hot Buffet Selection (Choose 4)**

Salt & Pepper Squid  
Panache of Seasonal Vegetables  
Steamed Jasmine Rice

Slow Roasted Beef & Red Wine Jus  
Rosemary Roasted Chat Potatoes  
Baked Market Fish with a Coriander & Citrus Butter Sauce

#### **Fresh Salads with Dressing & Condiments (Choose 4)**

Mixed Garden Salad  
Roasted Vegetable Salad  
Moroccan Cous Cous Salad

German Style Potato Salad  
Tomato Basil & Bocconcini  
Thai Noodle Salad

#### **Desserts Selection (Choose 3)**

Selection of Pastries  
Australian Farm House Cheese Platter

Assorted Cakes & Tarts  
Platter of Sliced Seasonal Tropical Fruits

**Freshly Brewed Coffee & Tea**

## *Buffet Options*

*Minimum guests may apply*

### *Working Buffets*

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#### **Sandwich Lunch - \$19.50 per person**

A selection of Open & Closed Gourmet Sandwiches

Australian Cheese Platter

Freshly Sliced Seasonal Fruit

Orange Juice & Mineral Water

Freshly Brewed Coffee & Tea

#### **Ploughman's Lunch - \$24.50 per person**

Bakers Basket of Crusty Breads

A selection of fine Deli Meats and Cheeses

Roasted Vegetables

Condiments & Accompaniments

Selection of Chef's Salads

Fruit Salad

Orange Juice & Mineral Water

Freshly Brewed Coffee & Tea

#### **Pizza & Pasta Lunch - \$26.00 per person**

Crusty Garlic Bread

Chefs Selection of two Pastas

Chef's Selection of two Gourmet Pizzas

Fresh Greek Salad

Farmhouse Cheese Platter

Sliced Seasonal Fruit

Orange Juice & Mineral Water

Freshly Brewed Coffee & Tea

## *Lunch Menu - Alternate Drop*

*Please select 2 options from each course*

*2 Course \$ 29.50 per person*

*3 Course \$36.00 per person*

### *Entrées*

Crispy Soft Shell Crab with Watercress and Aioli

Salt & Szechwan Pepper Squid, with a Lime & Garlic Aioli

Spinach, Wild Mushroom & Crispy Prosciutto Risotto

Cherry Tomato, Basil & Persian Feta, served with Wild Rocket & Basil Oil

Caesar Salad with Char grilled Chicken Tenderloins

Twice Roasted Duck tossed in a Salad of Fresh Orange, Watercress, Coriander & Shallot with a Chilli, Sesame and Soy Dressing

### *Main Courses*

Nolan Scotch Fillet served on Spiced Sweet Potato Wedges, Wild Rocket and Red Onion Jam

Crispy Skinned Barramundi, served on Prawn & Spring Onion Mash, topped with Saffron, Orange & Spring Onion Salsa

Grilled Red Pepper & Baby Spinach Polenta with Eggplant, Red Onion, Balsamic Syrup & Western Australia White Truffle Oil

Oven Roasted Chermoula Chicken Breast, Kipfler Potatoes, Roasted Red Peppers, Crispy Prosciutto and Saffron Aioli

Atlantic Salmon served on a Butternut Pumpkin Risotto with Snow Peas and Saffron Aioli

### *Desserts*

Chocolate Mud Cake with Strawberries and Double Cream

White Chocolate & Passionfruit Panacotta, served with a Honey Wafer

Slow Baked Lemon Tart with Double Cream

Drunken Strawberries with Mango Mascarpone

Dark Jamaican Chocolate Brulee with Golden Syrup Tuilees

Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream

*Coffee & Tea \$2.50 per person*

*Petit Fours \$2.50 per person*

## *Dinner Menu - Alternate Drop*

*Please select 2 options from each course*

*2 Course \$45.00 per person*

*3 Course \$55.00 per person*

### *Entrees*

- Roasted Butternut Pumpkin Soup with Crusty Bread
- Caesar Salad with Char Grilled Chicken Tenderloins
- Crispy Soft Shell Crab with Watercress and Aioli
- Salt & Szechwan Pepper Squid, with a Lime & Garlic Aioli
- Cherry Tomato, Basil & Persian Feta Tart, served with Wild Rocket & Basil Oil
- In House Cured Atlantic Salmon on Toasted Sour Dough with Capers, Red Onion & Lemon Infused Extra Virgin Olive Oil
- Twice Roasted Duck tossed in a Salad of Fresh Orange, Watercress, Coriander & Shallot with a Chilli Sesame & Soy Dressing
- Spinach, Wild Mushroom & Crispy Prosciutto Risotto
- Spicy Lamb Brochettes, topped with a Bush Tomato Chutney

### *Main Meals*

- Slow Roasted Sirloin, with Chive & Kumara Mash, served with a Pink Peppercorn Jus
- Roasted Atlantic Salmon on Butternut Pumpkin Risotto with Roasted Garlic Mayo
- Oven Roasted Chicken Breast, filled with Ricotta & Pine Nuts, wrapped in Crispy Prosciutto, served on a bed of English Spinach & Smashed Chats
- Char-grilled Lamb Rump, served on Mediterranean Cous Cous with Minted Yogurt
- Crispy Skinned Barramundi, served on Prawn & Spring Onion Mash with Saffron, Orange & Spring Onion Salsa
- Grilled Red Pepper & Baby Spinach Polenta with Eggplant, Red Onion, Balsamic Syrup & Western Australia White Truffle Oil
- Roasted Loin of Pork, served on a Zucchini & Potato Rosti with an Apple and Sage Salsa & Jus
- Char-grilled Beef Tenderloin served on Herbed Potato Cake, Baby Spinach, Honey Roasted Pancetta and Red Wine Jus
- Nolan Scotch Fillet served on Spiced Sweet Potato Wedges, Wild Rocket and Red Onion Jam
- Oven Roasted Moroccan Chicken Breast, Kipfler Potatoes, Roasted Red Peppers, Crispy Prosciutto and Saffron Aioli

### *Desserts*

- Lime & Raspberry Vanilla Splice
- Chocolate Mud Cake with Strawberries and Double Cream
- White Chocolate & Passionfruit Panacotta, served with a Honey Wafer
- Slow Baked Lemon Tart with Double Cream
- Drunken Strawberries with Mango Mascarpone
- Strawberries Macerated with Sugar & Balsamic, topped with a Kahlua Sabayon
- Vanilla and Chai Panacotta, served with Brandy Snap and Strawberries
- Dark Jamaican Chocolate Brulee with Golden Syrup Tuilees
- Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream

*Coffee & Tea \$2.50 per person*

*Petit Fours \$2.50 per person*

## *Cocktail Functions*

*Minimum guests may apply*

### *Cocktail Receptions ~ Tray Service*

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**Bayswater Reception (30 minute service period) \$16.50 per person**

Your choice of 2 Cold Canapés & 2 Hot Canapés

**Fraser Reception (1 hour service period) \$26.00 per person**

Your choice of 3 Cold Canapés & 3 Hot Canapés

**Premium Reception (1 ½ hour service period) \$35.00 per person**

Your choice of 3 Cold Canapés & 3 Hot Canapés

#### **Cold Canapés Selections**

Smoked Salmon on Saffron & Dill Blinis, topped with Lime Crème Fraiche

Vietnamese Spring Rolls filled with Prawn, Avocado & Crisp Vegetables, served with a Sweet Chilli Dipping Sauce

Homemade Nori Rolls filled with Salmon, Cucumber, Pickled Ginger and Wasabi, served with a Light Soya Dipping Sauce

Crispy Skin Duck Pancakes with Hoi Sin Sauce, Shallot & Fresh Coriander

Slow Roasted Beef Fillet, served on a Pesto Crouton with Rocket & Parmesan Aioli

Tomato & Basil Bruschetta, sprinkled with Balsamic & Olive Oil

Spinach and Feta Frittata, drizzled with Extra Virgin Olive Oil and Shaved Parmesan

#### **Hot Canapés**

Bacon, Port & Thyme Risotto Balls, fried in a Crispy Parmesan Crust

Salt & Szechwan Pepper Squid with Lime Aioli

Thai Fish Cakes with a Cucumber Dipping Sauce

Mini Gourmet Pizzas

Corn & Coriander Fritters, served with a Tomato & Onion Jam

Spinach, Fetta & Caramelised Onion Tartlets

Coconut Crumbed Tiger Prawns & Chilli Jam

Spicy Chicken Satays

Crispy Soft Shell Crab with Watercress and Aioli

Cumin Spiced Lamb Cutlets with Mint Yogurt

## *Cocktail Functions*

*Minimum guests may apply*

### *Cocktail Platters*

Each platter is designed for 10 guests

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#### **Cold Platters**

Toasted Lavish, Grilled Pita Bread & Bagel Chips served with Hommus & Tzatziki	\$17.50
Vegetable Crudités & Dips	\$17.50
Antipasto Platter with Fresh Ciabatta	\$32.50
Australian Farmhouse Cheese Platter	\$37.50
Tropical Fruit Platter	\$22.50
Fruit Kebabs, with a Berry Yoghurt Dipping Sauce	\$25.00
Tomato & Basil Bruschetta, sprinkled with Balsamic & Olive Oil	\$22.50
Vietnamese Spring Rolls filled with Prawn, Avocado & Crisp Vegetables, served with a Sweet Chilli Dipping Sauce	\$35.00
Homemade Nori Rolls filled with Salmon, Cucumber, Pickled Ginger and Wasabi, served with a Light Soya Dipping Sauce	\$32.50

#### **Hot Platters**

Salt and Pepper Schezwan Squid with Lime Aioli	\$42.50
Tempura Prawns with Sweet Chilli Dipping Sauce	\$47.50
Mini Gourmet Pizzas	\$37.50
Bacon, Port & Thyme Risotto Balls, fried in a Crispy Parmesan Crust	\$37.50
Thai Fish Cakes with a Cucumber Dipping Sauce	\$37.50
Crispy Soft Shell Crab with Watercress and Aioli	\$42.50
Mixed Platter of Seasoned Wedges, Spring Rolls and Samosas	\$17.50
Cumin Spiced Lamb Cutlets with Mint Yogurt	\$39.50

## *Beverage Packages*

*Minimum guests may apply*

### *Standard Beverage Package*

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Rothbury Chardonnay | Rothbury Cabernet Merlot | Rothbury Sparkling Cuvee  
Domestic Beer | Soft Drinks & Juice

1 Hour	\$19.50 per person	with Standard Spirits \$26.50
2 Hours	\$29.50 per person	with Standard Spirits \$36.50
3 Hours	\$36.50 per person	with Standard Spirits \$46.50
4 Hours	\$44.50 per person	with Standard Spirits \$55.50

### *Premium Beverage Package*

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Annie Lane Chardonnay | Hay Shed Hill Cabernet Merlot | Nova Vita Sparkling  
Angel Cove Sauvignon Blanc | Red Bucket Shiraz Cabernet  
Domestic Beer | Premium Beer | Soft Drinks & Juice

1 Hours	\$26.50 per person
2 Hours	\$40.50 per person
3 Hours	\$53.50 per person
4 Hours	\$64.50 per person

### *Non-Alcoholic Package*

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Soft Drinks | Juices | Mineral Water  
4 hours \$15.50 per person