

Function & Conference

Menu

Pack

2024

Thom & Ann's

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Platters

ALL PLATTERS FEED APPROXIMATELY 8 to 10 PEOPLE

Tasting plate

Chef's choices of Marinated Seafood, Meats, Fruit, Vegetables and Cheese's.

Half Platter \$70 Full Platter \$110

Selection of Hand-Crafted Breads

Served with Extra Virgin Olive Oil, Zaatar Spice Blend and a selection of Chutneys and Dips \$60

Selection of Australian Cheeses

Served with Homemade Fig Paste, Dried Fruits, and Crisp Breads \$100

Freshly made salad rolls

With your choice of Lamb Ham, Chicken, Turkey, Roast Beef, Ham, Smoked Salmon, or Vegetarian
\$90

Freshly made Salad wraps

With your choice of Lamb, Ham, Chicken, Turkey, Roast Beef, Ham, Smoked Salmon, or
Vegetarian
\$90

Mini Quiches, Sausage Rolls and Cottage Pies \$100

Scones with house made jam and cream \$70

Fruit Platter \$85

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Meeting Needs

Working Morning Tea

\$13 Food Only

\$16 with Coffee

Individually Boxed

Scone with Jam & Cream

Almond Croissant

Sliced Fruit

Working Lunch

\$16.50 Food Only

\$19 with 600ml Water

Individually Boxed

Fresh Salad Roll or Wrap

Piece of sweet cake

Sliced Fruit

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

BREAKFAST

\$25 per person Continental Breakfast
Minimum of 30 guests

Assortment of tropical fruits
Selection of natural & fruit yoghurts
Assortment of breakfast pastries and croissants
Selection of freshly baked breads
Selection of waffles, English muffins & pancakes
Selection of Australian preserves, honey, and maple
syrup

**\$33 per person– Deluxe Buffet
Breakfast**
Minimum of 30 guests

Assortment of tropical fruits
Selection of natural & fruit yoghurts
Assortment of breakfast pastries and croissants
Selection of freshly baked breads
Selection of Australian preserves, honey

Scrambled Eggs
Crispy Bacon
Beef Chipolatas
Grilled Tomato
Golden Hash Browns
Baked Beans
Rosemary Buttered Mushrooms

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Continental Plated Breakfast - \$ 25

Minimum of 30 guests

On the center of the table

Assortment of tropical fruits

Basket of breakfast pastries, croissants and fresh muffins

Toasted breads (Raisin Bread, Muti grain and White)

Selection of Australian preserves and honey

Plated items of

Pancake Stack served with freshly whipped cream and maple syrup

Or

French Toast served with cinnamon sugar, Caramelized

Banana



Thom & Ann's

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Plated Breakfast - \$ 30

Minimum of 30 guests

On the centre of the table

Assortment of tropical fruits and compote
Selection of fruit yoghurts and Bircher muesli
Basket of breakfast pastries, croissants and fresh muffins
Selection of Australian preserves and honey

Hot plated Breakfast

Please choose one item from below

Eggs Benedict

Poached eggs on top of warm Ham, English muffin and finished with Hollandaise Sauce.

Pancake Stack

A stack of Fluffy Pancakes finished with Maple Syrup, Fresh Strawberries, and Vanilla Ice cream **French**

Toast

French Toast served with cinnamon sugar, Caramelized Banana

Eggs Florentine

Poached Eggs on Wilted Spinach, a Toasted English muffin, Grilled with Parmesan Cheese.

Toad In A Hole

Two pieces of bread buttered with an egg fried in the center and served with crispy bacon

Omelette

Ham, Tomato, Cheese & Spanish Onion Omelette served with two pieces of toast

OR

Crispy bacon, golden hash browns, grilled tomato and scrambled eggs

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Lunch

Gourmet Sandwich - \$ 26

Minimum of 30 guests

Turkish Bread, Mixed Focaccias & Croissants

Example Fillings

Ham, Brie & tomato

Salami, cheddar cheese, lettuce, English mustard

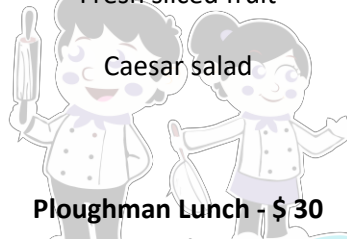
Turkey, cranberry & cucumber

Chicken, semi dried tomato & grilled capsicum Egg

Mayonnaise & lettuce

Fresh sliced fruit

Caesar salad



Ploughman Lunch - \$ 30

Minimum of 30 guests

Leg Ham

Mild Salami

Smoked Chicken

Cured Salmon

Soft Cheese

Hard Cheese

Cherry Tomatoes

Olives

Coz lettuce

Fresh Mixed Breads

Warm Ham & Cheese Quiche

Dressings and Condiments

Thom & Ann's

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Slider Platter with Sides \$300 (15 People) or \$20 per person

Slow Braised Beef Sliders

Chili Chicken Sliders

BBQ Pulled Pork Sliders

Sides

German Potato Salad

Pineapple Coleslaw

Sweet Potato Fries with Aioli

Fork & Walk \$26 per person

House made cottages pies

Beef sausage rolls

Ham & cheese Frittata

Ricotta & spinach triangles

Coconut Prawns

Sides

Pineapple Coleslaw

Sweet Potato Fries with Aioli



Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Hot & cold Lunch Buffet - \$40

Minimum of 30 guests

Wet dish (Chicken, Lamb or Beef)

Daily Pasta

Steamed buttered vegetables

Grilled fish

Flavored Rice

Potato salad

Tossed Green salad

Caesar salad

Cheese platter

Fruit platter

Selection of cakes and tarts

Warm crusty bread



Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

[10]
Dinner

Standard Buffet
\$65 per person Minimum of 30 guests

Cold Selection of Chefs Salads to include:

Anti Pasta Selection
German Potato Salad
Tomato and Bocconcini
Dressings & Condiments

Selection of Crusty Rye, Sunflower Bread and Dinner Rolls

Hot Selection

Grain Fed Beef Sirloin Coated in Crushed Pepper With Roast Garlic and Rosemary Glaze

Char Grilled Chicken in a Creamy Pesto Sauce

Cajun Seared Reef Fish with Sour Cream and Chives

Pumpkin and Almond Ravioli with a Creamy Tomato Sauce

Seasonal Vegetables Baked Potatoes and Condiments

Dessert Selection

Tropical Fruit Salad

Chefs Selection of Pastries and Cakes

Australian Cheese Board with Dried Fruit and Nuts

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

DELUXE BUFFET DINNER MENU
\$85.00 per person Minimum of 30 guests

Cold Selection

Spiced chicken & pineapple salad
Tomato, red onion & balsamic salad
Apple, celery & walnut salad

Crusty Bread Rolls and Sour Dough Selection

Deli Platters of:

Roasted Lemon Scented Chicken
Beef with a Mustard Crust
Honey Glazed Ham and Pastrami

Seafood Selection

King Prawns
Octopus Salad
Oysters
House Smoked Salmon
Mornay Morton Bay Bugs

Hot Selection

Fillet Mignon with Seed Mustard Sauce
Barramundi Pocketed with Garlic Butter
Chicken thighs marinated in Ginger and Coriander
Vegetable Skewers
Jacket potatoes
Corn on the cob

Dessert Selection

Tropical Sliced Fruit
Chefs Selection of Fresh Cakes and Pastries
Australian Cheese Board with Dried Fruit and Nuts



Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Set Menu

Thom's Choice

Minimum of 30 guests

2 Course – Main & Dessert - \$50.00 per person

2 Course – Entrée & Main - \$60.00 per person

3 Course - \$75.00 per person

Please select 2 from each course for alternate drop

Entrée

Moroccan chicken pieces served with fresh rocket leaves, slices of mango & a mild chili vinaigrette (gf)

Marinated fetta, semi dried tomatoes, pine nuts filled field mushroom resting on crisp greens & avocado

King Prawns, Moreton Bay Bug with crispy Leek & micro herb resting Pork Belly Braised in Master Stock

Mains

Corn Fed Chicken Supreme on Sweet Potato Dauphinoise finished with a Mint Jus and Parmesan Crisp.

Oven roasted eye fillet sitting on sweet parsnip puree roasted zucchini & finished with mushroom jus

Lamb Rack resting on herbed cous cous, baby vegetables & finished with blueberry jus.

Salmon Steak served with a trio of Baked Root Vegetables and Fresh Herbs topped with black olive Tapenade

Cajun rice floured tofu with buttered baby vegetables and finished with cherry tomato chutney

Dessert

Apple Crumble made on thin pastry base topped with Apple and Sultanas, served with homemade Ice Cream

House made Sticky Toffee Pudding served with a Butterscotch sauce & homemade Vanilla Ice Cream

Chocolate Crème Brulée, a thick & Creamy Baked Dessert with a Toffee sauce Bottom served with Hokey Pokey Ice Cream.

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Ann's Choice
Minimum of 30 guests

2 Course – Main & Dessert - \$58.00 per person

2 Course – Entrée & Main - \$65.00 per person

3 Course - \$80.00 per person

Please select 2 from each course for alternate drop

Entrée

Scallops surrounded by Angel Hair Pasta, fresh Garlic and Dill, Capers and a hint of Chili finished with Tomato Concasse.

Balsamic caramelized onion, Marinated Persian fetta, semi dried tomatoes Tartlet, topped with crisp greens & roasted capsicum.

House Dried Roma Tomatoes with Yarra Valley Persian Fetta Wild Rocket, Spinach Onion, Roasted Red Capsicum and finished with a Sherry Reduction topped with Moroccan Lamb Cutlet

Mains

Chicken Supreme Filled with Tasmanian Double Brie, Asian Mushroom, Wrapped in Prosciutto served with Spinach & Semi Dried Tomato Couscous

200gm Grain Fed Prime Fillet Pan Fried upon Creamy Mash Potato, Buttered Broccolini, Topped with Creamy Garlic & Chive Prawns

Grilled Lamb Tenderloin served with, Truffle Pumpkin Mash, Prosciutto wrapped Green Beans with a Pink Peppercorn Jus.

Grilled Salmon encrusted with Rice Puffs & Fresh Herb served on Sweet Potato & Dill Dauphinoise with a Kalamata Olive & Pistachio Tapenade finished with Blood Orange, Chili Reduction

Pumpkin, leek and macadamia nut tondo pasta tossed in red onion and avocado oil resting on an oven roasted herbed field mushroom.

Dessert

Blueberries folded through and Light Vanilla Cheese Cake served with Strawberry Ice Cream

Coconut Panacotta, Rich Creamy Coconut Pudding with Caramelized Pineapple and Mango Sorbet

Single Serve Cheese plate with King Island black label Double Brie, Tilba Club Trilogy Cheddar, Roaring Forties Blue & Dried Fruits, Nuts & Poppy Seed Crisp Breads

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Cocktail Menu's

PRIVATE FUNCTIONS ONLY MINIMUM OF 30 PATRONS

Thom's Choice Menu

Select any 3 hot canapés and 3 cold canapés

Option 1 – ½ Hour Service @ \$20.00 per person

Option 2 – 1 Hour Service @ \$30.00 per person

Option 3 – 2 Hour Service @ \$40.00 per person

Selection of Cold Canapés

Marinated Vegetables on Baby Toast

Mini Tomato and Olive Bruschetta

Rare Beef with Dijon Mustard

Pasta Boats filled with Tomato Salsa and Guacamole

Chicken with Mango and Avocado on Baby Toast

Mini Salmon Tarts

Asparagus wrapped in Prosciutto

Selection of Hot Canapés

Fish Goujons

House Made Pie

House Made Quiches

Vegetable Tempura with Ponzu

Spring Rolls and Samosas with Dipping Sauce

Goats Cheese and Roasted Vegetable Frittata

Tandoori Chicken Skewers

BBQ Beef Kebabs



Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

Ann's Choice Cocktail Menu

PRIVATE FUNCTIONS ONLY MINIMUM OF 30 PATRONS

Select an additional 2 hot and 2 cold to compliment the above package

Option 1 – ½ Hour Service @ \$22.00 per person

Option 2 – 1 Hour Service @ \$32.00 per person

Option 3 – 2 Hour Service @ \$42.00 per person

Selection of Cold Canapés

Prawns on forks with Tomato and Basil Salsa

Smoked Salmon with Dill Yoghurt on Corn Fritters

Prawn Cocktails in shot glasses with Coriander Aioli

Lime and Chili Scallops in Asian Spoons

Sushi and Sashimi

Selection of Hot Canapés

Crumbed Mushroom & Tomato

Arancini

Duck Wonton

Coconut Prawn Cutlets

Mini Crab Cakes with Apple and Red Pepper Relish

Spiced Cuttlefish with Plum Sauce

Noodle Boxes

For an additional \$8.00 per person – pick 2 of the following

All boxes come with the option of Glass or Hokkien Noodles

Sesame Chicken

Beef and Black Bean

Wok Fried Vegetables

Thai Tofu

Chili Prawn

Five Spiced Duck

Cocktail Platters

8 to 10 guest per platter

Choose any 4 cold canapé from Thom's Choice - \$90 per platter

Choose any 4 hot canapé from Ann's Choice - \$ 110 per platter

Tropical fruit platter - \$ 85 per platter

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice

[16]

Crockery/ Cutlery & Glassware

Packages

Buffet

\$14 per person

Buffet Tables, Bain-Maries, Buffet Utensils, Main Plate, Bread & Butter Plate, Dessert Plate & 5 Pieces of Cutlery

2 Course Plated

\$9 per person

2 Plates, Bread & Butter Plate & 5 Pieces of Cutlery

3 Course Plated

\$12 per person

3 Plates, Bread & Butter Plate & 7 Pieces of Cutlery

Glassware

\$7 per person

Champagne, Wine Glass, Water Glass & Water Bottle

Addition Services

Beer Glasses

Cocktails Glasses

Cutlery

Platters

Tables

Chairs

Candles

Glasses Vases

Mobile Bar

Wine Barrels

Please speak with our friendly staff if any members of your group have special dietary requirements and we will be happy to accommodate when prior notice is given.

Please note a 20% deposit will need to be paid 7 days prior to requiring the catering.

Prices quoted exclusive of GST - Menus and prices subject to change without notice