



## Event Packages

Wake BBQ/Carvery Cocktail Sit Down Community Christmas (Sit Down) Christmas (Carvery) Tea Party

### Sit Down Packages

2 Course Meal \_\_\_\_\_ \$44/Person

Choose from Entrée and Main or Main and Dessert  
(Add \$6 per person if you would like alternating meals)

3 Course Meal \_\_\_\_\_ \$54/Person

Choose from Entrée and Main or Main and Dessert  
(Add \$10 per person if you would like alternating meals)

#### Room Hire Fee

Egglemont Room \_\_\_\_\_ \$400

80-250 people capacity

Bryn Teg Room \_\_\_\_\_ \$300

30-80 people capacity

No minimum spend | 5 hour hire

- ☆ Air-conditioned, Heated, Surround sound system, microphone, parking
- ☆ Dance Floor and Stage (Egglemont Room Only)
- ☆ If \$2,000 spent on Bar in Egglemont Room we waive the room hire fee
- ☆ If \$1,000 spent on Bar in Bryn Teg Room we waive the room hire fee

#### Add To Your Package

Cheese Platter \_\_\_\_\_ \$30/person

Antipasto Platter \_\_\_\_\_ \$30/person

Crunchy Platter \_\_\_\_\_ \$15/person

Dessert Buffet \_\_\_\_\_ \$7/person

Cocktail on Arrival \_\_\_\_\_ \$10/person

Cakeage: Served on Platter to cake table \_\_\_\_\_ \$50

Cakeage: Served Individually to each guest \_\_\_\_\_ \$2/person

Chair cover and Sash \_\_\_\_\_ \$3/chair

Barefoot Lawn Bowls \_\_\_\_\_ \$5/person

#### Drinks Packages

Packages includes Beer, Wine, Soft drink, Tea/Coffee

3hr Drinks Package \_\_\_\_\_ \$40/person

4hr Drinks Package \_\_\_\_\_ \$45/person

4.5hr Drinks Package \_\_\_\_\_ \$50/person

5hr Drinks Package \_\_\_\_\_ \$55/person

Or we can charge your drinks on consumption Minimum spend applies

**Purchase a drinks package for over 100 people and receive a free dessert buffet**

### Sit Down Menu

#### Entree



- Thai Pumpkin Soup
- Minestrone Soup
- Zucchini and Bacon Soup
- Peking Duck Pancakes
- Vietnamese Chicken Skewers
- Vietnamese Chicken Salad
- Tempura Prawns with chilli, coriander and a lime mayo
- Pumpkin Gnocchi with a tomato and basil sauce
- Caesar Salad
- Fresh Calamari on rocket with a citrus drizzle
- Porcini mushroom risotto with roast butternut pumpkin and baby spinach
- Housemade traditional cannelloni
- Lamb Koftas with minted yogurt
- Housemade Thai fishcakes with nam jim dipping sauce
- Filo tartlet

#### Main



- Rolled Roast Sirloin with prosciutto, sundried tomatoes, baby spinach and bocconcini served with roast chat potatoes and baked truss tomatoes
- Eye Fillet on porcini mash with smashed peas Lamb backstrap
- Lamb Shank served on mash potato
- Pork Belly on cous cous
- Confit of Duck with a plum glaze
- Barramundi served on a noodle pancake
- Atlantic Salmon on rosti potato
- Chicken Breast in lemon and dill panko crumbs topped with Mexican salsa and trio of cheeses
- Kale & Feta Frittata with sweet potato
- Pumpkin and Chicken Croquettes
- Spinach and Blackjack cheese stuffed chicken breast wrapped in bacon
- Herb Crusted veal cutlet

#### Dessert



- Housemade traditional Tiramisu with a coffee en glaze and king island double cream
- White Chocolate and Raspberry Tiramisu with cream Berry Pavlova with praline shard
- Triple Chocolate Mousse
- Lemon and Berry steamed pudding with vanilla bean ice cream and a berry coulis
- Orange and Almond Cake (GF)
- Individual Sticky Date Pudding with butterscotch sauce and double cream
- Apple and Blackberry strudel with vanilla bean ice cream
- Dessert Sharing Platter - Served high tea style to table
- Choc dipped strawberries, assorted macarons, caramel slice and mini tartlets