

BRIDAL Buffet

\$ 44.90 per head (GST Exclusive)

GRAZING TABLE

The grazing table is a gourmet selection of all things delicious. This includes fresh fruits, cold meats, dips, cheeses, biscuits, nuts and plenty more. All presented beautifully to you and your guests. The grazing table is perfect for any occasion and is always a hit! The perfect way to add that 'wow' factor to your special day.

CHOOSE THREE MEATS

- Beef
- Pork
- Turkey (+\$2.00 P/H)
- Whole Pig (+\$6.00 P/H)
- Chicken
- Hot ham
- Lamb (+\$1.50 P/H)
- Whole cooked salmon (+\$4.00 P/H)

FRESH SALADS / VEGETABLES

Tossed garden salad & roasted potatoes with herbs and sour cream are standard in this menu. Please choose FIVE of the following gourmet salads or vegetables:

- Roast Pumpkin
- Tabouleh Couscous with Quinoa
- Asian Hokkien Noodle Salad with Chicken
- Honeyed Baby Carrots
- Cauliflower with White Sauce
- Lemon Penne with Chicken & Sundried Tomatoes
- Mediterranean Salad with Feta
- Potato, Egg & Bacon Salad
- Vietnamese Noodle Salad (GF)
- Sweet Potato Freekeh
- Gourmet Greek Salad
- Pasta Italiano
- Gourmet Potato Salad
- (GF)
- Basil Pesto Pasta Salad with Kale
- Spicy Chicken Mango Pasta Salad
- Gourmet Coleslaw (GF)
- Chicken Fried Rice (served hot)

BREAD

Individual freshly baked bread rolls with butter portions. Gluten free rolls can also be supplied for guests who require it.

DESSERTS

Choose FOUR desserts from the following (if under 50 guests please only select three)

- Rocky Road Cheesecake
- Red Velvet Cake
- Baked Baileys Cheesecake
- Lemon Passionfruit Cheesecake
- Orange & Almond GF
- Caramel Malteser Cake
- Honey Macadamia Cheesecake
- Lemon Lime Tart
- Lemon Meringue Cheesecake
- Choc Indulgence Cake
- Mars Bar Mud Cake
- Limoncello Cheesecake
- Cookies & Cream Cheesecake
- French Vanilla Cheesecake
- Black Forest Cake

PLATES CUTLERY NAPKINS

The main meal and desserts will be served on china plates accompanied by stainless steel cutlery. High quality disposable napkins are also provided.

STAFF

All staff will arrive three and a half to four hours prior to your eating time to cook & prepare for your function. This is because all of our meats are cooked fresh on-site. Please note; If our staff members are required to stay at your function for longer than 6 hours, \$35 per hour, per staff member will be charged.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT PLEASE SUPPLY CONTAINERS FOR LEFTOVERS

BILLING

We have a minimum of 40 adult guests, however if you have under 60 adult guests a staff fee of \$200 is charged.

Children 4 – 10 are half price. Children under 4 are \$2.50 each.

We accept cash, cheque, and major credit cards. (All credit cards attract a 3% surcharge)

To secure your booking we require a refundable \$200 deposit. The outstanding balance is due two days before your function date. Upon request cash or cheque may be accepted on the day.

TRAVEL

Travel fees may apply, this fee is \$45 per staff per every hour of travel.

WHAT WE REQUIRE

For all functions we require access to boiling water and two trestle tables along with tablecloths.

If your menu includes the grazing table, please also supply an additional table & tablecloth.

We also require an urn if you wish to have tea & coffee.

PLEASE NOTE

All of our salads and desserts are seasonal and are subject to change.

CONTACT US

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