

# Conference Package

Full day \$38.90 Half day \$35

Per person, Minimum 10 people, half day excludes morning tea or afternoon tea



## Inclusions

Venue Hire  
Complimentary Car Parking  
Wireless Internet Access  
Microphone, PA, Lectern  
Data Projector and Screen  
White Board

## Catering

Tea, Coffee, Chilled Water & Biscuits  
Morning Tea  
*Fresh Fruit & Mixed Pastries*  
Hot Food Buffet  
*Your choice Of Cuisine*  
Afternoon Tea  
*Assorted Cake, Scones, Muffins*



We are happy to tailor a package to suit your needs.

All of the above can be individually price to suit you requirements. For further information for your function need please contact our function team on 02 66217401

# Hot food Buffet Choice



## Aussie

BBQ Steak  
BBQ Sausages  
BBQ Prawns  
Tossed Salad  
Damper Bread

## Mexican

Taco's  
Burrito's  
Fajitas  
Nacho's  
Dips/corn chips

## Asian

Satay Chicken  
Skewers  
Beef Red Curry  
Fried Rice  
Prawn Stir Fry

## Italian

Penne Carbonara  
Beef or Vegetarian  
Lasagne  
Italian Meatballs  
Antipasto Plater  
Italian Salad

## American

Hot Dog  
Beef Burgers  
Slow Cooked Hickory  
Ribs  
Fries  
Coleslaw

For further information for your function need please contact our function team on 02 66217401

# Pre Dinner Canapes

## Cold

Cream cheese and chive smoked salmon  
on Melba toast W/ beetroot relish

Semi dried tomato bruschetta tartlet  
W/ bocconcini & balsamic glaze

Mini prawn Ceaser

Herb crusted beef loin beetroot relish  
on crunchy crouton

Smoked trout goats cheese rocket on  
crisp polenta



## Hot

Spinach and ricotta bites

Arancini balls

Prawn in potato string

Vegetables in potato string

Roasted beetroot & fetta tart

Peking duck wellington



## \$15 per person

*A choice of five and your guest will receive one each*

For further information for your function need please contact  
our function team on 02 66217401

# Christmas Party

\$47.90 per person



## Canapes

Spinach and ricotta bites

Arancini balls  
(pesto and bocconcini)

Prawn in potato string

Cream cheese and chive smoked salmon on Melba toast W/ beetroot relish

Semi dried tomato bruschetta tartlet W/ bocconcini & balsamic glaze

## Main

Grilled beef tenderloin on dauphine potato topped w/ mushroom and red wine jus, seasonal greens

Chicken breast stuffed w/ bocconcini and basil w/ sundried tomato pesto cream served w/ seasonal greens and roasted potato

## Dessert bar

Mixed boutique cupcakes  
Profiteroles  
Baked berry cheese cake

## Cheese Board

Brie  
Cheddar  
Blue Cheese  
Mixed Dried Fruit  
Nuts  
Quince Paste  
Mixed Crackers  
Grapes

Mid week special if you book your party Monday through Thursday in December you will receive free Christmas decorations, lollies, and nuts on tables



We are happy to tailor a package to suit your needs.

All of the above can be individually price to suit you requirements. For further information for your function need please contact our function team on 02 66217401

# Premium Buffet \$85 Per Person



Assorted bread rolls w Balsamic Vinegar & Olive oil

Mixed garden salad

Beetroot, fetta & rocket

Roast pumpkin, capsicum, pinenuts & Baby spinach leaves

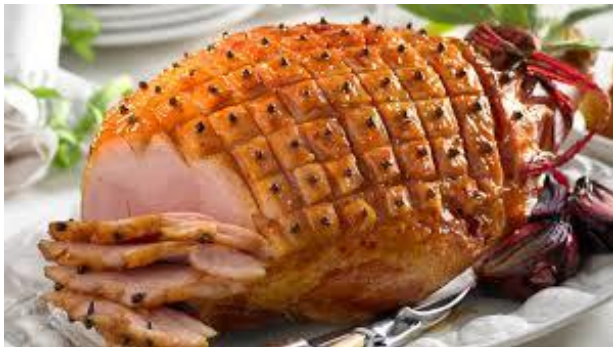
Platter of roasted Mediterranean vegetables



Local fresh King Prawns

Northern rivers Oysters

Smoked salmon w dill, Spanish onions & baby capers



Honey glazed ham on the bone served carved at the table w

Rosemary Roasted baby chat potatoes

Bangalow pork belly w caramelized onions & apple drizzled w

balsamic glaze

Portuguese seafood stew

Grilled chicken breast w pineapple salsa

Seasonal mixed vegetables

Selection of Petite desserts w tea or coffee

We are happy to tailor a package to suit your needs.

For further information for your function need please contact our function team on 02 66217401