



Function Booking Form

Contact /Company Name: _____

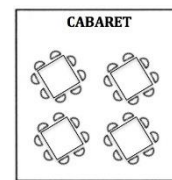
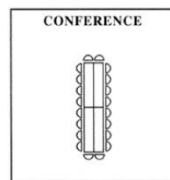
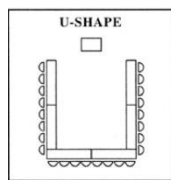
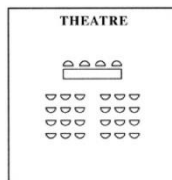
Contact Number: _____ Email: _____

Date of Function: _____ Time: _____ No. of people: _____

Type of Function : Meeting Training / Lecture Celebration/Event

Comments: _____

Room Layout: Theatre U shape Conference Cabaret



Comments: _____

Additional Requirements (see menu selection below)

Catering Tea/Coffee TAB Celebration cake
 PAYG

Equipment Required AV Suite Whiteboard

OFFICE USE ONLY

INPUT INTO CALENDAR CATERING ORDERED PAID



CATERING SELECTION GUIDE

PRICES 'PER HEAD', BASED ON MIN BOOKING 10 PEOPLE

\$2 PER PERSON

- Vegetarian spring roll with sweet chilli dipping sauce
- Samosas with coriander yoghurt
- Assorted mini pies with tomato sauce
- Vegetarian dumplings with dipping sauce
- House made sausage rolls with tomato sauce
- Falafels with tahini yoghurt (GF)

\$3 PER PERSON

- Basil pesto arancini balls with aioli (GF)
- Chive and prawn dumplings with dipping sauce (GF)
- Swedish meatballs with pepper sauce
- Garlic Chicken Balls
- Pumpkin and parmesan arancini balls
- Mushroom, spinach and feta frittata with home-made tomato relish

\$4 PER PERSON

- Coconut prawns with sweet chilli sauce
- Fish goujons with tartare sauce
- Angela's home -made mini beef pies with tomato sauce
- Chicken and avocado sandwiches (GFOA)
- Mediterranean vegetable sandwiches (GFOA)
- Egg salad sandwiches

\$5 PER PERSON

- Cured salmon blinis with dill cream
- Rare roast beef on a potato rosti with horseradish cream (GF)
- Broccoli croquettes with blue cheese sauce
- Prawn, watermelon and feta skewers with mint oil

SWEETS \$3

- Assorted mini muffins
- Scones with home-made jam and cream
- Mini chocolate eclairs
- Passionfruit tarts
- Chocolate brownie (Gluten Free)
- Lemon slice

PLATTERS (P.O.A)

- Antipasto Platter – A selection of marinated olives, sundried tomatoes and grilled vegetables, served with cold cuts and grissini.
- Cheese Platter – A selection of hard and soft cheeses including locally sourced produce, served with water crackers, fresh seasonal and dried fruits

CELEBRATION CAKES : Specialty Order items (min 48 hours notice required to fulfil order)

- Medium (15 slices) \$45 Large (20 slices) \$60 Custom Plaque + \$8.50

- Chocolate Mud cake – Delicious chocolate mud cake smothered with ganache.
- Raspberry White Chocolate Cheesecake – White choc baked cheesecake swirled with raspberries and topped with almond chocolate shards.
- Tiramisu Cake – Layers of coffee soaked sponge finger biscuits and cream cheese, dusted with cocoa.
- Tim Tam Cheesecake – Choc shortcrust shell filled with white chocolate and caramel cheesecake, topped with mousse and choc shards.
- Italian Raspberry Lime Tart – Choc shortcrust pastry shell filled with a zesty lime curd and topped with juicy red raspberries and torched Italian meringue.
- Raspberry Lamington Sponge – Layers of vanilla sponge and raspberry mousse topped with pink meringue and coconut flakes.
- Black Forest Cake – Layers of Chocolate cake, fresh cream and cherries. Topped with choc curls.
- Chocolate Hazelnut cake (Gluten Free) – Choc cake covered in ganache, chocolate curls and roasted hazelnut.
- Orange and Almond Cake (Gluten Free) – Orange cake flavoured with almond meal and topped with glazed orange.

Add a personalised message to your celebration cake:

SPECIAL REQUESTS – DIETARY NOTES
