

Add on Options for Small Groups 2 - 25 or light nibbles

Bubblys package - \$35 per person

Includes fresh prawns and Oyster with a Glass of Champagne

Sandwich and gourmet wrap platter – Coming soon (Enquire when booking)

Cheese Platter - \$18 per person

Gourmet cheese, dried fruits and crackers

Canapes (choice of 2) \$18 per person

- * Prawn and Mango Salsa Wontons
- * Chicken and Chorizo Bites
- * Rockmelon and Prosciutto Skewers
- * Gourmet Sausage Rolls and Mini Quiches

Grazing table - \$22 per person

Antipasto, Cold meats, Gourmet Cheeses, Seasonal Fruits, Crackers, Artistry Fruit Xmas Tree, Seasoned Popcorn, Pretzels, Marinated Vegetables, Chocolate Truffle Balls, Olive Penguins, can be themed

Seafood platter - \$35 per person

Fresh Prawns, Bugs, Oysters, Crab with Assorted Dips

Fruit Platter - \$16 per person

Assorted seasonal Fruit with Artistic Creative Pieces

Dessert tray (Choose 3) - \$20 per person

- * Mini Cheesecakes
- * Salted Caramel Cannoli
- * Meringue Xmas Wreaths (Gluten Free)
- * Decadent Chocolate Brownies
- * Orange and Almond Sponge with Citrus Hung Yoghurt (Gluten free)

All of our options can be made Gluten Free by request, As well as offering Vegetarian and Vegan options upon request. Please speak to our friendly staff to arrange.

Something you want not on here? Speak to our team to arrange specialized or teamed catering

Catering options – 8-16 passengers

Buffet style option 1 -\$48

Meats (Choice of 2)

- * Slow Cooked Ribs
- * Pulled Pork
- * Sticky Chicken Wings
- * Lamb Kofta Skewers
- * Honey Glazed Xmas Ham

Salads (Choice of 2)

- * Candied Walnut, Pear, Rocket, Spanish Onion, Blue Cheese
- * Kale, Quinoa, Baby Beets, Dutch Carrots, Orange Segments
- * Pasta Salad with Capsicum, Celery, Spanish Onion, Parsley, Basil (Gluten free Pasta available)
- * Caesar Salad with Crispy Proscuitto, Parmesan Herb Croutons, Egg, Baby Cos (Gluten free croutons available)
- * Watermelon, Fetta and Rocket with Balsamic Glaze
- * Mexican Coleslaw with Cabbage, Spanish Onion, Fetta

Assorted Breads available with *Gluten Free Available + Butter*

Cheese Platter - Gourmet Cheeses, Dried Fruits and Crackers

ADDED EXTRAS	Canapes (choice of 2) * Prawn and Mango Salsa Wontons * Chicken and Chorizo bites * Rockmelon and Proscuitto skewers *Gourmet Sausage rolls and Mini Quiches	\$18 PER PERSON
	OTHER ADDED EXTRAS FOR BOOKINGS	
ADDED EXTRAS	Cheese Platter * Gourmet Cheeses, Dried Fruits and Crackers	\$18 per person
	Seafood Platter * Prawns, Bugs, Oysters, Crab with Assorted Dips	\$35 per person
	Fruit Artistry Platter * Assorted seasonal Fruit with Artistic Creative Pieces	\$15 per person
	Desserts (Choice of 3) *Mini Cheesecakes * Salted Caramel Cannoli * Meringue Xmas Wreaths (Gluten Free) * Decadent Chocolate Brownies *Orange and Almond Sponge with Citrus Hung Yoghurt (Gluten free)	\$20 per person

Catering options – 12-25 passengers

Buffet style 2 - \$65 Per person

Meats (Choice of 3)

- * Slow Cooked Ribs
- * Pulled Pork
- * Sticky Chicken Wings
- * Lamb Kofta Skewers
- * Honey Glazed Xmas Ham

Salads (Choice of 3)

- * Candied Walnut, Pear, Rocket, Spanish Onion, Blue Cheese
- * Kale, Quinoa, Baby Beets, Dutch Carrots, Orange Segments
- * Pasta Salad with Capsicum, Celery, Spanish Onion, Parsley, Basil (Gluten free Pasta available)
- * Caesar Salad with Crispy Proscuitto, Parmesan Herb Croutons, Egg, Baby Cos (Gluten free croutons available)
- * Watermelon, Fetta and Rocket with Balsamic Glaze
- * Mexican Coleslaw with Cabbage, Spanish Onion, Fetta

Assorted Breads available with *Gluten Free Available* + **Butter**

Grazing Table

Antipasto, Cold meats, Gourmet Cheeses, Seasonal Fruits, Crackers, Artistry Fruit Xmas Tree, Seasoned Popcorn, Pretzels, Marinated Vegetables, White Xmas, Chocolate Truffle Balls, Olive Penguins

ADDED EXTRAS	CANAPES (CHOICE OF 2) * Prawn and Mango Salsa Wontons * Chicken and Chorizo bites * Rockmelon and Proscuitto skewers * Gourmet Sausage rolls and Mini Quiches	\$18 PER PERSON
ADDED EXTRAS	Cheese Platter * Gourmet Cheeses, Dried Fruits and Crackers	\$18 per person
	Seafood Platter * Prawns, Bugs, Oysters, Crab with Assorted Dips	\$35 per person
	Fruit Artistry Platter * Assorted seasonal Fruit with Artistic Creative Pieces	\$15 per person
	Desserts (Choice of 3) * Mini Cheesecakes * Salted Caramel Cannoli * Meringue Xmas Wreaths (Gluten Free) * Decadent Chocolate Brownies * Orange and Almond Sponge with Citrus Hung Yoghurt (Gluten free)	\$20 per person

