



# Corporate Suite Menu

## ***Menu***

### **A combination of Chef's Hot Savories to include**

Cocktail Spring Rolls, Marinated Mini Chicken Drumsticks, Whiting Fillets, Mini Gourmet Steak Pies & Sausage Rolls, all served with special Dipping Sauce.

### **A Selection of Continental Cold Meat Platters to include**

Baked Leg Ham, Oven Roasted Chicken pieces, Roast Beef, Mild Salami & Pastrami, all served with Assorted crusty Breads & Dips

### **Cheese Platters**

A selection of Australian and Imported Cheeses accompanied with Water Crackers, Dried fruits and nuts.

### **Desserts**

An assortment of mouth watering Danish and Slices, served with Tea and Coffee.

Meal served over a three hour period.

### **Beverage Package**

- 12 Heavy
- 24 Mid
- 12 Light
- (brands are subject to change)
- 12 Mixed Soft Drink
- 1 Bottle White Wine
- 6 Bottled water

Spirits, wines or alternative beers are additional and are available on request 4 working days prior to the event. All ordered alcohol will be charged for and remaining becomes the property of the customer. Additional drinks are available on the night of the event on a pay as you go basis.

## ***Additional Items***

### **As an addition to the menu for \$315 each day for 18 Guests**

A display of fine seafood to include ..... King Prawns and a selection of the freshest seafood in season.  
Fried calamari and whiting fillets served with an assortment of condiments.

## ***Lunch Menu***

### **an additional \$305 per day for 18 guests**

Focaccia bread filled with fresh salad and a selection of cold meats.  
Crusty bread rolls filled with a variety of fresh salads and meats from the deli.  
Seasonal fruit platters.  
Coffee/Tea served with home style cookies.

Serving time for lunch by arrangement

Please note – menu subject to change without notice. Special dietary requirements need to be finalised no later than 7 working days prior to the event.