



CELEBRATIONS



COCKTAIL FUNCTION

CLASSIC SELECTION

\$26.50 PP - Select 6 Classic Items

Vegetable Spring Rolls
Mac and Cheese Croquettes
Salt and Vinegar Chicken Tenders
Assorted Mini Quiche
Tempura Fish Cocktails
Petite Beef Pies
Cocktail Sausage Rolls
Four Cheese Arancini Balls
Tomato and Avocado Bruschetta
Asian Pork Wontons

PREMIUM SELECTION

\$28.50 PP - Select 6 Premium Items

Jalapeno Poppers - *Smokey Chipotle Sauce*
Peking Duck Spring Rolls - *Nuoc Cham*
King Prawn Tails- *Kaffir Lime and Coriander Dipper*
Spicy Chicken and Corn Empanadas -
Roasted Garlic and Coriander Yoghurt
Rare Roast Beef en Croute - *Chimichurri Aioli*
Beef Burgundy Pies - *Roasted Tomato Relish*
Chicken Satay Skewers - *Thai Peanut Sauce*
Assorted Sushi Pieces - *Soy, Ginger Dipper*
Thai Fish Cakes - *Chilli Lime Sauce*
Karaage Chicken Bites - *Honey Mustard Dressing*

MAKE IT SUBSTANTIAL

+ \$14.50 PP - Select 2 Hot Fork Dishes to be served to your Guests

Butter Chicken - *Steamed Jasmine Rice (GF)*
Beef Stroganoff - *Creamy Mash Potato (GF)*
Spinach, Ricotta Tortellini - *Tomato, Basil Sauce and Shaved Parmesan (V)*
Pad Thai - *Roasted Peanuts And Tofu Fresh Basil (VE)*

VEGETARIAN MENU (V)

\$28.50 PP

Stuffed Mediterranean Pumpkin Flowers
Vegetable Empanadas
Tomato and Avocado Bruschetta - *Balsamic Glaze*
Fried Falafel Bites - *Tzatziki*
Vegetable Spring Rolls
Petite Vegetable Pizzas - *Melted Mozzarella*

GLUTEN FREE MENU (GF)

\$28.50 PP

Bocconcini and Pesto Arancini
Roasted Pumpkin and Chickpea Rolls
Tomato and Avocado Bruschetta - *Balsamic Glaze*
Fried Falafel Bites - *Tzatziki*
Sweet Potato Croquettes
Petite Vegetable Pizzas - *Melted Mozzarella*

VEGAN MENU (VE)

\$28.50 PP

Ratatouille and Hummus Tartlets
Roasted Pumpkin and Chickpea Rolls
Vegetable Empanadas
Fried Falafel Bites - *Tzatziki*
Vegetable Spring Rolls
Sweet Potato Croquettes

COCKTAIL
FUNCTION MENU



BUFFET MENU

CLASSIC - \$42.00PP Your choice of 2 Cold, 3 Salads, 1 Roast, 1 Hot Dish & Dessert Buffet

PREMIUM - \$48.00PP Your choice of 3 Cold, 3 Salads, 2 Roasts, 2 Hot Dishes & Dessert Buffet

Buffet served with warm Bread Rolls and Butter

COLD SELECTION

Selection of Cooked & Cured Meats (GF/DF)

Sliced Champagne Ham Platter (GF/DF)

Roasted Spicy Chicken Drumsticks (GF/DF)

Sliced Cracked Pepper Beef (GF/DF)

All platters are served with various Mustards and assorted Chutneys

SALAD SELECTION

Greek Salad (GF/V)
Tomato Wedges, Cucumber, Spanish Onion, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

Potato Salad (GF/V)
Chat Potatoes, Fresh Herbs, Shallots, Seeded Mustard, Sour Cream, Whole Egg Mayonnaise

Caesar Salad (GFO)
Baby Cos, Crispy Bacon, Shaved Parmesan, Eggs, Garlic Croutons, Creamy Caesar Dressing

Asian Noodle Salad (V)
Hokkien Noodles, Spanish Onion, Roasted Red Peppers, Carrot Ribbons, Fresh Coriander, Chilli Sesame Vinaigrette

Coleslaw (GF/V)
Shredded Red and Green Cabbage, Carrot Julienne, Shallots, Fresh Herbs, Whole Egg Mayonnaise

Mixed Leaf Salad (GF/DF/V/VE)
Assorted Salad Greens, Tomato Wedges, Cucumber, Spanish Onion, Balsamic Dressing

Menu subject to change

GF = Gluten Free
V = Vegetarian
DF = Dairy Free

VE = Vegan
GFO = Gluten Free Option
DFO = Dairy Free Option

ROAST SELECTION

Slow Baked Leg of Lamb with Rosemary and Garlic (GF/DF)

Roasted Beef Rump with Cracked Pepper and Dijon Mustard

Leg of Pork with Crackling (GF/DF)

Honey Glazed Bake Ham (GF/DF)

All roasts are served with roast potatoes, roast pumpkin, fresh seasonal vegetables, gravy and accompanying sauces. (GF/V/VE/DFO)

HOT DISH SELECTION

Pumpkin Ravioli with Spinach in Herb Butter Sauce (V)

Char Grilled Rib Fillet with Red Wine Jus (GF)

Butter Chicken with Yoghurt and Coriander (GF)

Mild Thai Red Seafood Curry (Barramundi, Prawns, Calamari, Mussels) (GF)

Oven Baked Barramundi in Herb Butter Sauce and Lemon (GF)

Asian Pork Stir-fry with Honey Soy, Hokkien Noodle & Roasted Cashews

All hot dishes are accompanied by Steamed Rice or Mashed Potato

DESSERT

Selection of Slices and Cakes (GF)

Pavlova with Mixed Berry Coulis (GF)

Chocolate Coated Profiteroles

Fruit Salad

BUFFET
FUNCTION MENU



DELUXE PLATED

OPTION 1 - \$48.00PP 2 Course (Alternate drop)

OPTION 2 - \$55.00PP 3 Course (Alternate drop)

ENTRÉE

Smoked Salmon Roulade with avocado dill cream, roquette shaved fennel salad and lime coriander vinaigrette (GF)

Angus Beef Ravioli: with roasted tomato and sweet basil concasse and shaved parmesan

Asian Style Chicken Breast Salad with vermicelli noodles, ribbon vegetables and siracha lime dressing (GF,DF)

Carpaccio of Grilled Vegetables with smoked chorizo, seared garlic prawns and lemon pesto vinaigrette (GF,DF,VO)

Malaysian Prawn Curry with coconut scented jasmine rice and petite julienne salad (GF)

Peking Duck Spring Rolls with red cabbage coriander slaw and chilli plum jam (DF)

Pan Fried Scallops with balsamic glazed asparagus and roasted garlic, basil dressing (GF,DF)

DESSERT

Tim Tam Chocolate Tart with mixed berry compote and dark chocolate shavings

Mango and Macadamia Passion with layers of vanilla, mango cheesecake, chocolate ganache and passionfruit coulis (GF)

Warm Sticky Date Pudding with caramelised dates, drenched in butterscotch sauce and vanilla bean ice cream

Chocolate Jaffa Panna Cotta with chocolate almond biscotti and orange ribbons (GFA)

Orange and Almond Cake with toasted glazed almonds, petite citrus salad and double cream (GF,DFA)

MAIN

Pan Fried Atlantic Salmon Fillet with heirloom blistered tomatoes and warm lemon salsa verde (GF,DF)

Baked Pork Loin with apple bacon sauerkraut and wild berry, thyme jus (GF,DF)

Char Grilled Rib Fillet with fried sweet potato crisps and red wine jus (GFA,DF)

Maple Roasted Pumpkin and Spinach Ravioli with sage, garlic cream sauce and shaved parmesan (V,DFA)

Crispy Skin Barramundi Fillet with sautéed garlic asparagus and citrus, chive hollandaise (GF)

Char Grilled Sirloin Steak with grilled balsamic mushroom cups and a pinot noir reduction (GF,DF)

Seared Rack of Lamb with fried leek straws and a rosemary, porcini infused jus (GFA,DF)

Pan Fried Chicken Breast Supreme with semi dried tomato and sage stuffing and pesto cream sauce (GF)

All Main Meals are served with Market Fresh Vegetables.

Cherry Ripe Cheesecake with dark chocolate ganache, coconut threads and sweet cherry coulis

Iced Mango and Mint Sorbet with sliced seasonal fruits, fresh mint and double cream (GF,DFA)

Chocolate Sin with layers of dark, white chocolate cheesecake, chocolate flakes and rich chocolate sauce

Menu subject to change

GF = Gluten Free

V = Vegetarian

DF = Dairy Free

VO = Vegetarian Option

VE = Vegan

GFO = Gluten Free Option

DFO = Dairy Free Option



FUNCTION PLATTER MENU

CATERS FOR 20 GUESTS

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|--|--------------|
| MIXED SANDWICHES | \$110 |
| Chef's selection of house-made sandwiches on white or wholemeal bread | |
| HOT PARTY | \$120 |
| Chef's selection of 5 hot savoury items | |
| COLD SAVOURY | \$120 |
| Smoked kabana, cubed cheese, cocktail onions, gherkins, assorted dips and crackers | |
| ANTIPASTO | \$130 |
| Variety of Italian style meats, assorted cheeses, vegetables, Turkish bread and crackers | |
| SUSHI PLATTER | \$130 |
| Mixed sushi pieces served with ginger, soy dipping sauce | |
| FRUIT AND CHEESE | \$130 |
| Assorted cheeses, seasonal fruits and crackers | |
| SWEET TREATS | \$120 |
| Selection of bite size cakes, slices and profiteroles | |

CATERS FOR 10 GUESTS

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|--|-------------|
| VEGAN/ VEGETARIAN / GLUTEN FREE / DAIRY FREE | \$85 |
| Chef's selection of 5 hot items, catered to your dietary request | |
| KIDS PARTY | \$70 |
| Chicken nuggets, cheerios and chips | |



FUNCTION PIZZA MENU

\$20 EACH

QUEENSLANDER

Tomato coulis, smoked ham, pineapple & mozzarella

SUPREME

Tomato coulis, pepperoni, ham, bacon, mushroom, onion, capsicum, olives & mozzarella

BBQ MEAT LOVERS

Tomato coulis, pepperoni, bacon, smoked ham, meat balls, onion, mozzarella & BBQ sauce

VEGETARIAN WITH MOZZARELLA

Tomato coulis, mushroom, olives, peppers, onion, tomato, roasted pumpkin & vegan cheese

Gluten Free Base available on request

FUNCTION PIZZAS



BEVERAGE PACKAGES

SILVER

3 HOURS / \$47pp
4 HOURS / \$57pp

Local Beers: Including full strength, mid strength, light and zero

Standard Wine Selection: Chardonnay, Semillon Sauvignon Blanc, Moscato, Sparkling, Cabernet Merlot, Shiraz

Soft Drink: Schweppes Range

Juice: Orange, Apple, Pineapple

GOLD

3 HOURS / \$55pp
4 HOURS / \$65pp

Premium, Craft Style and Ginger Beers: Including full strength, mid strength, and light

Premium Wine Selection: Chardonnay, Sauvignon Blanc, Moscato, Rosé, Sparkling, Cabernet Sauvignon, Shiraz

Soft Drink: Schweppes Range & Lemon, Lime and Bitters

Juice: Orange, Apple, Pineapple

SOFT DRINK

3 HOURS / \$30pp
4 HOURS / \$40pp

Schweppes Range: Pepsi, Pepsi Max, Lemonade, Solo, Ginger Ale, Creaming Soda

Juice: Orange, Apple, Pineapple

ADD BASIC SPIRITS TO ANY PACKAGE (price available upon request)

***Wines and beers subject to change*

****Dolphin Room - bottled beer served in lieu of tap beer*

***** Beverage packages are based on tap and bottled where available*

FUNCTION ROOM HIRE

PRESIDENT'S ROOM

\$750 for 5 hours

INCLUSIONS:

- Set up of room to suit requirements (cocktail style, seated, buffet, conference)
- Black or white linen table cloths and napkins
- Use of basic centerpieces (additional theming is extra)
- Stage and dance floor
- Full private bar facilities
- Use of AV equipment (microphone, projector & screen, music/sound connection)
- Access to Sky Deck (subject to game days)
- Tea & Coffee station
- Dedicated function staff for duration of function

Please note: Minimum number of guests for Friday, Saturday & Sunday functions - 60 with a \$2000 minimum spend on food and beverage.

DOLPHINS HQ

\$400 for 5 hours / \$250 for 3 hours

INCLUSIONS:

- Set up of room to suit requirements (cocktail style, seated, buffet, conference)
- Black or white linen table cloths and napkins
- Use of basic centerpieces (additional theming is extra) Full private bar facilities
- Use of wall mounted TV for presentations
- Dedicated function staff for duration of function

Please note: Minimum number of guests for Friday, Saturday & Sunday functions - 30 with a \$1200 minimum spend on food and beverage.

DOLPHIN ROOM

\$500 for 5 hours / \$300 for 3 hours

INCLUSIONS:

- Set up of room to suit requirements (cocktail style, seated, buffet, conference)
- Black or white linen table cloths and napkins
- Use of basic centerpieces (additional theming is extra)
- Full private bar facilities
- Use of AV equipment (microphone, projector & screen, music/sound connection)
- Private balcony
- Dedicated function staff for duration of function

Please note: Minimum number of guests for Friday, Saturday & Sunday functions - 40 with a \$1600 minimum spend on food and beverage.

ON THE GREEN

\$150 for 3 hours

INCLUSIONS:

- Use of Space and outdoor area in a semi-private capacity
- Set up of furniture
- Linen available on request

Please note: Guests order from Bistro 4020 and utilise the Bistro 4020 Bar. Function platters can also be arranged, along with function menus on request.