

FUNCTION BUFFET MENU

CHEF'S CHOICE CANAPÉS

(Chefs will choose a selection from this list)

Smoked chicken dip on rye bread crisps	Lamb, garlic & oregano meatballs w/ basil pesto
Caramelized onion tart with goats cheese	Thai fish cakes w/ chilli lime dressing
Wafer sliced beef on mini toasts w/ horseradish cream	Creamy chicken and mushroom vol au vents
Smoked salmon mascarpone on toasted baguettes	Indonesian satay chicken skewers w/ ketchup manis
Arancini rice balls filled w/ sage & mozzarella	Chilli beef skewers w/ lime aioli
House made sausage rolls w/ tomato chutney	Warm mini bacon & zucchini quiches

MAIN ROAST CARVERY BUFFET

Roast porterhouse of yearling beef w/ sea salt & cracked pepper
Roasted potatoes w/ caramelized garlic
Roasted pork loin with maple glaze
Steamed seasonal vegetables w/ dill butter
Chicken breast marinated in herb pesto
Roasted pumpkin & carrot
Pasta salad w/ ham, capsicum, seeded mustard & dill vinaigrette
Fresh tossed garden salad
Asian noodle salad
Bread rolls and butter

DESSERT BUFFET

Wedding cake served w/ berries & cream
A selection of Australian cheeses & crackers
Seasonal fresh fruit platters

PRICING

Two course main buffet carvery & dessert - \$40 per person

Three course (canapes, main buffet carvery, dessert buffet) - \$52 per person

Fruit & cheese platters - \$3.5 per person

NOTES:

- Minimum numbers of 40 apply
- Menu may vary slightly due to seasonal produce & prices may be subject to change
- A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden. Room hire for Saturday nights in peak season (October-April) is \$500, any other day is \$250. Payments can be made via direct deposit:

Name: Agrim Pty Ltd

BSB: 013 671

Account #: 289625836

- We require confirmation of the booking in writing, either by email or by letter. If we do not receive written confirmation we may re-sell your preferred function date
 - Final numbers & full payment is due 7 days prior to function
 - Public Holiday 20% surcharge may apply
 - Please note all pricing is inclusive of GST
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FUNCTION ALTERNATE SERVICE MENU

CHEF'S CHOICE CANAPÉS

(Chefs will choose a selection from this list)

Smoked chicken dip on rye bread crisps	Lamb, garlic & oregano meatballs w/ basil pesto
Caramelized onion tart with goats cheese	Thai fish cakes w/ chilli lime dressing
Wafer sliced beef on mini toasts w/ horseradish cream	Creamy chicken and mushroom vol au vents
Smoked salmon mascarpone on toasted baguettes	Indonesian satay chicken skewers w/ ketchup manis
Arancini rice balls filled w/ sage & mozzarella	Chilli beef skewers w/ lime aioli
House made sausage rolls w/ tomato chutney	Warm mini bacon & zucchini quiche

ENTRÉE

Crab & fish cake, pineapple vanilla relish, lime rémoulade (GF)

Citrus cured salmon & cucumber tartare, gourmet greens bouquet, orange sherbet dressing (GF)

Thyme risotto w/ 24-hour beef ragu, triple brie cheese fondue (GF)

Fennel braised pork belly, blackened broccoli, apple puree (GF)

Pulled chicken & mushroom duxelle stuffed zucchini, meredith goat cheese, pesto cream

MAIN

Seasoned scotch, creamed spinach & sundried tomato, confit of potato, sauce choron (GF)

Plum braised lamb shank, roasted garlic potato puree, almond & sugar peas fricassee (GF)

Asian broiled pork, steam bun, light bokchoy kimchi, garlic chips

Blackened barramundi, cassoulet of beans, pistou dollop (GF)

Grilled chicken breast, parsley potato, zucchini ribbons, tomato & olive sauce

DESSERT

Silky passion fruit panacotta, smoked orange coulis (GF)

Salty sweet churros, peanut caramel ganache

Chocolate & blueberry tart, vanilla double cream

Asian meringue cake filled w/ sweet lemon custard (GF)

Sticky date pudding, warm caramel sauce

NOTE: Vegetarian dishes also available on request

PRICING

SIT- DOWN SERVICE

Two course, two option, alternate service (entrée & main OR main & dessert) = \$45 per person

Three course, two option, alternate service (entrée + main + dessert) = \$55 per person

PLATTERS SERVICE

Any two courses platters (entrée & main or main & dessert) - chefs selection = \$50.00 per person

Three course platters (entrée + main + dessert) - chefs selection = \$60 per person

ADDITIONS

Canapes (approx. 5 pieces/person) = \$12 per person

Fruit & cheese platters = \$3.5 per person

NOTES:

- Menu may vary slightly due to seasonal produce & prices may be subject to change
 - A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden at Radcliffe' s. Room hire for Saturday nights in peak season (October-April) is \$500, any other day is \$250. Payments can me made via direct deposit:
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FINGER FOOD PACKAGES

PACKAGE 1

COLD SELECTION

Antipasto station of cured meats & marinated vegetables (gf) (v)

Trio of dips, grilled Turkish bread (gf) (v)

Chilli beef skewers, lime aioli (gf)

Fried Thai fish cakes, chilli lime dressing (gf)

HOT SELECTION

Sage & mozzarella arancini, garlic yogurt (can be made gf)

Creamy chicken & mushroom vol au vent

Bacon & zucchini quiche

Garlic lamb & oregano meatballs, basil pesto

SUBSTANTIAL SELECTION

(Only available for 15-17 piece packages)

Porcini mushroom and spinach risotto boxes (gf) (v)

Chinese pork and hokkien noodle boxes with hoisin sauce (vegetarian option)

PACKAGE 2

COLD SELECTION

Wafer sliced beef fillet on mini toasts, horseradish cream (gf option)

Mixed sushi rolls – vegetarian, salmon, & crab (gf) (v)

HOT SELECTION

Sage & mozzarella arancini, garlic yogurt (can be made gf)

Indonesian satay chicken skewers, ketchup manis (gf)

Mini handmade beef & red wine pies

Spinach, ricotta, onion & garlic filo triangles (v)

Veggie spring rolls, nouc cham dipping sauce (v)

Duck stuffed mushrooms filled, persian fetta (gf)

SUBSTANTIAL SELECTION

(Only available for 15-17 piece packages)

Beef sliders w/ chutney, onion tobacco, blue cheese aioli (gf & veg options)

Mini chipolata hotdogs w/ mustard, pickles, cheese

GOLD PACKAGE

COLD SELECTION

Seared tuna fillet, seaweed salad, kewpie mayo (gf)
Peking duck crepes, coriander, julienne asian vegetables, hoisin sauce
Oysters two ways - lime & chilli syrup or red wine vinegar w/ shallots (gf)

HOT SELECTION

Beef & veggie spring rolls (veg option)
Persian fetta & mushroom vol au vents (v)
Chicken lolly pop wings w/ honey & sesame (gf)
Smokey pork spare ribs (gf)
Lamb kebab w/ garlic riata (gf) (veg option)

SUBSTANTIAL SELECTION

(Only available for 15-17 piece packages)

Battered barramundi & chip cones, caper aioli, lemon (veg option)
Hickory smoked brisket sliders w/ coleslaw & honey bbq sauce (gf option)

PRICING

PACKAGE 1

\$24 x 8 pieces per person
\$36 x 12 pieces per person
\$45 x 15 pieces per person
\$50 x 17 pieces per person

PACKAGE 2

\$28 x 8 pieces per person
\$40 x 12 pieces per person
\$50 x 15 pieces per person
\$55 x 17 pieces per person

PACKAGE 3

\$33 x 8 pieces per person
\$50 x 12 pieces per person
\$60 x 15 pieces per person
\$65 x 17 pieces per person

ADDITIONS

Fruit & cheese platters = \$3.5 per person
Grazing Dessert Buffet = \$9 per person

NOTES:

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