



COCKTAIL MENU 1

\$26 per person
(Includes Room Hire*)

Tomato, basil & parmesan mini Bruschetta (1)*

Combination sushi rolls with soy wasabi dipping sauce (1)

Smoked salmon cream cheese and dill mousse on crisp bread (1)

Mini assorted quiche (1)

Thai fish cakes with coriander lime and lemongrass (1)

Sesame prawn toast (2)

Vegetarian spring rolls (2)

Curry somasas with sweet chilli dipping sauce (2)

Mini Chorizo sausage and haloumi cheese bites (1)

Parmesan and smoked ham scrolls(1)

Honey soy and garlic marinated prawns (2)

Spinach and ricotta in a light filo pastry (1)

*An extra room hire charge of \$100 may apply for the Auditorium if numbers are
under 40 people

* Numbers in brackets equals the number of pieces per person



COCKTAIL MENU 2

\$22 per person
(Includes Room Hire*)

Chef's selection of canapés (3)*

Anti Pasto platters including

olives, sun dried tomatoes, eggplant, salami, fetta cheese

(one plate per table)

Chef's homemade hummus and beetroot Dips with crudités vegetables and

Turkish bread crisps

(one plate per table)

Cocktail Spring rolls with sweet chilli dipping sauce (2)

Curried somasas with sweet chilli dipping sauce (2)

Homemade Veal and sweet potato rolls (2)

Crumbed calamari served with homemade tartare dipping sauce (2)

Whiting goujons served with homemade tartare dipping sauce (2)

Mini assorted quiche

(Lorraine, mushroom and spinach) (1)

Spinach and ricotta in a light filo pastry (2)

Grilled prawns with spicy coriander and capsicum salsa (2)

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COCKTAIL MENU 3

\$18 per person
(Includes Room Hire*)

Chef's selection of cold canapés on arrival (2)*

Honey and sesame chicken mini Drumettes (1)

Reef tempura fish cocktails with homemade tartare dipping sauce (2)

Vegetarian Spring rolls with sweet chilli dipping sauce (2)

Curry somasas with sweet chilli dipping sauce (2)

Seasoned spicy potato wedges with sweet chilli and sour cream dipping sauce

Mini assorted quiche

(Lorraine, mushroom and spinach) (2)

Flame grilled meatballs with onion jam (2)

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