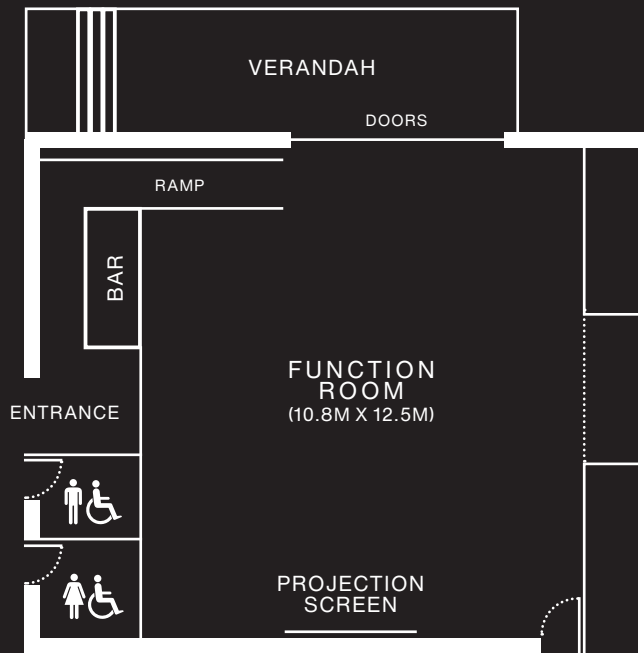


# FUNCTION PACKAGES

## Seabreeze Function Room



### CAPACITY

**150**  
Cocktail

**150**  
Theatre

**100**  
Banquet

**60**  
Cabaret

### Room Hire - \$200

Inclusive of:

- White linen tablecloths
- Data projector & screen
- Wireless microphone
- Wi-fi

Also available:

- Private bar - \$30 per hour
- White chair covers - \$3 each
- Coloured chair band/sash - \$1.50 each
- Dancefloor - \$150
- Table centrepiece - from \$15 each



# FUNCTION MENU

## *Canapes*

### **Serves 10**

- Oysters in season - per dozen served on rock salt and lemon \$42
- Scallops in shell - per dozen with soy and ginger sauce \$35
- Tandoori chicken wing tulip & yoghurt dipping sauce \$55
- Arancini, house dipping sauce (v) \$50
- Pumpkin, caramelised onion and goat cheese tart (v) \$60
- Smoked salmon and cream fraiche on cucumber base (gf) \$60

## *Platters*

### **Serves 10**

- Sandwiches \$75
- Mini beef pie with tomato relish \$50
- Gourmet beef sausage rolls \$50
- Mix mini quiches \$55
- Moroccan vegetable savoury roll \$55
- Chicken satay skewers with peanut sauce \$75
- Asian fry platter – vegetable spring rolls | curry samosa | chicken dim sim | money bag and dipping sauce \$70

## *Dessert Platter*

### **Serves 10 \$79**

- Mini boutique cup cakes
- Petit fours tartlet selection
- Petit fours flourless selection
- European profiterole variety
- Slice platter – chocolate brownie, caramel slice, fruit slice
- Fruit platter- array of seasonal fruits
- Cheese board – Tarago double brie, Maffra aged cheddar, Willow Grove blue, lavosh, quince paste and dry fruit

## *Substantials Platter*

### **Serves 10 \$90**

- Beef sliders | chicken slider or pulled pork slider
- Singapore noodle with stir fry vegetable (v)
- Glass noodles with pork belly and hoi sin sauce
- Meat balls and penne pasta and sago sauce
- Roasted pork bao bun

## TWO COURSE MEALS

**\$49 served alternate serve, choice of two**  
**Include dinner roll and butter**

### *Entrée*

Soups – pumpkin | potato leek or minestrone  
Goat cheese | roast pumpkin | beetroot | rocket salad  
Chilled king prawns | celeriac slaw | grilled lemon  
Sticky pork belly | caramelised apple  
Gravlax of salmon | season herbs and dressing

### *Mains*

Grilled salmon fillet | roasted chats | greens | lemon hollandaise  
Grilled fish of the day | chef salad | chips | lemon | tartare sauce  
Battered fish fillet | chef salad | chips | lemon | tartare sauce  
Vegetable frittata with side salad  
Butter chicken | rice | yoghurt raita  
250g angus rump | Paris mash | sauté beans | jus  
200g chicken schnitzel | chef salad | chips | gravy

### **Add \$ 12 for dishes below**

Lamb shank | mash | jus | steam greens  
Slow roasted beef sirloin | roasted vegetable | gravy | mustard  
Red wine braise beef cheeks | sweet potato | broccolini  
Beef fillet | wild mushroom | roasted chat | port jus  
Pork cutlet | sage and garlic mash | smoked paprika oil | greens

### *Desserts*

**add \$14**

Passion fruit and coconut panna cotta and seasonal berries  
Chocolate fondant | candy almond | whip cream  
Sticky date pudding | butter scotch | cream  
Baked berry cheesecake with berry compote

# BUFFET MENU

**Minimum 30 pax: \$70 per person**

## *Salad Bar*

Caesar salad

Chef's salad

Thai noodle salad

## *Hot dishes*

Slow roasted beef striploin & wild mushroom sauce

Grilled salmon fillet & asparagus with hollandaise

Vegetarian lasagne topped with mozzarella

Whole roasted chicken with paprika oil and garlic sauce

Medley of baked vegetables

Dinner rolls & butter

## *Chilled Seafood*

**Additional \$65 per person**

Sydney oysters and lemon

Seafood salad

Smoked salmon, capers and Spanish onion

King prawns with dipping sauce

## *Desserts*

**Additional \$15pp**

Fruit platter

Mini assortment of tart and slices

Petit fours

Cream and coulis

# WINE MENU

## *Red Wine*

St Huberts The Stag Yarra Valley Pinot Noir		52
Devil's Lair Honeybomb Cabernet Malbec	8.5	36
Rosemount Estate Flagships GSM		59
Annie's Lane Cabernet Sauvignon Merlot	8.5	38
Seppelt The Drives Shiraz	8	33
Devil's Lair Dance With The Devil Cabernet Sauvignon		49
Wynns Coonawarra Estate The Gables Cabernet Sauvignon	8.5	37
Pepperjack Shiraz		55

## *White wine*

Hartog's Plate Moscato	6.5	26
Leo Buring Leonay Eden Valley Riesling		39
Cape Schanck by T'Gallant Pinot Grigio	9	37
Lindeman's Early Harvest Semillon Sauvignon Blanc	6.5	27
Pepperjack Sauvignon Blanc		48
Squealing Pig Sauvignon Blanc	8.5	35
Seppelt The Drives Chardonnay	8	33
Devil's Lair Dance With The Devil Chardonnay		49

## *Sparkling Wine*

Yellowglen Yellow Brut Cuvée - 200ml		8
Yellowglen Pink Sparkling Rosé - 200ml		8
King Valley Prosecco - 200ml		9.5
Morgan's Bay Sparkling Cuvée		26
Cavaliere d'Oro Prosecco DOC		42
Veuve Clicquot NV		140
Seppelt Salinger Vintage Pinot Noir Chardonnay		52

## *Rosé*

St Huberts The Stag Rosé	10	42
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