



## GROUP CATERING OPTIONS

MINIMUM OF 30 GUESTS / 4 WEEKS NOTICE REQUIRED

Full catering options for all groups' both midweek and weekend.

## BREAKFAST OPTIONS

### 1. HOT BUFFET BREAKFAST

Scrambled & Fried Eggs, Bacon & Sausages, Grilled Tomatoes, Selection of Breads for Toasting, with a Selection of Condiments  
Tea, Coffee and Juice

### 2. CONTINENTAL BREAKFAST BUFFET

Selection of Seasonal Fruits, Selection of Yogurts, Selection of Cereals & Muesli, Berries Compote, selection of breads & condiments for toasting  
Tea, Coffee and Juice

### 3. COMBINATION HOT & CONTINENTAL BUFFETS

Scrambled & Fried Eggs, Bacon & Sausages, Grilled Tomatoes, Selection of Breads for Toasting, with a Selection of Condiments, Selection of Seasonal Fruits, Selection of Yogurts, Selection of Cereals & Muesli, Berries Compote  
Tea, Coffee and Juice



## LUNCH OPTIONS

### 1. ANTIPASTO BUFFET LUNCH

A Selection of Roasted and Char grill Vegetables Marinated in Olive Oil, Garlic, Lemon Juice, and Fresh Garden Herbs.

Marinated Olives, Semi-dried Tomatoes, Herb Feta, An Assortment hams, salami, Mediterranean Style Cold Meat Selection.

A Basket Full with a Selection of Crusty Bread Rolls, Moroccan Spiced Lebanese Crisp Breads, and Turkish Breads.

A platter of homemade cookies

All the Requirements to Design your own Gourmet Lunch Right in Front of you.

### 2. PLOUGHMANS LUNCH

A Basket Full, with a Selection of Freshly Baked Rolls & breads , perfect to go with a selection of cold meats of Ham, corned & cured meats, chicken & A selection of cheese

Served with freshly Sliced Salad Selection of Tomatoes, Cucumber, Pickled Spanish Onion and a mixed Lettuce Leaf selection

With an Assortment of Pickles, Relishes & Mustards

A platter of homemade cookies

### 3. COLD MEAT BUFFET LUNCH

A selection of cold meats, Ham, roast beef, & chicken

**SALADS:** Pasta salad tossed with tomato, olives, basil & feta

Chinese Coleslaw tossed with crispy Noodles and a sweet Sesame & Mint Dressing.

A Variety of Fresh Lettuce mix, with thin Strips of Capsicum, sliced Lebanese Cucumber and Tomato Tossed through with a Light Vinaigrette.

A basket filled with a selection of gourmet rolls

A platter of homemade cookies .Breads, and Turkish Breads./Chocolate fudge slice



## DINNER OPTIONS

### 1. BBQ DINNER

- Prime Nolan rump - Seared on the BBQ served with caramelized onions
- BBQ Beef sausages
- chicken skewers
- Pasta Salad Tossed with Wilted Spinach, Tomatoes, Spanish onion, feta, olives a hint of chili tossed in Olive Oil.
- Fresh Lettuce mix, with thin Strips of Capsicum, sliced Cucumber and Tomatoes Tossed through with a Light Vinaigrette.
- Crunchy cabbage Salad, Tossed with Crispy Noodles, carrots, shallots and a Sesame & Mint Dressing.
- Fresh baked basket of bread rolls

### 2. BBQ DINNER + DESSERT

- Prime Nolan rump - Seared on the BBQ served with caramelized onions
- BBQ Beef sausages
- Chargrill salmon pieces with a dill & caper sauce
- Rosemary salted smashed potatoes Baked in the oven until crisp
- Baby spinach Leaves with Cumin Spiced Roasted Pumpkin & Honey mustard dressing.
- Caesar Salad with Garlic Croutons, Bacon, egg & Cos Lettuce All Tossed through a Home Made Caesar Dressing and Topped with Freshly Shaved Parmesan Cheese.
- Freshly baked bread selection
- Chef's selection of desserts



### 3. RETREAT BBQ ALL INCLUSIVE FEAST

- A selection of cheeses and crackers on arrival followed by BBQ Buffet
- Prime Nolan rump - Seared on the BBQ served with caramelized onions
- BBQ Beef sausages
- Moroccan chicken skewers served with a fresh tomato dressing & Greek yogurt
- Chargrill salmon pieces with a dill & caper sauce
- Freshly baked bread selection

#### **Choice of 3 salads from below:**

- Rosemary salted smashed potatoes Baked in the oven until crisp
  - A Variety of Fresh Lettuce tossed with Capsicum, Cucumber and Tomatoes Tossed through with a Light Vinaigrette.
  - Sweet potato & Almond crumble Cooked with cream & ginger
  - Caesar Salad with Garlic Croutons, Bacon, egg & Cos Lettuce All Tossed through a Home Made Caesar Dressing and Topped with Freshly Shaved Parmesan Cheese.
  - Crunchy cabbage Salad, Tossed with Crispy Noodles, carrots, shallots and a Sesame & Mint Dressing.
  - Baby spinach Leaves with Cumin Spiced Roasted Pumpkin & Honey mustard dressing.
  - Greek style Salad with olives & feta tossed with mixed leaves roasted capsicum with a Lemon oil
  - Pasta Salad Tossed with Wilted Spinach, Tomatoes, Spanish onion, feta, olives a hint of chili tossed in Olive Oil.
  - Spiced mixed brown rice salad Tossed with roasted sweet potato, parsnip, Spanish onion with raisons & almonds.
  - Moroccan Spiced Cous Cous Salad with Tomato, Coriander & Lemon
- A basket filled with a selection of freshly baked rolls
  - Chef's selection of desserts



## 4. ROAST MEATS & SALADS AND DESSERT SELECTIONS

### CHOICE OF TWO MEATS

- ROASTED GLAZED LEG OF HAM (Minimum 40 people)  
Glazed with a ginger, Lime & maple syrup glaze.
- MOROCCAN ROAST CHICKEN - Served with a tomato dressing & a garlic yogurt
- ROASTED BEEF - With, a pepper & seeded mustard & garlic rub
- ROASTED LEG OF PORK - Marinated in fennel seed, garlic, lemon & rosemary
- ROASTED LEG OF LAMB - Marinated in garlic, lemon, rosemary & seeded mustard.

### CHOICE OF THREE SALADS

- Prawn Salad Tossed with , wombok cabbage , shallots , carrots & rice vermicelli with dressing in a sweet soy dressing Additional \$4.00
  - A Variety of Fresh Lettuce mix, with thin Strips of Capsicum, sliced Cucumber and Tomatoes Tossed through with a Light Vinaigrette.
  - Caesar Salad with Freshly Roasted Garlic Croutons, Bacon & Cos Lettuce all Tossed through a Home Made Caesar Dressing and Topped with Freshly Shaved Parmesan Cheese.
  - Asian cabbage Salad, Tossed with Crispy Noodles and a Sesame & Mint Dressing.
  - Baby spinach Leaves with Cumin Spiced Roasted Pumpkin & Honey mustard dressing.
  - Greek style Salad with olives & feta tossed with mixed leaves with a Light Vinaigrette
  - Pasta Salad Tossed with Wilted Spinach, Tomatoes, Spanish onion, feta, marinated olives a hint of chili tossed in a good Olive Oil.
  - Spiced Basmati & noodle Pilaf Tossed pine nut & Shallots served Warm
  - Moroccan Spiced Cous Cous Salad with Tomato, Coriander & Lemon
- ❖ A basket filled with a selection of freshly baked rolls
- ❖ Chef's selection of desserts



## GROUP CATERING MENU COSTS

### BREAKFAST OPTIONS

#### PERSON

#### COST PER

- |                                  |      |
|----------------------------------|------|
| 1. Hot Breakfast buffet          | \$16 |
| 2. Cold Breakfast buffet         | \$10 |
| 3. Combination Hot & Cold Buffet | \$19 |

### LUNCH OPTIONS

- |                           |      |
|---------------------------|------|
| 1. Antipasto Buffet lunch | \$28 |
| 2. Ploughman's Lunch      | \$28 |
| 3. Cold Meat buffet lunch | \$28 |

### DINNER OPTIONS

- |   |      |
|---|------|
| 1. BBQ Dinner                                 | \$25 |
| 2. BBQ Dinner + dessert                       | \$35 |
| 3. Retreat BBQ all-inclusive feast            | \$45 |
| 4. Roast meats, salads and dessert selections | \$35 |