

GPO FUNCTION MENU

Share Platters

Traditional Platter	\$100.00
A mix of cocktail food including, spring rolls, Italian meatballs, vegetable samosas, potato wedges, calamari and chicken dim sims.	
Tapas Platter	\$135.00
Peri Peri Prawn Skewers Homemade béchamel croquettes Truss tomato and truffle pecorino cheese bruschetta Lemon and garlic marinated pork schnitzel roasted garlic aioli Chicken drumsticks served with Peri Peri sauce	
Antipasto Platter	\$85.00
Gourmet selection of dried meats, marinated baby octopus, Mediterranean grilled vegetables including semi-dried tomatoes, olives, zucchini, capsicum and Spanish manchego cheese served with Italian crostini	
Cheese, Fruit and Nut Platter	\$80.00
Selection of international cheeses served with fresh seasonal fruit, dried fruit, nuts and crackers	
Fruit Platter	\$65.00
A large selection of fresh seasonal fruits	

Platters to serve approximately 20 guests.

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Canapés

Truss tomato bruschetta served on Italian ciabatta (v)
Bloody Mary oyster shooter (gf)
Lemon and garlic marinated pork schnitzel roasted garlic aioli
Smoked salmon vol au vent
Smoked salmon, crème fresh and sundried tomato served on Italian ciabatta
Chicken skewers marinated in a slow cooked green curry
Chicken liver pate served on Italian crostini
BBQ beef and vegetable skewers (gf)
Vegetarian spring rolls served with sweet chilli sauce (v, gf)
Pork rice paper rolls served with Vietnamese hoi sin sauce (gf)
Prawn rice paper rolls served with Vietnamese hoi sin sauce (gf)
Chicken drumsticks served with Peri Peri sauce

6 items per person	\$22.00	10 Items per person	\$34.00
8 Items per person	\$28.00	12 Items per person	\$36.00

Minimum of 50 guests required for all canapés

Substantial Canapés – Walk & Forks

Chicken/Beef or Vegetarian stir fry served with seasonal Asian vegetables and hokkien noodles (V)
Chicken and mushroom risotto (GF)
Butter chicken served on a bed of fresh jasmine rice
Braised lamb shanks off the bone served on a bed of creamy mash potato

All Noodle Boxes \$8.50 per person

Minimum of 40 guests required for noodle boxes

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Buffet Menu

Option 1

\$55.00 p/head

The Sunday Roast

Selection of warm bread rolls.

Roasted meats – lamb, beef and pork served in gravy with traditional accompaniments served with creamy mash potato and freshly roasted vegetables.

Three fresh seasonal salads, carrot, coleslaw and lettuce with cherry tomatoes and cucumber in a balsamic vinegar dressing.

Cooked prawns served cold with chipotle chilli aioli alongside a whole baked fish with a lemon dip.

Tea and coffee and a selection of three cakes for dessert.

Option 2

\$65.00 p/head

Chicken Tonight

Selection of warm bread rolls

A selection of three chicken dishes, Butter Chicken, freshly grilled chicken breast served in a herb and cream sauce, Spanish style crunchy chicken in a garlic butter; all served with steamed Jasmine rice and stir fried vegetables.

Platter of cold served Chrystal Bay prawns.

Platter with whole cooked leg ham, three fresh seasonal salads, carrot, coleslaw, lettuce with cherry tomatoes and cucumber in a balsamic vinegar dressing.

Selection of three cakes, fruit and cheese platters.

Option 3

\$68.50 p/head

An Exotic Affair

Selection of warm bread rolls

Variety of three meats, Moroccan braised lamb shanks; Cider braised pork belly served in apple cider sauce, German beef steak roll stuffed with salami, bacon and onion served in a red wine jus. Creamy sweet and mashed potato and cauliflower and cheese bake.

A whole baked fish with a lemon dip alongside a platter of smoked salmon and Chrystal Bay prawns.

Three fresh seasonal salads, carrot, coleslaw and lettuce with cherry tomatoes and cucumber in a balsamic vinegar dressing.

Selection of three cakes, fruit and cheese platters.

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Option 4

\$72.50 p/head

The High Seas

Selection of warm bread rolls

Selection of three seafood dishes, salmon troche served in a creamy lemon sauce, steam friend prawns and scallops served in a chilli and tomato sauce. Grilled barramundi in a mild herbed butter served with butter linguini and steamed vegetables.

Platter of cold braised smoked and aged meats, salami and ham with a trio of dips alongside fresh crostini. Hot roasted sirloin, freshly sliced and served with a mustard dip.

Three fresh seasonal salads, carrot, coleslaw and lettuce with cherry tomatoes and cucumber in a balsamic vinegar dressing.

Selection of three cakes, fruit and cheese platters.

Option 5

DIY

If you see a range of dishes that take your fancy why not design your own buffet? Please contact us for further information and to obtain costs based on your own package.

Minimum of 50 guests required for the Buffet Menu, please contact our Functions Manager for prices if you have less than this.

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Sit Down Menu

Entrée:

Fresh slices of Italian ciabatta served with trio of dips

Rose of smoked salmon served on a hot potato rosti with dill and sour cream

Roasted butternut pumpkin soup with coconut cream served with garlic croutons

Homemade Greek salad with grilled prawn skewers

Main:

Porcini and ricotta tortellini served in a blue cheese and rocket cream sauce topped with fresh shaved truffle pecorino (V)

Chicken and mushroom risotto served with a parmesan wafer (GF)

Lady cut eye fillet served alongside a mixed potato bake stake topped with caramelised onion jam

Chicken breast stuffed with semi dried tomato and camembert cheese served with stir fried Asian vegetables and homemade sweet potato crisps

Lemon and white wine poached salmon served on a capsicum and herb couscous topped with a micro herb salad

3 point rack of lamb served with a vegetable Ratatouille and surrounded by rosemary and butter chat potatoes, glazed with port jus

Spanish seafood casserole served with prawns, Moreton bay bugs and a selection of fresh fish and black mussels in a thick tomato broth

Additions:

\$7.50 per side

Green salad

Creamy mash potato

Seasonal steamed vegetables

Bowl of chips

Dessert:

Homemade chocolate fondant served with vanilla ice cream and chocolate sauce

Rock melon soup with mixed berries

Crème catalane vanilla ice cream

Homemade tiramisu served with a berry coulis

1 course:	\$40.00
2 courses:	\$52.50
3 courses:	\$65.00

For alternate drop of Entrée, Main and Dessert please add \$2.50 per person.

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Day Delegate Packages

Half Day Package

\$35.00 per person

Unlimited Tea and Coffee
Fresh Fruit Juice
Morning Tea
Chef's Lunch
Venue Hire

Full Day Package

\$45.00 per person

Unlimited Tea and Coffee
Morning Tea
Chef's Lunch
Afternoon Tea
Venue Hire

Morning Tea

Freshly brewed coffee and tea with fresh fruit juice
Scones with jam and cream
Selection of biscuits

Lunch

Freshly brewed coffee and tea with fresh fruit juice
Chef's selection of sandwiches
Seasonal fresh fruit platter

Afternoon Tea

Freshly brewed coffee and tea with fresh fruit juice
Selection of baked mini muffins and biscuits
Seasonal fresh fruit platter

Please note minimum spends must be met with Day Delegate Packages. Bar tabs and Beverage Packages do not apply to Day Delegate Bookings such as Seminars or Conferences.

Please refer to our functions package for Sound and AV information. If you have any questions regarding our menu or would like to tailor a package please contact our Functions Manager on 3252 1322.