



THE FULL CONFERENCE AND EVENTS EXPERIENCE



Royal on the Park Hotel & Suites
152 Alice Street, Brisbane City
07 3221 3411

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DAY DELEGATE PACKAGE

\$69.00 per person

Minimum of 20 guests required*

Includes:

- Room hire from 8.00am – 5.00pm
- Notepads, pens, mints and water
- Your choice of either a whiteboard or flipchart
- One complimentary car park for the facilitator
- Bowl of fruit upon arrival.

Served on arrival and at each break:

- Assorted Dilmah tea blends, freshly brewed coffee, juice or soft drink.

MORNING TEA

Choice of one break item

LUNCH

Your choice of one:

1. *Working Lunch*

No minimum numbers required.

2. *Plated*

Served in the Walnut Restaurant

Available Monday – Friday

Maximum 50 guests and subject to availability

3. *Buffet*

Minimum 20 guests required.

AFTERNOON TEA

Choice of one break item

WANT AN ESPRESSO CART?

\$30.00 cart and Barista hire*

\$4.00 per small coffee

\$5.00 per large coffee

Minimum 20 guests required.

NEED ADDITIONAL BREAKS?

Choice of one break item (per break)

Additional item per break at

\$4.00 per person

THE SAME PACKAGE
CAN BE OFFERED FOR
6 GUESTS BUT CAN
ONLY BE HELD IN THE
BOARDROOM AND
TERRACE ROOM.

*Barista only available during scheduled breaks.
Please note: All menus are subject to change.

BREAK MENU

- Raspberry friand (v, gf)
- Mini muffin selection (v)
- Assorted Danish pastries (v)
- Seasonal sliced fruit (v, gf)
- Individual fruit yoghurt (v, gf)
- Ham and Gruyère cheese croissants
- Chocolate fudge caramel brownie (v, gf)
- Chef's cookie selection (v, gf on request)
- Carrot cake with cream cheese icing (v)
- Tomato and Gruyère cheese croissants (v)
- Vegetable crudités with dips (v, gf)
- Mini quiche selection (gf on request)
- Spinach and feta rolls tomato relish (v)
- Chocolate, almond and walnut brownie (v)
- House made banana bread (v, gf on request)
- Pork and fennel sausage rolls, tomato relish
- Curried lentil mini pie, mango chutney (v, gf)
- Pumpkin and almond samosa, mango chutney (v)
- Prosciutto and mozzarella melts, dressed roquette
- Petite Moroccan lamb pie, served with chermoula mayo
- Chorizo, spinach and ricotta involtini, tomato sugo (gf)



WORKING LUNCH MENU

Served with:

- Fresh fruit salad (v, gf)

Sandwiches– Choice of three: (gf on request)

- *French baguette*– pulled roast chicken, roquette greens, sun-dried tomato, red onion and dill aioli
- *The Reuben*– rye bread, shaved pastrami, sauerkraut, Swiss cheese and Dijon mustard mayonnaise
- *HCT*– double smoked ham, shaved Gruyère cheese, sliced vine ripened tomato, sweet mustard, pickles and sourdough
- *Mezze wrap*– Grilled and marinated eggplant and zucchini, fire roasted red capsicum, hummus, roquette and yoghurt (v)
- *Smoked salmon on whole wheat*– dill and caper cream cheese, sliced cucumbers and red onion
- *Classic egg*– free range, truffle aioli and soft herbs (v)

Salads– Choice of two:

- *Garden*– mixed leaves, heirloom cherry tomatoes, cucumber, red onion and Kalamata olives (v, gf)
- *Royal Caesar*– baby cos, garlic croutons, crispy bacon, shaved Parmesan, soft egg and anchovy dressing
- *Roasted chat potato*– seeded mustard aioli, egg, chopped dill and gherkin (v, gf)
- *Couscous*– grilled vegetables, currents, preserved lemon, coriander and olive oil dressing (v)
- *Nicoise*– tuna, chat potato, green beans, black olives, heirloom cherry tomatoes, capers, soft egg and French dressing (gf)
- *Greek*– capsicum, tomato, olives, cucumber, feta cheese and soft herbs (v, gf)

Please note: All menus are subject to change.

v- vegetarian gf– gluten free



PLATED MEAL

- Bread rolls (v, gf on request)
- Main course (served alternately or pre-ordered) based on the current Walnut Restaurant set menu
- Garden salad served at the table (v, gf)

BUFFET LUNCH

Served with:

- Bread rolls (v, gf on request)
- Fresh fruit salad (v, gf)

Hot Items– Choice of two:

- *Thai green chicken curry*- served with fragrant jasmine rice (gf)
- *Classic beef stroganoff*- gherkin, sour cream and tagliatelle
- *Grilled market fish*- tomato sugo, lemon and soft herbs (gf)
- *Beef rendang*- lemongrass and turmeric rice (gf)
- *Spinach and ricotta tortellini*- Napoli sauce, black olives and shaved Parmesan (v on request)
- *Nasi goreng (fried rice)*- chicken, prawn and crispy shallots (v on request)
- *Roast leg of lamb*- studded garlic, rosemary and thyme roasted root vegetables (gf on request)
- *Wok-fried Hokkien noodles*- beef or chicken, vegetables and oyster sauce (v on request)
- *Char-sui pork*- hoisin plum sauce and steamed kailan

Salads– Choice of two:

- *Garden*- mixed leaves, heirloom cherry tomatoes, cucumber, red onion and Kalamata olives (v, gf)
- *Royal Caesar*- baby cos, garlic croutons, crispy bacon, shaved Parmesan, soft egg and anchovy dressing
- *Roasted chat potato*- seeded mustard aioli, egg, chopped dill and gherkin (v, gf)
- *Couscous*- grilled vegetables, currents, preserved lemon, coriander and olive oil dressing (v)
- *Nicoise*- tuna, chat potato, green beans, black olives, heirloom cherry tomatoes, capers, soft egg and French dressing (gf)
- *Greek*- capsicum, tomato, olives, cucumber, feta cheese and soft herbs (v, gf)

Please note: All menus are subject to change.
v- vegetarian gf- gluten free



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**KEEP YOUR GUESTS
CAFFEINATED ALL DAY**

COFFEE & TEA BREAK OPTIONS AVAILABLE

Please select from the following coffee and tea break options.

1. ALL ROUNDER

\$6.50 per person

No minimum numbers required

Includes freshly brewed coffee, assorted
Dilmah tea blends and a selection of juices.

2. CONTINUOUS TEA AND COFFEE

4 hours– \$11.50 per person

6 hours– \$16.00 per person

No minimum numbers required.


3. ESPRESSO CART

\$30.00 cart and Barista hire*

\$4.00 per small coffee

\$5.00 per large coffee

Minimum 20 guests required.



ONLY FOR
THE SERIOUS
CAFFEINE LOVERS

*Barista only available during scheduled breaks.

Please note: All menus are subject to change.

MORNING & AFTERNOON TEA OPTIONS AVAILABLE

Please select from the following two options. Both options are served with coffee, assorted Dilmah tea blends and soft drinks.

1. A LIGHT TEA

\$12.50 per person

No minimum numbers required

Choose one dish below.

2. A FILLING TEA

\$16.50 per person

No minimum numbers required

Choose two dishes below.

MORNING & AFTERNOON TEA MENU

- Assorted Danish pastries (v)
- Seasonal sliced fruit (v, gf)
- Mini muffin selection (v)
- Chocolate, almond and walnut brownie (v)
- Carrot cake with cream cheese icing (v)
- House made banana bread (v, gf on request)
- Chocolate fudge caramel brownie (v, gf)
- Raspberry friand (v, gf)
- Chefs cookie selection (v, gf on request)
- Individual fruit yoghurt (v, gf)
- Petite Moroccan lamb pie, chermoula mayo
- Ham and Gruyère cheese croissants
- Tomato and Gruyère cheese croissants (v)
- Pumpkin and almond samosa, mango chutney (v)
- Mini quiche selection (gf on request)
- Chorizo, spinach and ricotta involtini, tomato sugo (gf)
- Pork and fennel sausage rolls, tomato relish
- Spinach and feta rolls, tomato relish (v)
- Prosciutto and mozzarella melts, dressed rocket
- Curried lentil mini pie, mango chutney (v, gf)
- Vegetable crudité with dips (v, gf)

Please note: All menus are subject to change.

v- vegetarian gf- gluten free





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**COLLEAGUES WHO LUNCH
TOGETHER, STAY TOGETHER**





Please select from the following lunch options.

1. LIGHT LUNCH

\$25.00 per person

No minimum numbers required.

2. WORKING LUNCH

\$37.50 per person

No minimum numbers required.

3. BUFFET LUNCH

\$42.00 per person

Minimum 20 guests required.

4. PLATED MEAL

\$45.00 per person

Served in the Walnut Restaurant*

Available Monday – Friday

Maximum 50 guests required.



PERFECT OPTION
TO PLEASE ALL

Please note: All menus are subject to change.

*Subject to availability



LIGHT LUNCH MENU

- Chef's selection of point sandwiches (6 x points per person)
- Assorted Dilmah tea blends, freshly brewed coffee and soft drinks

WORKING LUNCH MENU

Served with:

- Fresh fruit salad (v, gf)
- Assorted Dilmah tea blends, freshly brewed coffee and soft drinks

Sandwiches- Choice of three (gf on request):

- *French baguette*- pulled roast chicken, roquette greens, sun-dried tomato, red onion and dill aioli
- *The Reuben*- rye bread, shaved pastrami, sauerkraut, Swiss cheese and Dijon mustard mayonnaise
- *HCT*- double smoked ham, shaved Gruyère cheese, sliced vine ripened tomato, sweet mustard, pickles and sourdough
- *Mezze wrap*- Grilled and marinated eggplant and zucchini, fire roasted red capsicum, hummus, roquette and yoghurt (v)
- *Smoked salmon on whole wheat*- dill and caper cream cheese, sliced cucumbers and red onion
- *Classic egg*- free range, truffle aioli and soft herbs (v)

Salads- Choice of two:

- *Garden*- mixed leaves, heirloom cherry tomatoes, cucumber, red onion and Kalamata olives (v, gf)
- *Royal Caesar*- baby cos, garlic croutons, crispy bacon, shaved Parmesan, soft egg and anchovy dressing
- *Roasted chat potato*- seeded mustard aioli, egg, chopped dill and gherkin (v, gf)
- *Couscous*- grilled vegetables, currents, preserved lemon, coriander and olive oil dressing (v)
- *Greek*- capsicum, tomato, olives, cucumber, feta cheese and soft herbs (v, gf)

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v- vegetarian gf- gluten free

BUFFET LUNCH MENU

Served with:

- Bread rolls (v, gf on request)
- Fresh fruit salad (v, gf)
- Assorted Dilmah tea blends, freshly brewed coffee and soft drinks

Hot Items– Choice of two.

- *Thai green chicken curry*- served with fragrant jasmine rice (gf)
- *Classic beef stroganoff*- gherkin, sour cream and tagliatelle
- *Grilled market fish*- tomato sugo, lemon and soft herbs (gf)
- *Beef rendang*- lemongrass and turmeric rice (gf)
- *Spinach and ricotta tortellini*- Napoli sauce, black olives and shaved Parmesan (v on request)
- *Nasi goreng (fried rice)*- chicken, prawn and crispy shallots (v on request)
- *Roast leg of lamb*- studded garlic and rosemary and thyme roasted root vegetables (gf on request)
- *Wok-fried Hokkien noodles*- beef or chicken, vegetables and oyster sauce (v on request)
- *Char-sui pork*- hoisin plum sauce and steamed kailan

Salads– Choice of two.

- *Garden*- mixed leaves, heirloom cherry tomatoes, cucumber, red onion and Kalamata olives (v, gf)
- *Royal Caesar*- baby cos, garlic croutons, crispy bacon, shaved Parmesan, soft egg and anchovy dressing
- *Roasted chat potato*- seeded mustard aioli, egg, chopped dill and gherkin (v, gf)
- *Couscous*- grilled vegetables, currents, preserved lemon, coriander and olive oil dressing (v)
- *Nicoise*- tuna, chat potato, green beans, black olives, heirloom cherry tomatoes, capers, soft egg and French dressing (gf)
- *Greek*- capsicum, tomato, olives, cucumber, feta cheese and soft herbs (v, gf)



PLATED MEAL MENU

- Bread rolls (v, gf on request)
- Main course (served alternately or pre-ordered) based on the current Walnut Restaurant Set Menu
- Simple salad (v, gf)
- Assorted Dilmah tea blends, freshly brewed coffee and soft drinks

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**WE'D LOVE TO WELCOME
YOU FOR BREKKIE**





BREAKFAST OPTIONS

1. CONTINENTAL BREAKFAST

\$24.50 per person

No minimum numbers required.

2. FULL BREAKFAST

\$42.00 per person

Minimum 15 guests required.

CONTINENTAL BREAKFAST MENU

Includes the following:

- House made Bircher muesli (v)
- Freshly baked croissants, Danish pastries, jams and spreads (v)
- Sliced seasonal fruit platter (v, gf)
- Individual fruit yoghurts (v, gf)
- Assorted Dilmah tea blends and freshly brewed coffee and a selection of juices

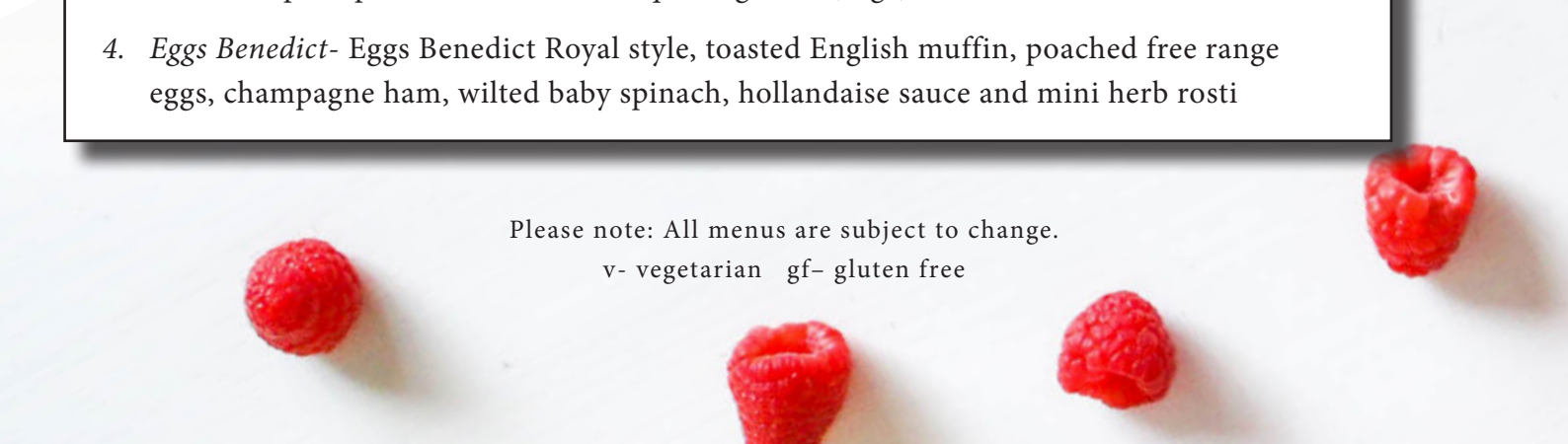
FULL BREAKFAST MENU

Includes the **CONTINENTAL BREAKFAST** menu and your choice of one of the below:

1. *Scrambled eggs*- Scrambled free range eggs, double smoked bacon, field mushroom, herb roasted vine ripened tomato, chicken chipolatas, toasted sourdough and hash brown
2. *Poached*- Poached free range eggs, toasted sourdough, smoked salmon, crisp asparagus and blistered trussed tomatoes (gf)
3. *Frittata*- Monforte cheese and roasted vegetable frittata, blistered trussed tomatoes, sautéed kipfler potato and dressed roquette greens (v, gf)
4. *Eggs Benedict*- Eggs Benedict Royal style, toasted English muffin, poached free range eggs, champagne ham, wilted baby spinach, hollandaise sauce and mini herb rosti

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**MAKE IT A DINING
NIGHT TO REMEMBER**



DINING PACKAGES

COST

- \$92.00 per person (200+ guests)
- \$100.00 per person (100-200 guests)
- \$107.00 per person (20-100 guests)

INCLUSIONS

- Three course alternate menu
- Four and half hour House Beverage package
- Assorted Dilmah tea blends, freshly brewed coffee and chocolates
- Bread rolls (v, gf on request)
- Five hour room hire

Please note: All menus are subject to change.
v- vegetarian gf- gluten free



DINING MENU

Entrée- Choice of two dishes and they will be served as alternate drop.

- *Pan seared scallops*- roasted cauliflower espuma, petite herbs, salsa verde, serrano crisps, pecorino and truffle oil (gf)
- *Twice cooked pork belly*- spiced apple compote, sweet potato puree and calvados jus (gf)
- *Darling Downs beef carpaccio*- field mushroom, horseradish cream, dressed roquette, red radish and shaved Parmesan (gf)
- *King prawn, crab and avocado tian*- baby watercress salad, lemon oil and Marie Rose sauce (gf)
- *Truffle di fungo risotto*- roasted field mushroom, crisp asparagus, roquette greens and crème fraîche (gf, v on request)
- *Egyptian spiced lamb cutlet*- roasted butternut pumpkin, semi dried tomato, Kalamata olives and goat cheese curd (gf)

Main- Choice of two dishes and they will be served as alternate drop.

- *Oven roasted chicken breast*- served with confit garlic potato, buttered crisp asparagus tips, wild mushroom ragout and micro herb
- *Char-grilled MSA porterhouse (cooked medium)*- served with gruyere and caramelized onion rosti, garlic roasted Portabella, blistered trussed cherry tomatoes and red wine jus (gf)
- *Huon salmon fillet*- crab and chive risotto, baby fennel and soft herb salad (gf)
- *Chermoula spiced chicken supreme*- roasted baby carrots, steamed broccolini, beetroot puree and jus (gf)
- *Salt water Barramundi*- green curry, bok choy, eggplant, chilli, green beans, jasmine rice and Thai basil (gf)
- *Forest mushroom ravioli*- sautéed mixed mushrooms, asparagus, pine nuts, black truffle cream and chevre (v on request)

Dessert- Choice of two dishes and they will be served as alternate drop.

- *Decadent chocolate fondant*- chocolate ice cream and berry compote (v)
- *Lemon meringue tart*- lime cream (v)
- *Vanilla panna cotta*- almond biscotti and macerated balsamic strawberries (v, gf on request)
- *Warm sticky date pudding*- butterscotch sauce, vanilla bean ice cream and fresh mint (v, gf on request)
- *White chocolate and berry cheesecake*- Chantilly cream and berry coulis (v)
- *Royal mess*- Hazelnut meringue, berry compote and vanilla cream layers (v, gf)

Please note: All menus are subject to change.

v- vegetarian gf- gluten free



HOUSE BEVERAGE PACKAGE

Wines:

<i>Fork and Spoon</i>	Brut	Barossa, SA
<i>Fork and Spoon</i>	Semillon Sauvignon Blanc	Barossa, SA
<i>Fork and Spoon</i>	Cabernet Merlot	Barossa, SA

Beers:

Coopers Light, Mild and Premium Lager

Non-Alcoholic:

Soft drinks and assorted juices

UPGRADE TO OUR PREMIUM OR
PLATINUM BEVERAGE PACKAGES

WOULD YOU LIKE TO ADD SIDES TO YOUR PACKAGE?

Choice of two sides at \$5.00 per person:

- Garden salad (v, gf)
- Steamed mixed greens and toasted almonds (v, gf)
- Rustic fries and aioli (v, gf)

A FAVOURITE ADD-ON

Canapés- serves 3 per person:
\$12.00 per person

½ Hour Chef's Selection of 3 Canapés
No minimum numbers required.

Please note: All menus are subject to change.

v- vegetarian gf- gluten free



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**TWO COURSE OR THREE-
THAT IS THE QUESTION**



SET MENU OPTIONS

Please select from the following set menu options.

1. TWO COURSES

2 Course \$55.00 per person
Minimum 30 guests required.

2. THREE COURSES

3 Course \$69.00 per person
Minimum 30 guests required.

A FAVOURITE ADD-ON

3 Canapés per person
\$12.00 per person
½ Hour Chef Selection
No minimum numbers required.

SET MENU

Entrée– Choice of two dishes and they will be served as alternate drop.

Includes bread rolls (v, gf on request)

- *Pan seared scallops*– roasted cauliflower espuma, petite herbs, salsa verde, serrano crisps, pecorino and truffle oil (gf)
- *Twice cooked pork belly*– spiced apple compote, sweet potato puree and calvados jus (gf)
- *Darling Downs beef carpaccio*– field mushroom, horseradish cream, dressed roquette, red radish and shaved Parmesan (gf)
- *King prawn, crab and avocado tian*– baby watercress salad, lemon oil & Marie Rose sauce (gf)
- *Truffle di fungo risotto*– roasted field mushroom, crisp asparagus, roquette greens and crème fraîche (gf, v on request)
- *Egyptian spiced lamb cutlet*– roasted butternut pumpkin, semi dried tomato, Kalamata olives and goat cheese curd (gf)

Main– Choice of two dishes and they will be served as alternate drop.

- *Oven roasted chicken breast*– confit garlic potato, buttered crisp asparagus tips, wild mushroom ragout and micro herb
- *Char-grilled MSA porterhouse (cooked medium)*– Gruyère and caramelized onion rosti, garlic roasted Portabella, blistered trussed cherry tomatoes and red wine jus (gf)
- *Huon salmon fillet*– crab and chive risotto, baby fennel and soft herb salad (gf)
- *Chermoula spiced chicken supreme*– roasted baby carrots, steamed broccolini, beetroot puree and jus (gf)
- *Salt water Barramundi*– green curry, bok choy, eggplant, chilli, green beans, jasmine rice and Thai basil (gf)
- *Forest mushroom ravioli*– sautéed mixed mushrooms, asparagus, pine nuts, black truffle cream and chevre (v on request)

Dessert– Choice of two dishes and they will be served as alternate drop.

Includes Assorted Dilmah tea blends, freshly brewed coffee and chocolates.

- *Decadent chocolate fondant*– chocolate ice cream and berry compote (v)
- *Lemon meringue tart*– lime cream (v)
- *Vanilla panna cotta*– almond biscotti and macerated balsamic strawberries (v, gf on request)
- *Warm sticky date pudding*– butterscotch sauce, vanilla bean ice cream and fresh mint (v, gf on request)
- *White chocolate and berry cheesecake*– Chantilly cream and berry coulis (v)
- *Royal mess*– Hazelnut meringue, berry compote and vanilla cream layers (v, gf)

WOULD YOU LIKE TO INCLUDE TWO SIDES?

Choice of two sides at \$5.00 per person:

- Garden salad (v, gf)
- Steamed mixed greens, toasted almonds (v, gf)
- Rustic fries, aioli (v, gf)

Please note: All menus are subject to change.

v- vegetarian gf- gluten free



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**LET YOUR GUESTS
DO THE CHOOSING**

BUFFET OPTIONS

Please select from the following buffet options.

1. BUFFET

\$72.00 per person

Minimum 30 guests required.

2. SEAFOOD BUFFET

\$97.00 per person

Minimum 30 guests required.

3. BBQ BUFFET

\$52.50 per person

Minimum 20 guests required.

4. PREMIUM BBQ BUFFET

\$67.50 per person

Minimum 20 guests required.

Please note: All menus are subject to change.



1. BUFFET MENU

Includes:

- Assorted Dilmah tea blends, freshly brewed coffee and chocolates
- Bread rolls (v, gf on request)

Cold Platters- Choice of two:

- *Huon smoked salmon*- caper berries, red onion and dill (gf)
- *Charcuterie*- Serrano ham, bresaola, truffle sopressa, shaved pastrami, toasted ciabatta & condiments
- *Australian cheeses*- blue, double brie, cheddar, lavosh, quince paste and muscatels (v)
- *Antipasto*- grilled and marinated vegetables, mixed olives, pesto bocconcini, dips and grissini (v)

Salads- Choice of three:

- *Garden*- mixed leaves, heirloom cherry tomatoes, cucumber, red onion and Kalamata olives (v, gf)
- *Royal Caesar*- baby cos, garlic croutons, crispy bacon, shaved Parmesan, soft egg and anchovy dressing
- *Roasted chat potato*- seeded mustard aioli, egg, chopped dill and gherkin (v, gf)
- *Couscous*- grilled vegetables, currents, preserved lemon, coriander and olive oil dressing (v)
- *Nicoise*- tuna, new potato, green beans, black olives, heirloom cherry tomatoes, capers, soft egg and French dressing (gf)
- *Greek*- capsicum, tomato, olives, cucumber, feta cheese and soft herbs (v, gf)

Hot selection- Choice of three. Served with seasonal vegetables.

- *Thai green chicken curry*- fragrant jasmine rice (gf)
- *Classic beef stroganoff*- gherkin, sour cream and tagliatelle
- *Grilled market fish*- tomato sugo, lemon and soft herbs (gf)
- *Beef rendang*- lemongrass and turmeric rice (gf)
- *Spinach and ricotta tortellini*- Napoli sauce, black olives and shaved Parmesan (v on request)
- *Nasi goreng (fried rice)*- chicken, prawn and crispy shallots (v on request)
- *Roast leg of lamb*- studded garlic, rosemary and thyme roasted root vegetables (gf on request)
- *Wok-fried Hokkien noodles*- beef or chicken, vegetables and oyster sauce (v on request)
- *Char-sui pork*- hoisin plum sauce and steamed kailan

2. SEAFOOD BUFFET

Includes the **BUFFET MENU** and the following seafood additions:

- Queensland king prawns (gf)
- Fresh shucked Oysters (gf)
- Local crabs (gf)



3. BBQ BUFFET

Includes:

- Assorted Dilmah tea blends, freshly brewed coffee and chocolates
- Bread rolls (v, gf on request)
- Condiments included: Tomato ketchup, BBQ sauce, American mustard, seeded mustard and tomato relish

Off the Grill- Chef live cooking!

- Minute rib fillet steak (gf)
- Gourmet sausages, caramelized onion
- Chermoula marinated chicken skewers (gf)
- Marinated vegetable skewers (v, gf)

Salads- Choice of three:

- *Garden*- mixed leaves, heirloom cherry tomatoes, cucumber, red onion and Kalamata olives (v, gf)
- *Royal Caesar*- baby cos, garlic croutons, crispy bacon, shaved Parmesan, soft egg and anchovy dressing
- *Roasted chat potato*- seeded mustard aioli, egg, chopped dill and gherkin (v, gf)
- *Couscous*- grilled vegetables, currents, preserved lemon, coriander and olive oil dressing (v)
- *Nicoise*- tuna, chat potato, green beans, black olives, heirloom cherry tomatoes, capers, soft egg and French dressing (gf)
- *Greek*- capsicum, tomato, olives, cucumber, feta cheese and soft herbs (v, gf)

4. PREMIUM BBQ BUFFET

Includes BBQ BUFFET and the following additions:

- Greek style lamb koftas (gf)
- Garlic tiger prawns skewers (gf)
- Market fish, lemon and burnt butter sauce (gf)

Please note: All menus are subject to change.
v- vegetarian gf- gluten free



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CANAPÉ PACKAGES FOR ALL OCCASSIONS





CANAPÉ PACKAGES

Please select from the following canapé options
Minimum 30 guests required.

½ hour at \$12.00 per person

Serves 3 pieces per person

Choice of 3 *Canapé* menu items

1 hour at \$16.00 per person

Serves 4 pieces per person

Choice of 4 *Canapé* menu items

2 hour at \$32.00 per person

Serves 8 pieces per person

Choice of 8 *Canapé* menu items

3 hour at \$44.50 per person

Serves 8 pieces per person

Choice of 8 *Canapé* menu items

Choice of 1 *Substantial Canapé* menu item

4 hour at \$57.00 per person

Serves 8 pieces per person

Choice of 8 *Canapé* menu items

Choice of 2 *Substantial Canapés* menu items

NEED MORE CANAPÉS?

1. Additional *Canapé* options at \$4.00 per person
2. Additional *Substantial Canapé* options at \$12.50 per person

CANAPÉ MENU

Cold

- *Huon smoked salmon roulade on blinis*- dill, crème fraiche and salmon pearls
- *Australian brie*- serrano ham, cornichons and melba toast
- *Thai beef salad*- lemongrass, mint and scallions
- *Smoked chicken*- sundried tomato and dill mayonnaise tart (gf)
- *Shaved bresaola*- celeriac remoulade, pecorino & soft herbs (gf)
- *Assorted sushi*- soy sauce and wasabi (gf)
- *Goats cheese and caramelized onion tart* (v, gf)
- *Australian brie cheese*- quince paste, strawberry and melba toast (v)
- *King prawn, sand crab and avocado mini Vol-au-vent*- Marie Rose sauce

Hot

- *Mushroom and mozzarella arancini*- truffle kewpie (v)
- *Steamed prawn har gow*- ponzu dressing
- *Mini Moroccan lamb pie*- chermoula mayo
- *Peking duck cigar*- hoisin dipping sauce
- *Crispy pork belly*- ketchup manis, coriander
- *Taleggio and Parmesan arancini*- truffle aioli (gf, v)
- *Beef and red bean empanada*- chimichurri
- *Vegetable spring rolls*- sweet chilli sauce (v)
- *Crispy chicken and prawn wonton*- plum sauce
- *Thai fish cakes*- pickled cucumber and sweet chilli sauce
- *Lamb samosa*- minted yoghurt
- *Petite beef and red wine pie*- tomato relish (gf on request)
- *Curry lentil pie*- mango chutney (gf, v)
- *Barbeque duck*- cucumber, spring onion and hoisin crepe
- *Gruyère and sweet corn croquette*- red pepper and coulis (v)

SUBSTANTIAL CANAPÉ MENU

Gluten free available upon request

- *Caesar salad*- with smoked chicken
- *Beer batter fish and chips*- tartare and lemon
- *Stir fry noodles*- your choice of beef, chicken or vegetable
- *Thai green chicken curry*- steamed jasmine rice
- *Beef rendang*- lemongrass and turmeric rice

Please note: All menus are subject to change.
v- vegetarian gf- gluten free



Est. 1969



THE ROYAL BEVERAGE PACKAGES

A close-up photograph of three dark glass beer bottles chilling in a bucket of crushed ice. The bottles are covered in condensation, and the ice is piled up around their bases. The background is a warm, out-of-focus brown.

BEVERAGE PACKAGES FOR YOU TO CHOOSE FROM

Please select from the following beverage packages.

1. HOUSE BEVERAGE PACKAGE

½ hour- 5 hours

\$15.00 - \$46.00 per person

2. PREMIUM BEVERAGE PACKAGE

½ hour- 5 hours

\$18.00 - \$51.00 per person

3. PLATINUM BEVERAGE PACKAGE

½ hour- 5 hours

\$25.00 - \$60.00 per person

4. SOFT DRINK PACKAGE

½ hour- 3 hours

\$9.00 - \$22.00 per person

Please note: All menus are subject to change.

HOUSE PACKAGE

½ hour	\$15.00 per person	1 hour	\$20.00 per person
2 hours	\$27.00 per person	3 hours	\$34.00 per person
4 hours	\$40.00 per person	5 hours	\$46.00 per person

Wine

Fork and Spoon

Brut

Barossa, SA

Fork and Spoon

Semillon Sauvignon Blanc

Barossa, SA

Fork and Spoon

Cabernet Merlot

Barossa, SA

Beer

Coopers Light, Mild and Premium Lager

Non-Alcoholic

Soft drinks and assorted juices

PREMIUM PACKAGE

½ hour	\$18.00 per person	1 hour	\$25.00 per person
2 hours	\$33.00 per person	3 hours	\$39.00 per person
4 hours	\$45.00 per person	5 hours	\$51.00 per person

Wine

Sparkling Wine

Redbank *Emily*

Pinot Noir Chardonnay

King Valley, VIC

White Wine- Choice of one:

Redbank *The Long Paddock*

Chardonnay

King Valley, VIC

Redbank *The Long Paddock*

Sauvignon Blanc

King Valley, VIC

Redbank *The Long Paddock*

Pinot Grigio

King Valley, VIC

Red Wine- Choice of one:

Redbank *The Long Paddock*

Merlot

King Valley, VIC

Redbank *The Long Paddock*

Shiraz

King Valley, VIC

Beer and Cider

Coopers Light, Mild and Premium Lager

Thatchers Cider

Plus, choice of 1 Bottled Beer:

- Asahi
- Corona
- James Squire 150 Lashes
- Stone and Wood Pacific Ale
- Carlsberg
- Crown Lager
- Peroni Azzuro
- Brooklyn Lager
- Kronenbourg 1664
- Tooheys Extra Dry

Non-Alcoholic

Post mix soft drinks and assorted juices

PLATINUM PACKAGE

½ hour - \$25.00 per person
2 hours - \$42.00 per person
4 hours - \$54.00 per person

1 hour - \$35.00 per person
3 hours - \$48.00 per person
5 hours - \$60.00 per person

Sparkling Wine

Jansz Premium

Non-Vintage Cuvee

King Valley, VIC

White Wine- Choice of two:

Jim Barry *Watervale*

Opawa

Opawa

Vasse Felix

Riesling

Pinot Gris

Sauvignon Blanc

Chardonnay

Clare Valley, SA

Marlborough, NZ

Marlborough, NZ

Margaret River, WA

Red Wine- Choice of two:

La Vieille Freme

Yalumba *Patchwork*

Opawa

Jim Barry *Clover Drive*

Wirra Wirra *Church Block*

Wirra Wirra *Catapult*

Vasse Felix *Filius*

Rose Cotes Du Ventoux

Shiraz

Pinot Noir

Cabernet Sauvignon

Cabernet Sauvignon, Shiraz, Merlot

Shiraz

Cabernet Sauvignon

Rhone, France

Barossa, SA

Marlborough, NZ

Clare Valley, SA

McLaren Vale, SA

McLaren Vale, SA

Margaret River, WA

Plus, choice of 4 Bottled Beers or Cider:

Coopers Light

Coopers Mild

James Squire 150 Lashes

Coopers Premium Larger

Stone and Wood Pacific Ale

Asahi

Corona

Carlsberg

Crown Lager

Brooklyn Lager

Peroni Azzuro

Kronenbourg 1664

Tooheys Extra Dry

Thatchers Cider

Non-Alcoholic

Post mix soft drinks and assorted juices

SOFT DRINK PACKAGE

Soft drinks and assorted juices

½ hour - \$9.00 per person

2 hours - \$20.00 per person

1 hour - \$15.00 per person

3 hours - \$22.00 per person



Est. 1969



**BEER AND WINE,
OH MY!**

BEVERAGE LIST

WINE LIST

Sparkling Wine

			Glass (150mL)	Bottle
Fork and Spoon	Brut	Barossa, SA	\$8.00	\$38.00
Redbank Emily	Pinot Noir Chardonnay	King Valley, VIC	\$9.00	\$39.00
Jansz Premium	Non-Vintage Cuvee	King Valley, VIC	\$15.00	\$69.00

White Wine

Fork and Spoon	Semillon Sauvignon Blanc	Barossa, SA	\$8.00	\$38.00
Redbank The Long Paddock	Chardonnay	King Valley, VIC	\$9.00	\$39.00
Redbank The Long Paddock	Sauvignon Blanc	King Valley, VIC	\$9.00	\$39.00
Redbank The Long Paddock	Pinot Grigio	King Valley, VIC	\$9.00	\$39.00
Opawa	Pinot Gris	Marlborough, NZ	\$11.00	\$49.00
Opawa	Sauvignon Blanc	Marlborough, NZ	\$11.00	\$49.00
Jim Barry Watervale	Riesling	Clare Valley, SA	\$12.00	\$54.00
Vasse Felix	Chardonnay	Margaret River, WA	\$13.00	\$59.00

Rosé

La Vieille Freme	Rosé Cotes Du Ventoux	Rhone, France	\$11.00	\$49.00
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Red Wine

Fork and Spoon	Cabernet Merlot	Barossa, SA	\$8.00	\$38.00
Redbank The Long Paddock	Merlot	King Valley, VIC	\$9.00	\$39.00
Redbank The Long Paddock	Shiraz	King Valley, VIC	\$9.00	\$39.00
Yalumba Patchwork	Shiraz	Barossa, SA	\$12.00	\$54.00
Opawa	Pinot Noir	Marlborough, NZ	\$13.00	\$59.00
Jim Barry Clover Drive	Cabernet Sauvignon	Clare Valley, SA	\$13.00	\$59.00
Wirra Wirra Church Block	Cabernet Sauvignon, Shiraz, Merlot	McLaren Vale, SA	\$13.00	\$59.00
Wirra Wirra Catapult	Shiraz	McLaren Vale, SA	\$13.00	\$59.00
Vasse Felix Filius	Cabernet Sauvignon	Margaret River, WA	\$14.00	\$64.00

BOTTLED BEER AND CIDER

Coopers Light	\$7.00
Coopers Mild	\$8.00
Coopers Premium Larger	\$9.00
Crown Lager	\$10.00
Brooklyn Lager	\$12.00
Stone and Wood Pacific Ale	\$11.00
Asahi	\$10.00
Corona	\$10.00
Carlsberg	\$10.00
James Squire 150 Lashes	\$10.00
Kronenbourg 1664	\$10.00
Peroni Azzuro	\$10.00
Tooheys Extra Dry	\$9.00
Thatchers Cider	\$10.00

DRAUGHT BEER

Glass (285mL)

Coopers Light	\$5.00
Coopers Mild	\$5.50
Coopers Premium Lager	\$6.00

NON- ALCOHOLIC BEVERAGES

	Glass	Jug
Soft Drinks	\$4.00	\$16.00
Assorted Juices	\$5.00	\$18.00

Please note: All menus are subject to change.



**WE LOOK FORWARD
TO WELCOMING YOU**

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