

HOSPITALITY MENU

\$220 Facility Hire Minimum 40 Guests All prices GST inclusive

Inclusive Menu

Includes freshly brewed coffee, selection of teas, orange juice and cold water.

SWEET

Selection of mini-muffins, cookies & individual petit fours

\$18.70 P/P

SWEET & SANDWICHES

Mini-muffins, cookies, petit fours, and assorted ribbon sandwiches

\$22.00 P/P

SWEET & SAVOURY

Mini-muffins, cookies, petit fours, assorted ribbon sandwiches and a selection of hot finger food

\$27.50 P/P

MEDITERRANEAN

HOT AND COLD PLATTERS

Baby bocconcini cheese, cherry tomato & basil skewers with balsamic glaze

Souvlaki lamb skewers with hummus

Moroccan style fruit & nut meatballs with yoghurt raita

Greek spinach & feta filo parcels

Roasted pumpkin, feta, roma tomato and pine nut tartlet

Potato, garlic, and fresh rosemary pizzettes

\$33.00 P/P

ORIENTAL

HOT AND COLD PLATTERS

Californian nori rolls with wasabi & soy

Thai chicken satay sticks with peanut sauce

Cocktail curried vegetable samosas with mango chutney

Thai-style fishcakes with cucumber dipping sauce

Asian vegetable gyoza w/ ponzu dipping sauce

Tempura whiting fillets with lime aioli

\$33.00 P/P

VEGETARIAN

HOT AND COLD PLATTERS

Miniature vegetable frittata and garlic aioli

Indian spiced sweet potato and lentil spoons, with curried chutney

Falafel balls with greek style mint yoghurt

Spinach and ricotta puff pastry rolls

Mushroom and parmesan risotto balls with aioli

Caramelised fig tartlet with goats cheese and red pepper jam

\$33.00 P/P

Platter Menu

Platters are available in conjunction with an Inclusive menu option. Each platter will cater for approx. 15 people.

HOT PLATTERS

Assorted savoury quiches

\$105.00

Gourmet pie & sausage rolls with tomato & BBQ dipping sauces

\$105.00

Vegetable spring rolls with sweet chilli dipping sauce

\$105.00

COLD PLATTERS

Fresh seasonal fruit with honey yogurt

\$90.00

Sushi selection of californian nori rolls with soy sauce, wasabi and pickled ginger

\$105.00

Antipasto accompanied by toasted turkish bread

\$110.00



ALLAMBE
MEMORIAL PARK

Something Special

Toast to your loved one

Every guest will receive an alcoholic drink of their choice from our range to raise their glasses.

This is an add on option to compliment the inclusive menu options

\$7.70 P/P

Beverage Pricing

James Squire 150 Lashes Premium Pale Ale Stubby	\$9.00
Henkell Dry-Sec Sparkling 200 mL	\$10.00
House Rose 150 mL	\$10.00
House White 150 mL	\$10.00
House Red 150 mL	\$10.00
James Squire Zero Alcohol Stubby	\$9.00
Coke 250 mL	\$5.00
Coke No Sugar 250 mL	\$5.00
Lemonade 250 mL	\$5.00
Sparkling water 500 mL	\$5.00

TERMS & CONDITIONS

- All prices are inclusive of GST.
- Final costs are based upon a head count and agreed with the family on the day of the service. Where guest numbers exceed the original booking there will be an additional charge of \$6.60 per guest for tea, coffee, juice & chilled water. This is a discussion with the family on the day and paid at the time of the function.
- Special dietary requirements including, but not limited to Vegetarian, Vegan, Gluten, Dairy & Lactose Freewill incur an additional cost of \$5.50 per person.
- All menus are self-serve buffet style, we can cater for a serviced event on request. Extra staffing charges will apply.
- Minimum 40 guests.
- Surcharge applicable for under minimum of 40 guests \$187.00.
- The selection of food items on the menu may change due to season and availability but indicates the expected costs.
- Only food provided by the contracted caterer is to be consumed in the Terrace Lounge. Self-catering and external food is not permitted.
- Food, Health, and Safety licensing laws, restrict the ability to take home excess food. All foods that require refrigeration such as sandwiches, wraps, meat, fish, and any dairy products are not to leave our premises.
- Smoking is prohibited in the Terrace Lounge and deck areas.
- Venue hire \$220 allows use of the Terrace Lounge for 90 minutes.
- Bookings extending beyond 5pm Monday-Friday will incur \$286 surcharge.
- Saturday venue surcharge \$330.00.
- Sunday and/or Public Holiday venue surcharge \$660.00.
- A minimum of 48 hours and/or 2 days notice is required for all menu choices. Menu choices sent within 48 hours of the booked time will incur \$93.50 fee.
- Bookings with less than 24 hours notice will incur \$187.00 fee.
- Cancellations within less than 24 hours notice will incur a \$374.00 fee.
- Allambe Management and staff promote Responsible Service of Alcohol (RSA) practices, in particular:
 1. Not permitting and control of underage drinking.
 2. Unduly intoxicated patrons will be refused service and will be asked to leave the property.Allambe Management reserve the right and have sole discretion with these matters.

The client understands and agrees to abide by this policy and to uphold the laws of the state.
- The client acknowledges that the something special option which includes alcohol will be served within our RSA guidelines and any guest within the group that shows sign of being unduly intoxicated will be refused service.



For catering enquiries or any other questions regarding our services and facilities, please contact our friendly staff at (07) 5578 1699 or via our website.