

# Corporate FUNCTIONS

## **BUFFET BREAKFAST - \$32PP**

Basic Tea and Coffee Station Included

### **CONTINENTAL**

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Seasonal Fruit, Yoghurt, Crunchy Granola

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Selection of Danish Pastries

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Croissants with Jam

### **HOT BUFFET**

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Scrambled Eggs, Sausage, Bacon, Hash Brown,  
Mushrooms, Baked Tomatoes

## **MORNING TEA - \$24PP**

Basic Tea and Coffee Station Included

### **ASSORTED FINGER SANDWICHES**

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Cucumber, Dill, Cream Cheese

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Egg & Chive Mayonnaise

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Smoked Salmon, Sour Cream & Dill

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Ham, Cheddar & Seeded Mustard

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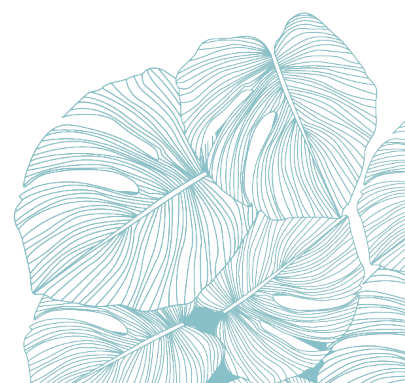
Poached Chicken, Lemon & Basil Mayonnaise

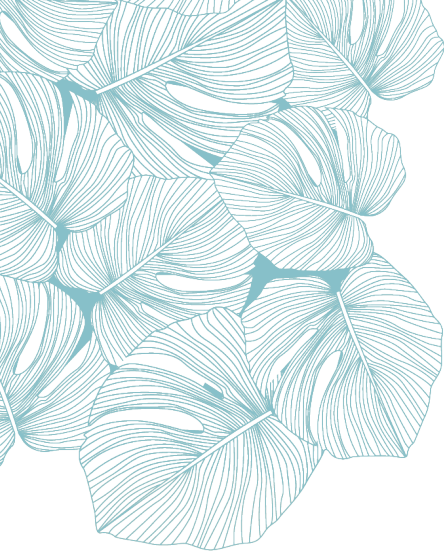
### **ASSORTMENT OF SWEET & SAVOURY DANISHES**

### **FRUIT PLATTER**

### **FRITTATA WITH SUNDRIED TOMATO, SPINACH & FETTA**

**ADD ON: TEA, COFFEE, JUICE & SOFT DRINK \$5PP**  
(\$10pp without a package)





# Corporate FUNCTIONS

## LUNCH

### ASSORTED DELUXE WRAPS \$18 PP

Sandwich or Roll Options

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Grilled Zucchini, Eggplant, Peppers, Spinach & Herbed Ricotta

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Smoked Salmon, Cream Cheese, Watercress,  
Pickled Red Onion & Capers

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Bacon, Rocket, Tomato & Aioli

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Chicken Schnitzel, Swiss Cheese, Tomato, Rocket & Caesar Mayonnaise

## OR

### PRE-ORDERED SIT DOWN LUNCH - \$22.50PP

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**Roasted Sweet Potato & Beetroot Salad:** Quinoa, Nuts & Seeds,  
Raisins, Garden Herbs and Green Goddess Dressing

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**Fettuccine Boscaiola:** Bacon, Mushroom & Garlic Cream, Truffle Oil

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**Crispy Skin Salmon Bowl:** Salmon, Steamed Brown Rice,  
Avocado, Edamame Beans, Miso Mayonnaise, Pickled Ginger,  
Soy & Sesame Dressing

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**Beer Battered Barramundi :** Chips, Garden Salad, Tartare Sauce  
& Lemon

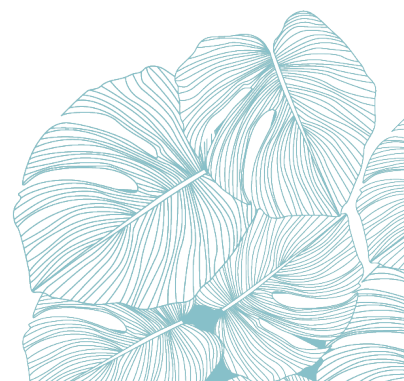
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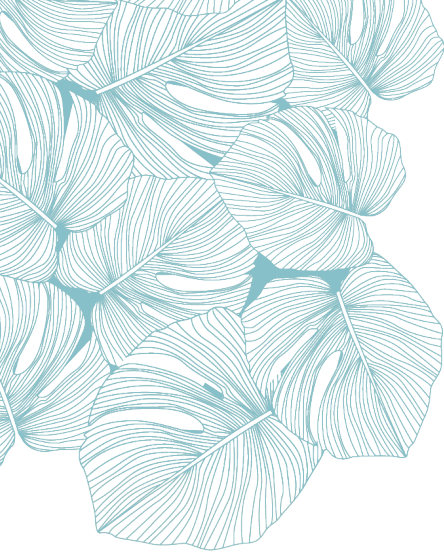
**Chicken Schnitzel:** Garden Salad, Chips & Gravy

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**250G Grain-Fed Rump Riverina Angus:** Served with Chips  
& House Salad or Mash Potato & Seasonal Vegetables

**ADD ON: TEA, COFFEE, JUICE & SOFT DRINK \$5PP**  
(\$10pp without a package)





# Corporate FUNCTIONS

## AFTERNOON TEA

PLATTERS 10 PAX

### Cheese \$120

Assorted Australian Cheeses, Grapes, Quince paste,  
Assorted Crackers & Crisp Bread

### Antipasti \$120

Grilled Mediterranean Vegetables, Marinated Olives,  
Grilled Haloumi, Grilled Chorizo, Tzatziki, Pita Bread

### Vege Sticks & Dips \$80

Carrot, Cucumber & Celery Sticks with Hummus,  
Spicy Capsicum & Tzatziki

### Seasonal Fruit Platter \$80

Assorted Seasonal Fresh Fruit

## MIXED SWEETS \$12PP

Basic Tea and Coffee Station Included

Mixed Mini Muffins

American Chocolate Brownie

Passion Fruit Cheese Cake

Carrot Cake with Cream Cheese Icing

OR

## CAKE OF YOUR CHOICE PLATTER \$80

Serves 10

## BOARDROOM SNACKS \$5.50PP

Basic Tea and Coffee Station Included

Assorted lollies

Assorted biscuits

**ADD ON: TEA, COFFEE, JUICE & SOFT DRINK \$5PP**  
(\$10pp without a package)

Please refer to the Terms & Conditions outlined on page 9 & 10  
of the Gold Coast Tavern Function Packages document.

