

Events



Hotel Jen | 159 Roma Street, BRISBANE QLD 4000
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GATHER

Hotel Jen Brisbane is on Roma Street, only 15 kilometres from Brisbane International Airport. Cultural and entertainment hub South Bank is only a short walk from where you can explore 17 hectares of lush parklands, world-class eateries, stunning river views and great events all year round. If you're travelling for work, the hotel is only a brisk stroll's distance to the Central Business District, too!

EVENTS

Featuring flexible set-ups and a sophisticated design, Hotel Jen Brisbane is the perfect place for meetings, seminars and business events. My versatile function rooms have movable partitions to shape a great space for big or small gatherings. My favourite part of the job is connecting people. I just love it when great minds, good friends and big hearts get together. Working or celebrating, snacking or fine dining, Hotel Jen Brisbane has plenty of space to scale your event and full-service event planning to make your life a little easier. Talk about smooth operations!

FUNCTIONS



Located on 2 floors, there are a total of 7 pillar-free meeting rooms, including a Grand Ballroom, that can accommodate up to 500 people.

Most function rooms on level 5 feature ample natural daylight, and with direct vehicle access for loading, making them ideal venues even for car launches. There are also spacious, well appointed pre-function areas, a large foyer bar and an expansive outdoor terrace suitable for cocktail functions.



GUEST ROOMS



Hotel Jen has recently had all 191 rooms fully renovated and re-furnished to make your stay more comfortable.

Features include:

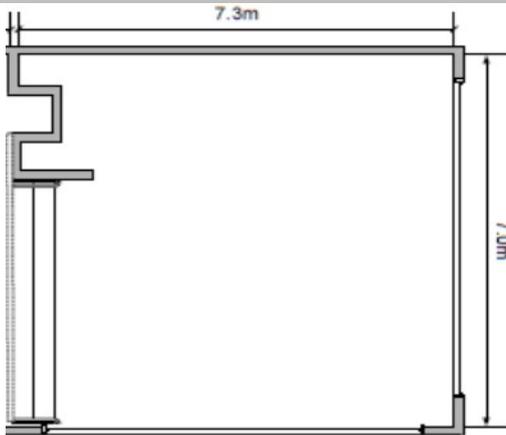
- FREE WiFi available anywhere, always
- 24 Hour in-room dining
- Electric Safe
- Flat Screen LCD television
- Satellite and Cable Channels
- Movie Channels
- Mini Bar and Fridge
- Iron, ironing board and hair dryer

Categories	No. of Rooms	Area (m2)
Deluxe Queen	48	34
Deluxe Twin	91	34
Deluxe King	26	34
Executive King	25	46
One-Bedroom Suite	1	34

Roma 1

Is situated on the ground level of our hotel. This room features ceiling to floor windows with city views with an intimate feeling.

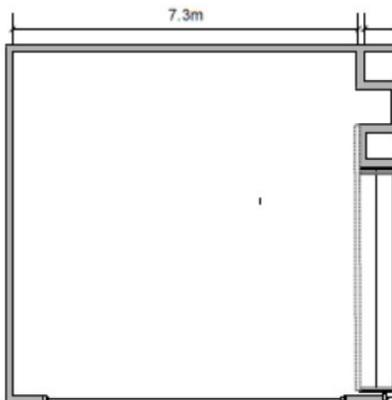
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Roma 1	7m x 6.6m	47 sqm	2.8m	50	40	20	18



Roma 2

Located on the ground floor of Hotel Jen, this room is slightly larger than Roma 1, and the concertina doors can be opened to create one large room.

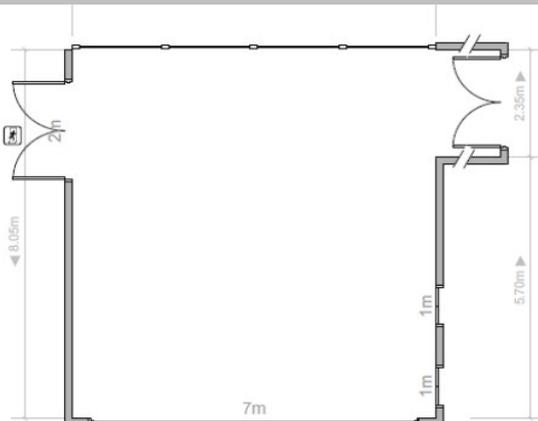
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Roma 2	7m x 7.3m	51 sqm	2.5m	50	60	20	27



Moreton

Is situated on level 5 and is a part of our Ballroom space. With large windows and flooding natural light, this is one of our most popular spaces.

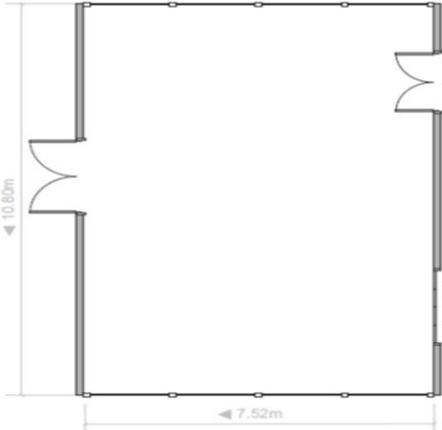
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Moreton	8m x 7.5m	60 sqm	3.8m	50	40	30	24



Bribie

Next to Moreton, Bribie can be joined with Moreton to take advantage of the natural light, or just to make a much larger space.

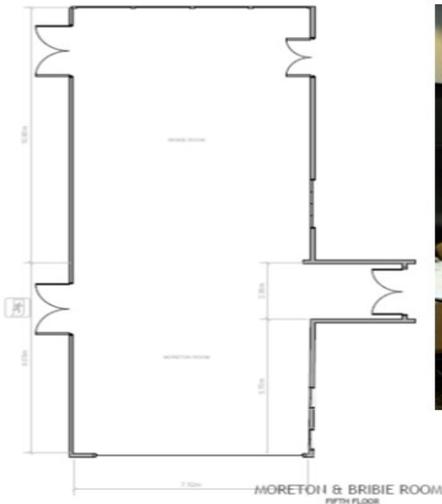
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Bribie	10.75m x 7.5m	81 sqm	3.8m	80	60	40	30



Moreton Bribie

One joined, Moreton and Bribie together make for a large function space with multiple screens and an impressive footprint.

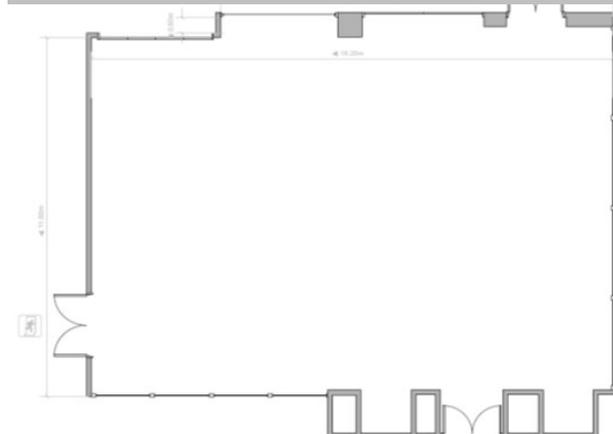
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Moreton Bribie	19m x 7.5m	143 sqm	3.8m	130	130	80	70



South Stradbroke

One of our larger rooms, South Stradbroke is filled with natural light from the floor to ceiling windows, with views over Roma Street parklands.

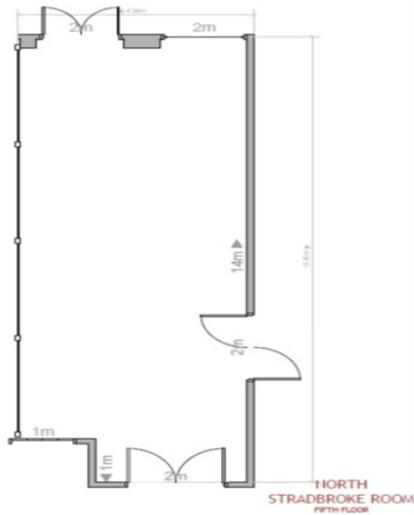
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
South Stradbroke	16m x 12m	192 sqm	3.8m	240	210	120	81



North Stradbroke

Next to Moreton, Bribie can be joined with Moreton to take advantage of the natural light, or just to make a much larger space.

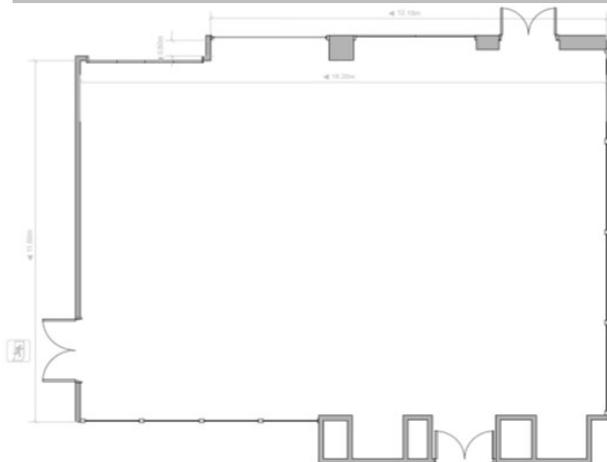
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
North Stradbroke	5m x 12m	60 sqm	3.8m	60	50	-	30



Stradbroke

One joined, Moreton and Bribie together make for a large function space with multiple screens and an impressive footprint.

Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Stradbroke	21m x 12m	252 sqm	3.8m	300	250	150	120



Stradbroke Bribie

Together, Stradbroke Bribie forms a large rectangular room perfect for large presentations.

Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Stradbroke Bribie	-	333 sqm	3.8m	380	320	180	156

Bribie South Stradbroke

Once joined, Bribie South Stradbroke creates a large L-Shaped room with two walls of windows and multiple screens for presentations.

Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Bribie South Stradbroke	-	273 sqm	3.8m	320	260	150	120

Grand Ballroom

Our grandest of rooms, the Grand Ballroom encompasses almost the entire level 5 floorplan. Moreton, Bribie, South Stradbroke and North Stradbroke join to create a generously large, pillar less space with natural light and floor to ceiling.

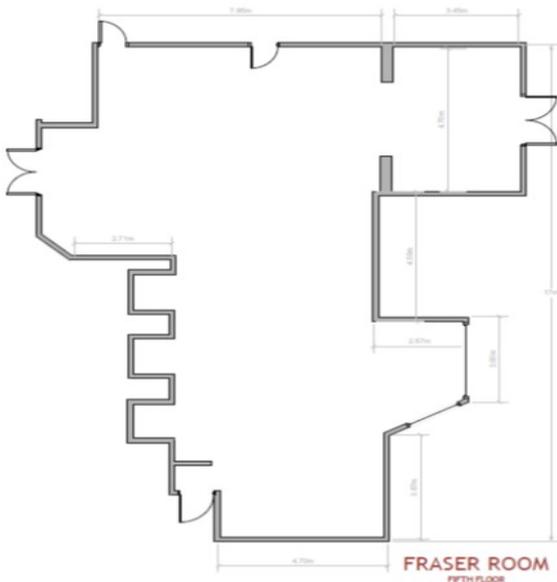
Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Grand Ballroom	-	395 sqm	3.8m	500	450	250	219



Fraser

This room features a wrap around balcony, great for breakout space and ceiling to floor windows with city views. The room itself offers comfortable banquette seating which only adds to any cocktail event or intimate dinner party.

Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Fraser	12.5m x 10.7m	62.5 sqm	2.7m	100	100	60	45



Foyer

The foyer is a great space for cocktail events or as a starting point prior to moving into an event space. With direct access to the wrap around level 5 balconies and amenities, this functional space sits between the Grand Ballroom and Fraser Room.

Room	Dimensions	Area	Ceiling Height	Reception	Theatre	Banquet	Classroom
Foyer	16m x 10.7m	172 sqm	2.7m / 3.8m	150	-	-	-

BREAKFAST

Breakfast Rolls

\$11.50pp

(on the go style)

Freshly baked rolls served with grilled
bacon and eggs
Freshly brewed coffee
Assorted teas
Hot chocolate
Orange Juice

Working Breakfast

\$20.00pp

Chef's selection of Danish pastries
and croissants
Assorted preserves
Sliced seasonal fruit platter
Selection of chilled fruit juices
Freshly brewed coffee
Assorted teas
Hot chocolate

Buffet Breakfast

\$32.00pp

(minimum 30 people)

Sliced seasonal fruit platter
Fruit compotes and fruit yoghurts
Breakfast cereals and toasted muesli
Scrambled eggs
Crispy bacon
Grilled tomatoes
Hash browns
Chicken sausages
Baked beans
Selection of chilled fruit juices
Freshly brewed coffee
Assorted teas
Hot chocolate

Network Breakfast

\$32.00pp

(minimum 20 people)

Chef's selection of Danish pastries, crois-
sants and assorted preserves
Sliced seasonal fruit platter with passion fruit
yoghurt and house honey

Plated main course - *your choice from one of
the following options*

Eggs Benedict

*Toasted English muffin, ham and poached
eggs topped with hollandaise sauce
and finished with grilled tomato and fresh
asparagus*

Creamy scrambled eggs

*Served on a toasted English muffin with ba-
con, chicken sausages, hash browns and
grilled tomato*

Eggs Royale

*Toasted English muffin, smoked salmon,
sautéed spinach poached eggs topped
with hollandaise sauce*

Thyme and garlic roasted mushrooms

On toast with whipped truffle feta

Selection of chilled fruit juices
Freshly brewed coffee
Assorted teas
Hot chocolate

COFFEE BREAKS

Beverages

Option 1

\$8.00pp

Freshly brewed coffee
Orange juice
Assorted teas

Option 2

\$13.00pp

(maximum 20 people)

Nespresso machine coffee
Assorted teas
Orange juice
Selection of chilled Fruit juices (per break)

Option 3

\$6.00pp

Freshly brewed coffee
Assorted teas
Hot chocolate

Option 4

\$13.00pp

Continuous freshly brewed coffee
Assorted teas
Hot chocolate

Extras

Selection of soft drinks **\$4.00pp**
Jugs of orange juice **\$17.00/jug**
Assorted chilled fruit juices per break **\$3.00pp**

Food

Served with tea & coffee complimentary

Selection of one item **\$10.00pp**

Additional item surcharge **\$3.00pp**

Sweet Selection

Chocolate coated profiteroles filled with cus-
tard
Assorted muffins
Assorted friands **GF**
Oven-baked scones served with preserves,
cream
Jaffa slice **GF**
Banana loaf
Raspberry filled vanilla doughnuts
Lamingtons
Fresh fruit platter and fruit yoghurts **GF**
Gourmet assorted biscuits (2 per person)

Savoury Selection

(vegetarian options available on request)

Warm croissants filled with ham and cheese
Mini quiche tartlets (2 per person)
Baked spinach and feta filo triangles

LIGHT LUNCH

All menus served with

Selection of chilled fruit juices
Freshly brewed coffee
Assortment of teas
Hot chocolate

Deli Style Affair **\$38.00pp**

(minimum 5 people)

A vast array of gourmet wraps and mouth watering sandwiches
Seasoned wedges with sweet chilli sauce and sour cream
Chef's selection of salads and dressings
Selection of fruit yoghurts
Seasonal sliced fruit platter and assorted cheeses served with water crackers

Six-Point Light Lunch **\$18.00pp**

(minimum 5 people)

Assorted sandwiches

The Country Touch **\$40.00 pp**

(minimum 10 people)

Gourmet bread rolls
Homemade quiche including chicken and herb, bacon and cheese and vegetable and chives
Seasoned wedges with sweet chilli sauce and sour cream
Chef's selection of salads and dressings
Selection of fruit yoghurts
Seasonal sliced fruit platter and assorted cheeses served with water crackers

PLATED LUNCH

2 course set menu **\$58.00pp**

(minimum 30 people)

3 course set menu **\$68.00pp**

(minimum 30 people)

Includes:

Freshly brewed coffee
Assortment of teas
Hot chocolate served with Belgian chocolates
Coloured linen napkins
Stage and dance floor (if required)

Entree

Your choice of two of the following options:

Honey roasted pumpkin soup with crispy bacon, chives and sour cream **GF**

Traditional Caesar salad with garlic croutons, bacon, parmesan cheese and creamy dressing

Beef tortellini tossed through a creamy mushroom, Italian herb and parmesan sauce

Avocado, asparagus, vine ripened cherry tomatoes and Persian feta and balsamic glaze

Oriental marinated chicken salad, rice noodles, mixed greens and honey soy dressing

Spinach and ricotta tortellini with sundried tomato and basil pesto cream **V**

Prawn and avocado tian, lemon aioli and toasted ciabatta **GF**

Chicken and coconut laksa, rice noodles with fried shallots

Main

Your choice of two of the following options:

Premium grain-fed sirloin, Anna potato, roasted field mushroom and pepper sauce

Pepper crusted Eye fillet, creamy mash, onion compote and port wine jus

Roast Rib Fillet, sweet potato galette, steamed asparagus and sundried tomato hollandaise

(main continued)

Pan-fried chicken breast, sweet potato puree, baby beetroots, green beans and shiraz jus **GF**

Grilled field mushrooms, sweet red pepper relish, Anna potato and steamed broccolini **VGF**

Grilled Barramundi, gratinated potato, baby vegetables and verdelho cream sauce **GF**

Panfried chicken breast filled with camembert, mushroom risotto, peppercorn cream sauce **GF**

Baked Barramundi with smoked salmon, sweet potato galette and chardonnay cream

Confit of duck leg, sweet potato rosti, bok choy and chilli plum sauce

Grilled King Salmon, choy sum, steamed rice and soy mirin glaze

Slow roasted pork belly, apple puree, baby carrots and calvados jus **GF**

Dessert

Your choice of two of the following options:

Caramel and macadamia tart with chocolate sauce

Mango and passion fruit pavlova, fresh cream and raspberry coulis **GF**

White chocolate and Bailey's charlotte with dark chocolate sauce

Glazed lemon tart with raspberry sorbet

Triple chocolate gateau with coffee anglaise and chocolate flame

Vanilla bean pannacotta, berries and chocolate shard **GF**

Baked New York cheesecake, berry compote, freshly whipped cream

Willow grove brie, quince paste, and crisp breads

DAY DELEGATE



Full Day

\$66.00pp

(minimum 15 people)

All catering will be served and shared in our level 5 function foyer. You can also enjoy your breaks with our friendly bee's or by the lantern tree

Arrival Coffee

Freshly brewed tea, coffee and hot chocolate

Morning Tea

Freshly brewed tea, coffee and hot chocolate served with a selection of delicious healthy treats

Working Buffet Lunch

Enjoy an array of different dishes inside, or out on our terrace served with freshly brewed tea, coffee and hot chocolate

Half Day

\$60.00pp

(minimum 15 people)

Choose either morning tea or afternoon tea and receive all the other inclusions of the Full Day Delegate Package

Afternoon Tea

Freshly brewed tea, coffee and hot chocolate served with a selection of delicious healthy treats

Audio Visual

Data Screen, flipchart, whiteboard and Wi-Fi in meeting rooms and public areas

Extras

Hotel Jen stationary, water and mints

Package Enhancements

Post conference beverage package *(minimum 15 people)*

\$29.00pp

Enjoy 1 hour beverage package with complimentary chefs canapés

Coffee upgrade

\$5.00pp

Nespresso machine coffee upgrade. Maximum 20 delegates

Morning tea with Jen's bees *(20—40 people)*

\$5.00pp

Lunch under the lantern tree

BBQ lunch *(30—50 people)*

\$15.00pp

Working lunch *(30—50 people)*

\$10.00pp

Exciting healthy extras

Fun healthy snacks at each table

\$2.00pp

Make your own juice

\$4.00pp

Wheat grass shots

\$2.00pp

Yoga instructions to start (or end) your day

POA

Jen Active Boot Camp including breakfast

POA

Working Full Day

\$57.00pp

(minimum 10 people)

All catering will be served and shared in our level 5 function foyer. You can also enjoy your breaks with our friendly bee's or by the lantern tree

Morning Tea

Freshly brewed tea, coffee and hot chocolate served with Chef's selection of tasty menu

Working Buffet Lunch

Enjoy an working lunch including a mixture of simple sandwiches a cold meat platter, Greek salad and assorted soft drinks

Working Half Day

\$51.00pp

(minimum 10 people)

Choose either morning tea or afternoon tea and receive all the other inclusions of the Working Full Day Delegate Package

Afternoon Tea

Freshly brewed tea, coffee and hot chocolate Jen's iced tea, iced coffee and fruit skewers

Audio Visual

One data screen, one flipchart, one whiteboard and Wi-Fi in meeting rooms and public areas

Extras

Hotel Jen stationary, water and mints

DAY DELEGATE MENU



Monday

Morning tea

Sliced seasonal fruit
Chocolate banana cake
Vanilla palmier

Lunch

Steamed barramundi w/ sesame bok choy
Honey, sesame and soy chicken
Stir-fry vegetables
Fried rice
Fried dim sum
Assorted salads + make your own caesar
Fruit kebabs
Assorted soft drinks

Afternoon tea

Coffee éclairs
Assorted cookies
Fresh whole fruit selection
Banana smoothies

Tuesday

Morning tea

Fresh whole fruit selection
Assorted mini muffins
Custard danish

Lunch

Beef tortellini with boscaiola sauce
Chicken with oregano, tomato and olives
Penne with pesto and tomato cream
Wood-fired pizzas
Assorted salads + make your own Caesar
Gourmet bread rolls
Tiramisu
Assorted soft drinks

Afternoon tea

Raspberry filled doughnuts
Assorted cookies
Sliced seasonal fruit
Iced coffee

Wednesday

Morning tea

Sliced seasonal fruit
Oven-baked scones with jam and cream
Chocolate twists

Lunch

Moroccan lamb w/ chickpeas and apricots
Lemon and herb chicken with mustard jus
Vegetable korma
Saffron rice
Assorted salads + make your own caesar
Pappadums
Crème brûlée shots
Assorted soft drinks

Afternoon tea

Assorted cookies
Chocolate brownie
Fresh whole fruit selection
Chocolate milk

Thursday

Morning tea

Fresh whole fruit selection
Homemade ham and Cheese croissants
Pineapple danish

Lunch

Assorted homemade quiche
Chicken medallions with mushrooms and bacon GF
Roasted pumpkin and spinach risotto
Potato gratin
Gourmet bread rolls
Assorted salads + make your own Caesar
Chocolate éclairs
Assorted soft drinks

Afternoon tea

Mini pies and sausage rolls
Assorted cookies
Sliced seasonal fruit
Lemon, lime and bitters

Friday

Morning tea

Sliced seasonal fruit
Chocolate lamingtons
Cinnamon swirls

Lunch

Gourmet pork sausages
Tandoori chicken
BBQ Angus beef patties
Baked potato, sour cream and chives
Gourmet bread rolls
Assorted salads + make your own Caesar
Pavlova and fruit salad
Assorted soft drinks

Afternoon tea

Jaffa slice
Assorted cookies
Fresh whole fruit selection
Iced tea

CANAPES

Your selection of any 6 canapés served for 1 hour
Your selection of any 10 canapés served for 2 hour
Your selection of any 12 canapés served for 3 hour

\$22.00pp
\$31.00pp
\$40.00pp

Cold Selection

Smoked chicken and mango tartlets
Roast red peppers and basil crostini *V*
Roasted lavosh crisps and guacamole *V*
Crisp tartlets filled with avocado mousse *V*
Smoked salmon and herb roulade *GF*
Queen green olives filled with Persian feta *VGF*
Vegetable frittata with red capsicum relish *V*
Assorted California rolls with light soy
Smoked salmon and avocado crepes
Thai beef salad on Asian spoons *GF*
King prawns and mango salsa *GF*
South cape brie with quince jelly *V*

Hot Selections

Sweet potato, cashew and basil money bags
Arancini, blue cheese and caramelised onions
Panko crumbed King Prawns
Peking duck wonton with sweet soy
Chicken and macadamia polpetti *GF*
Tandoori chicken kebabs with raita
Slow cooked pork belly with pineapple salsa
Steamed vegetable gow with chilli lime sauce
Dukkah crusted salmon with spiced yoghurt
Tempura prawns
Calamari fritti with aioli
Steamed mushroom and vegetable shumai
Baked spinach and feta filo

PLATTERS

Each platter serves 12 to 14 people

Chip and Dip

Assorted vegetable, corn chips, water crackers and Chef's selection of dips

\$50.00 per platter

Taste of Asia

Chef's selection of assorted Yum Cha served with sweet Thai chilli and sweet soy sauce

\$58.00 per platter

Bakers Choice

Assortment of petite pies, cocktail sausage rolls and mini quiches

\$58.00 per platter

Antipasto

Assortment of breads, cured meats, cheese and grilled vegetables

\$65.00 per platter

Australian Cheeses

Brie, blue and cheddar cheese served with dried fruit, nuts and crackers

\$70.00 per platter

Tempura Prawns

Tempura prawns served with aioli

\$75.00 per platter

Pepper Beef

Peppered Beef Mignons with mustard

\$75.00 per platter

Spinach Triangles

Baked spinach and feta fillos

\$75.00 per platter

Arancini

Arancini balls with blue cheese and caramelised onion

\$75.00 per platter

Chicken Kebabs

Tandoori Chicken kebabs with Raita

\$75.00 per platter

Empanada

Beef Empanada with guacamole

\$75.00 per platter

Pork Buns

Steamed BBQ pork buns with Chinese red vinegar

\$75.00 per platter

BBQ GRILL

BBQ Grill

\$42.00pp

Lamb skewers
Mini sausages
Marinated chicken skewers
Grilled mediterranean vegetables skewers with pesto
Create your own beef burgers
Mixture of condiments

Salad

Potato salad including potato, chives and Seeded mustard mayonnaise GF
Assorted salads + make your own caesar

Dessert

Mini cakes
Fruit skewers
Drinks
Jen's ice tea

HOTEL
JEN

NOODLE BOXES

Pad Thai - Chicken or vegetable	\$9.50pp
Mee Mamak (<i>chicken and prawn noodle dish with a mild chilli sauce</i>)	\$10.50pp
Thai Green Chicken Curry with Jasmine Rice	\$9.50pp
Dim Sum - wonton, spring rolls, samosa and dipping sauce	\$8.50pp
Spinach and Ricotta Ravioli with Napoli Sauce and Parmesan	\$8.50pp
Veal Tortellini with Carbonara Sauce	\$9.50pp
Chicken and Sundried Tomato Penne with Creamy Pesto Sauce	\$9.50pp
Butter Chicken with Turmeric Rice and Mint Yoghurt	\$9.50pp
Sweet and Sour Pork with Fried Rice	\$9.50pp
Tandoori Chicken with Basmati Rice	\$10.50pp
Thai Red Beef Curry with Basmati Rice	\$9.50pp
Panko Crumbed Fish and Chips with Lemon and Tartare Sauce	\$10.50pp
Mini Beef Burgers with Cheese and Tomato Relish	\$9.50pp
Tempura Prawn, Flathead and Calamari with Chips and Aioli	\$12.50pp
Chicken Caesar	\$9.50pp
Fried Rice with Fried Shallots	\$9.50pp
Roasted Pumpkin and Spinach Risotto with Parmesan	\$9.50pp
Thai Beef Salad	\$9.50pp

INDIVIDUAL BUFFET STATIONS

Your choice of 2 buffet stations
(minimum 35 people for 2 hours)

\$38.00pp

Pasta Station

Penne, Tortellini and Ravioli with bolognese, Carbonara and Napoli sauce

Paella Station

Paella with mussels, prawns, chorizo, chicken, peppers and saffron rice

Noodle Station

Hokkien noodles, chicken, prawn, tofu, garlic, and soy

Chocolate Fountain

Chocolate fountain with marshmallows, toasted nuts, tropical fruit

Sushi Station

Salmon, Kingfish and Tuna with sushi and pickled ginger, wasabi and soy



DINNER BUFFET

Dinner Options (Minimum 40 people)

per person

Buffet Dinner	\$65.00
Seafood Buffet Dinner	\$85.00

Includes:

- Platters including smoked turkey, roast beef, roasted marinated chicken, shaved champagne ham and continental cold cuts
- Freshly brewed coffee, assortment of teas, hot chocolate served with Belgian chocolates
- Coloured linen napkins, stage and dance floor (if required)

Salads

Your choice of six (6) of the following options:

Coleslaw including sliced cabbage, carrot, capsicum and herb mayonnaise **GF**

Potato salad including potato, chives and seeded mustard mayonnaise **GF**

Creamy basil pasta including tomato, carrot, capsicum and basil mayonnaise

Mexican pasta including corn, peas, capsicum, beans, chilli, herbs and tomato sauce

Potato, pumpkin and sweet potato with a garlic herb dressing **GF**

Salad of marinated mushrooms and toasted pine nuts **GF**

Greek salad including cucumber, capsicum, cherry tomatoes, feta and Kalamata olive **GF**

Mesculin salad of mixed lettuce, crispy bacon, shaved parmesan and croutons

Pickled beetroot and spring onion salad **GF**

Carvery

Your choice of one (1) of the following options:

Leg of Lamb, garlic and rosemary with mint jus **GF**

Pork loin with crackling and apple sauce **GF**

Double smoked leg of Ham with maple syrup glaze **GF**

Roast chicken pieces topped with sautéed bacon & onions with lemon thyme jus **GF**

Sirloin of beef, mustard and herb crust with red wine jus **GF**

Hot Selection

Your choice of two (2) of the following options:

Thai chicken curry with coconut cream, lemon grass and coriander **GF**

Chicken chasseur with red wine, shallots, mushrooms & bacon **GF**

Tandoori chicken with yoghurt, coriander & tomato **GF**

Chicken cacciatore with oregano, tomato & olives **GF**

Honey, soy & sesame chicken

Sautéed beef strips with mushrooms in a mustard cream sauce **GF**

Prawn & avocado penne pasta with sweet chilli cream

Chili plum pork with toasted sesame seeds

Rich beef lasagne

Vegetable lasagne **V**

Beef tortellini with bacon, spinach, white wine and tomato cream sauce

Spinach and ricotta cannelloni with rich tomato sauce and mozzarella **V**

Served with:

Roasted rosemary potatoes

Honey roasted pumpkin

Steam jasmine rice

Mélange of steamed vegetables with poppy seeds

Seafood Buffet Dinner only

per person

Seafood combination including Prawns, Oysters and Smoked Salmon

Upgrade options

Medium ocean prawns

\$15.00

Moreton Bay bugs

\$18.00

Sydney rock oysters

\$10.00

Smoked Atlantic salmon

\$10.00

Australian cheese and crackers

\$5.00

Dessert Selection

Platters of:

Dressed pavlova

Chocolate mousse gateau

Black forest torte

Berry delight

Backed berry cheesecake

Tropical paradise cake

PLATED DINNER MENU

2 course set menu
(minimum 30 people)

\$58.00pp

3 course set menu
(minimum 30 people)

\$68.00pp

Includes

Freshly brewed coffee
Assortment of teas
Hot chocolate served with Belgian chocolates
Coloured linen napkins
Stage and dance floor *(if required)*

Entree

Your choice of two of the following options

Honey roasted pumpkin soup with crispy bacon, chives and sour cream **GF**

Traditional Caesar salad with garlic croutons, bacon, parmesan cheese and creamy dressing

Beef tortellini tossed through a creamy mushroom, Italian herb and parmesan sauce

Avocado, asparagus, vine ripened cherry tomatoes and Persian feta & balsamic glaze

Oriental marinated chicken salad, rice noodles, mixed greens & honey soy dressing

Spinach and ricotta tortellini with sundried tomato and basil pesto cream **V**

Prawn & avocado tian, lemon aioli and toasted ciabatta **GF**

Chicken & coconut laksa, rice noodles with fried shallots

Dessert

Your choice of two of the following options

Caramel & macadamia tart with chocolate sauce

Mango & passion fruit pavlova, fresh cream and raspberry coulis **GF**

White chocolate & Bailey's charlotte with dark chocolate sauce

Glazed lemon tart with raspberry sorbet

Triple chocolate gateau with coffee anglaise & chocolate flame

Vanilla bean pannacotta, berries & chocolate shard **GF**

Baked New York cheesecake, berry compote & freshly whipped cream

Willow grove brie, quince paste, and crisp breads

Main course

Your choice of two of the following options

Premium grain-fed sirloin, Anna potato, roasted field mushroom & pepper sauce

Pepper crusted Eye fillet, creamy mash, onion compote & port wine jus

Roast Rib Fillet, sweet potato galette, steamed asparagus & sundried tomato hollandaise

Pan-fried chicken breast, sweet potato puree, baby beetroots, green beans & shiraz jus **GF**

Grilled field mushrooms, sweet red pepper relish, Anna potato & steamed broccolini **VGF**

Grilled Barramundi, gratinated potato, baby vegetables & verdelho cream sauce **GF**

Panfried chicken breast filled with camembert, mushroom risotto, peppercorn cream sauce **GF**

Baked Barramundi with smoked salmon, sweet potato galette and chardonnay cream

Confit of duck leg, sweet potato rosti, bok choy & chilli plum sauce

Grilled King Salmon, choy sum, steamed rice & soy mirin glaze

Slow roasted pork belly, apple puree, baby carrots & calvados jus **GF**



BEVERAGES

Silver Drinks Package

- Beers: Hahn Premium Light
Pressmans Cider
Yenda Hell Lager
XXXX Gold
- Wines: Markview Sparkling Brut
Markview Sauvignon Blanc
Markview Cabernet Merlot
Markview Moscato
- Non Alcoholic: Soft drinks and juice

One hour	\$24.00pp	Four hours	\$41.00pp
Two hours	\$30.00pp	Five hours	\$46.00pp
Three hours	\$36.00pp		

Gold Drinks Package

- Beers: Stone and Wood Pacific Ale
Stone and Wood Garden Ale
Hahn Premium Light
Pressmans Cider
Yenda Hell Lager
XXXX Gold
Corona
- Wines: Chandon NV Sparkling Brut
High Altitude Sauvignon Blanc
Zeppelin Big Bertha Shiraz
- Non Alcoholic: Soft drinks and juice

One hour	\$32.00pp	Four hours	\$50.00pp
Two hours	\$38.00pp	Five hours	\$56.00pp
Three hours	\$45.00pp		

Diamond Drinks Package

- Beers: Yenda Hell Lager
Stone and Wood Pacific Ale
Stone and Wood Garden Ale
Hahn Premium Light
Yenda Pale Ale
Corona
- Wines: Chandon NV Sparkling Brut
High Altitude Sauvignon Blanc
Tightrope Walker Chardonnay
Breathing Space Cabernet Sauvignon
Zeppelin Big Bertha Shiraz
- Non Alcoholic: Soft drinks and juice

One hour	\$37.00pp	Four hours	\$54.00pp
Two hours	\$43.00pp	Five hours	\$59.00pp
Three hours	\$49.00pp		

Non Alcoholic Drinks Package

Soft drinks, juices, soda and mineral water

One hour	\$10.00pp	Four hours	\$25.00pp
Two hours	\$15.00pp	Five hours	\$30.00pp
Three hours	\$20.00pp		

Cocktail On Arrival

Your choice of one of the following:

- Nest In The City:** Wyborowa vodka, lime, triple sec, cranberry juice
Mango Margarita: Jose Cuervo Tequila, mango juice, lime, triple sec, sugar syrup
Dark Rum Mojito: Havana club dark rum, lime juice, sugar syrup, mint, ginger ale

\$10.00pp