

BANQUET

MENU

TWIN TOWNS
**CONFERENCE
& FUNCTION**
CENTRE





CANAPES

MINIMUM 25 GUESTS

- ½ HOUR \$25 PP Choose three items, hot or cold
1 HOUR \$35 PP Choose five items, hot or cold
2 HOURS \$45 PP Choose seven items, hot or cold

COLD

- Teriyaki beef salad
- Smoked salmon tart, fried capers

HOT

- Salt and pepper squid, chipotle aioli
- Grilled chicken skewers, pesto mayo
- Homemade vegetarian quiche (V)
- Assorted mini pies, tomato relish
- Crumbed chicken fingers, honey-mustard dip
- Coconut prawns, curry dipping sauce
- Sausage rolls, barbeque sauce
- Asian vegetable spring rolls, plum sauce (V)
- Samosas, minted yoghurt
- Wagyu beef slider, tasty cheese, tomato relish

GRAZING MEZZE TABLE

\$25 PP

Includes chef's selection of deli meats, cheeses, olives, dips, char-grilled vegetables, breads, crackers, nuts, fruit

PLATTERS

- Vegetable crudité's, duo of dips, lavash (V) **\$120**
- Three cheese plate, dried fruit, quince paste, crackers (V) **\$150**
- Turkish bread with trio of dips (V) **\$90**
- Mediterranean style with two cold meats, toasted ciabatta, olives, marinated peppers, grissini, cheese **\$150**



SET MENUS

CHOOSE TWO ITEMS FOR EACH COURSE; SERVED ALTERNATELY

TWO COURSES \$65 PP
THREE COURSES \$78 PP

Please advise your coordinator if there are dietary or special menu requests. Our chefs can tailor your menu to suit your event.

ENTREE

COLD

- Thai beef salad, Asian greens, chilli-coriander dressing
- Prawn cocktail, smashed avocado, lettuce, spicy remoulade sauce
- Smoked salmon salad, dill hollandaise, caperberries
- Smoked chicken Waldorf salad, celery, confit of walnuts, apple dressing

HOT

- Slow roasted pork belly, parsnip puree, apple-rocket salad)
- Wild mushroom risotto, leek crisps, shaved parmesan (V)
- Creamy pumpkin soup, cumin crème (V)
- Potato gnocchi, roast pumpkin, spinach, sundried tomato (V)

All vegetarian entrees can also be served as a main course.

MAIN COURSE

(All mains served with seasonal vegetables)

Choose from the selections below or the chefs can create a dish to suit you and your guests' requirements.

- Dukkha crusted chicken breast, sweet potato mash, red wine glaze
- Oven-baked chicken breast, potato rosti, cranberry-ginger glaze
- Za'atar-spiced pork cutlet, baked apple, harissa glaze, warm couscous salad
- Chargrilled pasture fed rib eye, creamy potato bake, buttered mushrooms, jus
- Crisp skin salmon, potato rosti, green beans, ginger hollandaise
- Grilled barramundi, potato bake, basil pesto cream sauce



DESSERT

- Sticky date pudding, butterscotch sauce, vanilla bean ice-cream
- Raspberry opera cake, berry coulis, double cream
- Baked cheesecake, mint berry salad, whipped cream
- Rhubarb and apple tart, vanilla bean ice-cream, custard
- Individual pavlova, balsamic peppered berry compote, Chantilly cream
- Chocolate praline tart, salted caramel, double cream
- Citrus tart, torched meringue, vanilla bean ice-cream

EXTRAS

- Three cheese platter, blue vein, brie, cheddar, quince paste, lavash, dried fruit (Platters served to each table) **\$6 pp**
- Twin Towns house selection of filtered coffee and gourmet teas **\$5 pp**

YOUR CELEBRATION CAKE

A celebration cake, provided by you, can be cut by our Banquet Chef and served with whipped cream and strawberries.

- Served buffet style on platters **\$3 pp**
- Served individually to each guest **\$8 pp**

BUFFET

MINIMUM 30 PEOPLE

STANDARD	\$65PP	Choose two main courses
DELUXE	\$75PP	Choose three main courses
PREMIUM	\$85PP	Choose four main courses

All buffets include the following:

- Stone-baked artisan breads
- Four chef-crafted salads to complement your mains
- Rosemary and sea salt roasted potato
- Brown sugar roasted pumpkin
- Steamed seasonal vegetables
- Complementing condiments

BUFFET MAIN COURSES

- Mustard and pepper crusted beef sirloin
- Honey glazed leg ham
- Roast chicken, lemon, oregano
- Roast pork leg, crackling, apple sauce
- Wok-fried chicken and vegetables, chilli plum sauce, rice
- Thai beef Massaman curry, sweet potato, peanuts, rice
- Indian butter chicken curry, rice
- Penne pasta carbonara, parmesan, smoked bacon
- Italian penne pasta bake, shaved parmesan
- Vegetarian lasagne (V)
- Spinach and ricotta tortellini, eggplant-tomato ragout (V)
- Oven-baked barramundi, wilted spinach, lemon myrtle hollandaise
- Pumpkin, chickpea, turmeric curry, quinoa (V)

DESSERTS (CHOOSE ONE)

- Chef's selections of gourmet desserts
- Chef's jelly trifle, warm apple crumble, whipped cream

TEA & COFFEE

- Twin Towns house selection of filtered coffee and gourmet teas

Disclaimer: A 15% surcharge applies on Sundays and public holidays. Whilst we endeavour to accommodate special dietary requests for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens within the working environment and supplied ingredients.