



FUNCTIONS MENU

FINGER FOOD, ROLLS & WRAPS

MORNING & AFTERNOON TEA

1 one option per (one option)

*Assorted petite danish pastries
Ham & cheese mini croissant
Assorted mini muffins
Carrot or banana cake
Fruit cup with cinnamon yoghurt*

TURKISH ROLLS & WRAPS

1 per person with 4 options

*Ham, cheese & tomato
Egg, mayonnaise & lettuce (df, wo)
Smoked salmon, cream cheese & dill
Roast beef, salad & chutney (df)
Lettuce, tomato, carrot, cucumber & red onion (df)
Roast chicken, cos lettuce & caesar (wo)
Chicken schnitzel, salad, chipotle, cheese*

GOURMET BAGUETTE

1 roll per person

*Brie, salami, chutney, argula
Chicken, avocado, bacon, ranch
Antipasto, baby spinach & fetta
Prosciutto, sun-dried tomato & mozzarella
Buffalo cauliflower, salad & hummus*

SUBSTANTIAL

1 piece per person

*Gua sticky pork belly bao bun (df)
Beef slider with cheese & tomato relish
Southern fried chicken slider
Battered fish & chips & lime aioli
Popcorn chicken taco with nam jim salad
Maple sriracha tofu bowl & rice (ve,gf)
Beef nachos, salsa, sour cream & guacamole (gf)
Green curry & steamed jasmine rice (gf)*

FINGERFOOD

1 piece per person

*Vegetarian spring roll & sweet chilli (v)
Assorted vegetarian spring roll, beef dim sim &
curry samosa
Cheeseburger balls
Smoked chipotle & sweet potato arancini (ve)
Chicken satay skewer (gf)
Honey soy chicken skewer (gf)
Beef teriyaki skewer (gf)
Spicy chicken buffalo wings
Assorted mini quiche Lorraine, spinach & feta,
cheese & chorizo
Sweet sticky pork belly bites
Assorted party pies pepper beef, lamb &
rosemary & curry chicken
Sausage roll & tomato sauce
Prawn cutlet & tartare
Halloumi fries with lemon & sumac yoghurt (v)*

PLATTERS

Serves 10 guests

*Chef's selection seasonal fruits (v)
Chef's selection cheese, quince paste,
grapes & crackers (v)
Vegetarian antipasto platter (v)
Cured meats, tzatziki & grissini
Chefs selection assorted pizza
Trio of dips, rice crackers carrot & celery
sticks (v,gf)*

KIDS PLATTERS

*4 pieces per person all served with
chips & choice of sauce*

*Nuggets & chips
Fish & chips
Party pie, sausage rolls & chips
Mixed platter & chips*

KEY - V VEGETARIAN - GF GLUTEN FREE - VE VEGAN - DF DAIRY FREE - WO WRAP ONLY

alliea

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one

\$14.50PP

One roll with four fillings on
turkish bread and wraps

\$17.50PP

\$19.50PP
Combined 4 Finger food & 3
Sandwich selections

\$3.50PP

Morning tea & afternoon tea

two

\$5.00PP

Upgrade your package with
gourmet baguettes

\$7.00PP

Upgrade your package with a
hot fork substantial selection

\$24.00PP

7 Finger food & one
substantial selection

\$65.00EA

Any choice of platter or kids
platter

three

\$5.00PP

Selection of teas, coffee, two
biscuits & mints *add \$3pp for
continuous service*

\$10.00PP

Selection of teas, coffee, two
biscuits, mints & one morning
or afternoon tea option *add
\$2pp for continuous service*

\$14.00PP

Selection of teas, coffee, two
biscuits, mints & two morning
or afternoon tea options

TERMS & CONDITIONS:

- All prices include professional waitstaff to service food to self serve buffet stations
- Minimum numbers apply: 20 guests Monday-Thursday & 60 guests Friday-Sunday
- Prices and quantities are quoted for a minimum of 20 guests
- Gluten free bread available for \$2pp
- Gluten free, dairy free and or plant based cakes, muffins & sweets \$2pp
- Most menu items may be substituted for plant based proteins, impossible meats, cheese, & sauces \$3pp
- All selections are a minimum of 10 units per piece
- Final payment, numbers & menu selections are required 7 days prior due to ordering & scheduling of rosters
- A reduction of numbers may not be accepted within 3 days of your event
- Additional numbers may be accommodated, but please note that menu options may vary accordingly
- Catering service times are 10am-2pm & 5pm-9pm, service outside of these hours may be negotiated with the events team



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ADDITIONAL SERVICES:

- Cakeage is available plated and served with berry coulis and cream for \$4pp
- Guests may make a selection of round or rectangle table cloths, and are available in black or white at a cost of \$15 per piece.
- White cloth napkins are available at a cost of \$3 per piece
- Guests are offered a complimentary selection of coloured paper napkins, and are available in black, white, gold, silver, pink, blue, purple, orange & green.
- Guests will receive complimentary water & mints

FAIRWAYS FUNCTION CENTRE ROOM HIRE:

- A room hire fee is applicable and includes table and chair set up.
- Fairways features access to a private bar, bar tabs can be arranged and must be settled at the conclusion of your event. Clients are required to specify the limit and beverage inclusions for the bar tab. Alternatively, guests have the option to choose and purchase their own beverages.
- Please inform the staff of any specific beverage requirements at least 7 days before your event.

ALLERGEN ADVICE:

- Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish will be completely free of allergens. It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.

We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.

 functions@events.com.au

 (02) 4933 7533

 myeasts.com.au