

Functions OLLIES

FINGER FOOD, SANDWICHES & PLATTERS

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

SANDWICHES & WRAPS

2.5 sandwiches 4 fillings

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

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

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)

GOURMET TURKISH ROLLS

1/2 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)

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<i>One</i>	<i>Two</i>	<i>Three</i>
<p>\$14.50</p> <p>2.5 sandwiches with 4 fillings on assorted white, multigrain & wraps.</p>	<p>\$5.00PP</p> <p>Upgrade your package with gourmet Turkish rolls.</p>	<p>\$5.00PP</p> <p>Selection of teas, coffee, two biscuits & mints add \$3pp for continuous service</p>
<p>\$17.50PP</p> <p>7 Finger food selections</p>	<p>\$7.00PP</p> <p>Upgrade your package with a hot fork substantial selection</p>	<p>\$10.00PP</p> <p>Selection of teas, coffee, two biscuits, mints & one morning or afternoon tea option add \$2pp for continuous service</p>
<p>\$19.50PP</p> <p>Combined 4 Finger food & 3 Sandwich selections</p>	<p>\$24.00PP</p> <p>7 Finger food & one substantial selection</p>	<p>\$14.00PP</p> <p>Selection of teas, coffee, two biscuits, mints & two morning or afternoon tea options</p>
<p>\$3.50PP</p> <p>Morning tea & afternoon tea</p>	<p>\$65.00EA</p> <p>Any choice of platter or kids platter</p>	

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.

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