

alliea

FUNCTIONS MENU



MENU ONE

ONE COURSE \$33PP TWO COURSE \$45PP

Select up to two options, served alternate drop

MAIN

Chicken schnitzel served with chips, salad & gravy

Battered, grilled or crumbed fish served with chips, salad & tartare sauce

200g rump steak cooked to medium served with chips, salad & gravy

Sweet potato, pumpkin, spinach & fetta frittata served with chips & salad (v)

DESSERT

Chocolate mud cake with whipped cream & strawberries

Red velvet cake with whipped cream & strawberries

Tiramisu served with whipped cream & mint

Includes table linen, fresh bread roll and butter, a complimentary tea & coffee station will be provided for guests who meet minimum number requirements. Please see additional services for available add ons.

DIETARY KEY - V VEGETARIAN - GF GLUTEN FREE - GFO - GLUTEN FREE OPTION - VE VEGAN - DF DAIRY FREE

a.



FUNCTIONS MENU

MENU TWO

TWO COURSE \$49PP THREE COURSE \$61PP

Select up to two options, served alternate drop

ENTREE

Thai fish cakes served with nim jam salad (gf, df)

Prawn gyozas, eshallots and sweet soy dipping sauce (gf, df)

Goats cheese and asparagus tart (v)

Minestrone soup and crusty bread (v, df)

MAIN

Herb crusted roast beef, roasted vegetables, asparagus & gravy (gfo)

Chicken Supreme with potato gratin, chorizo, green beans and harissa dressing (gfo)

Pan seared barramundi, roast sweet potato, mango salsa & lemon beurre blanc

Semi sun dried tomato & baby spinach gnocchi & parmesan crisp

DESSERT

Passionfruit pavlova with whipped cream, berries & lemon curd

Cherry ripe tart with coconut compote, cherry meringue & rose petal pistachios

*Ollie's signature de leche caramel glaze cheesecake served with
toffee shards & vanilla bean ice cream*

Includes table linen, fresh bread roll and butter, a complimentary tea & coffee station will be provided for guests who meet minimum number requirements. Please see additional services for available add ons.

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FUNCTIONS MENU

MENU THREE

TWO COURSE \$61PP THREE COURSE \$76PP

Select up to two options, served alternate drop

ENTREE

Prawn, avocado & tomato stack with gazpacho (gf, df)

Crispy skin barramundi, wakame and ponzu (gf, df)

Beet & plum arancini with beetroot sauce (v)

Seared lamb with tabbouleh & garlic yoghurt (gf)

MAIN

Chicken cordon bleu served with garlic mash, broccolini & creamy white wine sauce

Medium rare beef loin medallion with truffle mash, seared mushrooms, tomato on the vine & jus

Twice cooked pork belly with port cherries, edamame & parmentier potatoes

Atlantic salmon with asparagus, tomato & cardamon relish, fish roe, wakame, capers & dill yoghurt

DESSERT

Cherry ripe tart with coconut compote, cherry meringue & rose petal pistachios

Ollie's signature de leche caramel glaze cheesecake served with

toffee shards & vanilla bean ice cream

Includes table linen, fresh bread roll and butter, a complimentary tea & coffee station will be provided for guests who meet minimum number requirements. Please see additional services for available add ons.

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one

\$5.00PP

Hot or cold selections
individual serve

\$7.00PP

Hot fork or substantial selection
individual serve

\$4.50PP

Dessert canapé individual
serve

two

\$18.00PP

Selection of any four hot or
cold canapés

\$26.00PP

Selection of any four hot or
cold canapés & two dessert
canapés

\$30.00PP

Selection of any four hot or
cold canapés & one hot fork &
one dessert canapé

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 dessert
canapé

\$14.00PP

Selection of teas, coffee, two
biscuits, mints & two dessert
canapés

TERMS & CONDITIONS:

- All prices include professional waitstaff exclusively for the duration of canapé service
- 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 can 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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 myeasts.com.au

