



## 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  
Pumpkin arancini with smoked chipotle (gf, ve available)  
Chicken satay skewer (gf)  
Honey soy chicken skewer (gf)  
Beef terriyaki 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



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### one

**\$14.50PP**

One roll with four fillings on  
turkish bread and wraps

**\$17.50PP**

7 Finger food selections

**\$19.50PP**

Combined 4 Finger food & 3  
turkish roll 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 & two 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.

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