

Shamrock Room Hire

\$200 1-4 Hrs.

This package includes but does not limit to Charity Events, Voluntary Groups, Workshops, Cent Sales, Fundraising Events, Non-for-Profit Groups & Support Groups

Room Hire

- Excusive Hire
- Privately Closed Area
- Fully Air-Conditioned
- ❖ Audio and visual equipment
- Seating as requested round tables.
- ❖ Hydration Station Tea, Coffee, **Iced Water**

Additional Costs

- ❖ Bar Hire add \$50.00
- Finger Food Catering
- Buffet Catering
- Drink Packages
- ❖ Beverages Bar TAB

Optional Additions with no extra cost

- * Projector
- **Microphones** (Cordless)
- * Lectern
- Dividers
- Whitehoard
- **Laptop** (Connected through HDMI port

Function Platters

<u>You can choose multiple platters if you wish.</u> A minimum of 1 Platter per 10 – 15 people is recommended

All platters have the option of choosing two sauces: Tomato, BBQ, Soy, or Sweet Chili

\$65 Mixed Oriental v vg

Mini Vegetable Spring Roll (48) Curry Samosas (48), Zucchini Wedges (1kg)

\$65 Asian Mix

Mini Vegetable Spring Roll (48), Mini Beef Meat Ball (500g), Mini Chicken Dim Sim (500g)

\$65 Veggie Delight v vg

Mini Vegetable Spring Roll (48), Cauliflower Popcorn (500g), Vegetable Dim Sim (500g)

\$65 Garlic Breads

Garlic Bread (20pc), Cheese Garlic Bread (20pc), Cheese Bacon Garlic Bread (20pc)

\$65 Classic Party

Mini Sausage Roll (24), Mini Beef Party Pie (24)

\$80 Little Cake v vg

Banana Cake (450g), Carrot Cake (450g), Chocolate Cake (450g), Orange Cake (450g)

\$65 Mini Quiche

Cheese Chorizo (12), Lorraine (12), Spinach & Fetta (12)

\$65 Fruit Ninja v vg GF

Green Apple (550g), Mixed Grapes (400g), Kiwi Fruit (8), Honeydew (550g), Rock Melon (550g), Orange (550g), Yellow Papaw (550g), Strawberry (8), Banana Chips, Raisins, Almond Flakes (200g)

\$80 Petite Dessert v

Profiterole (12), Banana éclair (12), Vanilla Slice (12), Chocolate Coated Profiterole (12)

\$80 Chicken Treat

Karaage Chicken (500g), Sweet Chili Chicken Tender (500g), Southern Fried Chicken Wing (15), Garlic Chicken Balls (500g)

\$30 Sandwich Board

GF AVAIVLABLE + \$10

Ham Cheese Tomato (4 triangle), Cajun Chicken with Lettuce & Mayo (4 triangle), Curried Egg with Lettuce & Cheese (4 triangle), Salami & Salad (4 triangle), Ham & Sweet Mustard Pickle with Lettuce (4 triangle)

\$65 Chips & Wedges v vg

Hot Chips (1kg), Zucchini Wedges (1kg), Seasoned Potato Wedges (1kg)

\$90 Seafood

Barramundi Spring Rolls (1kg), Salt & Pepper Squid (1kg), Crumbed Prawns (25)

\$90 Gluten Free Platter GF

Barramundi Spring Rolls (500g) Soy and Honey Wings (15) Hot Chips (1kg) Mini Falafel (500g)

\$100 Cheese Board v GF Available

Smoked Cheddar (500g), Crumbed Mozzarella (1kg), Brie Cheese (5 wheels), Lavosh Cracker (175g), Assorted Crackers (200g), Banana Chips, Raisins, Almond Flakes (200g), Sweet Pickle

Buffet Menu Selections

Pick & Choose

Choose at many options as you like.

Total your Selected Items, then Multiply by your guest count.

Mains \$5 Each

Seafood \$10 Each

Side/Salads \$5 Each

Dessert \$5 Each

Example: 2 x Mains (\$10) + 1 x Seafood (\$10) + 2x Sides (\$10)

+ 2x Desserts (\$10) = \$40 Per Head

60 Guests x \$40 Per Head = \$2,400 Total

- Pasta Bolognaise
- Pasta Carbonara
- Creamy Chicken & Mushroom Pasta
- Napolitana Tomato Pasta
- Capsicum, Chilli, Tomato, and Olive Pasta
- Vegetable Lasagne
- **Beef Lasagne**
- Roast: Beef, Pork, Lamb, Chicken. GF L (Pick a Gravy/Sauce.: Beef gravy, Mint Jelly, Apple Sauce)
- Grassfed Rump Steak served all one doneness. (Pick a Sauce/Gravy: Beef Gravy, Creamy Mushroom, Red Wine Pepper, Creamy Garlic, or Napoli)
- Crumbed Schnitzel: Chicken or Beef (Pick a Sauce/Gravy: Beef Gravy, Creamy Mushroom, Red Wine Pepper, Creamy Garlic, or Napoli)
- Chicken Enchiladas with Mexican Spiced Rice
- Nachos: Beef & Bean or Vegetable Mix GF
- Black Bean Stir-fry with Hoki Noodles: Chicken, **Beef or Vegetable**
- Sweet & Sour Pork Stir-fry with Hoki Noodles
- Lemon Chicken Stir-Fry with Hoki Noodles
- Satay Chicken with Peanut Sauce
- Sticky BBQ Chicken Wings GF L
- Honey & Soy Chicken Wings GF L
- Hot Sweet Chili Chicken Wings GF L
- Chefs' Curry
 - Buttered Pork Curry GF
 - Green Coconut Chicken Curry GF
 - Vegetable Korma Curry GF, V
- Fried Rice
 - Vegetable V,VG,L
 - Bacon and Egg
- Beef Stroganoff GF
- **Chicken Cacciatore**
- **Apricot Chicken**
- Lamb, Tomato & Vegetable Casserole
- **Cottage Potato Top Pie**
- Lamb and Guinness Puff Pastry Pie
- Shepherds' Potato Top Pie
- Gluten Free Pasta add \$2 per/person.
- Table Bread rolls \$1 per/person

Seafood

- Creamy Garlic Prawns with Rice GF
- Sweet Chili Lime Prawns with Rice GF,L
- Garlic, Soy and Prawn Stir-fry with hoki Noodle.
- Peppered Prawns with hoki Noodle
- Crumbed Seafood (prawns, calamari, fish)
- **Battered or Crumbed Local Reef Fish**
- Sweet and Sour Fish
- Baked Lemon Butter Reef Fish GF,L
- Cajun Baked Fish
- **Tomato and Olive Calamari Pasta**
- Salt & Pepper Calamari GF, L
- Soy and Ginger Stir-fry Calamari
- Garlic Calamari in a Lemon Butter Sauce

Side & Salad

- Yorkshire Pudding
- Roast Pumpkin & Potato GF, L, V
- Garden Salad GF, L, V
- Hot Chips or Wedges GF L V
- Aussie Caesar Salad GF V
- Traditional Potato Bake GF V
- Sweet Potato Bake GF V
- Mixed Vegetable Bake GF V
- Greek salad GF L V
- Mayo Coleslaw
- Crunchy Asian Noodle Salad
- Green Garden Salad GF L V
- Special Fried Rice GF L
- Asian Slaw with Plum Vinaigrette GF L V
- Steamed Rice GF L V
- Steamed or Roasted Potatoes GF L V
- Jacket Potatoes GF
- Garlic Bread V
- Steamed or Roasted Vegetables GF L V

<u>Desserts</u>

- Apple Crumble
- Sticky Date Pudding
- **Bread and Butter Pudding**
- **Lemon Cheesecake**
- Chocolate Mud Cake GF
- Chocolate Brownie GF
- Mini Meringues with Berries
- Trifle with Custard. Jelly & Fruit
- **Carrot Cake with Lemon Frosting**
- **Bread & Butter Pudding**
- Vanilla or Chocolate Ice Cream (with sauce topping) GF
- **Cold Tim Tam Cheesecake**