



Shamrock Room Hire

\$200 1-3 Hrs.

\$300 3 -6 Hrs.

\$400 Full Day Hire 6+ Hrs.

This package includes but does not limit to, Seminars, Meetings, Training Sessions, Conferences, Workshops, Networking etc.

Room Hire

- ❖ Exclusive Hire
- ❖ Privately Closed Area
- ❖ Fully Air-Conditioned
- ❖ Audio and visual equipment
- ❖ Seating as requested round tables (Clothed if requested)
- ❖ Hydration Station – Tea, Coffee, Iced Water with Biscuits

Additional Costs

- ❖ Bar Hire – add \$20
- ❖ Finger Food Catering
- ❖ Buffet Catering
- ❖ Drink Packages
- ❖ Beverages – Bar TAB

Optional Additions with no extra cost

- ❖ Projector
- ❖ Microphones (Cordless)
- ❖ Lectern
- ❖ Dividers
- ❖ Whiteboard
- ❖ Laptop (Connected through HDMI port)



Function Platters



You can choose multiple platters if you wish.
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 AVAILABLE + \$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

Mains

- 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**

Desserts

- 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