



Formal Menu

Inclusions

- Chef's selection of 2 Canapés on arrival
- Your selection of 2 Entrees from the Formal Menu
- Your selection of 2 Mains from the Formal Menu
- Dinner roll with butter
- Your selection of 2 Desserts from the Formal Menu

Optional Extras

- Tables, chairs and linen
- Crockery, cutlery and glassware
- Setting of tables and room
- Kitchen equipment
- Beverage package
- Rubbish removal
- Service by professional Chefs, food wait staff and beverage wait staff onsite for a minimum of 4 hours



On Arrival

- Chef's selection of Canapés (2 per person)

Entrée (Please select two)

- Roasted vegetable stuffed capsicum with Napolitana sauce and herbs. (GF) (V)
- Mushroom risotto with fetta cheese, braised leek and herbs. (GF)
- Twice cooked pork belly, with cauliflower puree and celeriac slaw. (GF)
- Salmon Puff Pastry with avocado, baby spinach, potato and hollandaise.
- Braised Lamb Ragout with penne pasta and fresh herbs
- Chorizo, caramelised onion, roast tomato and fetta cheese tartlets.



Mains (Please select two)

- Marinated chicken breast with herb roast potatoes, seasonal greens and herb cream sauce. (GF)
- Char Grilled Lamb rump, with roasted vegetable cous –cous and sweet capsicum and tomato ragout.
- Salmon fillet, oven baked served with seasonal greens and roast sweet potato finished with béarnaise sauce.
- Grain fed eye fillet served with potato puree, seasonal greens, onion jam and beef jus. (GF) (only available with 3 courses option)
- Roasted vegetable pasta with creamy pesto sauce
- Roasted vegetable stack. Eggplant, zucchini, capsicum, with potato puree finished with tomato ragout and herbs. (GF) (V)



Dessert (Please select two)

- Pecan Pie with caramel sauce and ice cream
- Chocolate caramel tart with chocolate sauce and fairy floss
- Lemon curd tart with passionfruit coulis, whipped cream and biscotti
- Chocolate sundae cup. Ice cream with chocolate sauce, strawberries, nuts and banana
- Eton Mess. Meringue, whipped cream, strawberries and strawberry coulis
- Vanilla panna cotta with caramel sauce and toffee shards.

Children's menu

Main (Choose 1)

- Fish and chips with lemon and aioli
- Chicken schnitzel bites with chips and tomato sauce

Dessert (Choose 1)

- Chocolate sundae cup. Ice cream with chocolate sauce
- Mini Eton Mess. Meringue, whipped cream, strawberries and strawberry coulis



Price list

3 courses

50 + Guests \$79 per person including GST

2 courses (Entrée and Main)

50 + Guests \$69 per person including GST
 with cakeage \$71 (cutting/serving only)
 with cakeage and garnish \$73

Children under 10 - children's menu \$49 per child

Staff Charges

We can arrange delivery of all your food to you or for an extra cost we can supply staff to make your special day more enjoyable.

Monday to Friday	Wait Staff	\$39 per hour
	Chef	\$49 per hour
	Beverage Staff	\$44 per hour
Saturday	Wait Staff	\$44 per hour
	Chef	\$54 per hour
	Beverage Staff	\$49 per hour
Sunday	Wait Staff	\$49 per hour
	Chef	\$60 per hour
	Beverage Staff	\$54 per hour

Staff minimum 4 hours. Travel time applies.

These prices are subject to change without notice.

All prices are inclusive of GST



Cocktail Party Packages (Minimum of 30 guests)

\$35 Per Person Package (5 options, 3 pieces of each per person)

Canapés

- Field mushroom Arancini balls with Parmesan and herbs served with sour cream
- Smoked salmon forks with dill aioli
- Zucchini and roast vegetable fritters with beetroot and yogurt dipping sauce
- Chicken en croute, sourdough crouton, with crisp cos lettuce, shredded chicken with lime and cracked pepper aioli
- Roast Beef en croute, sourdough crouton, dijonnaise, roasted capsicum and pickle.

\$50 Per Person Package (6 options, 3 pieces of each per person)

Canapés

- Sydney Rock Oysters with eschalot Cabernet Sauvignon vinaigrette
- Grilled Chorizo wrapped in puff pastry with tomato relish
- Thai Beef Wonton Baskets, shaved rare beef with crispy Asian greens and Thai sweet chilli sauce
- Field mushroom Arancini balls with Parmesan and herbs served with sour cream
- Parmesan crumbed roasted vegetable tartlet
- Smoked salmon forks with dill aioli



Finger food Package (Minimum of 30 guests)

\$25 Per Person Package (Choose 5 options, 4 pieces of each per person)

- Handmade pies with assorted fillings
- Handmade sausage rolls
- Vegetable spring rolls
- Handmade meat balls
- Fish cocktail pieces
- Salt and pepper squid
- Handmade marinated chicken skewers
- Handmade crumbed chicken bites
- Spinach and cheese pastries
- Crumbed vegetable cakes
- Handmade vegetable frittata squares
- Handmade corn fritters

Beverage Package \$11 Per Person (\$12 Per Person on Sundays and public holidays)

Plunger coffee, specialty teas, juices, soft drink and mineral water.

Price includes rental of urn, plunger, cups, saucers, tea spoons and glasses.

All prices are subject to change without notice.

Menu items may change due to seasonal availability.

All prices are inclusive of GST.

Special menu/prices apply for public holidays.

All customers are obligated to follow the Seascape Café and Catering payment policies and procedures.