



SEABREEZE HOTEL



FUNCTIONS *Menu*

PLATTER OPTIONS

HOT CHEF SELECTION **\$95**

Black Angus mini pies with bush tomato relish, gourmet sausage rolls, petite mixed quiches, sweet potato fries, BBQ chicken wings

GOURMET CHEESE SELECTION **\$90**

King Island Brie, South Cape Cheddar, King Island Blue, with fresh grapes, quince paste & assorted crackers (cheese varieties may change due to availability)

CHILDRENS PLATTER **\$70**

Crumbed chicken, sausage roll & chips with BBQ & tomato sauce

THE SEABREEZE MEAT PLATTER **\$170**

Tandoori chicken skewers, lamb skewers, Korean pork belly bits with hoisin sauce, pork & parsley chipolatas with bush tomato relish, sweet potato fries with aioli & Italian style meatballs in Napoli sauce with shaved Grana Padano

TRAWLERS CHOICE OF SEAFOOD PLATTER **\$190**

Soft shell crab, golden battered coral trout, grilled prawn skewers, salt & pepper calamari, Kilpatrick oysters, crispy fries, tartare sauce, garlic aioli & fresh lemon

MIXED SANDWICH & WRAP PLATTER **\$80**

Curried egg & lettuce, sliced leg ham with tomato and cheese, chicken avocado with aioli, Hungarian salami relish tomato & cucumber

SLIDERS PLATTER **\$90**

Choice of pulled pork with pickles, or braised hickory beef with slaw

**platters are intended as finger food for approx. 8-10 pax, they are not intended as a full meal*

CANAPES

OPTION 1

\$38 PP

4 x canapes
2 x sliders
2 x boats

OPTION 2

\$44 PP

6 x canapes
2 x sliders
2 x boats

Minimum 40pax for both options

CANAPÉS

NATURAL OYSTERS – Japanese cucumber & champagne vinaigrette

ROAST BABY BEETS & GOATS CHEESE – on crostinis with candied pecan

SMOKED SALMON & CHIVE MASCARPONE – on potato crisp

MIDDLE EASTERN CHICKEN SKEWERS – with hummus & lemon

VEGETARIAN SPRING ROLLS (V) – with dipping sauces

THAI PRAWN SPRING ROLL – with dipping sauce

PROSCIUTTO WRAPPED WATERMELON – with Persian fetta & crisp capers

CRISP POLENTA – with sautéed field mushrooms, confit garlic & parmesan

LEEK & CHEESE FILO CIGARS

SRIRACHA CHICKEN WINGS – with blue cheese & ranch dipping sauces

SLIDERS

PULLED PORK– with pickles

BRAISED HICKORY BEEF & SLAW

PRAWN, AVOCADO, ICEBERG LETTUCE & MAYONNAISE

BOATS

PORK BELLY BITES – with pickled cucumber, sesame & Hoisin

SALT & PEPPER CALAMARI – with lime aioli

BEER BATTERED CORAL TROUT – with tartare

ITALIAN MEATBALLS – with creamy mash, parmesan & gremolata

VIETNAMESE BAO BUN – with roast pork, pickles & slaw



BUFFETS & BANQUETS

ROMAN FEAST BANQUET

\$45 PP

Minimum 30pax

PROTEIN (choice of 3)

USA Style Pork Ribs – marinated in hickory Bundaberg rum sauce

Garlic QLD Grilled Tiger Prawn Skewers – with aioli

Roast Barramundi – with eggplant, peppers, zucchini, tomatoes & basil sauce

Greek Style Lamb Skewers – with tabouli, yoghurt & garlic sauce

18hr Slow Cooked Lamb Shoulder – with roast sweet potato & salsa Verde

Chermoula Chicken – with Moroccan cous cous, dates & mint

Char Grilled Scotch Fillet – with mustard & herb butter

SIDES (choice of 3)

Tuscan Roast Potatoes

Charred Mini Corn Cobs – with herb butter

Roasted Sweet Potato – with rocket & maple syrup

German Style Potato Salad – with bacon, egg & mustard

Apple & Cabbage Slaw

Whole Roasted Baby Beets – with fetta & balsamic glaze

Garden Leaf Salad – with tomato, cucumber & mustard vinegarette

Californian Style Caesar Salad – with egg, bacon, parmesan & ranch dressing

+ Dinner Rolls & Condiments

TRADITIONAL ROAST BUFFET

\$39 PP

Minimum 30pax

PROTEIN (choice of 2)

Roast Leg of Pork – with apple sauce & gravy

Roast Shoulder of Lamb – with mint sauce & gravy

Braised Beef Brisket – with roast onion sauce

Roast Chicken – with celery & herb stuffing

SIDES (choice of 3)

Roasted Spiced Pumpkin

Honey & Sesame Baby Carrots

Roast Potatoes

Californian Style Caesar Salad – with egg, bacon, parmesan & ranch dressing

Mixed Leaf Salad

+ Dinner Rolls & Condiments

BUFFETS & BANQUETS

BBQ BUFFET

\$45 PP

Minimum 30pax

PROTEIN (choice of 3)

Grilled Scotch Fillet Steak

Smokey BBQ Chicken Wings

Whole North QLD Tiger Prawn Skewers

USA Style Pork Ribs – marinated in hickory Bundaberg Rum

Lamb Skewers – with rosemary & garlic marinade

SALADS & SIDES (choice of 4)

Roast Sweet Potato – with rocket & maple syrup

German Style Potato Salad – with bacon, egg & mustard

Apple & Cabbage Slaw

Whole Roasted Baby Beets – with fetta & balsamic glaze

Garden Leaf Salad – with tomato, cucumber, mustard vinegarett

Californian Style Caesar Salad – with egg, bacon, parmesan & ranch dressing

Whole Baby Beets – with fetta & balsamic

Tuscan Roast Potatoes

Charred Mini Corn Cobs – with herb butter

+ Dinner Rolls & Condiments

BUFFETS & BANQUETS

ALTERNATE DROP

Minimum 30pax

2 COURSE (entrée & main / main & dessert)	\$49 PP
3 COURSE (entrée, main & dessert)	\$59 PP
+ DINNER ROLLS & CONDIMENTS	

ENTRÉE (choice of 2)

Salmon Ceviche – with radish, fennel, finger lime & tostada

Twice Baked Three Cheese Souffle

Buffalo Chicken Wings – with ranch & blue cheese dipping sauces

Salad of Roast Baby Beets – witlof lettuce leaves, goats' cheese, prosciutto & candied pecans

Burrata – with heirloom tomatoes, grilled onion, basil & balsamic, with grilled sour dough

MAINS (choice of 2)

Baked Barramundi En Papillote – with roast zucchini, tomato, eggplant, onion & basil sauce

Eggplant Moussaka – bechamel sauce, roast tomato, pinenuts & parmesan

Slow Cooked Lamb Shoulder – with caramelised roast pumpkin, roast chat potatoes & salsa Verde

Roast Free Range Chicken – with corn puree & a BBQ corn, mint & shallot salsa

DESSERT (choice of 2)

Tiramisu

NY Baked Cheesecake – with berry coulis

Ferrero Rocher Layer Cake – with whipped cream

Baked Apple Pie – with brandy cream

Flourless Black Rorest Gateaux

Had Something Else in Mind?

Speak to us today about customising your menu!

Contact the functions manager for more info.



SEABREEZE
HOTEL