

Special Occasions

— THE —
PLANTATION
HOTEL

FUNCTION PACKAGE

Dietary requirements can be catered for, on request.

Vegetarian (VT) Gluten Free (GF) Vegan (V)

* Menu items are subject to change.

MIN. 20 GUESTS | \$25 pp

choose 6

COLD SELECTION

CHOICE OF:

- mini bruschetta bites w/- balsamic glaze (vt)
- rare roast beef baguette w/- horseradish cream
- smoked salmon & dill tarts
- turkey, camembert & cranberry canapes

HOT SELECTION

CHOICE OF:

- assorted gourmet party pies
- mini sausage rolls w/- tangy tomato sauce
- mini quiche lorraine
- bbq glazed meat balls w/- napoli sauce (gf)
- crumbed calamari w/- lime tartare sauce
- mini vegetarian spring rolls w/- nam jim sauce (v) (vt)
- spinach & feta triangles (vt)
- fish taco's w/- slaw & lime wedge
- mini chicken skewers w/- satay sauce (gf)
- mini lamb skewers w/- minted yoghurt (gf)
- crispy coconut prawns w/- mango chilli dipping sauce
- stuffed jalapeno w/- chilli con-carne & cheese sauce

THE
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Canapes

FORK SELECTION | NOODLE BOXES

Optional + \$15 pp per item

CHOICE OF:

- beer battered fish n chips w/- tartare sauce & lemon wedge
- thai beef salad (gf)
- chicken caesar salad
- fettucine boscaiola
- beef stroganoff w/- mushrooms & rice (gf)
- green chicken curry w/- coconut & rice (gf)
- asian noodle salad w/- rice vermicilli noodles & nam jim (v) (vt)
- hot hokkein noodles & asian vegies w/- chicken or beef (vt)

FINGER FOOD PLATTER | \$110 ea

serves 6-8 guests

CHOICE OF:

- mini quiches
- mini vegetable spring rolls (vt)
- party sausage rolls
- gourmet party pies
- vegetable samosa (vt)
- calamari rings
- satay chicken skewers (gf)

CHEESE & MEATS PLATTER | \$140 ea

serves 6-8 guests

charcuterie board w/- selection of cured meats, assorted dips, marinated vegetables + assorted cheeses, w/- dips & crackers (gf)

FRUIT PLATTER | \$100 ea

serves 6-8 Guests

A selection of seasonal fruits (v)(vt)(gf)

THE
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Platters

KIDS PLATTER | \$50 ea

must be 12 years or under

serves 6-8 guests

CHOICE OF:

- mini cheeseburgers
- fish cocktails
- chicken nuggets
- ham & pineapple pizzas
- beer-battered chips
- seasonal fruit

MIN. 20 GUESTS

serves 6-8 guests per platter

Platters

COLD

- **FRESH LOCAL PRAWNS** - per kg (market price) w/- iceberg lettuce, lemon wedges & cocktail sauce (gf)
- **PEKING DUCK PANCAKES** w/- hoisin, cucumber & shallot | \$100
- **GOATS CHEESE FILO TARTS** w/- basil pesto, & cherry tomatoes | \$85 (vt)
- **MINI BRUSHETTA** w/- prosciutto, provolone & semi dried tomato pesto | \$85
- **SMOKED SALMON & CREME FRAICHE TARTS** w/- puff pastry, chives & lemon | \$85
- **PRAWN COCKTAIL SLIDERS** on brioche bun w/- cocktail sauce | \$125
- **PROSCIUTTO WRAPPED DATES** w/- chorizzo filling | \$100 (gf)
- **MIXED SANDWICHES** chicken, mayonnaise, rocket & walnut | ham, cheese & tomato | egg & lettuce | roast beef, rocket & mustard | \$100 - (gf) sandwiches available on request

HOT

- **ARANCINI BALLS** | mushroom & parmesan | chicken, corn & mozzarella | lamb, mint, rosemary & feta | bacon, shallot & cheese | \$100
- **VEGETARIAN SPRING ROLLS** w/- sweet chilli dipping sauce | \$85
- **CRISPY CHICKEN WINGS** w/- your choice of buffalo, honey soy or smoky bbq sauce w/- buttermilk dipping sauce | \$100
- **KARAAGE CHICKEN** crispy japanese chicken w/- rice in a boat, kewpie mayo & pickled ginger | \$150
- **SALT N PEPPER SQUID** on a bed of rocket w/- lemon & tartare | \$125
- **CHEESY JALAPENO QUESADILLAS** w/- pico de gallo & sour cream | \$100
- **PRAWN TWISTERS** w/- a sweet chilli soy sauce | \$100
- **PULLED BBQ PORK SLIDERS** w/- crispy slaw | \$100
- **SOUTHERN FRIED CHICKEN SLIDERS** w/- lettuce, cheese & tomato | \$100
- **FISH TACOS** w/- pickled slaw & tartare | \$150
- **LAMB SKEWERS** moroccan rubbed w/- dukkah & minted yoghurt | \$150
- **ZUCCHINI & HALLOUMI FRITTERS** w/- cherry tomato & aioli | \$85
- **SWEET POTATO PANCAKES** w/- tandori chicken & chives | \$125

THE
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MIN. 20 GUESTS | \$100 pp

CHOOSE 3 HOT DISHES + 2 SIDES + 2 SALADS

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Seafood Platters

INCLUDED

- FRESH PRAWNS w/- condiments
- FRESH MUSSELS w/- condiments

OYSTERS - optional + \$12 pp (3)

- natural - with a hit of lemon juice
- kilpatrick - bacon, lemon & worcestershire sauce
- mignonett - red wine, vinegar, shallots & black pepper

HOT DISHES

- atlantic salmon (gf)
- panko crumbed flathead fillets
- oven baked snapper (gf)
- salt n paprika calamari (gf)
- seafood risotto (gf)
- crab linguine

SIDES

- seasonal roasted vegetables
- aromatic rice
- steamed veggies
- beer battered chips

SALADS

- greek salad
- garden salad
- crispy noodle asian salad
- avocado salad

Grazing Tables

ARTISANAL TABLE

charcuterie board - a delicious smorgasbord of fine meats, soft & hard cheeses, fresh & dried fruits, crackers & fresh breads, dips & spreads (gf)

ITALIAN TABLE

meatballs, tortellini, roasted garlic & red peppers, cheese, grilled bread, olives & plenty of dipping sauces (gf)

FESTIVE TABLE

fruits, figs, sugared cranberries, clementines, nuts, olives, pickles, meats, cheeses, spreads, chocolate, crackers & breads

MIN. 15 GUESTS

2 hours grazing @ \$22 pp

Buffet

SILVER | \$40pp | Min 30 GUESTS

2 mains + 2 sides + 2 salads

PLATINUM | \$60pp | Min 30 GUESTS

3 mains + 3 sides + 3 salads

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MAINS

MEDALLIONS OF BEEF

chargrilled w/- sauteed mushrooms, onion jam, blistered truss tomatoes & balsamic glaze (gf)

WHOLE ROASTED CHICKEN

marinated in fresh herbs and garlic cut into pieces (gf)

GRILLED SEA PERCH

griled & topped w/- garlic and fresh herb butter (gf)

CRISP PORK BELLY

roasted & slightly fried, coated in a sesame apple glaze (gf)

CHICKEN AL A KING

chicken breast w/- mushrooms, white wine, red pepper & green peas (gf)

NAVARIN LAMB

slow cooked lamb braised w/- red wine & tomato (gf)

CHAR SIU PORK

bbq pork fillets sliced & coated in asian spices (gf)

CRISPY SKIN SALMON

fillet of salmon, pan-fried w/- hoisin sauce (gf)

accompanied by fresh bread rolls & condiments

SALADS

CAESAR

cos lettuce, croutons, bacon, parmesan cheese & housemade dressing

GREEK

mixed leaf lettuce, cucumber, fetta, spanish onion, olives & tomato (vt)(gf)

WALDORF

mixed leaf, celery, apple, walnut, lemon & aioli (vt)(v)(gf)

SLAW

red cabbage, zucchini, carrot & cashew w/- ginger miso dressing (vt)(v)(gf)

MOROCCAN COUS COUS

peppermint, sultana, mixed capsicum and Spanish onion (vt)(v)

POTATO

bacon, seeded mustard, shallots and mayonnaise (gf)

SIDES

- layered vegetarian lasagna (vt)
- house-made potato bake (vt)(v)
- fresh garden vegetables in a rich red wine & nap sauce (vt)(v)(gf)
- broccolini, baby spinach, green beans & toasted almonds (vt)(v)(gf)

Set Menu

MIN. 30 GUESTS | ALTERNATE DROP

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ENTREE

- SWEET CHILLI & GARLIC PRAWNS** w/- rice, lime & rocket (gf)
- FRESH PRAWN COCKTAIL** w/- chiffonade of lettuce, cocktail sauce & lemon wedge (gf)
- SMOKED SALMON, DILL & SPINACH TART** topped w/- goats cheese & balsamic glaze
- BEER BATTERED SOFT SHELL CRAB** on asian slaw w/- nam jim & lime
- SATAY CHICKEN SKEWERS** w/- rocket, cherry tomatoes, lime & pickled ginger (gf)
- MINTED LAMB SKEWERS** on a bed of red pepper cous cous w/- tzatziki (gf)
- STUFFED FIELD MUSHROOMS** filled w/- crumbed pesto & fetta w/- napolitana sauce & parmesan (vt)
- CHICKEN & MUSHROOM ARANCINI BALLS** w/- mozzarella & served w/- red pepper mayo
- PUMPKIN, SPINACH & RICOTTA CANNELLONI** w/- a rich napolitana sauce (vt)

MAIN

- ATLANTIC SALMON FILLET** w/- lemon & fresh herbs served on a polenta cake w/- asparagus, beans & a cayenne bearnaise sauce
- WILD CAUGHT BARRAMUNDI** w/- lemon & pistachio crust, garlic butter, baby potatoes, greek salad w/- red pepper rouille (gf)
- LAMB RACK** w/- mustard, rosemary & pinenut crusted w/- potato croquettes, minted pea puree, blistered tomatoes & candied dutch carrots (gf)
- VEAL SCALLOPINI** w/- a creamy white wine, leek & mushroom sauce on potato mash w/- seasonal greens (gf)
- RISOTTO** w/- king prawns, parmesan, lemon cream, chives, baby spinach & tomato topped w/- crispy rocket (gf)
- CHICKEN PESTO LINGUINE** w/- baby spinach, cherry tomatoes, olives, leek & white wine & olive oil topped w/- danish fetta
- MEDALLIONS OF BEEF** chargrilled w/- sauteed mushrooms, onion jam, blistered truss tomatoes & balsamic glaze (gf)

DESSERT

- CHOCOLATE CAKE** served w/- raspberry ganache & whipped cream
- WHITE CHOCOLATE & RASPBERRY CAKE** served w/- raspberry coulis & whipped cream
- TRADITIONAL CHEESECAKE** served w/- strawberries & whipped cream
- INDIVIDUAL PAVLOVAS** w/- fresh cream, banana, strawberry & kiwi passionfruit sauce (gf)

2 COURSES

entree + main
\$40 pp

3 COURSES

entree + main + dessert
\$55 pp

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Set Menu

THE FESTIVE FEAST

2 COURSES

entree + main

\$40 pp

3 COURSES

entree + main + dessert

\$55pp

ENTREE

LOCAL FRESH KING PRAWN COCKTAIL w/- chiffonade, lemon & remoulade sauce (gf)

CHEESE & MUSHROOM ARANCINI BALLS on a bed of rocket w/- rich napolitana sauce & finished w/- balsamic pearls (vt)

DUCK PANCAKES w/- pear, walnut salad & plum sauce

MAIN

CHRISTMAS TRIO

your traditional favourites, ham, pork, turkey w/- baked vegetables, gravy, cranberry sauce & accompanied with fresh bread rolls & condiments (gf)

DESSERT

INDIVIDUAL PAVLOVAS w/- fresh cream, banana, strawberry & kiwi passionfruit sauce

PLUM PUDDINGS w/- cream anglaise, brandy custard, ice cream & strawberries

accompanied by fresh bread rolls & condiments

Facts

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WHAT IS THE ROOM HIRE FEE?

there is no room hire fee or minimum spend.

IS TABLE LINEN INCLUDED

quality paper tablecloth is provided, however if you would like linen, charges will apply.

CAN I BRING MY OWN DECORATIONS or ORGANISE MY OWN MUSIC?

YES you can! If you would like to bring your own decorations or organise your own entertainment, you are more than welcome.

But please, let us know what your plans are!

If not, we can organise them for you.

CAN I BRING MY OWN FOOD & DRINK?

unfortunatley the answer is NO. Should you have any dietary requirements, please let us know and we will organise this for you.

IS YOUR FUNCTION ROOM A SEPERATE/PRIVATE ROOM?

yes, there is a concertina wall between the bistro and the function room which can be closed off for all private events.

DO I HAVE TO PAY A DEPOSIT?

Yes - a \$200 non-refundable deposit is required to secure your booking. This will be deducted from your final account. Payment can be made via credit card or bank transfer.

Terms

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TENTATIVE BOOKINGS

will be held for 7 days.

DEPOSIT (\$200 NON-REFUNDABLE)

payment can be made in cash, by credit card including american express, direct deposit or EFTPOS, we do not accept cheques.

FINAL NUMBERS AND PAYMENT

are required 10 days prior to your function and final payment must be made on all numbers confirmed. Payment for bar-tabs are to be finalised on the day of your event.

CANCELLATIONS

the hotel must be notified no later than 14 days before your function.

INDEMNITY

guests attend the function at their own risk and agree to indemnify the Plantation Hotel against all costs, charges & expenses which may be incurred due to any person suffering injury whilst at the function or due to any loss or damage to property related directly or indirectly to the function

SECURITY

Security requirements will be discussed when booking your event.

PHOTOGRAPHY

we reserve the right to utilise any in-house photographs taken during your event for promotional use. If you wish for photographs not to be taken, please advise us prior.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)?

RSA under NSW Law is applicable to any private or public function held within the premises. Function guests under the age of 18, unduly intoxicated or disorderly will not be served and may be asked to leave the premises.

our policy states that any guest/s that looks under the age of 25 will be asked to provide acceptable forms of photographic identification (drivers licence, passport or 18+ card), if failing to do so, the guest will not be served any alcohol whilst on premises and be refused entry.

under no circumstances will the hotel allow for any food or beverages of any kind to be brought in for consumption at the function by the client or any guests, with the exception of celebration cakes. Any unauthorised food or beverages will be confiscated and discarded at the discretion of the hotel.