

To make a booking, please call

07 3263 5522

— OR —

email us at

functions@aspleyhornets.com.au

Hornets

**FUNCTION
PACKAGES**

BUFFET BREAKFAST

— OPTION A —

Crispy bacon
Scrambled eggs
Grilled mushrooms
Oven roasted tomato
Hash browns
Seasonal fruit platter
Fresh banana bread, croissants and toast
Assorted condiments
Brewed tea and coffee
\$20.50 PER PERSON
(MINIMUM 20 PEOPLE)

— OPTION B —

Pancakes, waffles, banana bread
Assorted filled croissants
Assorted condiments
Berry compote
Cream
Seasonal fruit platter
Assorted yoghurts
Brewed tea and coffee
\$19 PER PERSON
(MINIMUM 20 PEOPLE)

MORNING OR AFTERNOON TEA

CHOOSE FROM THREE OPTIONS BELOW:

Freshly baked scones, plain, fruit with Chantilly cream and strawberry jam
Herbed scone with chive cream cheese and ham
Cheese and bacon scones with her butter
Freshly baked biscuits
Sweet muffins
Mini quiches
\$8 PER PERSON

ADD SEASON FRUIT SELECTION + \$2PP
(ONE ITEM PER PERSON OF EACH)

LUNCH

— SUB SANDWICH & WRAP SELECTION —

Chef's assortment of fillings
Assorted fruit selection
\$12 PER PERSON
(TWO SUBS AND HALF WRAP PER PERSON)

— SANDWICH & WRAP SELECTION —

Chef's assortment of fillings
Assorted fruit selection
\$10 PER PERSON
(FOUR SANDWICHES AND HALF WRAP PER PERSON)

— PLOUGHMANS LUNCH BUFFET —

Cold Meats:
Ham, roasted beef, chicken, turkey
Selection of Salads:
Garden tossed, potato and bacon, mediterranean pasta and cheese
Freshly Baked Bread Rolls:
White, wholemeal, multigrain
Condiments to suit
\$15 PER PERSON
(MINIMUM 20 PEOPLE)

COLD PLATTERS

(30 PIECES PER PLATTER)

— SANDWICH PLATTER —

3 x Chef's selection, 7 ½ sandwiches per platter
\$50 PER PLATTER

— MEDITERRANEAN PLATTER —

Salami, mortadella, prosciutto, grilled haloumi, feta, stuffed olives, sundried tomato, grilled capsicum and eggplant, pistachio dukkha, hummus, grissini, toasted turkish fingers, served with olive oil and balsamic
\$72 PER PLATTER
(VEGETARIAN OPTION AVAILABLE)

— CHEESE AND CRACKER PLATTER —

Aged cheddar, camembert, grapes, paste, grissini and an assortment of crackers
\$50 PER PLATTER

HOT PLATTERS

(50 PIECES PER PLATTER)

— CHICKEN WING PLATTER —

Choice of buffalo, hickory smoked barbeque or honey and soy
\$55 PER PLATTER

— PARTY PLATTER —

Party pies, mini sausage rolls, battered onion rings, chicken and garlic balls, mini quiche lorraine, chips with tomato and barbeque dipping sauces
\$60 PER PLATTER

— ASIAN PLATTER —

Tempura prawns, vegetable samosa, mini dim sims, vegetable spring rolls, chicken chilli strips, ginger soy, plum and chilli dipping sauces
\$60 PER PLATTER

— LOADED NACHO PLATTER —

Crunchy corn chips, spicy ground beef, layered with salsa and cheese, loaded with spring onion, guacamole and sour cream
\$35 PER PLATTER

— SPICY WEDGE PLATTER —

Crispy potato wedges topped with bacon, cheese, spring onion, sour cream and sweet chilli sauce
\$25 PER PLATTER

— MEATBALL & ARANCINI PLATTER —

Half meatballs and half arancini, served with aioli and napoli dipping sauces
\$55 PER PLATTER

SIT DOWN MENU

(MINIMUM 20 PEOPLE)

CHOOSE TWO OPTIONS FROM EACH COURSE,
SERVED ALTERNATE DROP

— MAIN COURSE —

\$28 PER PERSON

— TWO COURSES —

\$34 PER PERSON

— THREE COURSES —

\$40 PER PERSON

— ENTRÉE —

Salmon and grilled asparagus on rockette and preserved lemon risotto
Potato gnocchi tossed with baby spinach and napoli sauce
Grilled baguette slices, topped with wild mushroom ragout, crumbled feta and truffle oil
Crumbed camembert on toasted turkish bread with fig jam
Satay chicken skewers with pandan rice

— MAIN —

Pork cutlet with golden potatoes, seasonal vegetables, caramelised onion and port wine glaze
Beef eye fillet with red win jus, rustic potato salad and greens
Lemon and cashew crusted barramundi, creamy mashed potato, greens and caper beurre blanc
Beef eye fill with truffle mash, asparagus and red wine jus
Tasmanian salmon with bacon celeriac puree, greens and tarragon beurre blanc
Goat cheese and thyme filled chicken breast on roasted parsnip mash with seasonal greens
Twice cooked pork belly with cauliflower puree and asian greens

— DESSERT —

Sticky date pudding with butterscotch sauce and vanilla ice cream
Chocolate fudge cake with dark chocolate ganache and Chantilly cream
Apple pie with caramel sauce and ice cream
Raspberry and white chocolate cheesecake
Pavlova with seasonal fruit salad and passionfruit coulis

OUR CHEFS CAN CATER FOR MOST SPECIAL DIETARY NEEDS ON REQUEST. PLEASE ENQUIRE AT TIME OF BOOKING.

OTHER

— LINEN —

Rectangle table cloth
Round table cloth
FREE OF CHARGE
Overlays
\$3 EACH
Napkins (coloured)
\$1 EACH

— AUDIO VISUAL EQUIPMENT —

Cordless microphone on PA system
White board and markers
iPod connection into sound system
Projector screen
LCD TVs (Rooms 2 & 3)
FREE OF CHARGE
Portable projector (Room 3)
\$30 PER DAY
Overhead projector (Room 1)
\$50 PER DAY

— DECORATIONS —

Helium balloons, colours of your choice
\$2.50 EACH
(MINIMUM 20)
Hire of helium balloon gas
\$40 PER USE
3 balloon centrepieces, colours of your choice
\$10 EACH
(MINIMUM 5 BUNCHES)

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