



## BANQUET DINING

**Shared or Individual Plates available**

*(a minimum of 2 courses must be selected)*

**All prices on application**

### ENTRÉE OPTIONS

**SHARED ENTRÉE** *All entrées served with oven fresh breads*

Select 1 from

#### Antipasto

Honey ham, salami & prosciutto, with bocconcini, feta, olives & sundried tomatoes served with assorted breads, EVOO & balsamic

#### Cold Canapés

Select 3 from  
Caramelised onion tarte tatin (V) | Tasmanian smoked salmon cream & dill mousse sesame baskets | Chicken, mango & mint salsa cups  
Wild mushroom crostini w/ mascarpone & sherry vinegar (V) | Blue cheese, almond & caramelised onion sesame baskets (V)

#### Seafood

Exmouth king prawns, smoked salmon with red onion & caper relish, fresh oysters  
served with lemon wedges, classic seafood sauce & assorted breads

**PLATED ENTRÉE** *All entrées served with oven fresh breads*

Select 1 from

#### Cold Entrée

Individual antipasto (*as detailed above*)  
Creole style chicken salad with roasted corn salsa  
Salmon bruschetta with dill cream & pea puree  
Thai beef salad with baby spinach, apple & glass noodles  
Exmouth king prawn & avocado salad with a citrus dressing  
Mixed mushroom bruschetta with mascarpone & sherry vinegar (V)  
Honey roasted pear, fennel & walnut salad (V)

#### Hot Entrée

Coconut chicken with spiced mango aioli  
Chicken & brie croquettes with herb aioli  
Salt & pepper calamari with lemon capers & fresh herb aioli  
Salmon & sweet potato cakes with dill yoghurt  
Corn, quinoa & feta arancini (V)  
Mushroom & leek tart with balsamic reduction (V)



## BANQUET DINING

### MAIN OPTIONS

#### SHARED MAIN

*Our suggestion is to select a minimum of 2*

Chicken roulade with leek, walnuts & pecorino served with a creamy velouté

Camembert stuffed chicken wrapped in bacon & sage with a chardonnay jus

Slow roasted loin of beef served with a confit of red onion & pan gravy | Cajun-spiced roast beef served with roasted tomato jus

Roasted pork loin pocketed with smokey bacon & apple stuffing served with pan gravy

Tasmanian salmon, asparagus & king island brie wrapped in filo, topped with chive & white wine sauce

Butternut pumpkin, leek & sage wrapped in filo served with a roasted capsicum sauce (V) | Beetroot, broccoli & pine nut tart (V)

*Alternatively select from the following buffet style dishes - steamed pilaf or buttered cous cous served with appropriate dishes*

Moroccan chicken with apricot, almonds & chickpeas | Butter chicken | Lamb rogan josh | Massaman beef | Beef bourguignon

Pork, chorizo & chickpea bake | Sweet & sour pork | Roast butternut pumpkin & lentil curry (V) | Vegetable Thai green curry (V)

#### SIDES

*Our suggestion is to select a minimum of 2*

Sautéed potatoes with cumin salt | Lemon butter baby chats | Scalloped potatoes

Snow peas & carrot batons with toasted sesame seeds | Greens with almonds & lemon | Roasted root vegetables

Pumpkin, sweet potato & parsnip gratin | Cumin roasted cauliflower, chickpeas & fresh herbs

Baby spinach, orange & almond salad | Roasted pumpkin, chickpea & salad greens | Quinoa, almond, olive & lemon salad

Cous cous, chickpea, orange & date salad | Greek salad | Mixed garden salad

#### PLATED MAIN *Served with potato and seasonal vegetables*

*Select 1 from*

Camembert stuffed chicken wrapped in bacon & sage with a chardonnay jus

Chicken roulade with leek, walnuts & pecorino served with a creamy velouté

Roasted pork loin pocketed with smokey bacon & apple stuffing served with pan gravy

Caramelised pork belly with apple compote, warm slaw & shallot jus

Slow roasted loin of beef served with a confit of red onion & pan gravy

Slow braised beef cheeks with Spanish sherry in filo with caramelised shallot

Italian style lamb rump served with a tomato, garlic & rosemary jus

Duck leg confit with an orange & grand marnier sauce

North-West snapper fillet served with a creamy lemon & dill beurre blanc

Barramundi fillet grilled w lemon butter, served with a mango & coriander salsa

Tasmanian salmon, asparagus & king island brie wrapped in filo, topped with chive & white wine sauce

Butternut pumpkin, leek & sage wrapped in filo served with a roasted capsicum sauce (V)

Beetroot, broccoli & pine nut tart (V)



## BANQUET DINING

### DESSERT OPTIONS

**SHARED DESSERT** Served with complimentary self-serve tea, coffee (table service also available POA)  
Select 3 or 4

Petit fours | Éclairons | Lemon curd tartlets | Macadamia & caramel mousse tarts | Vanilla mousse tarts | Chocolate profiteroles  
Cappuccino cream cups | Cannoli with vanilla custard | Chocolate éclairs | Petit cakes | Pistachio baklava | Baked lemon cheesecake

**PLATED DESSERT** Served with complimentary self-serve tea, coffee (table service also available POA)  
Select 1 from

Profiteroles with a praline crème pâtissière drizzled with warm chocolate sauce & coulis  
Soft vanilla bean mousse served in a chocolate tart, topped with a berry coulis  
Cherry & chocolate tart served with mascarpone cointreau cream  
Crème caramel à l'orange with a chocolate orange crumb  
Lime & ginger crème brûlée with almond biscotti  
Classic baked cheesecake with pistachio praline

### AFTER DESSERT

Selection of Gourmet Cheeses with fig jam, dried fruit, nuts & crispbreads

### BANQUET DINING MEAL INCLUSIONS

Menu prices include:

- Viewing of venue and on-going consultancy as required
- Dietary meals - if advised in advance of the actual number to cater for, a vegetarian or special dietary required main meal will be available.

Please note - some menu options may not be suitable due to the kitchen facilities available to us at your venue.  
Our staff will advise accordingly.

**PLEASE SEE OVER TO PAGE 4 FOR FURTHER INFORMATION  
RELATING TO THE BANQUET DINING MENU**



## BANQUET DINING

### ADDITIONAL COSTS

#### SERVICE STAFF

Staff requirements are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function.

#### CROCKERY, CUTLERY AND TABLE ACCESSORIES

Crockery, cutlery, napkins (3 ply or linen) and table accessories (salt & pepper cruets, butter dishes) are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function.

#### ROOM SETUP

Erecting of tables and chairs and dressing tables prior to the function can be quoted on request.

#### CHOICE OF DISH WITHIN A PLATED COURSE

A maximum of 2 dishes within a plated course may be selected however additional costs will apply.

*SERVICE OPTION* : Alternate drop (50 / 50) ... POA

Costs cover the extra time for preparation and service.

#### EQUIPMENT

Depending on the venue facilities, additional equipment may be required to conduct a Banquet Menu.

A site visit by Cherry's Catering will determine this, and additional costs will be quoted accordingly.

For example, if outdoors a kitchen marquee would be required.