



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 (gfa) | Chicken, mango & mint salsa cups (gfa)
Wild mushroom crostini w/ mascarpone & sherry vinegar (v) | Blue cheese, almond & caramelised onion (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

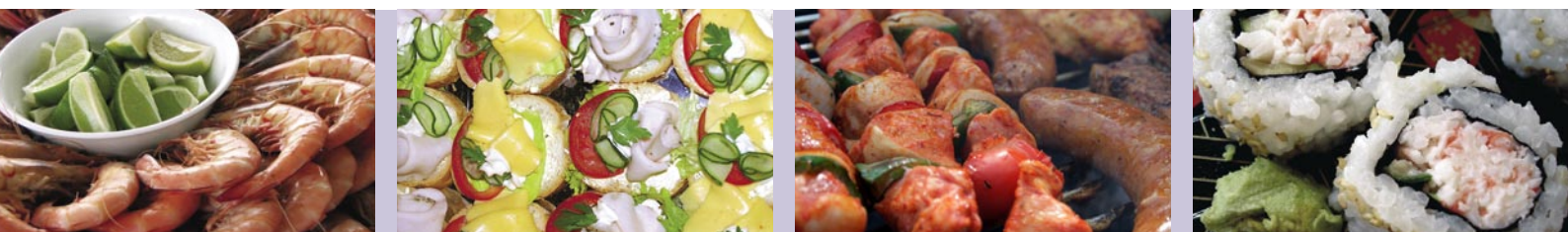
Chicken & brie croquettes with herb aioli

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

Lemon tart served with raspberry coulis, King Island cream & an almond crumb
Soft vanilla bean mousse served in a chocolate tart, topped with a berry coulis
Strawberry, almond & polenta cake served with vanilla mascarpone cream (gf)
Cherry & chocolate tart served with mascarpone cointreau cream
Flourless orange & almond cake topped with orange syrup (gf)
Salted caramel nut tart served with King Island cream
Baby Pavlova topped with tropical fruits & vanilla cream
Classic baked cheesecake served 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.