

## BANQUET DINING

### Share Plates

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

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

Select 1 from

#### 1) Antipasto @ \$9.90pp

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

#### 2) Cold Canapés @ \$9.90pp

Chicken, mango, mint salsa cup (gfa) | Smoked salmon, dill mousse, basket (gfa) | Roast pumpkin bruschetta (v; gfa)

#### 3) Seafood @ POA

Exmouth king prawns (3pp), smoked salmon with red onion & caper relish, fresh oysters (2pp) served with lemon wedges, classic seafood sauce & assorted breads

### SHARED MAIN & SIDES OPTIONS @ \$44pp

Select 2 x Mains / 1 x Potato / 2 x Sides / 1 x Salad

#### MAINS

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

Cajun-spiced roast beef served with a merlot jus (gfa)

Massaman beef - a mild curry in a sweet, sour sauce with potatoes & peanuts (gfa)

Beef bourguignon - baby onions, mushrooms, bacon lardons & red wine (gfa)

Lamb rogan josh - an aromatic tomato-based sauce with onion, garlic, ginger & spices (gf)

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

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

Moroccan chicken with apricot, almonds & chickpeas (gf)

Butter chicken - a rich, creamy North Indian curry (gf)

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

Pork, chorizo & chickpea bake – a rich rustic Spanish dish (gf)

Sweet & sour pork

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)

#### POTATO

Sautéed potatoes with cumin salt (gf; v) | Lemon butter baby chats (gf; v) | Scalloped potatoes (gf; v)

#### SIDES

Snow peas & carrot batons with toasted sesame seeds (gf; v) | Greens with almonds & lemon (gf; v) | Roasted root vegetables (gf; v)

Pumpkin, sweet potato & parsnip gratin (v) | Cumin roasted cauliflower, chickpeas & fresh herbs (gf; v) | Kashmiri pulao (v)

Roast butternut pumpkin & lentil curry (gf; v) | Vegetable Thai green curry (gf; v)

#### SALADS

Baby spinach, orange & almond salad (gf; v) | Roasted pumpkin, chickpea & salad greens (gf; v) | Quinoa, almond, olive & lemon salad (gf; v)

Cous cous, chickpea, orange & date salad (v) | Greek salad (gf; v) | Mixed garden salad (gf; v)

**Please note** - some Entrées & Mains can be made Vegan on request - please speak with Cherry's office staff

## BANQUET DINING

### SHARED DESSERT OPTIONS @ \$9.90pp

Served with complimentary self-serve tea, coffee (table service also available POA)

Select 3 from

Macadamia & caramel mousse tart | Panna cotta tart | Éclairons | Chocolate orange basket

Mini cakes (berry / red velvet / chocolate / carrot / lime coconut) | Petit bites (brownie / rocky road / lemon passion)

### CHEESE BOARD @ \$15pp

Selection of Gourmet Cheeses such as Margaret River Cheddar, King Island Brie & King Island Roaring 40s Blue served with fig jam, dried fruit, nuts & crispbreads

Please note - Cheese types may change depending on availability at the time of your function, we would replace with a similar cheese.

### 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 (surcharge applies for some dietary meals).

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.

### 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.

Delivery fee to drive from Cherry's to site & back @ POA

#### 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

Dressing tables prior to the function can be quoted on request.

#### EQUIPMENT

Depending on the venue facilities, additional equipment (ie ovens, hotbox) 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.

#### FOOD ALLERGY INFORMATION

If you or any of your guests have an allergy or dietary restrictions, please urgently inform us, and we will be happy to accommodate your needs.

#### DISCLAIMER

Whilst every effort is made to accommodate your dietary requirement, because of the way our products are handled by us and our suppliers, 100% exclusion of items such as gluten, nuts, seeds and other allergens cannot be guaranteed and may contain traces of these elements.

#### PRICING & MINIMUMS

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.

Prices include GST and are valid from 3 Feb 2021 however are subject to change without notice. Conditions apply - Bookings subject to availability.