

BANQUET DINING

(for guest numbers under 60 please call our helpful office staff for a personalised quote)

INDIVIDUAL PLATED ENTRÉE OPTIONS @ \$16pp

Select 1 from

Antipasto

Honey leg ham, salami, prosciutto, feta, kalamata olives, roast capsicum, grilled eggplant & SSDT

Vegetarian Antipasto

Char-grilled capsicum, feta, kalamata olives, grilled eggplant, & asparagus spears, cornichons, pickled onions & SSDT

Chicken Roulade

Chicken roulade, spinach, roasted capsicum, basil & pinenut pesto, salad garnish (gf)

Vegetable Roulade

Vegetable roulade, spinach, roasted capsicum, basil & pinenut pesto, salad garnish (gf; vn)

Individual Tartlet

Mushroom, caramelised shallot, pecorino, salad garnish (v) served warm

Please note – all entrées served with freshly baked bread and butter

SHARED MAIN & SIDE OPTIONS @ \$62pp

Select 2 x Mains / 3 x Sides

MAINS

Slow roasted Harvey beef, Yorkshire pudding, caramelised shallot, pan gravy (gfa)

Tender beef cheeks, tomato, garlic, Margaret River shiraz reduction (gfa)

Camembert pocketed chicken wrapped in bacon, sage, chardonnay jus (gf)

Chicken breast roulade, leek, walnuts, pecorino, creamy velouté

Grilled salmon, macadamia herb crust, salsa verde (gf)

Slow roast lamb, rosemary, garlic, pan jus (gf) **additional fee of \$2pp applies**

Layered roast vegetable torte (v)

Baked Ratatouille - zucchini, eggplant, roma tomato, garlic, passata (vn)

casserole style dishes...

Lamb rogan josh - tomato-based sauce, onion, garlic, ginger, spices (gf) - served with pilaf

Moroccan chicken - apricot, almonds, chickpeas (gf) - served with cous cous

Massaman beef - coconut based curry, potatoes, peanuts (gfa) - served with pilaf

Vegetable Thai green curry (gf; vn) - served with coconut rice

SIDES

potato options...

Sautéed potato, cumin salt (gf; vn) | Baby chats, chive butter (gf) | Smashed kipfler, sautéed shallot, parsley (gf) | Creamy scalloped potato (gf)

vegetable options...

Maple glazed carrot (gf; vn) | Steamed seasonal greens (gf; vn) | Roasted root vegetables (gf; vn)

Cumin roasted cauliflower, chickpeas, fresh herbs (gf; vn)

salad options...

Roasted pumpkin, feta, walnut (gf) | Baby spinach, orange, date, chickpea, almond (gf; vn) | Greek (gf) | Mixed garden (gf; vn)

Dietary meals – once we have received all dietaries, the kitchen will create a meal for each course to suit.

BANQUET DINING

DESSERT OPTIONS

SHARED DESSERT @ \$14pp

Select 3 from

Chocolate brownie | Lemon passion bite | Panna cotta tart | Macadamia, caramel mousse tart | Chocolate orange basket
Sticky date pudding, butterscotch

INDIVIDUAL PLATED DESSERT @ \$16pp

Select 1 from

Lemon lime tart | Mango lemon cheesecake | Cherry berry cheesecake | Sticky date pudding, butterscotch sauce
Chocolate mud cake | Flourless orange, almond cake (gf)

NOTE all served with berry coulis and cream

The Cherry's Team can cut and serve your wedding cake - ask our office staff for further details.

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 1 Feb 2024 however are subject to change without notice. Conditions apply - Bookings subject to availability.