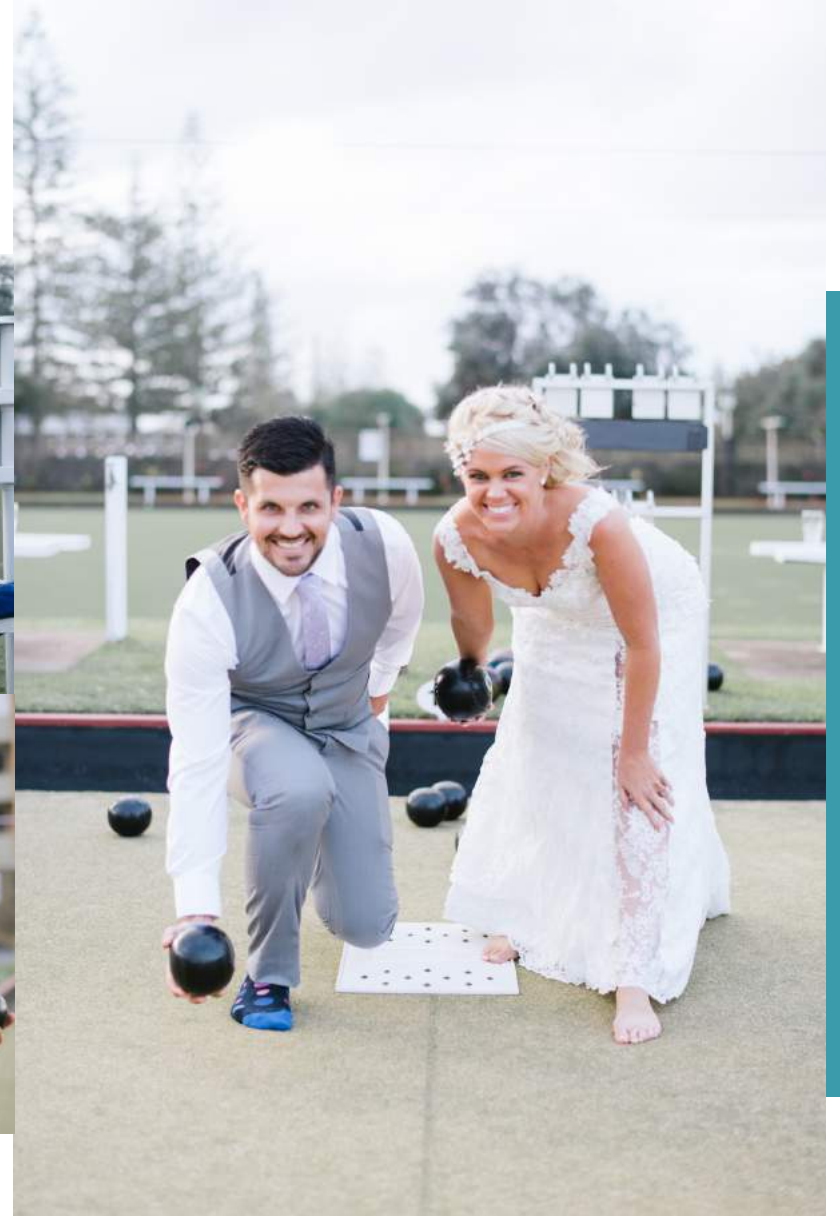


Guest entertainment ...

We think about your wedding guests as much as you do! While you & your bridal party are with your photographer capturing memories of your wedding day, you can be confident that your guests are having a great time playing Barefoot Bowls & enjoying our delicious canapes on the Green. Why not join them for a roll-up on your return?! Delicious food, great company & the ocean breeze, Kingscliff Beach Bowls Club truly is a unique venue!



Canapes on the Green Platter Options

Each platter will serve approximately 8 - 10 people

Hot Platters

Standard \$70

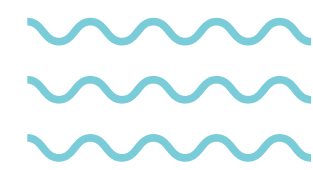
Selection of four items per platter

- > Catering for two servings of each canape per person
- > Southern Style Chicken Goujons with Spicy Plum Sauce
- > Cocktail Sausage Rolls with Tomato Sauce
- > Variety of Mini Savoury Quiche (V options)
- > Variety of Mixed Gourmet Pies with Tomato Sauce
- > Curry Samosas with Soy Sauce (V & Vg)
- > Beer Battered Fish Cocktails with Tartare Sauce
- > Cocktail Spring Rolls with Sweet Chilli Sauce (V & Vg)

Premium \$90

Selection of two items per platter

- > Catering for two servings of each canape per person
- > Satay Chicken Skewers with Peanut & Coriander Sauce
- > Salt & Pepper Calamari with Lime Chilli Mayo
- > Prawn Twisters with Garlic Aioli
- > Indian Pakora with Sweet Chilli Sauce (V & Vg)
- > Cherry Tomato, Caramelised Onion & Goat's Cheese Tartlet (V)
- > Lemon, Pistachio & Saffron Arancini Balls with Aioli (V)



Cold Platters

Turkish Bread & Dips - \$65

- > Warm Turkish Bread with a Trio of Dips

Fruit Platter - \$65

- > Selection of Fresh Seasonal Fruits

Farmhouse Cheese Platter - \$90

- > Camembert, Smoked, Tasty & Blue Cheese with Dried Fruits, Olives, Cocktail Onions & Water Crackers

Antipasto Platter - \$90

- > Kabana, Salami, Chorizo, Semi-Dried Tomatoes, Cocktail Onions, Olives, Roasted Capsicum, Dip & Water Crackers

Food that won't be forgotten ...

Our experienced Chef's & wedding team will work with you to create a menu that suits your style of wedding. From fresh & innovative canapes & cocktails to a full sit-down a-la-carte menu, you can rest assured that your guests will not walk away hungry. Using seasonal ingredients & local suppliers where possible we will do our best to make your food memorable.

Cocktail Functions

Selection of six canapes

\$40pp

- > Catering for two servings of each canape per person

Hot Canape Selection

- > Prawn Twisters with Garlic Aioli
- > Corn Fritters with Roasted Capsicum & Aioli (V)
- > Variety of Sushi Rolls with Wasabi & Soy Sauce
- > Moroccan basted Chicken Skewers with Tzatziki
- > Cherry Tomato, Caramelised Onion & Goat's Cheese Tartlet (V)
- > Satay Beef or Chicken Skewers with Peanut & Coriander Sauce

Cold Canape Selection

- > Thai Beef Salad Spoons with Asian Dressing
- > Smoked Salmon & Dill Cream Cheese Tartlet
- > Bloody Mary Oyster Shots (V)

Selection of eight canapes

\$50pp

- > Catering for two servings of each canape per person

- > Lemon, Pistachio & Saffron Arancini Balls with Aioli (V)
- > Mini Slider with Pulled Pork, Sage & Slaw
- > Indian Pakora with Sweet Chilli Sauce (V & Vg)
- > Salt & Pepper Calamari with Lime Chilli Mayo
- > Peking Duck Spring Rolls with Asian Soy Dipping Sauce
- > Dukkah dusted Atlantic Salmon & Cherry Tomato Skewers with Balsamic Drizzle

- > Mini Prawn Cocktail Tartlet with Piquant Sauce
- > Bacon wrapped Prawns with Capsicum Coulis (hot or cold option)
- > Mt Warning Double Smoked Chicken Breast, Pesto, Sour Cream & Mayo Tartlet

Platter Options

Each platter will serve approximately 8 - 10 people

Cold Platters

Turkish Bread & Dips - \$65

- > Warm Turkish Bread with a Trio of Dips

Fruit Platter - \$65

- > Selection of Fresh Seasonal Fruits

Farmhouse Cheese Platter - \$90

- > Camembert, Smoked, Tasty & Blue Cheese with Dried Fruits, Olives, Cocktail Onions & Water Crackers

Antipasto Platter - \$90

- > Kabana, Salami, Chorizo, Semi-Dried Tomatoes, Cocktail Onions, Olives, Roasted Capsicum, Dip & Water Crackers



Plated Functions

Two Course

Entree & Main

\$65pp

Two Course

Main & Dessert

\$65pp

Three Course

Entree, Main & Dessert

\$80pp

Each selection includes:

- > Self-serve Tea & Coffee station
- > Crusty Bread Roll & Butter
- > All Mains served with Chef's Choice of Fresh Seasonal Local Vegetables (excluding Fettuccine Pasta)

Entrees

Choice of two
Served Alternate Drop

Fresh King Prawns & Seasoned Avocado served with Mango Salsa

Vegetarian Risotto with Pumpkin, Cherry Tomatoes, Shallots, Sage, Garlic & Parmesan Cheese (V)

Thai Beef Salad with slow cooked Beef marinated in Thai Spices served on an Asian Salad

Lemon Pepper Calamari served with Lime Chilli Mayo & Salad Garnish

Satay Chicken Skewers served on Jasmine Rice with a Spicy Peanut Sauce

Roasted Mediterranean Vegetable Salad with Garlic Mustard Dressing (V)

Mains

Choice of two
Served Alternate Drop

Char Grilled 200g Eye Fillet Steak served with Sweet Potato Mash & Wild Mushroom Sauce

Herb Crusted Oven Baked Rack of Lamb served with Minted Red Wine & Rosemary Jus & Garlic Mash

Chicken Breast Supreme pocketed with Bacon & Brie drizzled with Roasted Capsicum Couli served with Potato Bake

Oven Baked Dukkah crusted Atlantic Salmon with Sage Buttered Baby Spinach & Balsamic Glaze served with Chive Mash

Panko Crumb & Herb crusted Barramundi served with Lime Chilli Mayo & Potato Bake

Slow cooked Pork Belly in Bourbon Cola Glaze served with Steamed Jasmine Rice

Fettuccine Pasta with Wild Mushrooms, Shallots & Baby Spinach in a Creamy Garlic Sauce (V)

Desserts

Choice of two
Served Alternate Drop

Nougat Praline - Caramel Mousse filled with crispy & soft nougat, coated in a White Glaze set on Hazelnut Crumble Base

Apple Tarte Tatin - Caramelised Apple set in a Caramel Glaze on a Crispy Puff Pastry Shell

Cookies & Cream - Mascarpone Mousse with Vanilla & Chocolate Crumble between Chocolate Biscuits

Honeycomb Crunch - Rich Chocolate Cake layered with Honeycomb Cream & topped with chunks of Golden Honeycomb

Flourless Passionfruit Cake - Coconut Meringue Sponge layered & masked with Passionfruit Cream, topped with Passionfruit Crumble & White Chocolate

Alternative - Mini Dessert & Lolly Bar

See over page for menu



Buffet Functions

\$55pp

Buffet selection includes:

- > Self-serve Tea & Coffee station
- > Crusty Bread Roll & Butter
- > Desserts served with Chantilly Cream

Main Dishes **Select four**

- > Roast Carvery with Gravy
Choice of:
 - > Mustard Basted Beef
 - > Pork with Crackle
 - > Rosemary Lamb
 - > Seasoned Roast Chicken
- > Char Grilled Rib Fillet Steak in Dianne Sauce
- > Indian Butter Chicken with Puppodums
- > Thai Red Curry Prawns with Lychees, Pineapple & Rice Noodles
- > Grilled Barramundi with Fried Caper Butter Sauce
- > Baked Dukkah dusted Salmon with Busted Cherry Tomatoes & Balsamic Dressing
- > Vegetarian Lasagne with Parmesan Cheese (V)
- > Spinach & Ricotta Ravioli with Italian Puttanesca Sauce & Parmesan Cheese (V)

Additional cost: **\$POA**

- > Fresh Medium Ocean King Prawns
- > Fresh Natural Oysters
- > Moreton Bay Bugs
with Piquant Seafood Sauce, Lime Chilli Mayo & Lemon

Side Dishes **Select four**

- > Sage Buttered Chat Potatoes
- > Potato, Onion & Cheese Bake
- > Roasted Seasoned Baked Potato
- > Chive Mashed Potato
- > Roasted Seasoned Pumpkin
- > Broccoli with Almond Butter
- > Cauliflower Cheese Mornay
- > Honey Sesame Glazed Carrots
- > Green Beans with Onion & Capsicum Butter
- > Vegetable Fried Rice

- > House Coleslaw
- > Creamy Pest Potato Salad
- > Caesar Salad
- > Garden Salad with Italian Dressing
- > Capsicum & Tomato Penne Pasta Salad

Desserts **Select three**

- > Pavlova with Mixed Berries & Fruit Coulis
- > Cold Set Passionfruit Cheesecake
- > Apple & Rhubarb Crumble
- > Mini Belgian Chocolate dipped Cream Puffs
- > White Chocolate Macadamia Slice
- > Fresh Fruit Salad



Alternative - Mini Dessert & Lolly Bar

Available with both Plated & Buffet options

- > Mini Vanilla Bean Panna Cotta with Raspberries & Cream
- > Mini Baileys Chocolate Mousse with Blueberries & Cream
- > Variety of Profiteroles
- > Mini Domino Vanilla Slice
- > Variety of Allen's Lollies