

PORT OFFICE HOTEL

COCKTAIL STYLE FUNCTION PACKAGE 2011

COCKTAIL STYLE MENUS

Canapé Platter Menu COLD	Page 2
Canapé Platter Menu HOT	Page 3
Designer Cocktail Menu	Page 4
Miniature Dessert Options	Page 4
Noodle Boxes	Page 5
Outside Catering	Page 6

BEVERAGE OPTIONS

Beverage Packages	Page 7
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*Additional Menu's available upon Request
Please liaise with your Function Manager*

MARBLE BAR

LIBER LOUNGE

FIX RESTAURANT
& WINE BAR

NICOLA BRIGGS

Functions, Sales & Marketing Department Manager

T 07 3221 0072 ext 213 M 0402 441 793 F 07 3221 9925

E fcts@portofficehotel.com.au W www.portofficehotel.com.au

PORT OFFICE HOTEL

COCKTAIL PLATTERS

COLD PLATTERS

CRUDITE, BREAD & DIPS PLATTER

\$60.00

Chef's selection:

3 X house made dips, sourdough bread and a selection of vegetable sticks

ANTIPASTO PLATTER

\$60.00 Small OR \$100.00 Large

Chef's selection:

Cheese

Olives

Semi-dried tomatoes

Roasted eggplant & capsicum

Marinated red onion

Mushrooms

Chorizo sausage

Dips

Lavosh crisp bread

SUSHI

\$60.00 Small (40 pieces) OR \$100 Large (80 pieces)

Chef's selection:

Chicken, seafood, beef & vegetarian

PREMIUM CHEESE PLATTER

\$100.00

Chef's selection from the following:

Hard, soft & blue cheese portions

Fresh & dried fruit

Assorted nuts & muscatels

Lavosh crisp bread

CUSTOMISED COLD PLATTER

\$90.00

Chef's selection of 4 from the following:

Caesar salad cups

Cured salmon & crème fraiche en croute

Duck pate w/ green tomato chutney

Piccolo peppers stuffed w/ goats cheese

Beef mignons w/ dijon mustard

Roast vegetable frittata

Rare roast beef & horseradish en croute

Each Platter caters to approx 8-10 guests

PORT OFFICE HOTEL

COCKTAIL PLATTERS

HOT PLATTERS

STANDARD CANAPE PLATTER

\$70.00

Chef's selection of 4 from the following:

- Vegetarian spring rolls
- BBQ meatballs
- Mini party pies – steak, lamb or chicken
- Mini sausage rolls
- Vegetarian samosas
- Mini quiches – variety of flavours
- Prawn cutlets
- Spinach & ricotta triangles

PREMIUM CANAPE PLATTER

\$90.00

Chef's selection of 4 from the following:

- Prawn twisters in filo
- Mushroom arancini balls
- Chicken skewers w/ satay sauce
- Chicken spring rolls
- Salted chilli baby squid
- Tempura honey prawns
- Lamb skewers marinated w/ lemon, garlic & oregano
- Roasted pumpkin & soft curd risotto spoons
- Homemade chicken & preserved lemon sausage rolls
- Beef mignons w/ dijon mustard
- ½ Shell scallops w/ lime & ginger glaze
- Avocado & tomato salsa cups

DELUXE CANAPE PLATTER

\$110.00

Your choice of 4 options per platter - 10 choices maximum

- Caesar salad cups
- Avocado & tomato salsa cups
- Duck pate w/ green tomato chutney
- Tempura honey prawns
- Salted chilli baby squid
- Mushroom arancini balls
- Chicken skewers w/ satay sauce
- Cape Grim rib eye fillet slices w/ horseradish mascarpone
- Natural or kilpatrick oysters
- Cured salmon & crème fraiche en croute
- Roasted pumpkin & soft curd risotto spoons
- Lamb skewers marinated w/ lemon, garlic & oregano
- ½ Shell scallops w/ lime & ginger glaze
- Beef mignons /w dijon mustard
- Homemade chicken & preserved lemon sausage rolls

WOODFIRED PIZZA PLATTER

\$70.00

3 flavours per platter – Chef's selection from the following:

- ITALIANO – pepperoni, mozzarella & tomato
- MARGHERITA – vine ripened tomatoes, oregano and Buffalo mozzarella
- RUSTICA – vegetarian w/ tomato base and mozzarella
- PROSCIUTO & ROCKET- w/ tomato, basil and cheese
- CHORIZO & RED PEPPER – w/ tomato and mozzarella
- ANGRY PRAWN – garlic & chilli prawns, tomato base and mozzarella

Each Platter caters to approx 8-10 guests – 50 items per Canapé Platter – 30 items minimum per Pizza Platter

Please note: Conditions Apply for all function menu's - Contact your function manager for further information

PORT OFFICE HOTEL

DESIGNER COCKTAIL MENU

EXECUTIVE CANAPES AT A PRICE PER HEAD

EXECUTIVE CANAPES

OPTION 1

\$22.00 pp

9 pieces per person - selection of 9 items

OPTION 2

\$34.00 pp

14 pieces per person - selection of 9 items

OPTION 3

\$44.00 pp

18 pieces per person - selection of 10 items

MENU

Assorted sushi pieces
Prawn dumplings
Tempura honey prawns
Chicken & avocado salsa en croute
Natural OR kilpatrick Oysters
Cape Grim rib eye fillet slices w/ horseradish mascarpone
Roasted pumpkin & soft curd Risotto spoons
Beef mignons w/ dijon mustard
Homemade chicken & preserved lemon sausage rolls
Cured salmon & crème friache en croute
½ Shell scallops w/ lime & ginger glaze
Duck pate w/ green tomato chutney
Chicken spring rolls
Vegetarian antipasto tartlets
Lamb skewers marinated w/ lemon, garlic & oregano
Mushroom arancini balls
Caesar salad cups
Salted chilli baby squid

MINIATURE DESSERTS

\$8.00 pp OR \$100.00 Platter

Chef's selection

Please refer to Function Managers for seasonal dessert options

*Minimum numbers for Designer Cocktail Menu is 20 pax
40 items per Miniature Dessert Platter*

PORT OFFICE HOTEL

NOODLE BOXES

A LIGHT MEAL REPLACEMENT

\$11.00 per person

Choice of two OR three flavours from the following (depending on final numbers):

BUTTER CHICKEN

Served with steamed rice, poppadom and riata

VEGETARIAN SINGAPORE NOODLES

Spiced noodles, ginger, vegetables & green shallots served with thin rice noodles

BEEF STIR FRY W/ FRIED RICE

Strips of beef served with a vegetable fried rice

BACON & MUSHROOM PENNE PASTA

Bacon, mushroom penne served in a creamy tomato sauce

CRUMBED REEF FISH

Served with hot chips, fresh lemon wedges and tartare sauce

Minimum numbers for Noodle Boxes is 20 pax

20 pax = choice of 2 varieties

30 pax+ = choice of 3 varieties

PORT OFFICE HOTEL

OUTSIDE CATERING

SELECTION AS FOLLOWS

\$100.00 Per Platter

ANTIPASTO PLATTER

Chef's selection:

Cheese

Roasted eggplant & capsicum

Marinated red onion

Chorizo sausage

Lavosh crisp bread

Olives

Roasted eggplant & capsicum

Marinated mushrooms

Fresh dips

SUSHI PLATTER

Chef's selection:

Chicken, beef vegetarian & seafood

PREMIUM CHEESE PLATTER

Chef's selection:

Hard, soft & blue cheese portions

Fresh Fruit

Assorted nuts & muscatels

Lavosh crisp bread

GOURMET SANDWICH PLATTER

Chef's selection:

Smoked salmon, cream cheese & chives

Egg, lettuce & chives

Roasted chicken, avocado & cheese

Leg ham, salad and Tasmanian mustard

Roast beef, cheese, lettuce & horseradish cream

Rocket, tomato, cheese, grated carrot, cucumber & onion

CUSTOMISED COLD PLATTER

Chef's selection from the following:

Caesar salad cups

Cured Salmon & crème fraiche en croute

Duck pate w/ green tomato chutney

Piccolo Peppers stuffed w/ goats cheese

Beef mignons w/ dijon mustard

Roast vegetable frittata

Rare roast beef & horseradish en croute

WORKING LUNCH PACKAGE

\$35.00 per person

Hot roast chicken platter

Bacon & mushroom penne pasta

Butternut pumpkin, thyme & meredith soft curd risotto

Caesar salad OR Greek salad

Asian marinated beef salad

Salted chilli baby squid

Minimum numbers of 20 pax applies for Working Package

Delivery charges apply for all Outcater events

HOT & COLD PLATTERS ALSO AVAILABLE - PLEASE REFER TO CANAPE PLATTER MENU'S

PORT OFFICE HOTEL

BEVERAGE PACKAGES

YOUR CHOICE FROM THE FOLLOWING BEVERAGE OPTIONS

The Port Office Hotel offers a variety of beverage packages for you to select from. If you have any questions regarding the package best suited to your needs, please do not hesitate to call.

ON ACCOUNT

Your guests consume, over a nominated period, the liquor to be served of your choice, with the account being finalised at the conclusion of the function.

FIXED LIMIT BAR TAB

Your own set dollar limit with selection of beverage inclusions. The Port Office Hotel will provide coloured identification wristbands for each of your guests receiving access to your bar tab.

SET PACKAGES

A Beverage Package elected for a period of time and charged upon a price per head, with your selection from the following 'all-inclusive' options

STANDARD BEVERAGE PACKAGE

Includes the following:

Wolf Blass Bilyara Sparkling
Rothbury Estate Chardonnay
Rothbury Estate Semillon Sauvignon Blanc
Rothbury Estate Cabernet Merlot
Local Draught Beers on Tap
Softdrink

Without basic spirits

2 hours = \$27.00 pp
3 hours = \$34.00 pp
4 hours = \$40.00 pp
5 hours = \$45.00 pp

Including basic spirits

2 hours = \$41.00 pp
3 hours = \$55.00 pp
4 hours = \$68.00 pp
5 hours = \$80.00 pp

PREMIUM BEVERAGE PACKAGE

Includes the following:

Les Petites Vignette French Sparkling
Angel Cove Sauvignon Blanc
Penfolds Private Release Shiraz Cabernet
Local & Premium Draught Beers on Tap
Softdrink

Without basic spirits

2 hours = \$34.00 pp
3 hours = \$44.00 pp
4 hours = \$52.00 pp
5 hours = \$58.00 pp

Including basic spirits

2 hours = \$48.00 pp
3 hours = \$65.00 pp
4 hours = \$80.00 pp
5 hours = \$93.00 pp

DELUXE BEVERAGE PACKAGE

Includes the following:

Les Petites Vignette French Sparkling
Vasse Felix Chardonnay
Secret Stone Sauvignon Blanc
Vasse Felix Cabernet Merlot
Local, Premium & Imported Draught Beers on Tap (*excludes Asahi*)
Softdrink

Without basic spirits

2 hours = \$37.00 pp
3 hours = \$47.00 pp
4 hours = \$55.00 pp
5 hours = \$61.00 pp

Including basic spirits

2 hours = \$51.00 pp
3 hours = \$68.00 pp
4 hours = \$83.00 pp
5 hours = \$96.00 pp

STANDARD PACKAGE BONUS: Guests can purchase Basic spirits for **\$4.00** each on a cash bar or bar tab for the duration of the package.* (*Not available in the Fix Restaurant*)
Minimum number for all beverage packages is 30 pax