

# SUNSHINE COAST HOTELS



brightwater  
HOTEL

PARKLANDS  
TAVERN

bellvista  
TAVERN

# Christmas Set Menu

3 course  
**OR**  
alternate serve  
Choose 2 mains and 2 desserts

Minimum 30 people

## Starters

Warm bread and dips to share

## Mains

Traditional roast turkey and ham roast potatoes, seasonal greens, roast gravy

Chargrilled 220g Grainge grain fed sirloin fondant potato, seasonal greens, béarnaise sauce

Pan fried fillet of Huon Tasmanian salmon olive oil mash, confit tomato, herb salad

## Desserts

Summer fruit pavlova vanilla cream, fruit coulis

Steamed Christmas pudding brandy custard, vanilla ice cream

Selection of cheese home made lavosh & chutney



# Finger Food Package

Choose 4 appetisers, 1 substantial canapé and a choice of either ice cream, donut or chocolate petit fours to finish



## Platters

### Platter 1

Warm rosemary & olive focaccia with hommus, garlic bread, freshly fried corn chips with spicy tomato salsa

### Platter 2

American style BBQ glazed chicken skewers [GF, DF]  
Homemade beef & caramelised onion sausage roll  
Brioche, prosciutto & gruyère, croque monsieur  
Maple roasted sweet potato tart, toasted macadamia [V]

### Platter 3

Grilled prawns, lemon, chilli & roasted garlic aioli [DF, GF]  
Mexican spiced seared salmon tostadas, guacamole & lime [DF]  
Spiced grilled lamb skewers, mint yoghurt  
Home made spinach & fetta empanadas

### Platter 4

Mezze platter, selection of cured meats, marinated vegetables, cheese, olives & warm pitta bread

### Platter 5

Selection of miniature sweets, chocolates & petit fours

# Appetisers

Tempura king prawns wasabi aioli

Arancini goat's cheese & roasted peppers, aioli

Chicken and mushroom pies

Vegetable spring rolls sweet chilli

Crisp flat bread lutenitsa paste (eggplant, capsicum & tomato) [gfo, v]

Parmesan shortbread rosemary cream cheese, olive

Beef and caramelised onion sausage rolls

Grilled haloumi grilled turkish, spicy capsicum relish [gfo, v]

Mexican chicken empanada

Peking duck wellington spring onion hollandaise

Moroccan spiced chicken skewers coriander & lemon yoghurt [gf]

Korean style BBQ beef skewer sriracha, honey & sesame

Vegetable gow gee soy chilli dipping sauce

Caramelised pumpkin tart pepita & fetta crumble

(choose 4 items)  
(choose 6 items)  
(choose 8 items)  
Minimum 30 people





# Substantial Canapés

Minimum of 30 of any item  
Minimum 30 people

**Mini cheese burger** home made beef burger with swiss cheese, tomato chutney on a toasted brioche bun

**BBQ pulled pork roll** 12 hour slow roasted dry rubbed pork collar butt served with apple slaw on a warm bread roll

**Roasted mushroom focaccia** roasted field mushrooms, wild rocket, fetta on a toasted herb focaccia [V]

**Chicken korma** ginger & almond based curry served with pilaff rice & poppadum

**Fish and chips** tempura battered fish served with handcut chips & tartare sauce

**Lamb meatballs** Moroccan spiced lamb meatballs, vegetable cous-cous & herb yoghurt

**Salmon tostada** thinly sliced Tasmanian salmon served on a crispy corn taco with avocado, spanish onion & coriander salsa

**Nachos** mini chilli beef nachos on crispy corn chips with nacho cheese & pickled jalapenos [GF & vegan available]

**Fried ravioli** panko crumbed & crispy fried 3 cheese ravioli, spicy tomato salsa

**Poke** sushi rice, pickled vegetables, sesame marinated tuna, wasabi aioli & pickled ginger

# Beverages

Available by the glass. Prices may vary per venue

## Sparkling

Chain of Fire Sparkling Brut, SE Australia

**White** (150mL glass)  
choose 2

Vidal Sauvignon Blanc, Marlborough NZ  
Chain of Fire Semillon Sauvignon Blanc, Margaret River WA  
Audrey Wilkinson Chardonnay, Hunter Valley NSW  
Vidal Pinot Gris, East Coast NZ  
Fiore Pink Moscato, Mudgee NSW

**Red** (150mL glass)  
choose 2

Woods Crampton Shiraz, Barossa Valley SA  
Chain of Fire Shiraz Cabernet, Central Ranges VIC  
La Vieille Ferme Rosé, France  
Wynns The Gables Cabernet Sauvignon, Coonawarra SA  
Villa Maria Organic Merlot, Hawkes Bay NZ

All packages quoted are valid for 2018  
Beverages are subject to change depending on availability  
of stock and seasonal prices  
\*Not available at Bellvista Tavern

## Beer on Tap

Furphy Refreshing Ale, 4.4%\*  
Iron Jack, 3.5%  
Asahi Super Dry, 5.0%\*  
Great Northern, 4.2%  
Little Creatures Rogers, 3.8%\*  
Eumundi Pale Ale, 3.5%\*  
Stone & Wood Pacific Ale, 4.4%  
James Squire 150 Lashes, 4.2%  
Heineken, 5.0%\*  
Balter XPA, 5.0%\*  
Tooheys New, 4.6%  
XXXX Gold, 3.5%  
Hahn Premium Light, 2.6%\*  
Hahn Super Dry, 3.5%  
Peroni Nastro Azzurro, 5.1%  
James Squire Orchard Crush, 4.8%\*

## Imported Beer

Guinness, 4.2%  
Asahi Black, 5.5%  
Peroni Leggera, 3.5%  
Stella Artois, 3.5%\*  
Asahi Soukai, 3.5%\*  
Corona, 4.6%

## Premium & Contemporary Beer

James Boag's Premium, 5.0%  
XXXX Summer, 4.2%  
TED, 4.6%\*  
Pure Blonde, 4.6%  
XXXX Summer Lime, 4.2%  
Crown Lager, 4.9%\*

## Cider

Somersby Apple, 4.5%  
Somersby Pear, 4.5%  
Strongbow Original, 5.0%

## Australian Craft Beer

Little Creatures Pale Ale, 5.2%  
Brick Lane Brewing Co. Pale Ale, 4.4%  
Burleigh Brewing Co. Big Head No Carb Lager, 4.2%\*  
10 Toes Pipeline Pale Ale, 4.7%\*  
Burleigh Brewing Co. Twisted Palm Tropical Pale Ale, 4.2%\*

## Spirits

A selection of spirits are available

## Non Alcoholic

Assorted Schweppes soft drinks, MODA still & sparkling water, Orange Juice

# Function Spaces

Minimum spends apply over  
the Christmas period

## Brightwater Hotel

Name	Capacity			
	Standing		Seated	
Pontoon Deck	60 minimum	100 maximum	40 minimum	60 maximum
Lounge Deck*	25 minimum	50 maximum		
Pontoon			25 minimum	36 maximum
Pavilion Deck	40 minimum	90 maximum	30 minimum	60 maximum
The Lakehouse	250 maximum		60 minimum	150 maximum

## Parklands Tavern

Name	Capacity			
	Standing		Seated	
The Birdcage	50 minimum	90 maximum	40 minimum	60 maximum
The Courtyard	50 minimum	80 maximum	30 minimum	50 maximum
The Chook House	10 minimum	40 maximum		

## Bellvista Tavern

Name	Capacity			
	Standing		Seated	
The Patio	150 minimum	250 maximum	100 minimum	150 maximum

A wooden crate filled with wrapped gifts and pine branches. The gifts are wrapped in brown paper with red ribbons. The scene is festive and holiday-themed.

# SUNSHINE COAST —HOTELS—

**For all function enquiries, please call  
1300 490 408 or email  
[functions@suncoasthotels.com.au](mailto:functions@suncoasthotels.com.au)**