

# SUNSHINE COAST HOTELS

brightwater  
HOTEL

PARKLANDS  
TAVERN

bellvista  
TAVERN

# 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

Minimum 30 people

**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

# 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





# Seated Lunch or Dinner

Choose 2 Mains & 2 Desserts  
(alternate serve)

Minimum 30 people

## Starters

Complimentary garlic bread to share

## Mains

*all mains are served with crushed potato and seasonal greens*

**Chargrilled 220g sirloin of grange 120 day grain fed beef** béarnaise sauce

**Pan fried fillet of gold band snapper** lemon, herb & saffron butter sauce

**Roast breast of free range chicken** confit garlic & mushroom cream

## Desserts

**Sticky date pudding** butterscotch sauce, vanilla ice cream

**Gâteau Opéra** almond sponge, chocolate ganache, coffee cream

**Wedge of double brie** home made lavosh, home made chutney

# High Tea

Elegantly presented on a tiered stand, our High Tea features an assortment of sweet indulgences, bite size savoury treats and freshly baked traditional lemonade scones with vanilla cream & fruit jam.

Complemented by your choice of tea, herbal infusions or coffee.

Available 9am-11am or 3pm-5pm, 7 days  
Minimum 3 days notice required  
Minimum 4 people  
Add \$5 pp for special dietary requirements



# 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

## Brightwater Hotel

Area	Name	Capacity	
		Standing	Seated
1	Pontoon Deck	60 min 100 max	40 min 60 max
2	Lounge Deck*	25 min 50 max	
3	Pontoon		25 min 36 max
4	Pavilion Deck	40 min 90 max	30 min 60 max
5	The Lakehouse	250 max	60 min 150 max

## Parklands Tavern

Area	Name	Capacity	
		Standing	Seated
1	The Birdcage	50 min 90 max	40 min 60 max
2	The Courtyard	50 min 80 max	30 min 50 max
3	The Chook House	10 min 40 max	

## Bellvista Tavern

Area	Name	Capacity	
		Standing	Seated
1	The Patio	150 min 250 max	100 min 150 max

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