



## 2017-18 CONFERENCE MENU OPTIONS

**WE HAVE A VARIETY OF MENU OPTIONS TO SUIT YOUR NEEDS FROM BUFFETS, SET MENUS, PLATTERS AND BARBEQUES**

### ***Special Dietary Requirements***

Our team of qualified chefs take great care in the preparation of menu items, however some food products may contain allergens that individual guests may be allergic to. Kindly inform any special dietary requirements with your Event Coordinator prior to your event.



# BUFFET MENUS

## **\$55 PER PERSON** MINIMUM 30 PAX

### **SALADS**

- Tossed green salad (v)
- Nicoise salad with green beans, potato, onion, tomato, olives, greens and lemon dressing (v)
- Thai vegetable salad with spicy Thai dressing and basil (v)

### **HOT SELECTION**

- Chicken breast stuffed with spinach and fetta on penne with green pepper sauce
- Argentine style beef with, pumpkin, dry apricots, paprika and red wine
- Thai seafood curry with prawns, reef fish, calamari, glass noodles, vegetables and basil
- Roasted vegetable lasagna with parmesan (v)
- Steamed fragrant jasmine rice (v)
- Potato-bake with cream, onions, garlic and mozzarella (v)
- Rosemary roasted carrot, pumpkin and red onions (v)

### **DESSERT**

- Fresh seasonal tropical fruit platter (v)
- Cheese board selection with dried fruit and crackers (v)
- Freshly brewed tea and coffee station

## **\$65 PER PERSON** MINIMUM 30 PAX

### **SALADS**

- Greek salad with fetta, tomato, cucumber, capsicum and olives (v)
- Kipfler potato salad with Cajun mayo and red onions (v)
- Mixed salad with balsamic dressing (v)

### **PLATTERS**

- Spanish tapas-chorizo, fetta, olives, sun-dried tomatoes, crumbed calamari-spicy
- Roma tomato, fetta, basil and balsamic

### **HOT SELECTION**

- Pepper and rosemary roasted rump of beef with green pepper sauce
- Chicken breasts with speck, mushrooms, red onions and mustard jus
- Pumpkin ravioli with cream and red capsicum sauce (v)
- Steamed Tableland vegetables with herbs and honey (v)
- Thai seafood curry with prawns, reef fish, calamari, glass noodles, vegetables and basil
- Potato gratin with Parmesan (v)
- Steamed jasmine rice (v)

### **DESSERTS**

- Selection of slices and desserts (v)
- Cheeseboard with gourmet Tableland cheese selection and dried fruit (v)
- Fresh seasonal tropical fruit platter (v)
- Freshly brewed tea and coffee station

## SET MENUS

### SET MENU 1 - \$50 PER PERSON

*Three courses alternating between guests*

#### ENTRÉE

- Queensland butternut pumpkin soup (gf) with grilled bread and macadamia pesto (v)
- Filo quiche with spinach, capsicum and Gallo fetta on a rocket and parmesan salad with bush tomato dressing (v)

#### MAIN COURSE

- Grilled barramundi on roast smashed potato, broccolini, cherry tomatoes and mango butter sauce (gf)
- Chicken breast wrapped in prosciutto, mustard mash, spinach, red onion and basil jus (gf)

#### DESSERT

- Lime caramelised cheesecake with macerated strawberries (v)
- Local vanilla crème brulee with almond biscotti (v) (gf)

#### TEA AND COFFEE STATION



### SET MENU 2 - \$65 PER PERSON

*Three courses alternating between guests*

#### ENTRÉE

- Rocket and pear salad with smoked chicken slices, cherry tomatoes, and sun-dried tomato dressing (gf)
- Gulf prawn and scallop kebab on Innisfail paw-paw noodle salad with lime soy dressing (gf)

#### MAIN COURSE

- Grilled 200g eye fillet of beef on potato mustard mash with mushrooms, bacon, shallots and shiraz red wine jus (gf)
- Grilled Tamarian salmon fillet on lemon, capsicum and mint couscous with preserved lemon butter sauce

#### DESSERT

- Coffee panna cotta with cream and chocolate cookie (gf)
- Berry cheesecake with balsamic strawberries

#### TEA AND COFFEE STATION



# PLATTER MENU

*Ideal as a snack for approximately 8 guests*

## STARTERS

- Gourmet triangle sandwiches (36 pieces) \$35

## BREAD & DIPS

- Grilled flatbreads, grissini, French sticks and veggie sticks with guacamole and hommus \$35

## AUSSIE CLASSIC

- Party pies (12) sausage rolls(12) sauce, potato wedges with sour cream and sweet chilli, spring rolls (15) with sweet soy \$55

## PARTY PIE PLATTER

- Mini pies (24) sausage rolls (24) and sauce \$65

## ASIAN PLATTER

- Chicken satay (10), spring rolls (15), samosas (15), won-tons (15) with sweet chilli and soy dips \$55

## AMERICAN CLASSIC

- Fried spicy chicken wings (24) hot BBQ sauce, pepperoni pizza (1) bowl of fries \$45

## ANTI-PASTO PLATTER

- Salami, ham, prosciutto, Swiss cheese, fetta, cheddar, olives, sundried tomatoes, pickled onions, hommus and grilled breads \$45

## MEXICANA PLATTER

- 12 x battered mackerel fish soft tortilla tacos, corn chips, guacamole and salsa dipping sauces \$45

## SWEET

- Selection of dessert small slices (30 pc) \$35
- Lemonade scones (12) halved and served warm with cream and strawberry jam \$55

## FRUIT

- Tropical fruit slices \$35

## LOCAL CHEESES

- Blue, Camembert, cheddar and volcano chilli cheese with dry fruit and crackers (v) \$65



## BARBEQUE MENU

*Served on the Garden Terrace or in a Private Function Room\**

*Venue hire charges may apply to private function rooms, depending on player numbers.*

*Minimum of 20 golfers for all buffets.*

### BBQ 1 - \$38 PER PERSON

- Gourmet 120 gr beef patties with bacon, cheese and home barbeque
- Cheese Kransky and chorizo sausages with onions
- Chicken satays with Thai peanut curry sauce and green onions
- Penne pasta, capsicum, zucchini and olives in tomato cream sauce bake (v)
- Mixed salad with tomatoes, basil and Italian dressing
- Fresh burger rolls and dinner rolls
- Tomato, bbq and grain mustard sauce
- Tropical fruit platter

### BBQ 2 - \$49 PER PERSON

- Moroccan spiced chicken breasts with tzatziki dressing
- Fish Taco with guacamole, cheese and Reef fish
- 120 gr Angus beef burgers with Swiss cheese and caramelized onions
- Cheese Kransky and chorizo sausages with sauerkraut
- Penne pasta with roast vegetables and pesto cream(v)
- Roast pumpkin with thyme and maple syrup
- Purple coleslaw with lemon dressing
- Mixed salad with balsamic dressing
- Fresh burger rolls and dinner rolls
- Tomato, bbq and grain mustard sauce
- Cheese and crackers platter and fruit platter

*Upgrade to include cheese platters for an extra \$5*



## BEVERAGES PACKAGES

**Compliment your menu choice with one of our beverages packages below.**

### SILVER

Selection of 3 house wines, 3 local beers, soft drink, juice and water

- \$39 – 3 Hours of service
- \$49 – 4 Hours of service
- \$59 – 5 Hours of service

### GOLD

Selection of 2 house wines, 2 premium wines, 3 local beers, 2 premium or imported beers, soft drink, juice and water

- \$49 – 3 Hours of service
- \$59 – 4 Hours of service
- \$69 – 5 Hours of service

### PLATINUM

Selection of 4 premium wines, 3 local beers, 2 premium or imported beers, all house spirits, soft drink, juice and water

- \$59 – 3 Hours of service
- \$69 – 4 Hours of service
- \$79 – 5 Hours of service

### CUSTOM PACKAGE

Starting from \$99 per person, we can craft your very own beverage package that suits you and your guests to ensure the success of your event.

By appointment.

\$99 + 3-5 Hours of service

### BEVERAGE SELECTION

We take great care in crafting a wine list that responds to season and that also delivers the very best wine available to suit every occasion. Our team will provide the current wine, beer and spirit list upon request that best suits your event at Paradise Palms. We are also happy to arrange a tasting so you can be sure your guests will be delighted with the selection of beverages at your event.

***Cash Bar and Bar Tabs are also available.***