



## FUNCTION PACKAGES

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## LAKES & OCEAN HOTEL FUNCTION PACKAGES

Package includes two entrées, two mains and two desserts. Hors d'oeuvres can be added at an additional cost. See hors d'oeuvre menu for options and pricing.

All courses will be served alternate drop, be sure to pick meals all your guests will enjoy.

A fully stocked bar can be organized by customer in advance.

All dietary requirements can be catered for when booked in advance. Please allow our chef several days' notice, so we can have the freshest possible ingredients on hand.

All function menus have a set price, regardless of what items are chosen. If specialty items are required please talk to the chef with seven days advance notice.

Table settings will be organized by Maître D' to suite. If specifics are required please organize in advance.

Room prices \$250 weekdays

Weekend room price \$500

Holiday Season bookings by agreement.

## ENTRÉE MENU 1

- Zahra Mekleyah (deep fried cauliflower) s/w tahini sauce.
- House made chicken satay skewers s/w steamed coconut rice & shallot.
- Garlic prawn's s/w coconut rice, lemon & fresh herbs.
- Coconut prawn's s/w confit garlic aioli.
- Cold Seafood plate s/w fresh Wallis Lake oysters, king prawn's, lemon & tartare sauce.

## MAIN MENU 1

- Fresh Thai green curry s/w Asian veg, steamed coconut rice & chicken or prawns.
- Garlic & herb marinated chicken breast s/w either Mediterranean veg or sweet potato wedges & fresh garden salad.
- 250g sirloin steak s/w either Mediterranean veg or sweet potato wedges & fresh garden salad – your choice of sauce.
- Pan fried Atlantic salmon s/w either Mediterranean veg or sweet potato wedges & fresh garden salad topped with lemon hollandaise.
- Pork steak s/w either Mediterranean veg medley or sweet potato wedges & fresh garden salad.
- Char grilled Vegetable stack s/w smashed avocado, baby spinach, capsicum, pumpkin & Spanish onion on top of a char grilled eggplant steak.
- Grilled Snapper Fillet s/w Sweet Potato Puree & Asian Greens

## DESSERT MENU 1

- Vanilla bean panna cotta *s/w* mixed berry coulis.
- Vanilla cheese cake *s/w* stewed cherry sauce.
- Fresh fruit salad *s/w* whipped cream.
- Chocolate pudding *s/w* caramel sauce & vanilla ice cream.

CHOOSE TWO FROM EACH - ALTERNATE DROP

## ENTRÉE MENU 2

- Seafood grazing plate s/w Wallis Lake oysters, king prawns, smoked salmon, lemon, tartare.
- Garlic antipasto bread s/w char grilled capsicum, pesto, mixed olives.
- Field mushrooms stuffed with sundried tomatoes, Kalamata olives, ricotta, fresh herbs, and parmesan cheese.
- Fresh Mediterranean bruschetta s/w chargrilled asparagus, capsicum, green olives & Danish fetta.
- Stuffed roast capsicum s/w ricotta, cherry tomato, fresh basil, garlic, lemon & Spanish onion.

## MAIN MENU 2

- Lemon and lime salt & pepper squid salad s/w fresh mixed lettuce, green olives, Danish feta, Spanish onion & confit cherry tomatoes.
- Pan fried Atlantic salmon s/w crispy chats, garlic butter green beans & roasted pumpkin topped with lemon hollandaise.
- Pork king cutlet s/w Mediterranean vegetable medley.
- Char grilled Vegetable stack s/w smashed avocado, baby spinach, capsicum, pumpkin & Spanish onion on top of a char grilled eggplant steak.
- Prosciutto wrapped chicken paupiette stuffed with spinach & sundried tomato s/w Mediterranean vegetable medley.
- Chargrilled sword fish s/w Mediterranean vegetable medley topped with house made garlic butter sauce.
- 300g scotch fillet s/w beer battered steak fries, garden salad & creamy mushroom sauce.

- Hot and cold seafood plate s/w garlic & ginger oysters, king prawns, smoked salmon, crispy fries, beer battered barramundi & lemon lime salt and pepper squid.
- Lemon Pepper Baby Snapper- Whole Pan-Fried Baby Snapper served with Crispy Baby Potatoes & Mediterranean Vegetable Medley.

## DESSERT MENU 2

- Affogato Italiano Vanilla bean ice cream s/w a shot of fresh house coffee & Grand Marnier.
- Banana fritters s/w warm berry compote & vanilla ice cream.
- Vanilla bean panna cotta s/w sweet & sour strawberries.
- Vanilla cheese cake s/w cherry sauce.
- Sweet rum glazed grilled pineapple s/w toasted coconut & vanilla ice cream.

CHOOSE TWO FROM EACH - ALTERNATE DROP

## HORS D'OEUVRES & CANAPES

Options include @ \$2.00 per piece.

Minimum of 10 per item and minimum of 60 items

- Cucumber, salmon, mascarpone & dill
- Fetta, Kalamata olive & grilled asparagus blini.
- Grilled capsicum, fetta & balsamic glaze.
- Strawberry & avocado.
- Green olive and mascarpone.
- Candied cherry tomatoes.
- Prawn cocktail.
- Avocado, tomato & fetta.
- Chorizo, green olive & blue cheese.
- Prosciutto wrapped asparagus spears & mascarpone.
- Watermelon & fetta.
- Smoked salmon, fetta & fried baby capers.
- Pear, candied walnut & goats cheese.
- Mushroom & chargrilled capsicum.
- Grilled pineapple & strawberry.
- Pickled onion & sweet fig jam.
- Salmon, sour cream & red onion.
- Pickled gherkin & camembert.
- Hoisin, coriander & duck.
- Rocket, sundried tomato & fresh basil pesto.
- Eggplant & mozzarella.
- Prosciutto, rock melon & cream cheese.

## CHEESE & ANTIPASTO

- Cheese Platter – serves up to 10 \$60  
Camembert, Cube, Green stuffed Olives, Gherkins, Crackers & Grapes.
- Mixed Cheese & Antipasto Platter – serves up to 15 \$80  
Bree, Camembert, Fetta, Stuffed Green Olives, Grapes, Crackers, Salami, Gherkins, Fried Capers & Strawberries.
- Gourmet Cheese & Antipasto Platter –serves up to 20 \$100  
Blue cheese, Fetta, Bree, Camembert, Stuffed Green Olives, Salami, Sundried Tomato, Crackers, Gherkins, Sliced Baguette, Caramelized Onions, Prosciutto Wrapped Melon, Grapes, Strawberries, Fresh Basil Pesto & Hummus.
- Cheese Grazing Plate – serves 1 \$20  
Salami, Camembert, Bree, Green Stuffed Olives & Hummus.

## BASIC MIXED FINGER FOOD PLATTERS

Up to 20ppl	\$250
Up to 30ppl	\$350
Up to 40ppl	\$450
Up to 50ppl	\$550
Up to 60ppl	\$650



## COMBINATION WAKE PACKAGES

Chefs selection of hot finger food 4pcs per head.

A mixed selection of 4-point sandwiches

Cake.

Tea and coffee.

Cheese platter.

Cheese & antipasto platter.

Chefs seasonal fruit platter.

### **Options**

- Two selections \$15.00pp
- Three selections - \$18.00pp
- Four selections - \$22.00pp

## COCKTAIL FINGER FOOD

Chefs house made finger food made fresh daily from fresh ingredients to your liking.

Options include @ \$5 per piece. Minimum of 10 per item and minimum of 60 items

- Arancini balls.
- Homemade duck spring rolls.
- Homemade vegetarian spring rolls.
- Prosciutto wrapped asparagus.
- Satay chicken skewers.
- Sharing Bruschetta.
- Lamb kofta meat balls served with mint yogurt.
- Zahra Mekleyah (deep fried cauliflower) served with tahini sauce.
- Smoked salmon, sour cream & dill blini.
- Prosciutto wrapped prawns.