

FUNCTIONS & EVENTS

BLIGH PARK

HOTEL

SPACES & PLACES



THE CABANAS

LOCATED NEXT TO OUR PLAYGROUND - BOOTHS WITH LIGHTING, FANS & HEATERS

Space type:
Semi private

40 50

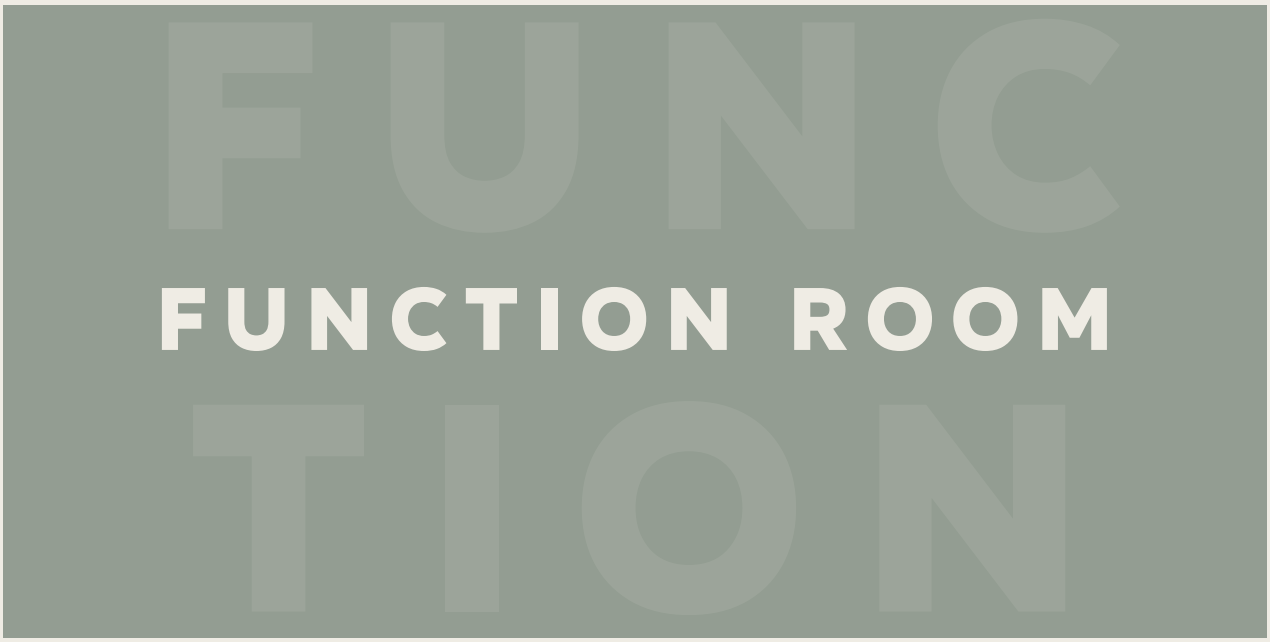


THE BISTRO

PERFECT FOR LARGE BOOKINGS. SIT DOWN OR COCKTAIL CELEBRATIONS

Space type:
Semi Private

50 80



THE FUNCTION ROOM

A FUNCTION ROOM FOR PRIVATE FUNCTIONS - SIT DOWN OR COCKTAIL STYLE

Space type:
Private

200 250

CANAPES

PREMIUM

$28 PER PERSON
MIN 20

You choose -
5 x Canape
1 x Substantial

DELUXE

$32 PER PERSON
MIN 20

You choose -
6 x Canape
1 x Substantial

CANAPES

Heirloom tomato & ricotta bruschetta
Guacamole & sour cream bruschetta (V)
Thai beef salad with peanuts & tamarind dressing
Smoked salmon blinis with sour cream & dill
Stuffed chat potatoes with sour cream, chorizo & chives (GF)
Ratatouille tart with basil & olives (VG)
Crostini with chargrilled vegetables & olive tapenade (VG)
Chicken caesar lettuce cups with caesar dressing & parmesan
Cherry tomato & bocconcini kebabs with balsamic glaze & basil

HOT CANAPES

Pork & veal meatballs with tomato relish
K.F.C Korean fried cauliflower & sweet chilli Korean glaze (VG)
Peking duck spring rolls & hoisin sauce
Pork & veal sausage rolls & tomato relish
Salt & szechuan pepper squid & aioli (GF)
Satay chicken skewers & sweet soy
House made truffle & forest mushroom arancini with truffle aioli (V)
Beef burgundy pies & homemade BBQ sauce
Moroccan stuffed pumpkin flower with tzatziki

SUBSTANTIAL

Malaysian chicken stir fry with vegetables & hokkien noodles
Chilli caramel pork belly with green beans & steamed rice
Lamb souvlaki with eggplant dip & flat bread
Barramundi fish & chips with tartare sauce
Mushroom risotto with pine nuts & parmesan (V) (GF)
Southwest chicken wings with chips & hot sauce
Nasi goreng, Indonesian fried rice with crispy eschalots & sriracha

ADDITIONALS

Canapes $6.50 Per Person
Substantial $8.50 Per Person

BOARDS & GRAZING

GRAZING TABLES

$400
APPROX. 25-30 PEOPLE

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

SLIDERS & TACOS

$6.50 each - Minimum 20

Grilled portobello mushroom sliders, caramelised onion, pickles, cheese & truffle mayo (V)
Portuguese chicken slider, Swiss cheese, lettuce, guacamole & chipotle mayo
Battered barramundi taco, cabbage, chipotle mayo & coriander
Pulled pork taco, charred corn, black bean salsa, pickled cabbage & chipotle mayo
Southwest fried chicken taco, guacamole, lettuce & chipotle mayo
Cheeseburger sliders, pickles, tomato relish, cheese & American mustard
Chicken southwest sliders, cheese, Frank's hot sauce, pickles & chipotle aioli

PIZZAS

Wood fire pizzas

10 Pizzas (choose 3 different pizzas from our list)	$250
15 Pizzas (choose 4 different pizzas from our list)	$350
20 Pizzas (choose 5 different pizzas from our list)	$450

DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste $85

Assorted mini macarons $100

Mini doughnut balls & Nutella $55

Mini chocolate brownie & whipped cream $55

Apple pie bites with caramel sauce $55

MORNING TEA

$18 each - Minimum 20

Seasonal fruit platter
Assorted finger sandwiches
French pastries
Tea & coffee

PLATTERS

ALL TO SHARE

PRICE PER PLATTER
20 PIECES EACH

***EXCLUDING CAULIFLOWER & SQUID 60 PIECES EACH**

VEGETARIAN

Korean fried cauliflower & sweet chilli Korean glaze	$65
House made truffle & forest mushroom arancini with truffle aioli	$70
Heirloom tomato & ricotta bruschetta	$65
Mushroom pie, potato & parmesan foam	$70
Beetroot & goats cheese tart, baby basil	$70
Aged cheddar, leek & spinach quiche	$75
Cheese board with Italian & Australian cheeses, lavosh & quince paste	$85

PLATTERS

TO SHARE

Mix & Match or add to a package

SHARE PLATTERS

Smoked salmon blinis with sour cream & dill	$90
Prawn Vietnamese rice paper roll & Vietnamese dressing (GF)	$80
Lamb kofta and almond tarator (GF)(DF)	$80
Beef bourguignon pies with tomato relish	$75
Pork & veal meatballs with tomato relish	$75
Salt & szechuan pepper calamari, lemon & aioli (GF)	$70
Tempura prawn, sesame mayo (DF)	$80
Southwest chicken wings with chips & hot sauce	$65
Steamed pork & chive dumplings, soy & ginger dressing (DF)	$65
Satay chicken skewers & sweet soy	$75
Peking duck spring rolls & hoisin sauce	$85
Lobster spring rolls & Marie Rose sauce	$120

DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste	$85
Assorted mini macarons	$100
Mini doughnut balls & Nutella	$55
Mini chocolate brownie & whipped cream	$55
Apple pie bites with caramel sauce	$55

SET MENU

TWO COURSES

$45
PER PERSON
MINIMUM 20

THREE COURSES

$55
PER PERSON
MINIMUM 20

ENTREES

Choice of two, served alternatively

Guacamole & sour cream bruschetta (V)
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)
House made truffle & forest mushroom arancini with truffle aioli
Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)
Veal & pork meatballs with parmesan & flat bread

MAINS

Choice of two, served alternatively

Braised beef cheek with green beans, creamy mash & pepper sauce (GF)
North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF)
Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage
Braised lamb shank with creamy mash, seasonal greens & red wine sauce

DESSERTS

Choice of two, served alternatively

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
Lemon meringue tart with crumble, strawberries & vanilla ice cream
Coconut panna cotta with lychee, pineapple & almond biscotti
Churros with choc fudge & chantilly cream

SIDE DISHES

TO SHARE

Crispy chat potatoes &
garden leaf salad

BANQUET

ALL TO SHARE

$45 PER PERSON
MIN 20

TO START

Guacamole & sour cream bruschetta (V)
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)
House made truffle & forest mushroom arancini with truffle aioli

TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)
Baked salmon fillet with lemon pepper & garlic sauce (GF)
Roast peri peri half chicken with rocket & parmesan (GF)
Grainge scotch fillet with Café de Paris butter (GF)
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

SIDE DISHES

TO SHARE

Crispy chat potatoes &
garden leaf salad

ADD SOMETHING SWEET

Plus $10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
Lemon meringue tart with crumble, strawberries & vanilla ice cream
Coconut panna cotta with lychee, pineapple & almond biscotti
Churros with choc fudge & chantilly cream

SPREADS

ROAST DINNER

$40 PER PERSON
MIN 20

CHRISTMAS FEAST

$65 PER PERSON
MIN 20

PIZZA & PASTA

$35 PER PERSON
MIN 20

ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter
Roast angus beef & gravy
Roast pork & apple sauce
Roast chicken & peri peri sauce
Roast lamb & mint sauce

Steamed seasonal vegetables
Roast chat potatoes & Café de Paris butter
Caesar salad
Garden salad
Sauces & condiments

CHRISTMAS FEAST

Additional meats $7 per person

Sydney rock oysters
Cooked tiger prawns
Whisky-glazed ham or roast turkey
Rosemary roast potatoes
Rocket & parmesan salad

Garden salad
Sourdough dinner rolls with butter
Steamed greens
Sauces & Condiments

PIZZA & PASTA

Choice of two wood fire pizzas from our menu

Garlic bread
Antipasto with grilled chorizo, charred vegetables, cheese & dips
Salt & pepper calamari with pickle chilli, shallots & aioli
Spaghetti pasta with prawn & chorizo

ADDITIONALS

$5 Per Person

Beef & guinness stew
Nepalese chicken curry & vegetable curry
Beef ragu
Green lentil & vegetable curry

All served with steamed rice

DRINKS

STANDARD

TAP BEERS
Local beers

WINES & SPARKLING
served by regular glass
Woodbrook Sauvignon Blanc
Luna Rosa Rosado
Woodbrook Farm Shiraz
Il Fiore Prosecco DOC NV

NON ALCOHOLIC
Post-mix soft drinks
Pepsi
Pepsi Max
Solo
Lemonade
Creaming Soda
Soda Water

HOURS

2 HOURS $30
3 HOURS $40

PREMIUM

TAP BEERS
All tap beers on standard package, plus
Carlton Dry

WINES & SPARKLING
Pre-select 5
served by regular glass
All wines on standard package, plus
Il Fiore Prosecco DOC NV
Pikorua Sauvignon Blanc
Fiore White Moscato
Quilty & Gransden Chardonnay

SPIRITS
Johnnie Walker Red Label
Jim Beam Bourbon
Smirnoff Vodka
Gordons Gin
Bundaberg Rum

NON ALCOHOLIC
Post-mix soft drinks
All soft drinks in the standard package

HOURS

2 HOURS $45
3 HOURS $55

DELUXE

TAP BEERS
All tap beers

WINES & SPARKLING
Pre-select 5 from list on next page
served by regular glass

PREMIUM SPIRITS
All spirits in the Premium package plus
Jack Daniels
Johnnie Walker Black
Tanqueray Gin
Captain Morgan
Belvedere Vodka

NON ALCOHOLIC
Post-mix soft drinks
All soft drinks in the standard package

HOURS

2 HOURS $80
3 HOURS $100

COCKTAILS

Add a cocktail on arrival for your celebration

COST

$15 Per cocktail of your choice

WINES

WINE LIST

DELUXE DRINK PACKAGE
BY THE GLASS

You choose -
5 x Wines

SPARKLING & CHAMPAGNE

Il Fiore Prosecco DOC NV
Kylie Minogue Prosecco Rosé
Yves Premium Cuvée
Piper-Heidsieck Cuvée Brut NV

ROSE

Luna Rosa Rosado
Marquis de Pennautier Rosé
Mirabeau Classic Rosé

WHITE WINE

Fiore White Moscato
Woodbrook Farm Sauvignon Blanc
Pikorua Sauvignon Blanc
Wicks Estate Sauvignon Blanc
Robert Oatley Signature Riesling
Ara 'Single Estate' Pinot Gris
Pocketwatch Pinot Gris
Annais Pinot Grigio (Organic)
Santi Sortesele Pinot Grigio
Quilty & Gransden Chardonnay
Robert Oatley 'Signature Series' Chardonnay
Albert Bichot Petit Chablis AOC Burgundy

RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir
Rockburn Pinot Noir
Wild Oats Merlot
Philip Shaw The Conductor Merlot
Rymill 'The Yearling' Cabernet Sauvignon
Cape Mentelle Cabernet Sauvignon
Woodbrook Farm Shiraz
Four in Hand Shiraz
Mitolo 'Angela' Shiraz
Pikes Los Compañeros Shiraz Tempranillo
Hentley Farm Villain & Vixen GSM
Esquinas Malbec
Willunga 100 Grenache
Soumah Butcher THC Red



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