

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

(choose 4 items)

(choose 6 items)

(choose 8 items)

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





Choose 2 courses

Seated Lunch or Dinner

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**