



Gold Buffet Function Menu - Min 40 guests

\$79.00 per guest – Full Buffet

\$69.00 per guest – Main Course Buffet

Chilled Buffet Selection

- A charcuterie Platter of Continental Cold Meats
- A Homemade Coleslaw with Sweet Creamy Mayonnaise Dressing and sprinkled with Fresh Seasonal Herbs.
- Asian Noodle Salad served with a Thai style dressing, roasted sesame seeds and Asian herbs
- Garden Salad with Mixed Salad Leaves, Tomato, Cucumber, Salad Onions, Fresh Basil and a Classic French Vinaigrette.

Hot Buffet Selection

- Roasted Grain Fed Beef served with a Shiraz Jus'
- Char Grilled Chicken Tenderloins in a creamy Garlic and Herb Sauce.
 - Ocean Fresh Tempura Battered Reef Fish Fillets.
 - Baked Baby Potato with Sour Cream
 - Fresh Steamed Seasonal Vegetables

Dessert Selection

- Selection of Petite Dessert Pastries
- A selection of Australian Farmhouse Cheeses served with Crisp breads and Crackers.
 - A Fresh Seasonal Tropical Fruit Salad
 - Fresh Whipped Vanilla Cream

The Buffet Menus includes a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.



Platinum Buffet Function Menu - Min 40 guests

\$89.00 per guest – Full Buffet

\$79.00 per guest – Main Course Buffet

Chilled Selection

- A Selection of Chargrilled Mediterranean antipasto
- A Charcuterie Platter of Premium Continental Aged & Cured Meats
- A Classic Caesar salad with whole crisp cos lettuce, crunchy croutons, bacon, anchovies and shaved of parmesan with a creamy dressing
 - Baby Chat Potato salad with sweet mustard seed dressing
- Greek Salad with salad greens, crisp cucumbers, Roma tomatoes, fresh bell pepper, red onions, marinated Kalamata olives, creamy feta cheese and drizzled with a rich olive oil dressing.

Hot Selection

- Pan seared Grain Fed Sirloin Steaks w' Dianne Sauce
- Ocean Fresh BBQ Locally sourced Coral Trout with a Fresh Herb and Citrus Sauce
- Karaage Chicken served with a tonkatsu glaze, pickled ginger and tempura greens
 - Steamed Jasmine Rice
 - Roasted herbed chats potatoes
 - Fresh Steamed Seasonal Vegetables

Buffet Dessert Selection

- Selection of Petite Dessert Pastries
- A selection of Australian Farmhouse Cheeses served with Crisp breads and Crackers.
 - A Fresh Seasonal Tropical Fruit Salad
 - Fresh Whipped Vanilla Cream

The Buffet Menus include a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.



Seafood Buffet Function Menu - Min 50 guests
\$115.00 per guest – Full Buffet
\$102.00 per guest – Main Course Buffet

Selection of Chilled Premium Seafood and Cold Cuts

- Ocean Fresh Local Queensland Prawns
 - Ocean Fresh Moreton Bay Bugs
 - Succulent Chilled Green Lip Mussels
- A Charcuterie Platter of Premium Continental Cold Meats
 - Selection of handmade gourmet Salads

Hot Selection

- Pan Fried Fillets of Fresh Tasmania Salmon served with a Warm Caperberry and Lime Sauce
- Roasted Grain Fed Fillet of Beef served with Braised Field Mushrooms and Jus
- Char-grilled Chicken Tenderloins served with a Yellow Thai Curry and Coconut Sauce
 - Wok Tossed Seafood Selection with Asian Noodles
 - Buttered Pommes with Fresh Herbs
 - Sautéed Panache of Seasonal Vegetables

Buffet Dessert Selection

- Selection of Petite Dessert Pastries
- A selection of Australian Farmhouse Cheeses (3) served with Crisp breads and Crackers.
 - Fresh Whipped Vanilla Cream
 - A Selection of Tropical Dessert Sauces
- A Selection of Fresh Seasonal Tropical Fruit Platters

The Buffet Menus include a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.



Alternate Drop Menu
\$92.00 per guest – 3 courses
\$78.00 per guest – 2 courses
(Minimum of 30 guests)

Chef's selection of Hot Canapés served on arrival.

Entrée (Please Choose Two Menu Items)

- Seared Tenderloins of Lemongrass Chicken, with an Asian Salad of Snow Pea Tendrils, Thai Herbs and Summer Garnish with a Nam Jim Dressing
- Tuna Tutaki lightly seared tuna, herbed orange salsa, drizzled with a sweet citrus and ponzu dressing
- Char-grilled Beef Fillet served with Parmesan Shards atop a Wild Mushroom and Mediterranean Vegetable stack with a Sweet Basil Dressing
- Trio of Seafood to include Morton Bay Bugs, King Prawns and Tasmanian Smoked Salmon, served with Crisp Summer Leaves and citrus

Main Course (Please Choose Two Menu Items)

- Grilled Chicken Breast w' Roasted Garlic Mash and champagne and honey mustard seed Beurre Blanc
- Smoke House fillet of Grain Fed Beef w' Roasted Field Mushrooms, Smoked Cheddar Mash with Red Wine Jus.
- Seared Fillet of Northern Territory Barramundi w' herbed Potatoes and a Citrus Truffle Butter Sauce
- Pan Fried Tenderloin of Lamb on a crisp potato fritter w' a piquant Tarragon demi-glace Sauce

(All Main Courses are served with seasonal Vegetables)

Dessert (Please Choose Two Menu Items)

- Chocolate Lava Cake with a molten rich chocolate centre, served with vanilla cream and a raspberry coulis
- Coconut Panna Cotta topped with a mango and pineapple salsa and crème anglaise
- Tiramisu Classic Italian dessert layered with espresso-soaked sponge fingers, rich mascarpone cream, and a dusting of cocoa.
- Strawberry Cheesecake served with a Berry Compote and Tropical Fruit Coulis



Canape Menu - Min 40 guests

Choice of 8 Menu Items

\$47.00 per Guest

Cold Selection

- Cantonese BBQ Duck Pancake
- Seared Queen Scallops served with a Honey and Truffle Dressing
 - Smoked Salmon and Tobiko Caviar Tartlet.
- Rice Paper Wraps Filled with Prawn, Basil, Mint, Coriander, salad greens and Sweet and Spicy Nam Jim
- Char Grilled Fillet of Beef served on crisp Turkish Bread with a sundried compote and Horseradish Cream.
 - Assorted Gourmet Sushi and Nori Rolls.

Hot Selection

- Porcini and Pecorino Herbed Arancini Balls w' Hollandaise sauce
- Seared Sugar Cane King Prawn Skewers w' tartare sauce
 - Salt & Pepper Crispy Chicken Fillets w' citrus Aioli
 - Petite Beef Mignon served w' truffle latte glaze
- Peking duck spring rolls w' Asian Plum Dipping sauce
- Assorted Vegetarian Pastries w' minted raita and sweet chilli

(One and a Half Hour Food Service or as required)



Platter Selection

Each individual platter serves 10 guests

- **Chilled Queensland Prawn Platter**, cocktail sauce & lemon \$190 platter
- **Natural Sydney Rock Oysters** with cocktail sauce & lemon \$170 platter
 - **Killpatrick Oysters** served lemon \$180 platter
 - **Assorted Gourmet Sandwich & Wraps** Platters \$110
- **Assorted Gourmet Baked Focaccia & Turkish Bread** Platters \$150
 - **Assorted Gourmet Sushi** Platters \$160
- **Gourmet Party Platter** - Petite Gourmet Sausage rolls, Petite Gourmet Pies, Prawn dumplings, selection of quiches and Spanakopita pastry puffs \$160
- **Premium Party Platter** – Tempura Prawns, Buffalo Chicken Wings, Beef Fillet Brochettes, Salt & Pepper Calamari, Tandoori Chicken skewers, Assorted Vegetarian pastry \$195
- **Sliders Platter**– Southern Fried Chicken with Lettuce and Sriracha Aioli, Slow Cooked Beef Brisket with Roma Tomato, Mature Cheddar, Lettuce and gourmet BBQ glaze, Pulled Pork served with char sui and Asian Slaw - \$180 platter
 - **Fresh Seasonal Tropical Fruit** Platters \$140
- **Australian Farmhouse Cheese** Board with Quince Paste, Dried Fruits, Crisp Breads and Crackers. \$190
 - **Gourmet Dessert** Platters \$150



SOUTHERN CROSS
MOTEL GROUP

AB 73 613 142

Conference Day Package - Minimum 30 Guests

\$65.00 PER PERSON

Conference Room Hire

8.00am – 5.00pm

Iced Water, Mints, Pads and Pens Per Delegate

Catering

On Arrival

Coffee, Tea and Fruit Juice on Arrival

Morning Tea

Coffee and tea with homemade buttermilk scones,
fruit preserves and fresh whipped cream
Freshly brewed coffee and tea

Lunch

A selection of gourmet sandwiches including white, wholegrain and multigrain breads with a variety of fillings to include vegetarian, champagne leg ham, tuna and maize fed chicken.

Seasonal Tropical Fruit Platter

coffee and tea with Juice and soft drinks

Afternoon Tea

A selection of Muffins including Chocolate, Apple and Cinnamon and Blueberry
Freshly brewed coffee and tea

20% off all Buddy Boy Kitchen dinners on the night of the conference

T | 1300 979 746

E | reservations@southerncrossmotelgroup.com.au

W | southerncrossmotelgroup.com.au



On Arrival, Morning / Lunch/ Afternoon Tea Selection

Freshly Brewed Tea and Coffee by the cup \$5.00/ per Kona \$24.00 each

Seasonal Tropical Fruit Platter served with
\$13.00 per guest

A selection of Warm Freshly Baked Continental Cookies
\$9.50 per guest

A selection of Muffins to include Chocolate, Apple and Cinnamon and Blueberry,
\$12.50 per guest

Warm Freshly Baked Croissants with Whipped Butter and fruit Preserves
13.50 per guest

A selection of Handmade Scones, Fruit Preserves and Whipped Cream,
\$13.50 per guest

A selection of Warm Freshly Baked Danish Pastries
\$13.50 per guest

A selection of gourmet sandwiches and wraps including white, wholegrain and
multigrain breads with a variety of fillings to include vegetarian, champagne leg ham,
tuna and maize
fed chicken.
\$13.50 per guest

A selection of gourmet open Danish Sandwich Platters with a variety of fillings
e.g. Vegetarian, Smoked Tasmanian Salmon, Shaved Gypsy Ham, Roast
Chicken & Roast Beef
\$15.50 per guest

A selection of Boutique Dessert Pastries served with freshly brewed tea and coffee.
\$17.50 per guest

Australian Farmhouse Cheese Board with Quince Paste, Dried Fruits, Crisp Breads and
Crackers
\$19.00 per guest



Beverage Packages

Basic Beverage Package (3 Hour) Additional \$49.50 per Guest

Inclusions: Champagne (Prosecco VIC), White Wine (Sauvignon Blanc SA), Red Wine (Shiraz Blend WA), Assorted Beer, Fruit Juices, Soft Drinks and Mineral Water

Option One –Premium Package Upgrade (Additional 18.50 per Guest)

Basic Beverage Package with the inclusion of basic spirits (Bourbon, Scotch Whiskey, Vodka, Bundaberg Rum & Gin) and Premium Beers.

Option Two - On Consumption Package

You decide what beverages are available to your guests on Consumption for the event, and finalise account at completion of the function

Option Three – Running a TAB

You decide what beverages are available to your guests on TAB for the night, and set a fixed limit
i.e. when beverage consumption reaches \$4000, bar service reverts to cash service.