

Grazing platters

Platters are portioned & served individually (10 portions)

Yum Cha 50.00

Spring rolls, dim sims and wontons with sweet chilli & soy sauce

Pizza 50.00 Chefs selection of Pizza

Seasonal Fruit Platter 50.00

Chef's selection of fresh fruits

Assorted Sandwiches and Wraps 60.00

Chef's selection of fresh sandwiches and wraps

Wings 50.00

Southern fried chicken wings, honey soy and buffalo sauce

Grilled 80.00

A selection grilled meat balls and skewer (chicken, beef, lamb)

Sliders 70.00

Beef and chicken on mini brioche buns

Cakes 80.00

Chef's selection of cakes and slices

Aussie 70.00

Mini party pies, mini sausage rolls, chipolatas and tomato sauce

Charcuterie 80.00

Selection of pickles, olives, cheese and cold meats and crackers

Cheese 70.00

Chef's selection of cheese, dried fruits & crackers

Vegetarian 60.00

Dips, olives, cheese, vegetable crudites and crackers

Seafood 90.00

Crumbed and battered prawns, salt & pepper

calamari, fish pieces, tartare and aioli





Canape Menu

6 Per Person \$24 (selection of 4) 8 per person \$36 (selection of 6) 12 per person \$48 (selection of 8)

Smoked salmon blini's, lemon and dill crème fraiche drizzle

Pickled cucumber, prosciutto and cherry tomatoes

Roasted tomato and goats cheese crostini's

Mini assorted quiches

Lemon pepper calamari served with Japanese mayo

Mini pork belly pieces tossed in a sweet hoisin glaze and sesame

Goat's cheese and caramelised tart

Arancini served with tomato relish and truffle aioli

Roasted capsicum bruschetta with pesto drizzle

Mini assorted pies with tomato relish

Rare beef on crusty bread with tomato chutney

Coconut king prawns

Mini Thai style fish cakes with nim jam dipping sauce

Corporate

Morning/Afternoon Tea

choice of two 10.50pp | choice of three 15.50pp

Seasonal fruit platter

Chefs' selection of slices

Freshly baked scones with whipped cream and strawberry jam

Assorted freshly baked danishes

Buffet Lunch Platter

choice of two 20.50 pp choice of three 25pp

Assorted sandwiches and wraps

Mini pies, cocktail sausage rolls & mini quiches

Mini beef and chicken sliders

Steakhouse fries & seasoned wedges with sour cream & sweet chilli

Assorted pizzas

Baked ham with warmed rolls and gravy



Terms and Conditions

PAYMENT

All functions must be paid in full by cash or credit card at least 7 days prior to the booking date or otherwise specified. If using a bar tab payment can be made upon conclusion of the event. All prices are GST inclusive.

CONFIRMATION OF FINAL NO'S.

Function clients must confirm final food and beverage selection 14 days prior to the booking date. This allows us to confirm suppliers, staffing and for any additional requirements you may have. We will allow increases up to 10% if adequate notice is provided. Final charges will be based on confirmed number or the number attending whichever Is greater.

CANCELLATIONS

All cancellations must be made in writing to the mbhvenue.manager@starhotels.com.au. If a booking is cancelled:

- More than 30 days prior to the booking date a full refund of the deposit will apply
- Within 30 days prior to the booking date a 50% refund of the deposit will apply
- 14 days or less to the booking date the client will forfeit the full deposit

PUBLIC HOLIDAYS

A surcharge of 10% will be applied to your function for bookings on a Public Holiday

DECORATIONS

All decorations supplied by the customer are to be packed up ready for the correct departure time agreement. NO sticky tape, wall tacks, or glue is to be used on the walls or fixtures No smoke machines are permitted.

ACCESS TO THE VENUE

Clients may be allowed to access the venue two hours prior to the commencement time if practical. Maroochy Bridge Hotel requires 24 hours' notice for access.

RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to the current laws of the Queensland Liquor licensing department. Maroochy Bridge Hotel Management and staff including our contracted crowd controllers support the responsible service of alcohol. All staff are trained in responsible service of alcohol and supply of alcohol and reserve the right to refuse service anyone who is deemed unduly intoxicated. Management may ask the refused person to leave the premises. Management decision is final.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with our house policy and state laws. Depending on the nature of your event additional guards may be required, if so, the client is liable for any further costs.

All guests are required to have ID to enter the premises the following will be accepted as evidence of age, current driver's license, current 18+ card, current Australian passport. Please note foreign passports not written in English will not be accepted. All forms of Identification must be current as per the liquor licensing requirements to be served alcohol.

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought in the venue by the client or any other person attending the function unless by prior arrangement with Maroochy Bridge Hotel.

BOND

A bond may be required to any event presumed to be high risk, after inspection of the venue this bond will be refunded within 48 hours providing no damage has been caused to the venue or incidents incurring added expenses arise from the event.

CLEANING

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

FXTRAS

Extra food and beverage, outside of your selected packages and is purchased during the event will be finalized upon completion of the function. Extensions to event time may incur further costs. Please confirm with the venue manager.

RESPONSIBILITY

The client is financially responsible for any damage to the venue. General cleaning is included in the cost of the function however if specialist cleaning resulting from actions at your event will be charged accordingly. Maroochy Bridge Hotel does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after your function. All possessions etc. must be removed at the conclusion of the event unless otherwise specified.

MINIMUM SPENDS

A minimum spend applies for exclusive bookings.

FULL NAME SIGNATURE DATE