

Platter Menu

Churros Platter

Served with churros, strawberries, chocolate sauce & cream

\$80

Fruit Platter

Served with watermelon, rockmelon, pineapple, grapes, kiwi & strawberries

\$90

Yum Cha

Served with 10 pieces each of, vegetable cocktail spring rolls, pork & shiitake gyoza, mini BBQ pork buns & chicken dim sims

\$90

Pizza Platter

Served with two each of mushroom, pepperoni, margarita & BBQ chicken pizzas

\$100

Euro Platter

Served with porcini & truffle arancini, crumbed green olives, lamb kofta & beef croquettes

\$100

Aussie Platter

Served with 10 pieces each of mini party pies, sausage rolls, dagwood dogs & mixed mini quiches

\$110

Cheese Platter

Served with brie, blue cheese, cheddar, water & lavosh crackers, fruits & nuts

\$120

Antipasto Platter

Served w/ Hungarian salami, prosciutto, marinated vegetables, sourdough bread & dips

\$135

Seafood Platter

Served with 10 pieces each of calamari, prawn cutlets, natural oysters & barramundi goujons

\$135

Petite Fours

Served with strawberries, cream & 30 assorted desserts

\$130

Boardroom Platter

Served with a variety of mixed wraps, sandwiches & rolls

4-6pp \$60 | 8-10pp \$100

For any dietary requirements please inquire and our Chefs will be happy to work with you.



Hotel Pacific

Alternate Drop

ENTREES

Calamari w/ aioli
Honey Soy Pork Belly Bites
Bruschetta w/ Balsamic Glaze
Mixed Tempura Vegetables w/ Miso Mayo

MAINS

200g Rump

Cooked Medium w/ Chips, Salad and Mushroom sauce

Humpty Doo Barramundi

Cooked in Lemon Butter served w/ Rosemary Roasted Potatoes and Broccolini

Chicken Cordon Bleu

Served w/ Mash, Broccolini and Hollandaise sauce

Pork Cutlet

Served w/ Sweet Potato Mash, Asparagus, Apple Jus and Kale Chips

Moroccan Stuffed Capsicum

A Roasted Capsicum, filled w/ a Mixture of Cous-Cous, Mediterranean Vegetables and Spices, Topped w/ a Mint Yoghurt

DESSERTS

Biscotti Fried Ice cream

Vanilla Ice-Cream in a Biscotti Crumb, served w/ Dark Chocolate Shards and Caramel sauce

Strawberry Panna Cotta

w/ Macha dust and Fairy Floss

Poached Pear

Poached in Red Wine served w/ Mascarpone and Honeycomb

Tiramisu

A Classic Combination of Coffee Liquor, Cream and Chocolate

3 Course Menu

\$60 pp

Pick three dishes in any of the categories

2 Course Menu

\$37 pp

Pick two dishes in any of the categories

For any dietary requirements or bespoke menus please inquire and our Chefs will be happy to work with you.



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