

Porters Plainland Hotel Catering 2017-18



 5465 6547

 portersplainland.com.au

PORTERS
PLAINLAND
HOTEL 

Porters Plainland Hotel brings the flavours from our Hotel kitchen to your home, office, community hall, marquee or anywhere you want to gather with friends and family to share good times and great food.

Our staff are hand picked and offer exceptional customer service at your event. We are committed to creating a memorable occasion. The menus following are fully serviced, and are designed to make your next event as easy as possible.

Alcohol is available from our Bottleshop, along with the use of one of our portable cold rooms if you purchase alcohol to the value of \$750. Please contact our retail manager on (07) **5465 6547** EXT 5 or email bottleshop@portersplainland.com.au.

For further enquiries, please email functions@portersplainland.com.au.

THE FINE PRINT

Staffing

All Kitchen and wait staff are included in the function package price. Bar staff are available for hire at the following costs: Monday-Friday \$25 per hour per staff member; Saturday \$30 per hour per staff member; Sunday \$35 per hour per staff member

Equipment

All glassware, cutlery & crockery etc required for the event are the responsibility of the client. Glassware hire is available: please see our website under 'Functions' for pricing.

Accounts

Full payment of final numbers is required 7 days prior to the event. A tax invoice will be supplied for you and payment can be paid via direct transfer or credit card. Events held on public holidays will incur a 15% surcharge on the total account including staff.

Deposit

A \$200 deposit is required within 10 days of your booking. This fee will then be deducted off your final invoice.

Alterations

Please note that any alterations to confirmation of events will only be accepted by written confirmation.

Pricing

All prices are GST inclusive and are confirmed when deposit is paid. Every possible effort is taken to maintain prices but these are subject to change at management discretion to allow for market cost variations, wage increases or any other statutory tax.

Confirmation

Written confirmation will be provided once deposit and booking information is agreed upon.

Cancellation Policy

Notice of cancellation must be received in writing. Notice of more than 90 days: \$100 refund. Notice of 30-90 days: \$75 Refund. Notice of 7-30 days: \$50 refund. Notice of less than 7 days: no refund.

Responsible Service of Alcohol

In accordance with Liquor Licensing, Porters Plainland Hotel staff are prohibited from supplying liquor to disorderly, unduly intoxicated or underage persons. Management support staff refusing service for unduly intoxicated persons.

Smoking Policy

In accordance with Queensland smoking laws, smoking is not permitted where food is being served.

Property Damage

The client is responsible for any breakage, damage, theft or vandalism to property or equipment.

The menus following include food and wait staff and delivery within a 15km radius. Further distance incurs an extra charge. POA on enquiry. Minimum booking 50 people.

COCKTAIL PARTY

5 Choice Canapé Menu \$15 per person (suitable for 1 hour)

6 Choice Canapé Menu \$18 per Person (suitable for 1 hour)

8 Choice Canapé Menu \$24 per Person (suitable for 2 hours)

Cold Canapés

Caprese skewers, bocconcini, cherry tomato & basil drizzled with balsamic glaze

Cucumber rounds topped with a variety of dips

Bellinis topped with smoked salmon & dill cream cheese

Thai beef served with wonton cups

Mini bruschetta tarts, savoury tart shells filled with bruschetta mix drizzled with balsamic glaze

Hot Canapés

Asian Barramundi spring rolls

Duck spring rolls

Mini quiche

Coconut crumbed prawns

Pork buns

Chicken satay skewers

Salt & pepper calamari

Risotto balls

Jalapeno poppers (mild)

Crumbed mozzarella sticks

Crumbed camembert

Stuffed potato skins (sour cream & bacon, bruschetta, Mexican beef & salsa)

Something More Substantial

\$5.50 per person per item

Beef sliders with lettuce, tomato, cheese & tomato relish

Marinated lamb cutlets

Grilled chicken with avocado & ranch salad

Crumbed whiting with chips & lemon

Something Sweet to Finish

\$4.50 per person per item

Assorted macaroons

Chocolate & macadamia brownie

Profiteroles (custard, choc custard, choc Baileys)

Caramel tarts

Lemon meringue tarts

Chocolate tarts

Speak with our Functions Manager to talk about creating 3 courses of Canapés

ALTERNATE DROP SELECTIONS

2 courses \$45 per person or 3 courses \$55 per person

Add Canapés to start \$12 per person (4 choices from Hot & Cold Canapés list)

Add fresh dinner rolls & butter \$1 per person

Entree (please choose 2 of the following)

Prawn & Avocado Stack

Smashed avocado topped with lemon & herb marinated prawns, finished with a baby watercress salad & dill aioli smear

Caramelized Onion Tart

Caramelized onion tart topped with goat's milk feta mousse, garnished with baby watercress salad & balsamic glaze

Smoked Chicken Salad

Smoked chicken, pear & parmesan tossed with mesclun, Spanish onion & house lemon dressing

Mediterranean Lamb Salad

Mint & rosemary marinated lamb rump tossed with mesclun, baby radish, semi dried tomato, sugar snap peas & olives finished with crumbled goat's milk feta & balsamic glaze

Mains (please choose 2 of the following)

Beef Eye Fillet

Char grilled beef eye fillet (cooked medium) with garlic mash potato, oven baked field mushroom, broccolini, finished with a beef & red wine jus

Chicken Mignon

Chicken breast wrapped in bacon served with sweet potato mash, roasted Dutch carrots, broccolini, finished with garlic cream sauce

King Pork Cutlet

Grilled king pork cutlet served with truffle roast potatoes, buttered beans tossed with almonds, finished with an apple demi glace

Salmon Fillet

Oven baked salmon fillet with dill & caper mash potato, char grilled asparagus, roasted Dutch carrots, finished with a lime infused hollandaise

Dessert (please choose 2 of the following)

Caramel Torte

Caramel mud cake layered with caramel butter cream, served with toasted marshmallow, salted caramel smear & crisp wafer stick to finish

Chocolate Tart

Decadent chocolate tart served with fresh raspberries, vanilla infused whipped cream & raspberry coulis

Pannacotta

Vanilla pannacotta served with sweet mango salsa, roasted macadamia nut toffee, finished with edible flowers

Tiramisu

Sponge cake soaked with coffee liqueur, layered with chocolate cream, served with sweet mascarpone

BBQ BUFFET MENU

Cost \$40 per person

Add Canapés to start \$12 per person (4 choices from Hot & Cold Canapés list)

BBQ cooked fresh & served buffet style with the rest of the menu selections.
Served with fresh dinner rolls & butter.

From the Grill (choose 2 of the following)

Beef sirloin
Lemon & thyme marinated chicken breast
Moisture infused pork striploin
Rosemary marinated lamb cutlets
Skin on Barramundi fillet

Hot Potato (choose 1)

Creamy potato bake
Chats tossed with herb & garlic butter

Fresh Salads (choose 2)

Asian wombok salad
Coleslaw
Two potato salad
Mediterranean pasta salad
Avocado garden salad
Caesar salad
Greek salad
Roast vegetable & macadamia nut salad

Desserts to Finish (choose 3)

Individual pavlovas topped with whipped cream & passionfruit pulp
Sticky date pudding with butterscotch sauce (warm)
Apple pie & custard
Profiteroles (custard, choc custard, choc Baileys)
Cheesecake (Oreo, Kit Kat, crunchie, choc Baileys, passionfruit & white chocolate, mango)