

FUNCTIONS '2022/23'

Thank you for considering Blues Restaurant for your function. Blues Restaurant is an ideal venue for all occasions and has the flexibility to cater for as few as 15 guests to as many as 150. Our packages enable you to tailor the food and beverages for your function to your own tastes and budget. Call our Events Coordinator for assistance in planning your function on 8554 1800. Please allow 15% Public Holidays and up to 10% extra for bookings more than 12 months in advance. Venue Hire \$1950

MENU OPTIONS (Cocktail or banquet style)

Platters or Design your own gourmet Cocktail food from \$50-\$75 p/p

Zucchini, pine nut & bocconcini fritters

Piri Piri squid cones w' fresh lemon wedge

Marinated beef or chicken skewers

Asian pastry platter with dipping sauces

'The Goods' dip platters (\$60ea Pre dinner)

Garlic and herb prawn skewers

Tuscan style meat balls

Marinated Frenched chicken wings

Crispy chicken wingettes w' spicy plum sauce

Cheese Platters

Pulled pork and appleslaw sliders

Blues Gourmet pizzas

Platters can be served standing cocktail style or banquet style seated

CANAPÉS

Cold

- Cold smoked beef fillet w tomato jam & horseradish cream on croutons
- Goats curd and spiced cherry tomato tart
- Curried pumpkin and quail egg spoons with balsamic onion
- Local smoked chicken & aioli with black sesame seeds in a filo cup
- Smoked salmon and crème fraiche terrine
- Chefs selection of mini brushettas

Hot

- Seared scallop and pickled seaweed on Asian spoon
- Black olive and herb tapenade pin wheels
- Chefs handmade petite spring rolls
- Pecorino and green pea risotto balls
- Tomato and bocconcini pizzettas with basil pesto
- Chicken dumplings with chili dipping sauce

*Pre dinner selection of 4 canapés (1 of each) \$20 per person, additional choices \$5 per person

MENU OPTIONS



ENTRÉES

Piri Piri squid served on wild roquet, fresh orange segments and finished with a roasted beetroot dressing.

Thai beef salad w marinated beef fillet, gourmet lettuce, Spanish onion, cucumber & tomato finished with a sticky soy dressing & crushed peanuts

Honey glazed chicken w roasted pumpkin, feta, cherry tomatoes & fresh herb salad finished w' minted yoghurt

Pan fried haloumi w' grilled asparagus, roasted pepper & basil salsa splashed with aged balsamic and EVOO

Confit pork belly with pickled cucumber, petit herb salad and finished with an Asian style dressing

MAINS

Beef fillet cooked to medium resting on oven roasted pumpkin w' wilted baby spinach and herb tomato with a red wine jus

Free range chicken breast on roasted sweet potato mash, broccolini and a creamy chicken jus

Oven roasted lamb rump on pepperonata w' seasoned new potatoes, dressed roquet drizzled w EVOO and port reduction

Market fish (TBA) on roasted garlic mash, baby Bok choy and a tomato and basil salsa finished w` 12 Yr old balsamic

DESSERTS

Flourless chocolate cake w' white chocolate ganash, quenelle of mascarpone and garnished w strawberries & mint.

Lemon curd tart w raspberry couli, double cream and toffee lattice

Mixed berry panacotta w' mango, melon and mint salsa with fresh cream

2 courses, 2 choices per course* \$64.90pp Alternate drop (\$10 extra for guests to choose)

3 courses, 2 choices per course \$78.90pp Alternate drop (\$10 extra for guests to choose)

**Wedding Cake served for dessert with entrée, main course package \$3.00 p/p or served with ice cream or cream with fresh strawberries and berry couli \$8.50 p/p. Dessert bar/cupcakes \$2.50p/p*

BEVERAGE PACKAGES

**All package prices include soft drinks, juice, tea and coffee and are based on the selection of no more than one sparkling wine, one white wine, one red wine and two beers from your chosen package. Corkage \$18*

PACKAGE A

Corkage Package

Bring along your own selection of champagne and unlimited wine and we will serve it for you

Coopers Pale Ale

Hahn Super Dry

Cascade Premium Light

3 hr beverage package \$40 pp

*Additional hours \$15

PACKAGE B

Scarpantoni (Local)

'Fleur' Sparkling Chard/Pinot

Sauvignon Blanc

Fiori di Moscato

Rose

Shiraz

Corona

Super dry

Cider

3 hr beverage package \$48 pp

*Additional hours \$17pp

PACKAGE C

Bremerton (Local)

90 Mile Brut Cuvee NV

Selkirk Shiraz

Sauvignon Blanc

Rose

Corona

Super Dry

Cider

3 hr beverage package \$55 pp

*Additional hours \$19.00 pp

PACKAGE D

Bird in Hand Sparkling

Shaw and Smith Sav/blanc

Bremerton Selkirk Shiraz

Rockford Alicante

(Includes all these wines)

Corona

Peroni

Cider

Super Dry

3 hr beverage package \$70 pp

*Additional hours \$25 pp

PACKAGE E

Design Your Own

Choose a range of your favorite wines and beers and we can create your own personalized package for you. P.O.A.

GENERAL INFORMATION & CONDITIONS



CONFIRMATION

To confirm your booking a deposit of 10% or \$1000 must be paid 3 months prior to your function. In the unfortunate event that a confirmed function is cancelled this deposit is non-refundable. Unless another wedding is then booked on that date or you change to a later date.

FINAL ATTENDANCE

A guaranteed minimum number of guests must be advised no less than fourteen (14) days prior to the date of the function and the client will be charged for this number. Full payment is required four (4) days prior to your event. Consumption beverages are to be paid on completion of your function.

HIRE

The hire of any equipment for your function is to be organized in collaboration with our Events Coordinator. All tables are dressed with white tablecloths and white serviettes. A PA system, cake table and present table are available as part of your room hire fee. Phone 8554 1800 for assistance in hiring other equipment required. Middleton Beach Huts will require a security guard to be hired if all Beach huts aren't booked by the wedding party/guests.

PRICE VARIATION

All prices include GST. Every endeavor will be made to maintain prices as printed, however these are subject to change without notice. Please allow up to 10% increase when booking the following year.

SMOKING

Smoking is not permitted inside Blues Restaurant. Smoking is permitted in outside areas such as the deck and courtyard. It is the clients' responsibility to communicate this to the guests attending the function.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought to a function except by prior arrangement. Drinks brought onto premise without prior arrangement are not permitted. Offenders will be given 1 warning and then asked to leave or multiple offenders may lead to function be shut down completely.

DECORATION AND DISPLAY

Nothing is to be adhered to any surface inside or outside the venue without approval prior to the function.

DAMAGES

Clients are financially responsible for any damage sustained to the venue and its contents by the client, client's guests, invitees or other persons attending the function.