COOMERA

EST. LODGE HOTEL 1885

FUNCTION PACK

VENUE SPACES

BISTRO

Seated 150 pax | Standing 200 pax

SPORTS BAR

Seated 60 pax | Standing 30-40 pax

TERRACE

Seated 32 pax | Standing 30-40 pax

THE PERCH

Seated 116 pax | Standing 150 pax

BEER GARDEN

Standing 300 pax

PLATTERS

ANTIPASTO PLATTER \$95

Mortadella smoked ham, salami, Australian cheese, fruit, crackers, toasted sourdough, dips

SEAFOOD PLATTER \$160

Fresh local prawns, oysters, salt & pepper calamari, battered fish bites, potato cakes, sauces

AUSSIE PLATTER \$95

Sausage rolls, mini pies, quiche, BBQ chicken wings, spring rolls, crumbed meatballs, selection of sauces

YUM CHA PLATTER \$95

Dim sims, spring rolls, pork wontons, karaage chicken, prawn crackers, selection of sauces

VEGETARIAN PLATTER \$90

Quiche, spring rolls, crumbed camembert, fried arancini, halloumi, garlic bread, selection of sauces

PIZZA PLATTER \$95

Margherita, Meat Lovers, garlic bread, chips, sauces

KIDS PLATTER \$75

Chicken nuggets, spring rolls, mini pies, mini sausage rolls, cheerios

CANAPE PACKAGE

4 OPTIONS \$23 6 OPTIONS \$35

8 OPTIONS \$46

Cheddar cheese & onion arancini, aioli
Mushroom & porcini arancini, aioli
Local prawn cocktail in lettuce cup, smoked paprika mayonnaise
Pumpkin & goats cheese tart, toasted pumpkin seeds
Calamari, szechuan calamari,
Mini Tacos, pulled beef, tomato salsa, American cheese
Bruschetta, vienna bread, tomato salsa, balsamic reduction
Sticky pork belly, lettuce cup, roasted peanut
Pork chive wonton, soy sauce, chives
Cheeseburger spring roll, burger sauce
Popcorn chicken, hot sauce, blue cheese mayo
Truffle mac & cheese croquette, aioli

SUBSTANTIAL CANAPE \$9 per piece

Mini beef burger, cheese, pickles, burger sauce Mini mushroom burger, tomato relish, onion ring XXXX battered fish, salt & vinegar chips, tartare Mini rare roast beef pizza, caramelised onion Chicken skewers, toasted pita, tahini Pork & fennel sausage roll, HP mayonnaise

SEATED MENU

2 COURSE \$60PP | 3 COURSE \$70PP

ENTRÉE

Smoked wings, cucumber, sesame
Salt & pepper calamari, roasted garlic aioli, lemon
Tomato bruschetta, bocconcini, basil, olive oil, toasted sour dough
3 oysters natural, lemon, red wine vinegar & cracked pepper

MAINS

Roasted chicken breast, mash, broccolini, jus Braised pork belly, boston baked beans, chilli, salt & vinegar crackle Grilled salmon, cherry tomatoes, zucchini ribbon, lemon, garlic butter 250gm rump steak, straight cut chips, garden salad, mushroom sauce Chorizo prawns, local king prawns, chorizo, spinach, corn, tarragon, brown rice

DESSERT

Strawberry cheesecake, caramelised white chocolate Triple chocolate brownie, fudge sauce, violet crumble

Buffet packages available on request and tailored to your need. Please speak to our friendly functions team for further information. Starting from \$30pp

BEVERAGE

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

