



EVENT PACKAGES

CANAPES
PLATTERS
SUBSTANTIAL DINING
HIGH TEA



CANAPES

Minimum 20 guests

6 canapes \$32pp

8 canapes \$37pp

10 canapes \$43pp



HOT - CALIENTE

House made pork & fennel sausage rolls
Albondigas (Spanish) meatballs
Thai fish cakes
Samosas (v)
Buffalo chicken wings with blue cheese dressing
Savory scones
Panko prawns with wasabi mayo
Smoked salmon & dill arancini balls with kewpie
Bourbon pork belly bites
Soy & ginger Hervey Bay scallop (gf)
Chipotle chicken taquitos (gf)
Baja barramundi fish taco
Spring rolls (v)
Wonton wrapped king prawn
Grilled haloumi & chorizo bites steak & béarnaise profiteroles

COLD - FRIO

Furikake devilled eggs
Vegetarian rice paper rolls (gf) (v)
Smoked salmon blinis Jamaican jerk vegetable & basil frittatas (gf) (v)
Beef empanadas Beetroot blinis with garlic mushrooms (v)
Sydney rock oysters with tequila & lime (gf)
Asparagus & prosciutto bites with balsamic (gf)
Beef tenderloin crostini with whipped goats cheese & chilli jam assorted
sushi rolls with wasabi, pickled ginger & soy (gf)

SWEETS – PETITE SIZE

\$2.8 each

Lemon meringue pie
white chocolate mud
Californian carrot cake
Persian orange & almond cake (gf)
Triple chocolate brownie
Apple & rhubarb cake

* needs can be catered for with notice



PLATTERS

CHARUTERIE PLATTER

PETIT \$50 ten people | GRANDE \$90 fifteen people

Selection of cured meats, marinated olives, pickled vegetables, sourdough

CHEESE PLATTER

PETIT \$70 ten people | GRANDE \$130 fifteen people

Selection of soft creamy, sharp and blue cheese, sourdough, water crackers

FRUIT PLATTER

PETIT \$70 ten people | GRANDE \$130 fifteen people

Cut seasonal fruit, the perfect healthy alternative to desserts or sweets

LOCALLY SOURCED COLD SEAFOOD PLATTER - \$149 two people

queensland summer with our mouthwatering seafood platter for two. mud crab, moreton bay bug, calamari, salmon, prawns, sydney rock oysters with mignonette dressing, dill & tarragon sauce, fresh lemon & two glasses of Lobster Reef Marlborough Sauvignon Blanc



SUBSTANTIAL DINING

Set menu minimum 20 guests

SIT DOWN PACKAGE

Set menu minimum 20 guests

2 COURSE \$65pp | 3 COURSE \$80pp

ENTRÉE – a choice of:

1. Chicken Karaage with wasabi aioli
2. Jamaican Jerk Roast vegetable corn tortilla cups (gf) (v)
3. Hervey bay scallops with soy & ginger (gf)

MAIN – a choice of:

1. Jack back pork cutlet served with rustic garlic mash, broccolini and Jack Daniel's BBQ sauce (gf)
2. Citrus crumbed barramundi with a macadamia mango salad
3. Chicken kiev stuffed with blue swimmer crab served with rustic garlic mash & wilted spinach (gf)

DESSERT – a choice of:

1. Madagascan vanilla bean pannacotta with raspberry coulis (gf)
2. Chocolate truffle crème Brule (gf) (v)
3. Red velvet cheesecake with chocolate strawberries and chantilly cream



HIGH TEA

BOOKINGS ESSENTIAL

Minimum guests four \$39.00pp ten pieces pp

Every high tea includes bottomless Dimattina coffee or loose leaf fine tea

RIBBON SANDWICHES

smoked salmon & dill

curried free range egg & rocket

cucumber & lemon mayonnaise

PETIT FOURS

mini lemon meringue

triple chocolate brownie bite

raspberry white chocolate tart

freshly made scones served with whipped cream & house made strawberry jam

THANK YOU

Thank you for considering Portside Café & Restaurant for your function. Portside is an ideal venue for all occasions and has the flexibility to cater from 15 to 100 guests. Our packages enable you to tailor the food for your function to your own tastes and budget.

CONFIRMATION

To confirm your booking a deposit of 10% must be paid one month prior to your function, in the unfortunate event that a confirmed booking is cancelled, this deposit is non-refundable.

VENUE HIRE

The restaurant is available for exclusive hire. A fee of \$550.00 applies to hire the entirety of the restaurant, this fee covers: exclusive use of the restaurant for the evening qualified chef, bar staff, waitstaff & maître de set tables with full linen tablecloths, linen napkins.

FINAL ATTENDACE

A guaranteed minimum number of guests must be advised no later than fourteen (14) days prior to the date of the function. Full payment is required four (4) days prior to your event. Beverage consumption are to be paid on completion of your function.

PRICE VARIATION

All prices include GST. Every endeavour will be made to maintain prices as printed, however, these are subject to change.

CONSUMPTION

No food or drink of any kind will be permitted to be brought to a function without prior arrangement.

DECORATION

Nothing is to be adhered to any surface inside or outside the venue without prior approval. White linen tablecloths are provided, any extra tablecloths required are at a cost of \$7.00 each.

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.