



HOT BUFFET MENU

THE ESSENTIALS \$33 P/P

INCLUDES:
2 MAINS
3 SIDES
ALL THE EXTRAS
1 DESSERTS

PREMIUM BUFFET \$38 P/P

INCLUDES:
2 MAINS
4 SIDES
ALL THE EXTRAS
2 DESSERTS

DELUXE BUFFET \$44 P/P

INCLUDES:
3 MAINS
5 SIDES
ALL THE EXTRAS
3 DESSERTS

CHOOSE YOUR MAINS

- ROAST CHICKEN
- ROAST LAMB (+\$2.5 P/P) (GF)
- ROAST BEEF (+\$2.5 P/P) (GF)
- ROAST PORK (+\$3.2 P/P) (GF)
- BEEF BRISKET
- LAMB SHOULDER (+\$3.2 P/P)
- ASIAN PORK (+\$3.2 P/P)
- FETA & SPINACH RISONI
- CARBONARA PENNE
- BEEF LASAGNE
- VEGGIE LASAGNE
- SRI LANKAN CHICKEN CURRY
- BUTTER CHICKEN
- TERIYAKI CHICKEN & RICE
- BEEF RENDANG (GF)
- STIRFRY VEGGIE NOODLES (V)
- CHICKEN CHORIZO PAELLA (GF)

VEGAN

- MUSHROOM & LENTIL RAGOUT
- VEGAN PAELLA
- TIKKA MASALA (VE)

CHOOSE YOUR SIDES

- ROAST POTATO
- ROAST PUMPKIN
- HASSELBACK POTATO
- STEAMED VEGETABLES
- PEAS & CORN
- SWEET POTATO MINI PAVE
- CREAMY POTATO BAKE
- MASHED POTATO
- PASTA SALAD
- POTATO SALAD
- BROCCOLI & BACON SALAD
- CAULIFLOWER BAKE
- SPINACH & ROAST PUMPKIN SALAD
- YORKSHIRE PUDDINGS

CHOOSE YOUR DESSERT

- CARROT CAKE
- MUDDY FUDGE CAKE
- RED VELVET CAKE
- BAILEYS CHEESECAKE
- ORANGE ALMOND CAKE (GF)
- COOKIES & CREAM CHEESECAKE
- BLACK FORREST CAKE
- LEMON PASSION CHEESECAKE
- ASSORTED MINI SLICES
- CHEESE AND CRACKERS
- FRUIT PLATTER

CUT INTO BITE SIZE PORTIONS

INCLUDED EXTRAS

- GARDEN SALAD
- BEETROOT
- GRAVY
- CIABATTA MINI ROLLS
- BUTTER
- APPLE SAUCE (W/PORK)
- MINT SAUCE (W/LAMB)
- BALSAMIC DRESSING
- SALT AND PEPPER



HOT BUFFET MENU

BUFFET SUPPLIES

WE PROVIDE EVERYTHING THAT IS NEEDED FOR THE BUFFET INCLUDING GREAT QUALITY DISPOSABLE PLATES AND CUTLERY FOR MAINS AND DESSERT. CHINA DINNER PLATES ARE AVAILABLE AT AN ADDITIONAL COST OF \$1.50PP. WE ALSO SUPPLY YOUR GUESTS WITH SERVIETTES.

STAFF

STAFF ARE AN ADDITIONAL COST, REQUIREMENTS ARE DEPENDENT ON YOUR VENUE, LOCATION, MENU, SET UP REQUIREMENTS AND NUMBER OF GUESTS. OUR SERVICE TEAM WILL ARRIVE 1 HOUR PRIOR TO YOUR SERVICE TIME TO SET UP. THEY STAY ON SITE FOR 1.5 HOURS AFTER THE REQUIRED SERVING TIME, WHICH INCLUDES REFILLING THE BUFFET, ASSISTING WITH SERVING, CLEARING THE BAIN MARIES AND SERVING DESSERT. ONCE DESSERT IS SERVED - WE START PACKING UP.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

BILLING

WE HAVE A MINIMUM CHARGE OF 40 ADULT GUESTS. FOR UNDER 40 GUESTS WE OFFER COLLECTION FROM OUR KITCHEN IN MALAGA. TO SECURE YOUR BOOKING WE REQUIRE A 30% DEPOSIT AND THE OUTSTANDING BALANCE IS DUE TWO WEEKS PRIOR TO YOUR FUNCTION DATE. GST IS NOT INCLUDED.

TRAVEL

WITHIN 10KM OF MALAGA IS FREE
UP TO 20KM OF MALAGA IS \$70
FOR SUBURBS OUTSIDE OF THIS, PLEASE CONTACT US FOR A QUOTE.
COLLECTION IS AVAILABLE FROM OUR KITCHEN IN MALAGA AS WELL.

WHAT WE REQUIRE

FOR ALL FUNCTIONS WE REQUIRE ACCESS TO BOILING WATER AND TABLES TO SET UP ON - HOWEVER WE CAN BRING TABLES FOR \$10 PER TABLE. WE SUPPLY LINEN.

CONTACT US

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