



The Gardens



FUNCTION CENTRE

Cocktail Menu



Brent 0407 966 861

Website: thegardenswagga.com.au

Email: thegardenswagga@gmail.com

Cocktail Food Menu

Hot

- ~ BBQ Pork Spare Rib bites (GF)
- ~ Mini Lamb Kofta with yogurt sauce (GF)
- ~ Pork and fennel meatballs with mango chutney (GF)
- ~ Assorted Frittata (GF) (V)
- ~ Mini Cheeseburger slider
- ~ Chicken and Ginger sausage rolls
- ~ Peking Duck on wonton crisp
- ~ Fried Lemon pepper squid
- ~ Tandoori Lamb skewers (GF)
- ~ Pulled Pork and coleslaw slider
- ~ Thai fish cakes
- ~ Chicken and mushroom dumplings
- ~ Mini beef mignon with Béarnaise sauce (GF)
- ~ Mushroom and black truffle risotto balls (GF)(V)

Cold

- ~ Assorted Blinis (V)
- ~ Mini Thai prawn salad (GF)
- ~ Rare cooked roast beef and horse radish cream crostini
- ~ Mini chicken Caesar bread cups
- ~ Crab salad on baby Cos lettuce (GF)
- ~ Antipasto Crepe (V)
- ~ Tomato bruschetta (V)
- ~ Roast pumpkin, fetta and walnut filo tart (V)
- ~ Balsamic caramelised onion and goats cheese tart (V)
- ~ Smashed Avocado on fried wonton with tomato and fetta (V)
- ~ Hoisin Beef on herb salad (GF)



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Additional Platters

Cheese Grazing Platter \$150 per platter

Four varieties of Local and French cheeses

Dessert Platter \$120 per platter

Mini Pavlova, Triple Choc Brownie, Lemon Tart, Caramel Tart

Fruit platter \$50 per platter

Using tropical fruits with local produce where available

Antipasto Platter \$50

Variety of olives and marinated vegetables

Trio of Dips platter \$35

Roasted Beetroot, Sundried tomato and Olive Tapenade

Pricing

Eight items (5 hot 3 cold) \$29.50 per person

For additional items from hot or cold \$2 per person

Price includes G.S.T and covers food and staff.



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Terms and Conditions

The room hire cost (1-99 guests \$350/100+ guests \$500) is payable as your deposit, this is required on acceptance of quote for your function with confirmation of final numbers being required and the remaining costs paid for 7 days from set date. This deposit is non-refundable upon cancellation. If your function is to change dates your deposit is transferred to that date.



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Street Food Menu



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Street Food Menu

Butter chicken and rice (GF)

Singapore Rice Noodles (GF)

Lamb Ragout (GF)

Sweet and Sour Pork

Beef Madras on rice (GF)

Beer Battered fish and chips

Pesto chicken fettucine

Mushroom and Black Truffle Arancini (Veg)

Pork Belly Bao Buns

Popcorn Chicken and Fries

Fish Taco with Lemon Aioli

Beef Brisket Burger

Pulled Pork Slider with Appleslaw

Buffalo Chicken Lollipops

Tandoori Lamb Cutlet with Raita

Potato Gnocchi with Gorgonzola Cheese Sauce (Veg) (GF)



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Additional Platters

Cheese Grazing platter \$150 per platter

Selection of cheeses, dips, meats and crackers

Dessert Platter \$120 per platter

Mini Pavlova, Triple Choc Brownie, Lemon Tart, Profiteroles

Antipasto Platter \$60

Variety of olives, marinated vegetables and salamis

Fruit platter \$50 per platter

Using tropical fruits with local produce where available

Trio of Dips platter \$35

Baba Ghanoush, Sundried tomato and Olive Tapenade



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Pricing

Five Items	\$29.50 per person
Extra fork dish	\$5.00 per person

Price includes G.S.T and covers food, staff and hire.

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FUNCTION CENTRE

Corporate Menu



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Morning Tea

Apple and Sour Cream Slice

Caramel Slice

Scones with Jam and Cream

Fruit Platter

Lunch

Option 1

Assorted Wraps

Mini Vegetarian Quiche

Honey Soy Chicken Kebabs

BBQ Beef Kebabs

Option 2

Assorted Sandwiches

Butter Chicken

Steamed Rice

Afternoon Tea

Grazing Platter

-With Cheeses, Dips, Salamis, Breads and Crackers

Pricing

\$35 per person inc G.S.T

Price includes Water, Juices, Tea and Coffee all day



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FUNCTION CENTRE

Served Meals



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Canapes (Choose 4 hot and 2 Cold)

Hot

- ~ BBQ Pork Spare Rib bites (GF)
- ~ Mini Lamb Kofta with yogurt sauce (GF)
- ~ Pork and fennel meatballs with mango chutney (GF)
- ~ Assorted Frittata (GF) (V)
- ~ Mini Cheeseburgers
- ~ Chicken and Ginger sausage rolls
- ~ Peking duck on crispy wonton
- ~ Fried lemon pepper squid
- ~ Tandoori Lamb skewers (GF)
- ~ Pulled Pork and coleslaw slider
- ~ Thai fish cakes
- ~ Chicken and mushroom dumplings
- ~ Mini beef mignon with Béarnaise sauce (GF)
- ~ Mushroom and black truffle risotto balls (GF)(V)

Cold

- ~ Assorted Blinis (V)
- ~ Mini Thai prawn salad (GF)
- ~ Rare cooked roast beef and horse radish cream crostini
- ~ Mini chicken Caesar bread cups
- ~ Crab salad on baby Cos lettuce (GF)
- ~ Antipasto Crepe (V)
- ~ Tomato bruschetta (V)
- ~ Roast pumpkin, fetta and walnut filo tart (V)
- ~ Balsamic caramelised onion and goats cheese tart (V)
- ~ Smashed Avocado on fried wonton with tomato and fetta (V)



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Entrée

Lime and Coconut chicken tenderloin skewers on coriander infused rice with lemon aioli

Lamb cutlets marinated in honey, balsamic and rosemary with roasted cherry tomatoes and balsamic glaze(GF)

Sticky Asian inspired Pork Belly on tossed greens(GF)

Dukkha crusted chicken fillet on ancient grain salad(GF)

Beef strips marinated in sweet chilli and soy, served on herb salad with Dijon mustard dressing(GF)

Mussels cooked in a shallot and white wine sauce served with a slice of baguette (GF)



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Main

Seasoned Chicken supreme served on mushroom and parmesan risotto, with caramelised onion and seeded mustard cream sauce(GF)

Pesto rubbed scotch fillet served with light chilli potatoes with peppercorn jus(GF)

Salmon steak served on wilted bok choy, Chinese cabbage, shallots and crispy noodles with balsamic soy reduction

Porterhouse steak on crushed herb jacket potatoes finished with creamy mushroom and black truffle sauce

Lamb Rump marinated in Moroccan spices served on a middle-eastern cous cous with mint yoghurt sauce

Cajun roasted Pork Cutlet on sweet potato mash with mango and sage jam (GF)

*All tables will receive a bowl of steamed seasonal vegetables



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Dessert

Deconstructed Cheesecake - Bake less cheesecake with Anzac biscuit
with citrus glaze

Triple choc American style brownie with Baileys cream and chocolate
fudge sauce

White chocolate panna cotta with a dark chocolate ganache and
praline shard (GF)

Mini Pavlova with Chantilly cream and Tropical fruit salsa (GF)

Orange Pudding with Frangelico sauce

Raspberry mille-feuille with custard cream finished with berry coulis



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Additional Platters

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Cheese Grazing Platter \$150 per platter

Four varieties cheese with dips, breads, vegetables, fruit and meats

Antipasto Platter \$100

Variety of olives and marinated vegetables and meats

Dessert Platter \$120 per platter

Mini Pavlova, Brownie, Lemon Tarts, Caramel Tart

Fruit platter \$50 per platter

Using tropical fruits with local produce where available

Trio of Dips platter \$35

Baba Ganoush, Sundried tomato and Olive Tapenade

Cob Loaf \$25

Spinach or Cheese and Bacon



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Pricing

*All pricing calculated per head

Served meals

2 course - \$47 3 course - \$56 4 course - \$66

Wedding Cake as Dessert

Served with Chantilly cream and berry coulis - \$4.00

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