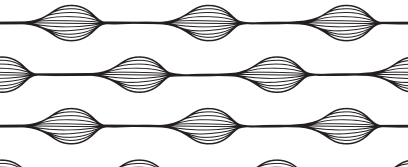


King Reef Resort
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FUNCTIONS PACKAGE



Canapés

Select from the following:

- Smoked salmon and crème fraîche
- Cheeseburger meatballs
- Beef curry vol au vents
- Watermelon and fetta bites
- Roast beef mini baguette
- Baked polenta rounds with bocconcini, prosciutto and pesto
- Roast capsicum and olive crostini
- Salmon tartlets with cheese cream
- Chorizo and blue vein tartlets
- Smoked salmon and cheese rolls
- Smoked trout and watercress finger sandwiches
- Spiced prawn toasts
- Crispy mozzarella sticks
- Broccoli croquettes with blue cheese dipping sauce
- Coconut chicken lettuce cups
- Gluten free kale and pepper tofu
- Southern fried mini chicken wings
- Homemade mini sausage roll with tomato relish
- Spiced chicken wings with ranch sauce
- Haloumi and corn fritters with creamy avocado dip

Buffet Selections

Buffet Option 1

\$30PP 20+ Pax

Mains:

- Roast Pork
- Beef Lasagne
- Crumbed Mackerel
- Coconut Chicken Curry
- Roasted Herbed Potatoes
- Seasonal Vegetables
- Traditional Coleslaw
- Potato Salad with Egg
- Tossed Garden Salad
- Greek Salad

Kids:

- Nuggets
- Spaghetti Bolognaise
- Calamari Rings
- Kids Steak

Dessert:

- \$5.00PP Extra
- Sticky Date Pudding with Butterscotch Sauce
- Mango Macadamia Cheesecake
- Mini Pavlovas with Wild Berries

Buffet Selections

Buffet Option 2 \$40PP 30+ Pax

Mains:

- Roast Beef
- Roast Chicken
- Mongolian Lamb
- Lemon Chicken
- Sweet and Sour Pork
- Vegetarian Lasagne
- Potato Bake with Bacon, Onion and Cheese
- Seasonal Vegetables
- Broccoli, Cauliflower Au Gratin
- Vegetarian Fried Rice
- Traditional Coleslaw
- Potato Salad with Egg
- Tossed Garden Salad
- Greek Salad

Kids:

- Nuggets
- Spaghetti Bolognese
- Calamari Rings
- Kids Steak

Dessert:

- Passionfruit Cheesecake
- Mini Pavlovas with Wild Berries
- Fruit Salad with Ice-Cream
- Chocolate Mud Cake



Buffet Selections

Premium Seafood Buffet \$70PP 40+ Pax


Mains:

- Marinated Mussels
- Tiger Prawns
- Carvery - Whole Local Caught Fish
- Crumbed Calamari Rings
- Crumbed Local Fish
- Seafood Linguine with Creamy Garlic Sauce
- Smoked Salmon Slab with Limes
- Prawn Twisters with Aioli
- Blue Swimmer Gnocchi with Cherry Tomato and Basil
- Surimi Salad with Seaweed, Sesame Seeds and Cucumber, Dressed with Soy Lime
- Baby Octopus in Napoli Sauce
- Salads Assortment

Kids:

- Nuggets
- Spaghetti Bolognese
- Calamari Rings
- Kids Steak

Dessert:

- Passionfruit Cheesecake
 - Mini Pavlovas with Wild Berries
 - Fruit Salad with Ice-Cream
 - Chocolate Mud Cake
- 

Platter Selection

Dips Platter

\$55.00

Homemade dips selection with crostini, melba toast

Sandwich Platter

\$65.00

Variety of meat and vegetarian options

Cheese Platter

\$70.00

Mix of local and international cheese, crackers, dried fruit and nuts

Antipasto Platter

\$70.00

Cured meats, sundried tomato, marinated capsicum, bocconcini, mixed olives and fetta

Party Platter

\$80.00

Selection of party pies, sausage rolls, chicken tenders, chicken wings, meatballs, spring rolls, samosas with tomato sauce, sweet chilli sauce and BBQ sauce

Wedding Reception Packages

Marquee \$500

Up to 150 guests

Own pack up / pack down

Own decorating

Tables and chairs supplied

Cutlery, crockery and glass wear supplied

Marquee Standard Package \$1000

Up to 150 guests

Includes sectioned grassed area

Includes set-up of tables and chairs as per table plan supplied by wedding party

Includes cutlery, crockery and glass wear

Dry bar

P/A System supplied

Complimentary sit-down tasting

Professional on-site supervisor

Deluxe Marquee Package \$1500

Standard package plus:

Bridal, gift and cake table

Complimentary service of wedding cake

Accommodation discounts

Ceremony set-up including:

- 24 chairs on grassed area
- Carpet
- Clothed registry table
- Set-up / pack down of ceremony

Wedding Reception Packages

Platinum Venue Hire \$3000

Up to 180 guests

Indoor venue

Exclusive restaurant hire

1/2 bar exclusive hire

Includes set-up of tables and chairs as per table plan supplied by wedding party

Includes cutlery, crockery and glass wear

Complimentary service of wedding cake

P/A System supplied

Complimentary sit-down tasting

Professional on-site supervisor

Seated dining package must apply to this hire*

Optional Extras (upon application and availability):

- Stage for entertainment
- Table cloths
- Chair covers / sash
- Dancefloor
- Lighting
- Fencing
- Dry bar
- Decorations
- Cloth serviettes

All pricing is subject to availability and is seasonal.
In venue catering only.

Menu Options

Menu 1 Options

\$60.00PP

- Whole Baked Nanygai
- Bug and Prawn Combo
- Crab Gnocchi with Cherry Tomato
- and Basil
- Baby Octopus in Napoli Sauce
- Roast Beef
- Mongolian Lamb
- Tiger Prawns
-
- Potato Bake
- Roast Pumpkin / Roast Carrot
- Broccoli Au Gratin
-
- Passionfruit Cheesecake
- Mini Pavlova with Wild Berries
- Fruit Salad with Ice-Cream

Menu 2 Options

\$60.00PP

- Whole Baked Nanygai
- Seafood Linguine in Garlic Sauce
- Tiger Prawns
- Roast Chicken
- Sweet and Sour Pork
- Beef Lasagne
- Lemon Chicken
-
- Potato Bake
- Roast Pumpkin / Roast Carrot
- Fried Rice
-
- Chocolate Mud Cake with Ice-Cream
- Mini Pavlova with Wild Berries
- Fruit Salad with Ice-Cream

