FUNCTIONS AT

Seagulls

EST 1971



CANAPÉ PACKAGE

CLASSIC PACKAGE — $42 P.P

6 Canapés (4 Bites + 2 Substantial)

SIGNATURE PACKAGE — $50 P.P

7 Canapés (4 Bites + 3 Substantial)

Cold Canapes - $7 each add-on (1 piece pp)
Smoked salmon blini, lemon cream cheese, herbs
Roast beef crostini, horseradish cream, pickled onion
Prawn cocktail, avocado, Marie Rose sauce GF, NF
Tomato, bocconcini & basil skewer, balsamic glaze GF, V, NF
Whipped feta tartlet, beetroot relish, herbs V, NF
Hummus cucumber cup, roast capsicum, herbs VG, GFO

Hot Canapes - $7 each add-on (1 piece pp)
Mini beef pies, tomato relish NF
Chicken karaage, lime mayo DF, NF
Pork belly bites, sticky soy glaze, sesame
Vegetarian arancini, basil aioli V, NF
Salt & pepper squid, lime aioli DF, NF
Crispy cauliflower bites, buffalo sauce, ranch V, NF

DF = dairy free | DFO = dairy free option | GF = gluten free | GFO = gluten free option | V = vegetarian | VG = vegan | VGO = vegan option | NF Nut Free
(a) = Australian | (i) = imported

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*12% Surcharge for Public Holidays
*A minimum of 30 guests apply.
*Dietary requirements available upon request



CANAPÉ PACKAGE

CLASSIC PACKAGE — $42 P.P

6 Canapés (4 Bites + 2 Substantial)

SIGNATURE PACKAGE — $50 P.P

7 Canapés (4 Bites + 3 Substantial)

Substantial Canapes / Bowl Food - $10 each add-on (1 piece pp)
Mini cheeseburger slider, pickles, mustard, tomato sauce NF
Crispy fish & chips, tartare, lemon NF
Pulled pork slider, smoked BBQ sauce, slaw NF
Grilled chicken skewer bowl, steamed rice, pickled cucumber GF, DF, NF
Lamb kofta flatbread, hummus, tabbouleh, yoghurt GFO, NF
Vegetarian falafel bowl, hummus, quinoa tabbouleh, tahini VG, GF
Mini butter chicken bowl, basmati rice GF, NF

Sweet Bites - $7 each add-on (1 piece pp)
Warm chocolate brownie, chocolate sauce V
Portuguese custard tart V
Mini pavlova, passionfruit, berries GF, V
Sticky date pudding bite, butterscotch sauce V
Seasonal fruit skewer GF, DF, VG, NF

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PLATED PACKAGE

SINGLE DROP

TWO COURSE — $60 P.P

Choice of:

- Entree & Main
- Main & Dessert

THREE COURSE — $70 P.P

Entree, Main & Dessert

ALTERNATE DROP

TWO COURSE — $65 P.P

Choice of:

- Entree & Main
- Main & Dessert

THREE COURSE — $75 P.P

Entree, Main & Dessert

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PLATED MENU

ENTRÉE

Prawn cocktail, avocado, baby cos, Marie Rose sauce GF, NF

Smoked salmon, lemon creme fraiche, capers, dill GF, NF

Antipasto plate, cured meats, grilled vegetables, feta, olives, crackers GFO

Pumpkin & whipped ricotta tart, rocket, balsamic V

Lamb kofta mezze plate, hummus, tabbouleh, flatbread GFO, NF

MAIN

Herb roasted chicken, roast potatoes, seasonal greens, red wine jus GF, NF

Slow cooked beef brisket, mash, green beans, red wine jus GF, NF

Roast lamb rump, creamy mash, broccolini, rosemary jus GF, NF

Seared barramundi, lemon butter cream sauce, seasonal vegetables GF, NF

Crispy skin salmon, potato gratin, broccolini, lemon sumac dressing GF, NF

Roasted pumpkin, beans & chickpea rice, hummus, herbs GF, VG

DESSERT

Pavlova, passionfruit, berries GF, V

Sticky date pudding, butterscotch sauce V

Chocolate brownie, vanilla cream V

Lemon tart, cream V

Vanilla panna cotta, berry coulis GF, V, NF

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PLATTERS

Each platter serves appoximately 10 guests

VEGETARIAN PLATTER — $50
Fresh vegetable sticks, dips, falafel and grilled vegetables

GRAZING PLATTER — $140
Cured Meats, Grilled Capsicum, Grilled Eggplant, Selection of cheese, Grapes, Dried Fruit, Quince Paste, Hummus, Marinated Olives, Bread & Crackers

SANDWICHES PLATTER — $60 (30pc)
A Selection of Seasonal Sandwiches - Ham & cheese, Egg mayo & cheese, Chicken mayo & cheese. Vegetarian sandwich option available.

PIZZA PLATTER — $50
Pepperoni, Ham & Pineapple, Margherita, BBQ Chicken
*One platter serves up to 5 guests

CLASSIC HOT FINGER FOOD PLATTER - $140 (10 of each)
Mixed party pies, sausage rolls, spring rolls, prawn twists, samosa and dipping sauces

SALT & PEPPER SQUID PLATTER or CHICKEN KARAAGE PLATTER - $80 (50pc)

MINI SLIDER PLATTER — $150 (20 pc)
Mini cheeseburger, pulled pork, chicken or vegetarian

ARANCINI & CROQUETTE PLATTER - $80 (50pc)
Vegetarian arancini and croquettes with garlic aioli

SEASONAL FRUIT SELECTION — $80 (60pc)

SWEET SLICES AND TARTLETS — $120 (60pc)

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*12% Surcharge for Public Holidays
*Each platters caters up to 10 guests
*Dietary requirements available upon request



BEVERAGE PACKAGES

STANDARD PACKAGE

Includes a selection of house sparkling, wines, beer, soft drinks and juices

2 HOURS — $40 P.P

3 HOURS — $50 P.P

4 HOURS — $60 P.P

PREMIUM PACKAGE

Includes a selection of premium sparkling, wines, beer, soft drinks and juice

2 HOURS — $50 P.P

3 HOURS — $60 P.P

4 HOURS — $70 P.P

NON-ALCOHOLIC

Selection of soft drink, sparkling and still water

2 HOURS — $20 P.P

3 HOURS — $25 P.P

4 HOURS — $30 P.P

BAR TAB

Bar tabs can be prepaid at the time of booking or set up on the day of your event. These can include a pre-selected range of beverages or open up a bar tab to the value of your choice.

*12% surcharge for public holidays



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