



SANCTUARY LOUNGE FUNCTIONS PACK

Any Occasion, we've got you; celebrating love, life, ceremony or anything extra to a corporate event.

The Sanctuary lounge offers two spaces for your gathering, the restaurant and the outside beer garden. The restaurant can host up to a **100 guests** and the extended beer garden can accommodate up to **20-30 guests** including the open and the sheltered seating area which can turn into your Private Dining Area.

The menus are able to cater to all budgets and dietary requirements. Please get in touch with our function budget and dietary requirements if you would like to discuss further options and a specially tailored menu.

We aim to make it as easy as possible for your next event or celebration. Please give us a call, email or pop in a chat to discuss and lock in your big event.



COLD AND HOT CANAPE MENU

Price Guide

\$23.90 per person - Please choose any 8 items

\$26.90 per person - Please choose any 10 items

\$30.90 per person - Please choose any 12 items

Kingfish or Salmon crudo on rice crackers, lime and herbs (gf)

Southern fried chicken tenders w/ sweet and sour mayo

Vegetable spring rolls w/ sweet chili sauce (v, vg)

Cheese burger spring rolls w/ burger sauce

Chicken and garlic butter balls w/ aioli

Popcorn cauliflower/ tomato relish (v, vg)

Cocktail Samosa w/ mint chutney (v)

Tandoori chicken Tikka skewers, mint raita

Falafel w/ cucumber and hummus (v, vg)

Coconut prawns w/ nam jim

Chicken satay skewers w/ crushed peanut and satay sauce (gf)

Mini beef pies w/ tomato chutney

Vegetarian sushi w/ ginger soy (v, gf, vg)

Smoked salmon blinis w/ blinis, herbed cream cheese and dill

Crumbled mozzarella sticks w/ tomato sauce

Bruschetta of tomato and red onion, basil (v)

Mini sausage rolls w/ ketchup

Cheese and spinach triangles

Mini veggie pizza squares (v)

Pumpkin Arancini (v, gf, vg)

Tempura prawns w/ sweet chili soy



Substantial/ Mini Meals

\$7.90 per person

Slow cooked beef brisket with BBQ sauce,
creamy mash, mustard slaw and jus,

12 hour cooked Lamb shoulder, Moroccan
Quinoa, sumac & beetroot labne

Thai red chicken curry, vegetables and
steamed jasmine rice

Orecchiette Pasta with spinach, peas,
basil pesto, and Parmesan

Chicken burgers, slaw, pickles and cheese

Beef burgers, lettuce, cheese, tomato and pickles

Mini fish and chips with tartare and lemon

Chicken and mushroom risotto with shaved parmesan

Salt and pepper calamari with chips, lemon and aioli

**Bowls of Chips, Wedges and battered Onion Rings w/ tomato
sauce sweet chili sauce and sour cream - \$12 each**

Sweets

Mini Carrot cake with walnut dust

Tiramisu cups

Dark chocolate cake with berry coulis

Warm Churros with chocolate dipping sauce



Corporate Packages

Premium package | \$40pp

ON ARRIVAL

Coffee, a selection of teas,
mineral water and juice

MORNING TEA

Your choice of assorted
muffins or banana bread.
Coffee, a selection of teas,
mineral water and juice

LUNCH

Assorted sandwiches
and wraps

AFTERNOON TEA

Your choice of freshly
baked scones with jam
and cream or Jam
doughnuts.
Coffee, a selection of teas,
mineral water and juice

Executive Package | \$60pp

ON ARRIVAL

Coffee, a selection of teas,
mineral water and juice

MORNING TEA

Coffee, a selection of teas,
mineral water and juice
Your choice of assorted
muffins or banana bread.

LUNCH

Select a main course from
our a la carte menu,
Fresh seasonal fruit platter

AFTERNOON TEA

Coffee, a selection of teas,
mineral water and juice
Your choice of freshly
baked scones with jam
and cream or Nutella
doughnuts.



Sanctuary Lounge Grazing Platters

Sandwich Platter 10 people \$150 | 20 people \$280

Selection of Chef's choice fillings (4 types including vegetarian)
Selection of Chef's choice fillings, on Gourmet wraps.

Antipasto Platter 10 people \$160 | 20 people \$280

A selection of fined cured and sliced meats, Pickled vegetables & olives, Persian feta & buffalo mozzarella. Served with a selection of dips, crusty bread & lavosh.

Cheeses Platter 10 people \$160 | 20 people \$280

A selection of Artisan Cheeses, Triple cream brie, 36 month aged vintage cheddar, Rich soft blue cheese, Fruits fresh and dried, pistachio nut, Sweet quince paste, and an assortment of crackers

Cold Seafood Platter 10 people \$220 | 20 people \$410

Whole ocean prawns, Fresh shucked oysters, Cured and smoked salmon. All served with traditional accompaniments including lemon and cocktail sauce

The Mixed Platter 10 people \$160 | 20 people \$340

Vegetable spring roll, Potato and peas samosa, Spinach & feta spanakopita, Arancini balls, Prawn gyoza, with accompanying sauces

Vegetarian Antipasti Platter 10 people \$160 | 20 people \$320

Grilled and pickled vegetables, Feta, Mushrooms, House made dips and tomato & garlic rubbed sourdough