

MALONEY HOTEL GROUP FUNCTIONS ★ EVENTS www.maloneyhotels.com.au

MALONEY'S HOTEL / SANCTUARY HOTEL / STAR BAR / SHARK HOTEL / ST JAMES HOTEL / CLOCK HOTEL (QLD)
[HTTP://WWW.MALONEYHOTELS.COM.AU](http://www.maloneyhotels.com.au) CONTACT KAREN LAWLER PH 02 9262 9144 EVENTS@MALONEYHOTELS.COM.AU

From intimate occasions to gala events, our caterers have the expertise and experience to ensure your event is a great success. The following menu selections are intended as a guide to the services we are able to offer you. We are more than happy to tailor these services to suit your specific requirements. All Menus and Prices are subject to change seasonally without notice.

PARTY PLATTERS

SAVOURY & SWEET

There is no waiter service with platters; the platters are placed on tables
Platters are designed to serve 10 people, approx 1 - 2 pieces each

(v) - Vegetarian

Potato Wedges w/ sour cream & sweet chilli sauce (v)	\$26.00	Mini Steak Sandwiches w/ rocket, caramelised onions & dijon (20 pieces per platter)	\$35.00
Assorted Dips toasted flat bread, crisps and vegetable crudités (v)	\$33.00	Crispy Fried Chicken Wings w/ spicy dipping sauce (15 pieces per platter)	\$38.00
Cheese & Fruit Platter bread & crackers	\$59.00	Black Angus Beef Skewers w/ satay sauce (15 pieces per platter)	\$38.00
Antipasto charcuterie meats, marinated & roasted vegetables, olives, flat bread	\$48.00	Beef Balls w/ smoky bbq sauce (25 pieces per platter)	\$31.00
Mini Pies w/ dipping sauce (20 pieces per platter)	\$34.00	Bruschetta w/ tomato & basil (20 pieces per platter) (v)	\$28.00
Gourmet Pizzeti assorted types (20 pieces per platter) (v available)	\$33.00	Sushi Platter w/ wasabi & soy (20 pieces per platter)	\$38.00
Individual Frittatas assorted types (20 pieces per platter) (v available)	\$37.00	Grilled Chicken Skewers w/ satay dipping sauce (15 pieces per platter)	\$33.00
Tempura Fish Pieces w/ tartare sauce & lemon wedges (25 pieces per platter)	\$29.00	Vietnamese Rice Paper Rolls w/ dipping sauce (20 pieces per platter) (v)	\$33.00
Mini Spring Rolls w/ chilli & soy sauce (30 pieces per platter) (v)	\$28.00	SWEET	
Bite Size Hamburgers w/ lettuce, cheese & tomato relish (20 pieces per platter)	\$35.00	Petite Apple Pie w/ cream (35 pieces per platter)	\$34.00
Thai Fish Cakes w/ dipping sauce (30 pieces per platter)	\$33.00	Chocolate Cake Bites (20 pieces per platter)	\$35.00
Salt N Pepper Squid w/ sweet soy dipping sauce (20 pieces per platter)	\$39.00	Bite Size Cheesecake (20 pieces per platter)	\$35.00
Prawn Cutlets w/ chilli & rice wine dipping sauce (15 pieces per platter)	\$41.00	Chocolate Dipped Strawberries - Milk, white or dark chocolate (20 pieces per platter)	\$40.00

PARTY PLATTERS

NOODLE BOXES

(additional boxes @ \$6.50ea)

Beer Battered Flathead Fillets w/ thick cut fries
(20 boxes) **\$130.00**

Hokkien Noodle Stir Fry - **\$130.00**
Beef, chicken or vegetable (20 boxes)

Forest Mushroom Risotto **\$130.00**
(20 boxes)

Butter Chicken w/ fragrant jasmine rice **\$130.00**
(20 boxes)

PARTY PLATTERS

PLATTER PACKAGES

PLATTER PACKAGE 1 (6 PLATTERS) \$170.00

2 x Potato Wedges w/ sour cream & sweet chilli sauce

4 x PLATTERS (Select 2 of the following, includes 2 platters of each)

Gourmet Pizzeti / Tempura Fish / Mini Spring Rolls / Bruschetta / Thai Fish Cakes / Grilled Chicken Skewers / Beef Balls / Vietnamese Rice Paper Rolls

PLATTER PACKAGE 2 (10 platters) \$310.00

3 x Potato Wedges w/ sour cream & sweet chilli sauce

3 x Assorted Dips toasted flat bread, crisps and vegetable crudité

6 x PLATTERS (Select 3 of the following, includes 2 platters of each)

Gourmet Pizzeti / Tempura Fish / Mini Spring Rolls / Bruschetta / Thai Fish Cakes / Grilled Chicken Skewers / Beef Balls / Vietnamese Rice Paper Rolls / Mini Pies / Petite Apple Pie

PLATTER PACKAGE 3 (15 platters) \$455.00

2 x Potato Wedges w/ sour cream & sweet chilli sauce

3 x Assorted Dips toasted flat bread, crisps and vegetable crudité

6 x PLATTERS (Select 3 of the following, includes 2 platters of each)

Gourmet Pizzeti / Tempura Fish / Mini Spring Rolls / Bruschetta / Thai Fish Cakes / Grilled Chicken Skewers / Beef Balls / Vietnamese Rice Paper Rolls / Mini Pies / Petite Apple Pie / Chocolate Cake Bites / Bite Size Cheesecake

4 x PLATTERS (Select 2 of the following, includes 2 platters of each)

Individual Frittatas / Bite Size Hamburgers / Salt n Pepper Squid / Crispy Fried Chicken Wings / Black Angus Beef Skewers / Mini Steak Sandwiches / Sushi Platter / Chocolate Dipped Strawberries

COCKATIL CANAPES

Minimum numbers of 30 guests apply & minimum spend of \$20.00 per person applies.
Minimum 5 pieces per event for tailored packages.
All items are served as 1.5 pieces per person

\$3.75 – BASIC

Assorted Mini Pie Platter - beef & mushroom, lamb & rosemary, chicken & leek

Thai Beef Salad w/ peanut & chilli dressing (ceramic spoon)

Vietnamese Rice Paper Rolls w/ sweet chilli dipping sauce

Beef & Roast Vegetable Tartlets w/ tomato & chilli chutney

Soup Shots served hot OR cold (Seasonal)

Mini Spring Rolls w/ sweet chilli & soy dipping sauce

\$4.25 – STANDARD

Roast Pumpkin & Aged Blue Cheese Tartlets
Mini Teriyaki Chicken Skewers w/ dipping sauce
Salt & Pepper Squid w/ spicy namjin sauce
Moroccan Lamb Meatballs w/ cucumber yoghurt
Smoked Trout & Goats Cheese Tartlets

\$4.75 – PREMIUM

Roast Duck Dumplings w/ native plum sauce

Barramundi & Asian Vegetable Spring Roll w/ bush berry chutney

Mini Prawn Cocktail, shredded iceberg lettuce & cocktail sauce

Chicken Ribbon Sandwiches on soft white bread

Smoked Salmon on Crisp Crouton w/ crème fraiche

Grilled Salmon & Baby Pea Arancini

Chicken Chipolatas w/ tomato chutney

\$5.75 – DELUXE

Grilled Scallops w/ lemon & garlic butter

Barramundi & Snapper Skewers w/ ginger soy dressing

Peppered Spicy Virgin Mary w/ an oyster/ (with a shot of vodka \$6.50)

Sydney Rock Oysters w/ herb & citrus dressing

\$3.90 – DESSERT

Mini Seasonal Fruit Tartlets

Mini Ice Creams - Assorted flavours

Chocolate Brownie w/ cointreau cream & strawberries

Chocolate Dipped Fruit (seasonal)

Individual Pannacotta w/ wild berry coulis

\$6.50 – NOODLE BOXES

Beer Battered Flathead Fillets w/ thick cut fries

Hokkien Noodle Stir Fry - Beef, chicken or vegetable
Forrest Mushroom Risotto

Butter Chicken w/ fragrant jasmine rice

COCKTAIL PACKAGES

1 Hour	\$20.50 per person - 2 x Basic, 2 x Standard/Dessert, 1 x Premium or 1 x Deluxe (add \$1 p.p.)
2 Hours	\$29.00 per person - 2 x Basic, 3 x Standard/Dessert, 2 x Premium or 2 x Deluxe (add \$2 p.p.)
3 Hours	\$37.00 per person - 3 x Basic, 4 x Standard/Dessert, 2 x Premium or 2 x Deluxe (add \$2 p.p.)

We welcome clients to choose individual pieces to tailor a package to their needs.

BUFFET MENUS

Minimum numbers of 30 applies. Prices are per person

\$32 BUFFET

COLD ITEMS

Selection of Breads w/ butter
Caesar Salad / Potato Salad / Italian Style
Tomato Salad

HOT ITEMS

Grilled Teriyaki Chicken / Stir Fried
Seasonal Vegetables / Steamed Rice

DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing
Tea, Coffee & Petit Fours available at an
additional \$2.50 per person

\$45 BUFFET

(Can be served as a standing fork buffet)

COLD ITEMS

Selection of Breads w/ butter
Selection of Cold Cuts
Caesar Salad / Potato Salad / Italian Style Tomato Salad/
Beetroot Salad w/ goats cheese

HOT ITEMS

Satay Chicken Skewers / Sri Lankan Beef Curry w/
jasmine rice / Salt & Pepper Calamari w/ spicy dipping
sauce / Stir Fried Seasonal Vegetables / Steamed Rice

DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing /
Seasonal Fruit Platters / Tea & Coffee

\$55 BUFFET

COLD ITEMS

Selection of Breads w/ butter
Selection of Cold Cuts / Antipasto Platter
Caesar Salad / Greek Salad / German Style
Roast Potato & Bacon Salad / Beetroot Salad
w/ goats cheese

HOT ITEMS

Honey Mustard Sliced Chicken Breast / Roast
Beef w/ herbed potatoes & red wine jus /
Grilled Tasmanian Salmon w/ lemon butter
sauce / Salt & Pepper Calamari / Malaysian
Style Prawn Curry / Stir Fried Seasonal
Vegetables / Steamed Rice

DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing/
Pavlova w/ seasonal fruit & passionfruit coulis/
Seasonal Fruit Platters / Tea & Coffee

\$67 SEAFOOD BUFFET

COLD ITEMS

Selection of Breads w/ butter
Sydney Rock Oysters / Tasmanian Smoked Salmon /
Selection of Cold Cuts
Mix Leaf Salad w/ Italian dressing / German Style
Potato & Bacon Salad / Beetroot Salad w/ goats cheese

HOT ITEMS

Roast Beef w/ herbed potatoes & red wine jus /
Garlic King Prawns w/ jasmine rice / Deep Fried Soft
Shell Crabs w/ oyster sauce / Queensland Barramundi
w/ lemon butter sauce / Stir Fried Seasonal Vegetables /
Steamed Rice

DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing /
Pavlova w/ seasonal fruit & passionfruit coulis /
Seasonal Fruit Platters / Tea & Coffee

SET COURSE MENUS

Minimum of 15 guests

Choose one selection from each course to be served on a set basis

\$2 surcharge per person applies for an alternate serve under 40 guests

For groups of over 40 guests, choose two selections from each course to be served on an alternate basis

½ Hour Pre Dinner Canapés (Add \$5 per person)

1 COURSE \$22.00 p.p.

2 COURSE \$32.00 p.p.

3 COURSE \$39.00 p.p.

BREAD

Choose your preferred bread selection

Ciabatta w/ olive oil & balsamic

Bread Rolls

Garlic & Herb Bread

ENTREE

Chargrilled Mediterranean Vegetable Tartlet

w/ blue cheese & crispy greens

Tempura Prawns w/ wasabi soy dressing

Salt & Pepper Calamari w/ namjin sauce

Chicken Caesar Salad

w/ cos, bacon, parmesan, egg & croutons

MAINS

Pan-fried Salmon Fillet

w/ buttered beans & toasted almonds

Chargrilled 350g T-bone Steak w/ creamy mash & jus

Teriyaki Chicken Breast

w/ asian greens & toasted sesame

Calvados Infused Pork Fillet

w/ herbed potatoes & traditional apple sauce

VEGETARIAN OPTIONS

Mushroom Risotto w/ shaved parmesan

Chargrilled Vegetable Stack, bocconcini, rocket & pesto

Gnocchi w/ olives, capers & sundried tomatoes in a creamy white wine sauce

DESSERT

Individual Baked Cheesecake w/ passionfruit coulis

Apple Rhubarb Crumble

w/ double cream & wild berry coulis

Vanilla Pannacotta w/ berry coulis

1 COURSE \$26.00 p.p.

2 COURSE \$39.00 p.p.

3 COURSE \$47.00 p.p.

BREAD

Choose your preferred bread selection

Ciabatta w/ olive oil & balsamic

Bread Rolls

Garlic & Herb Bread

ENTREE

Chargrilled Mediterranean Vegetable Tartlet

w/ blue cheese & crispy greens

Pork, Chicken & Veal Terrine

w/ green peppercorn & fresh herbs

Tasmanian Smoked Salmon & King Prawn Salad

w/ a citrus chive dressing

Sydney Rock Oysters w/ cucumber vinaigrette (1/2 doz)

Moroccan Lamb Salad w/ tzatziki

MAINS

Oven Roasted Kingfish w/ caramelised eggplant & tomato chive vinaigrette

MSA certified 300g Rib Fillet

w/ grilled field mushrooms & red wine jus

Chilli & Garlic King Prawn Skewers

w/ saffron risotto

Herb Crusted Lamb Rack

w/ pumpkin couscous & mint jus

Roast Chicken Breast stuffed w/ cognac marinated apricots, almonds on a pea mash w/ herb butter

DESSERT

Individual Tiramisu

Chocolate and Caramel Pudding

w/ chocolate & caramel sauce

Flourless Orange and Almond Cake

w/ cointreau cream