

CONDY FUNCTIONS MENU

(For groups of 40 or more guests)

Platter Options

Platters are served for one hour and are designed to cater for approximately 10 guests per platter.

Sliders Platter: A selection of Pulled Pork, Cheeseburger, and Vegetarian sliders — 25 sliders per platter.

Hot Platters: A delicious assortment of hot bites, ideal for sharing.

Cold Platters: A fresh and vibrant mix of cold canapés and small bites.

Sweets Platters: An indulgent mix of petite desserts and sweet treats.

Sandwich Platters: A variety of freshly made sandwiches with classic and gourmet fillings.

Fruit Platters: A colourful display of seasonal fruits.

Kids' Platters: Fun and tasty options perfect for younger guests.

Main Meal Packages

Option 1 – Roast Selection choice of two mains:

- Roast Beef
- Roast Pork
- Roast Lamb

Vegetarian Options: Vegetarian Pasta, Stir-fry, Vege Stack, or Risotto.

All meals are served with seasonal vegetables.

·Dessert Options: Apple Pie & Cheesecake

Option 2 – Premium Grill Selection choice of two mains:

- 250g Porterhouse Steak
- Grilled Chicken Breast with Wild Turkey Garlic Sauce
- Crispy Skinned Barramundi with couscous, quinoa, pine nuts, pistachios, cranberries, pomegranate, fresh mint, and coriander.

Vegetarian Options: Vegetarian Pasta, Stir-fry, Vege Stack, or Risotto.

All meals are served with seasonal vegetables.

Option 3 – Deluxe Selection choice of two mains:

- Eye Fillet with Red Wine Jus
- Crispy Skinned Atlantic Salmon with couscous, quinoa, and mango chilli salsa
- Stuffed Tuscan Chicken Breast with Wild Turkey Garlic Sauce
- Lamb Rack with Mustard & Thyme Cream Sauce

Vegetarian Options: Vegetarian Pasta, Stir-fry, Vege Stack, or Risotto.

Accompaniments: Cottage potatoes and green beans.

Additional Dessert for Option 2 & 3

- Dessert Platters available upon request.
- Wedding Cake Service: Includes cutting, plating, and serving of your wedding cake.