MEETINGS, CONFERENCES, PARTIES OR WEDDINGS

Conference/Meeting Selection

Continental Breakfast \$12.00 p/p

Toast, Condiments, Juice, Cereal, Tea and Coffee.

Full Buffet Breakfast \$22 p/p

Sausages, Bacon, Eggs, Tomato, Baked Beans, Hash Browns and Toast.

- includes continental breakfast

Morning and Afternoon Tea

Coffee, Tea, Orange Juice and Biscuits \$6.50 p/p

Coffee, Tea, Orange Juice and Cake/Slice .. \$10.50 p/p

Coffee, Tea, Orange Juice, Cake/Slice and .. \$12.50 p/p

Fruit

Light Lunch \$9.50 p/p

Wraps and/or Sandwiches

Wraps and/or Sandwiches and Fruit \$12.50 p/p

Lunch \$12 to \$23 p/p

Pre-order from our regular lunch menu
— Gluten Free, Vegan and Vegetarian options available.
Need to be advised on booking

Buffet Selection

Carvery 1 \$18.00

Select 1: Roast Beef, Roast Chicken or Roast Pork. Select 3: Roast Potato, Potato Bake, Roast Pumpkin, Roast Sweet Potato, includes carrots and peas, gravy & dinner roll

- minimum 20 guest, add dessert \$6 p/p

Carvery 2\$20.00

Select 2: Roast Beef, Roast Chicken or Roast Pork.
Select 3: Roast Potato, Potato Bake, Roast Pumpkin,
Garden Salad, Pasta Salad, includes carrots and
peas, gravy & dinner roll

— minimum 30 guest, add dessert \$6 p/p

Carvery 3 \$22.00

Select 2: Roast Beef, Roast Chicken or Roast Pork Select 4: Roast Potato, Potato Bake, Roast Pumpkin, Garden Salad, Pasta Salad, includes carrots and peas, gravy & dinner roll

— minimum 30 guest, add dessert \$6 p/p

Dessert for Buffet

Chocolate Pudding

Served warm with ice - cream or custard & cream

Strawberry Cheesecake

Served with ice - cream

Sticky Date Pudding

Served warm with ice - cream or custard & cream

Individual Pavlova

Served with fresh strawberries & cream

BBQ Selection

BBQ1\$18 p/p

Fresh Bread Rolls, Rib Fillet, Sausages, Garden Salad, Coleslaw & Chips

— minimum 20 guest, add dessert \$6 p/p

BBQ 2 \$20.00 p/p

Fresh Bread Rolls, Rib Fillet, Sausages, Rissoles, Garden Salad, Coleslaw & Potato Bake — minimum 30 guest, add dessert \$6 p/p

Fork Dishes, Buffet Style

Fork Dish 1 \$18.00

Select 2:Sweet & Sour Pork, Curried Sausages, Chicken or Beef Stroganoff, Beef Stew, Buttered Chicken, Indian Meatball Curry, includes rice & dinner roll

- minimum 20 guest, add dessert \$4 p/p

Fork Dish 2 \$20.00

Select 3: Sweet & Sour Pork, Curried Sausages, Chicken or Beef Stroganoff, Beef Stew, Buttered Chicken, Indian Meatball Curry, includes rice & dinner roll

- minimum 30 guest, add dessert \$4 p/p

Carvery & Fork Dish Combination

Combo 1 \$20.00

Select 1: Roast Beef, Roast Chicken or Roast Pork Select 2: Roast Potato, Roast Pumpkin or Roast Sweet Potato, includes carrots and peas & gravy. Select 1: Sweet & Sour Pork, Curried Sausages, Chicken or Beef Stroganoff, Beef Stew, Buttered Chicken, Indian Meatball Curry, includes rice &

— minimum 20 guest, add dessert \$6 p/p

Combo 2 \$24.00

Select 2: Roast Beef, Roast Chicken or Roast Pork Select 2: Roast Potato, Roast Pumpkin or Roast Sweet Potato, includes carrots and peas & gravy. Select 2: Sweet & Sour Pork, Curried Sausages, Chicken or Beef Stroganoff, Beef Stew, Buttered Chicken, Indian Meatball Curry, includes rice &

minimum 35 guest, add dessert \$6 p/p

Cocktail Party Picks

Canapes \$12.50 p/p

Select 4 different canapes from the selection below — minimum 30 guest

Select 4 different canapes from the selection below — minimum 30 guest, 4 glasses of champagne p/p

Canapes, Beer & Wine \$36.00 p/p

Select 4 different canapes from the selection below — minimum 30 guest, 4 beverages p/p

Canapes & Cocktails \$45.00 p/p

Select 4 different canapes from the selection below — minimum 30 guest, 4 cocktails p/p

Canape Savoury Selection

Tomato Tartin

Slow Roasted Cherry Tomato with sweet onion puree on a golden puff pastry base.

Lamb, Cucumber & Mint Parcels

Slow cooked lamb, cucumber and a hint of mint in a filo pastry.

Arancini Balls

Lightly crumbed balls of rice with spinach and cheese.

Spinach & Ricotta Parcels

Spinach & ricotta in a filo pastry.

Teriyaki Butterfly Prawns

Butterfly prawns marinated in teriyaki &sesame on

Hot Baked Potato Skins

Potato skins filled with bacon, cheese & onion, topped with HOT sweet chilli sauce.

Smoked Salmon Toastie

Toasted Turkish bread, spread with cream cheese & dill, topped with smoked salmon.

Creamy Chicken & Mushroom Cups

Pastry cups filled with creamy chicken & mushroom, with a hint of garlic.

Lamb & Feta Parcel

lamb mince, feta, tomato & mint

Canape Sweet Selection

Brandy Snap Basket (GF)

Crunchy Brandy Snap basket, filled with fresh cream and fruit.

Ready Baked Profiteroles

Choux Pastry hand filled with patisserie cream, topped with couverture chocolate ganache & finished with chocolate pipping and toppings.

Mint Hedgehog Slice

The magnificent and tantalizing biscuit crunch of our slice will be sure to cure any minty chocolate cravings you have.

Caramel Slice (GF)

Smooth creamy caramel on a gluten free coconut and hazelnut base topped with chocolate and caramel ganache.

Citrus Tart

A sweet pastry tart filled with tangy citrus curd and lightly dusted with icing sugar.

Fruit Skewers

Fresh seasonal fruit diced on skewers.

* please note: 6 pieces p/p for the package deals

Finger Food Platters

Antipasto Platter \$65.00

Olives, gherkins, mushrooms, sun dried tomato and assorted cheeses & assorted slices of rolled meats with crackers

— * 10 to 15 guests

Cheese Platter \$70.00

4 cheeses, 2 meats, dried fruit, nuts & crackers or bread sticks

— * 10 to 15 guests

Sandwich Platter \$50.00

Chef's selection of bite size triangle sandwiches.

— * 10 to 15 guests

Hot Platter \$55.00

Select 5: Spring rolls, Samosas, Money bags, Dim sims, Mini sausage rolls, Mini party pies, Mini quiches, Chicken wing dings, Tempura prawns, served w/ dipping sauce

- * 10 to 15 guests

Seasonal Fruit Platter\$65.00

An arrangement of fresh seasonal fruit — * 10 to 15 guests

Smaller Platters \$7.50 p/p

You can order all of the finger food platters for under 10 guest, this will be charged p/p — minimum 6 guest

A La Carte

Alternate Drop

1) Main Only	 \$28.00
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Two options from main selection

— minimun 30 guests

2) Main & Dessert \$36.00

Two options from each of the main and dessert selection

- Minimum 36 guests

3) Entrée & Main\$38.00

Two options each from entrée and main selection — *Minimum 36 guests*

4) Entrée, Main & Dessert \$45.00

Two options each from entrée, main and dessert selection

— Minimum 46 guests

Entrées Selection

Thai Beef Salad

Tender beef strips, lemony-flavoured coriander leaves with cool cucumber, refreshing mint and a drizzle of garlic, ginger and sesame oil dressing

Chicken & Mushroom Vol Au Vent

Puff pastry shells filled with creamy chicken and mushrooms, with a hint of white wine

Creamy Garlic Prawns

Garlic, white wine, basil and fresh cream, served on a bed of rice.

Lightly Fried Calamari

Flash fried calamari served with a spritz of lemon and tartare sauce

Chicken and Spinach Dumplings

Freshly made dumplings, served with soy sauce and hot chilli dipping sauce

Chicken Satay Skewers

This wonderful Malay chicken dish creates flavour and excitement that explodes on your taste buds.

Main Selection

Reef Fish & Asparagus

Grilled fish, topped with asparagus and golden brown grilled cheese

— optional vegetables or salad

Crispy Skinned Salmon

Pan fried salmon,with lemon, dill and caper sauce — optional vegetables or salad

Creamy Mushroom Chicken Breast

Tender grilled chicken, topped with a creamy mushroom sauce

optional vegetables or salad

Fillet Mignon

Rib fillet wrapped in bacon, topped with creamy mushroom sauce

optional vegetables or salad

Apricot Chicken Thighs

Slow cooked seasoned chicken thighs in apricot nectar

— optional vegetables or salad

Slow Roast Pork Belly

Succulent fennel & apple pork belly, topped with apple cider gravy

optional vegetables or salad

Surf and Turf

Tender rib fillet, topped with prawns and and a creamy garlic sauce

optional vegetables or salad

Dessert Selection

Apple Danish

Served warm with ice - cream or custard & cream

Plum Pudding

Served warm with ice - cream or custard & cream

Baileys Irish Cream Cheesecake

Bailey's Irish cream cheesecake is one of the world's dreamiest desserts.

Served with ice-cream

Mango Macadamia Cheese

Served with ice - cream

Gourmet Ice Cream

Served in a waffle basket

Seasonal Fresh Fruit

Served with ice - cream

Christmas Buffet

Christmas Buffet 1......\$20.00

Select 2: Roast Beef, Roast Pork, Roast Chicken or Roast Turkey. includes roast potato & roast pumpkin,carrots, peas, gravy & dinner roll - minimum 20 guests, add dessert \$6 p/p

Christmas Buffet 2 \$24.00

Select 2: Roast Chicken, Roast Beef, Roast Pork or Roast Turkey Select 4: Roast Potato, Roast Pumpkin, Potato Bake, Carrots/Peas, Tossed Salad, Coldslaw, includes gravy & dinner roll

- minimum 30 guests, add dessert \$6 p/p

Christmas Buffet 3 \$39.00

Leg Ham on Bone, Roast Chicken, Roast Pork & Tempura Prawns, served with Greek salad, tossed garden salad & warm chat potatoes in butter & chives & dinner roll

— minimum 45 guests, add dessert \$6 p/p

Christmas - A La Carte

Alternate Drop

Select 2 options from below: minimum 30 guests — add dessert \$6 p/p, add entrée \$10 p/p

Option 1 \$20.00

Roast Chicken with traditional stuffing served with roast potato & pumpkin, buttered baby beans & carrots topped with homemade gravy.

- minimum 20 guests, add dessert \$6 p/p

Option 2 \$20.00

Roast Beef encrusted with seeded mustard, served with roast potato & pumpkin, buttered beans & carrots, topped with homemade gravy.

- minimum 20 guests, add dessert \$6 p/p

Option 3 \$22.00

Pan fried reef fish, topped with lemon butter, served with greek salad & wedges - minimum 20 guests, add dessert \$6 p/p

Option 4\$22.00

Slow cooked Boubon Glazed Pork Belly, served with a fresh tossed salad

- minimum 20 guests, add dessert \$6 p/p

'Themed' Menu Selection

Looking for a Special Dinner or Lunch?

St Patty Day, Mexican Fiesta, Indian Curry Night, Wedding Menu, we can discuss options to meet your needs. Our Head Chef and Restaurant Manager will endeavour to provide the menu you need.

— minimum 30 people

Rooms for Hire

Convention Room

Large private area, bar, seats approximately 150, stage, large dance floor, evaporative cooling system

Tea Room/Wine Bar

Opens out to the front lawn, Bar, PA system, TV, Airconditioning, seats approximately 50

Room Hire

The cost of room hire varies \$50 to \$150

*Dining: full set up icludes, table cloths, serviettes, wine and water glasses.

*Conference/Meeting: data projector, screen, whiteboard, microphone, speakers, lectern

— Wedding set up is \$150

Accommodation

Hotel Theodore offers a variety of accommodation. Cabins located over looking the Dawson River. Motel Rooms, Single Suites and Budget Hotel Rooms upstairs.

Contact Details

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