



Magnums Catering

Conference Menu's

Conference Menu Packages Minimum 30 guests

We welcome your guests with a tea & coffee buffet on arrival plus Iced Water with Cups

Morning Tea or Afternoon Tea Options – *Please Choose three from the following*

- * Scones Jam and Cream
- * Assorted Sandwiches
- * Carrot Cake
- * Chocolate Cake
- * Chocolate Brownies
- * Mini Danish (sweet)
- * Pikelets with Jam and Cream
- * Lamingtons
- * Fresh Baked Cookie Selection
- * Mini Sausage Rolls
- * Mini Quiches
- * Sliced Fruit Cake
- * Zucchini and bacon slice
- * Mini Croissants w/ham and cheese
- * Muffins Mini
- * Yum Cha selection

LUNCH

Platter of Seasonal fruits

Iced Water, Tea and Coffee

Freshly made Sandwiches and Wraps **OR** Assorted Toasted Sandwiches

PLUS Homemade Quiche Platter

PRICING

Lunch Only \$18.50 per Guest

Morning Tea & Lunch \$26.50 per Guest

Morning Tea, Lunch & Afternoon Tea - \$35.50 per guest



Aussie BBQ Lunch

\$25.00 per Person

Minimum 30 Adults

Served with your choice of (choose 3)

Pork Sausages

Herb and Garlic Rissoles

Vegetarian Patties

Satay Chicken kebabs

Thin Beef Sausages

Sizzling BBQ rib Steak

Served with Burger Buns, Sliced Bread & butter

Accompanied by:

Mesculin Mix Garden Salad

Sliced Beetroot

Traditional Coleslaw

Shredded Cheese

Grilled Onions

Condiments and sauces

Add Dessert \$4.50 per guest (select 3)

Apple Danish

Lemon Meringue

Chocolate Bavarian

Chocolate Cake

Strawberry cheesecake

Fresh Fruit Salad

Pavlova (Gluten Free)

Plum pudding and custard

Sticky date Pudding

Fresh fruit platter

Provided with this menu, plates, napkins and stainless steel cutlery.

Linen tablecloths for buffet, Chef and wait staff included.



3 Course Dinner Banquet Menu

\$42.50 per guest for over 80 guests

\$43.50 per adult for 50-79 guest

\$44.50 per adult for 30-49 guest

Under 30 guests \$1,335

Cocktail Hour – complimentary platters

Kabana, Cheese Cubes, Cocktail Onions, Stuffed Olives, Gherkins, Carrot & Celery Sticks, Assorted Dips and Water Crackers, mini spring rolls, vegetable samosa, char grilled meatballs, party pies

Choose 3 Mains from the Following

Succulent Roast Beef

Tender Roast Lamb

Roast Pork/Crackling/Apple Sauce

Marinated Roast Chicken

Hot Baked Ham

Italian Lasagne, Beef or Vegetarian

Tortellini with Sundried Tomato and Bacon

Served With Gravy & Condiments

Also Includes

Hot Roast Potatoes

Roast Pumpkin

Russian Potato Salad

Creamy Italian Pasta Salad

Medley of Hot Vegetables

Green Garden Salad

Traditional Coleslaw

Seafood Salad

Fresh Dinner Rolls & Butter

Dessert

Choose from Three of the Following

Tropical Fruit Platter

Cheesecake (Caramel, Chocolate Fudge or New York Raspberry)

Austrian Black Forest Torte

Pavlova Fruit & Cream

Fresh Fruit Salad

Sticky Date Pudding & Cream

Boston Mud cake

Apple Danish and Custard

Selection of Assorted Profiteroles

Plum Pudding and Custard

Churros with choc sauce and cream

Staffs are included in price to cook, carve and serve. Crockery plates, stainless steel cutlery and serviettes.



Plated Menu

Working Lunch – Select 2 options alternate Served to the table (minimum 40 guests)

Pasta \$17.50 pp

Lasagne with Green Garden Salad, Garlic Bread and Freshly Cut Seasonal Fruit Platter

Chicken Parmi \$17.50 pp

Chicken Parmigiana with seasonal garden Salad, Rolls & Butter and Freshly Cut Seasonal Fruit Platter

Homemade Quiche \$17.50 pp (Vegetarian option available)

Chef's Selection of Home Made Quiche, Garden salad, Rolls & Butter & Freshly Cut Seasonal Fruit Platter

Continental Meat Platter Lunch \$17.50 pp

Assorted Freshly Sliced Meat Platter, Garden Salad, Coleslaw, Rolls & Butter & Freshly Cut Seasonal Fruit Platter

Roasted \$19.50 pp

Roast pork, beef, or chicken (choose one) with our fabulous gravy with roasted parmesan and basil potatoes & pumpkin, seasonal vegetables and dinner rolls with butter portions

Paleo \$18.50 pp

Marjoram Chicken skewers served with a broccoli and rocket & green leaf salad drizzled with lemon and olive oil.

Steak \$17.50 pp

200g Rib steak grilled served with Chips and a dressed salad

Chicken \$17.50 pp

Grilled Chicken Breast served with a classic Caesar salad with bacon

Special dietary requirements catered for on request eg. Coeliac.

All catering is fully staffed and the food is cooked on site to ensure freshness and flexibility with service.

Delivery service also available should you wish to have a drop off option only.



Gala Dinner Sit Down Menu

Amount \$47.00 per guest (minimum 30 guests)

Add pre dinner canapes \$5.50 per guest

Hot and cold canapes served on arrival **OR** Antipasto platters served to each table

Served to the table by our uniformed wait staff with Freshly Baked Dinner Rolls and butter portions

Choice of Main (Alternate Serve Choose Two)

Lamb Ragout- rich lamb casserole with hearty flavor's and Arborio rice

Grilled Chicken Breast Stuffed with bacon, spinach, garlic and roasted red capsicum on a tomato concasse

Oven Roasted Lamb Shanks infused garlic and rosemary flavours on a bed of potato mash

Hit 'n Run Pan baked Chicken infused with tomatoes, onions, capsicum and garlic, slow baked with sticky balsamic

Braised Beef in red wine, seeded mustard, Spanish onions and garlic

Whole Roasted Sirloin studded with garlic and served with a pureed leek sauce

Barramundi fresh fillets deep fried in a traditional beer batter served with fresh aioli

Oven Baked Barramundi baked with fresh herbs and lemon

Twice Cooked Sticky Pork Belly Marinated for 24 hours, slow roasted and seared, served with smashed potatoes and gravy

Roasted Shoulder of Pork studded with garlic with cinnamon baked apple accompanied by sage and onion gravy

Italian style Zucchini and Parmesan Fritters –with fresh tomato and chilli salsa

Green Thai Style Vegetable Curry with steamed Jasmine rice

Filo – your choice of Chicken, Bacon and Avocado, Lamb and rosemary, Pumpkin spinach and fetta

Dessert: (Alternate Serve Choose Two)

Individual New York style Baked Cheesecake

Pure cheesecake perfectly baked. A blend of Neufchatel cream cheese, condensed milk and cream on an individually baked sponge base, drizzled with red fruits sauce and topped with berries and cream.

Apple Danish

Apples and berries encased in a sweet pastry drizzled with custard

Chocolate Mud Fantasy Cake

Generous slice of our fabulous rich chocolate mud cake served with whipped cream

Pavlova

Individual portion meringue topped with fresh fruits and cream

Plum Pudding

Individual plum puddings served with brandy custard and cream

Sticky Date Pudding

Decadent date sponge cake with a rich butterscotch sauce and cream

China plates, stainless steel cutlery and paper napkins provided with this menu.

Chef and serving staff provided

Prefer a sit down entrée? This can be arranged by contacting us



The Spit Roast Specialists

Spit Roasted Sit Down Menu

Amount \$35.00 per guest (over 80 guests)

\$37.50 per guest for 30-79 guests

Served to the table by our uniformed wait staff with Freshly Baked Dinner Rolls and butter portions

Choose two spit roasted meats

Succulent Roast Beef

Tender Roast Lamb

Roast Pork/Crackling/Apple Sauce

Roast Chicken

Baked Ham

Vegetables

Traditional roasted potatoes

Roasted pumpkin

Honey glazed carrots

Seasonal greens

Served with gravy and condiments

Sweets *(alternate serve, choose two)*

Apple Danish & custard

Mini Pavlova with fruit and cream

Rich chocolate cake with cream

French cream cheesecake

Grand Marnier profiteroles with caramel sauce and cream

Churros with chocolate sauce and cream

Tea and Coffee Self Service Station

China plates, stainless steel cutlery and paper napkins provided with this menu.

Chef and wait staff included

NB: Pre dinner nibbles can be added to this menu

Prefer a sit down entrée? This can be arranged by contacting us



The Spit Roast Specialists

Canapés Menu

\$27.50 per guest (40 or more guests)

\$29.50 per guest for 30-39 guests

Upon Arrival Tray service by Uniformed Staff

Kabana & Cheese Cubes

Assorted Cocktail Onions & Stuffed Olive

Gherkins, Carrot & Celery Sticks

Assorted Dips & Water Crackers

Served Throughout

Assorted Flame Grilled Meatballs

Assorted Mini Quiche

Marinated Chicken Wings

Indian Curry Samosas

Savoury Filled Vol au Vents

Cocktail Spring Rolls

Prawn twisters

Served with dipping sauces

Served by our uniformed staff on platters, cocktail napkins provided with this menu

Gourmet Cocktail menus also available on request, please contact us to discuss your requirements



Christmas Lunch Menu



Amount \$29.50 per person (minimum 30 adults)

3 Spit Roasted Meats

- *Roast Pork/ Crackle & Apple Sauce*
- *Roast Chicken*
- *Roast Beef*
- *Served With Gravy and Condiments*

Salad / Vegetable Banquet

- *Roast Potato*
- *Medley of Seasonal Vegetables*
- *Garden Fresh Salad*
- *Traditional Coleslaw*
- *Sliced Beetroot*
- *Pasta Salad*
- *Potato Salad*
- *Fresh Tropical Fruit Platter*
- *Fresh French Sticks and butter*

Spoil yourself with Dessert Favourites

- *Pavlova with Fresh Cream & Fruit*
- *Traditional Plum Pudding & Custard*
- *Fresh Fruit Platter*

China plates, stainless steel cutlery and paper napkins provided with this menu.

NB: Pre dinner nibbles can be added to this menu

Chef and wait staff included



Santa's Dinner Menu

Amount \$35 per Person



Start with Cold Pre Dinner Nibbles

- *Cheese, Kabana, Carrots, Celery Dips and Crackers*

Main Course served Buffet Style

- *Roast Pork & Crackling*
- *Succulent Roast Beef*
- *Hot Ham*
- *Roasted Potatoes*
- *Hot Vegetable Medley*
- *Fresh Garden Salad*
- *Potato Salad*
- *Coleslaw*
- *Beetroot*
- *Pasta Salad*
- *Dinner Rolls and Butter*

Dessert

- *Pavlova*
- *Plum Pudding with Custard*
- *Fresh Tropical Fruit Platter*

Includes staff to cook, carve and serve.

Includes China plates, stainless steel cutlery and paper napkins provided with this menu.

NB: Pre dinner nibbles can be added to this menu



Beverages Menu

HOUSE BEVERAGE PACKAGE

3 Hours Duration \$40/pp

4 Hours Duration \$50/pp

5 Hours Duration \$60/pp

<p>Beer</p> <p>Hahn Premium Light Stubbie XXXX Gold Stubbie/Can Summer Bright Stubbie Carlton Mid Strength Can</p>	<p>White Wine</p> <p>Penfold Chardonnay Penfold Sauvignon Blanc</p>
<p>Non Alcoholic Beverages</p> <p>Bottled Water, Soda Water Lemon, Lime & Bitters Orange Juice Apple Juice Coca Cola, Diet Coca Cola, Sprite, Lift</p>	<p>Red Wine</p> <p>Penfold Cabernet Sauvignon Penfold Shiraz Penfold Merlot</p>
<p>Soft Drinks & Water</p>	<p>Sparkling Wine</p> <p>Yellow glen - Yellow Yellow glen – Pink</p>

Pricing may vary, Subject to availability on request

Beverage Package Requirements:

- # A minimum of 3 hours is required for a Beverage Package
- # Magnum's Catering practices Responsible Service of Alcohol
- # Beverage Packages must be purchased with a substantial Food Package.
- # Bar Tabs – Beverage selections & tab limits must be advised. Tab updates are available throughout your event by asking the Caterer.