

On Arrival Options

Combination / mixed orders are welcome.

Minimum order 20 persons per selection in the form of large platters.

Mezze Platters \$3.30 pp
Warm toasted Turkish breads with home made dips.

Nibbly Platters \$5.50 pp
Assorted nuts, crackers, dried fruit and cheese.

Individual Noodle Box \$5.50 pp
Marinated Honey Beef, Vegetarian or Satay Chicken available.

Antipasto Platters \$6.60 pp
Char grilled roasted vegetables, olives, feta, sundried tomato and Turkish bread.

Prawn Platters (3 pp) \$9.90 pp
Marinated sweet chilli and coriander tiger prawns

Oyster Platters (2 pp) \$6.60 pp

Cheese and fruit platter \$8.80 per person

Sushi Platters \$120 / platter (60 pieces / platter)
5 business days notice required.

Half Hour Mingling Entree \$18.00 pp
Mezze Platters plus Chefs choice of 3 seasonal canapes from our canape list providing 6 items per person.
Includes staff to serve your guests.
Not available as a stand alone event. Available to accompany a two or three course meal.

One Hour Mingling Entree \$26.00 pp
Recommended for 1 hour or more duration. Mezze Platters plus Chefs choice of 5 seasonal canapes from our canapes list providing 10 items per person.
Includes staff to serve your guests.

Please see canapés menu for other options.
Not available as a stand alone event. Available to accompany a two or three course meal.

Canapés / Mingling Entrée Menu

Minimum 40 items per selection required (ex desserts). Minimum 'total' order \$250
Price does not include wait service. Recommend 1:50 guests, Min 3 hr shift required.
Price does not include Carrington room hire or off site catering set up and delivery.

Cold Canapés

\$2.50 per item

- Savoury herb pikelets with smoked salmon and citrus cream
- Crispy baguettes with roast beef and seeded mustard cream
- Baguette with smoked chicken, feta and pesto
- Antipasto platter (V)
- Cheese and Nibbly platter (V)
- Mezze Platters - warm toasted Turkish bread with a selection of dips (V)
- Pastry tartlets with avocado mousse and tomato salsa (V)
- Sushi Platters (\$120 / platter, 60 items, 5 days notice required)

Hot Canapés

\$2.50 per item

- Beef Wonton triangles w sweet chilli and plum sauce
- Greek Style Meatballs w Tzatziki Sauce
- Crumbed crispy chicken strips with honey soy dipping sauce (2 pp)
- Mini spring rolls with plum sauce (4 pp)
- Assorted mini quiches
- Torpedo prawns with sweet chilli and plum sauce
- Spinach and Ricotta triangles (V) (2pp)
- Gourmet Cocktail Pies - eggs Chicken & Leek, Spring Lamb, Beef Burgundy & More.

Gourmet Selection

\$3.50 per item unless otherwise individually priced.

- Vietnamese Rice paper rolls filled w BBQ chicken and Asian Salad.
- Salt & Pepper Squid w lime aoli
- Home made sausage rolls with a selection of sauces (3 pp)
- Chicken, basil and feta tartlets
- Lime and Ginger Chicken Skewers.
- Crispy Pork and Prawn Dumplings.
- Sweet chilli and coriander king prawns
- Herbed lamb cutlets with a roasted tomato and capsicum relish \$4.50 pp
- Honey soy marinated beef skewers
- Prawn and scallop seafood skewers with a zesty citrus marinade
- Zucchini and feta fritters with a garlic yogurt dipping sauce (V)
- Caramelised onion tartlets with goats cheese and thyme (V)

Sweet Options

\$2.50 per item

- Profiteroles - filled w custard & covered w spun chocolate
- Chocolate Truffles and Gourmet Individual serve Belgian Chocolates.
- Gourmet Slices Chocolate Fudge, Chocolate Brownie, Almond and Coconut, Caramel, Chocolate Caramel
- Home made Scones w jam and cream
- Jam and Cream Roll
- Fruit and Walnut Loaf
- Sweet Danishes
- Home Made Biscuits - Anzac, Chocolate Chip, Chocolate.
- Muffins - Choc, Caramel, Orange and Poppy Seed, Blue Berry
- Mini Cupcakes (\$40 / platter, 20 cupcakes)
- Baked Tartlets, Passionfruit Brulee, Blackberry and Raspberry, \$4 each, Min 20.

(V) = Vegetarian options

Lunch / Dinner

Our Capacities - from 30 guests to 350 seated with dance floor.
Room Hire is included for functions over 70 adult guests.
Room Hire charges are additional for functions under 70 adult guests.
A cleaning fee of \$500 applies to functions over 200 guests.
Minimum Spend \$1100 excluding beverages.

Two Course Meal \$45 pp (including gst)
Three Course Meal \$55 pp (including gst)

Select two options from entrée, main or dessert menus. Served alternately.

Entree

1. Egg and cheese tartlets with capsicum relish served with rocket lettuce.
2. Sweet Chilli and coriander prawns served on an avocado salad.
3. Chicken filo parcels stuffed with bacon and brie.
4. Creamy sweet pumpkin soup served with croutons.
5. Tandoori chicken with mesclun lettuce, yogurt mint sauce and pappadum.
6. Smoked salmon with a vegetable salad.
7. Seafood kebab with lemon mayonnaise.

Main

BEEF

1. Grain Fed Scotch Fillet (200g) served with a red wine and port jus.
2. Beef Wellington - Eye fillet of beef cooked in puff pastry.
3. Roasted Sirloin of beef with a Mustard crust.

LAMB

- 4.. Slow cooked lamb rump with a red wine jus.
5. Roast Lamb with fresh mint aioli.
6. Moroccan lamb with tomato, chickpea and herb couscous.
7. Slow cooked lamb shanks served with a Italian tomato sauce.

PORK

8. Herb crusted pork cutlet with a mango and cointreau salsa.
9. Rolled roast pork loin with apple sauce.
10. Pork Madeira - Fillet of pork with apple, madeira plums and soft cheese cooked in filo pastry. Served with a cranberry and orange jus.

POULTRY

11. Crumbed chicken breast stuffed with bacon and brie. Served with a white wine sauce.
12. Mediterranean chicken stuffed with sun-dried tomato, spinach and cream cheese. Served with a tomato paprika sauce.
13. Chicken stuffed with mango, cream cheese and pine nuts served with a sweet mango sauce.

SEAFOOD

14. Baked salmon fillet with a warm sesame & roast vegetable salad.
15. Baked Ocean Fish Fillets served with a coriander yogurt.
16. Sweet soy and ginger fish with Asian greens.

Lunch / Dinner Dessert Options

All desserts served with your choice of ice cream or cream.

1. Brandy Snap baskets filled with seasonal fruit.
2. Baked Wild Raspberry Cheesecake w strawberry garnish.
3. Lemon Lime Citrus Tart w chocolate garnish.
4. Poached Pear w cinnamon, double cream and chocolate lace swirl.
5. Classic Lemon Meringue Pie.
6. Apple Pie (may be served either warm or cold)
7. Caramelised apple tartlets.
8. Warm Chocolate Fudge Cake with a rich chocolate sauce.
9. Baked Mocha Cheesecake with a hint of coffee
10. Warm Sticky Date Pudding with butterscotch sauce.
11. White Chocolate & Raspberry Baked Cheesecake
12. Orange and Almond Torte (flour less)

CHILDREN'S MEALS

Children / Babies that do not require a meal

\$0.00 / person

Two Course Children's meal including room hire, service and gst

\$28 / child.

Please choose one:-

- Home Made Chicken Strips and Chips w tomato sauce.
- Spaghetti Bolognaise
- Fish Fillets and Chips
- Sausages and Mash

Dessert - Premium Vanilla Ice Cream w Chocolate Topping

VEGETARIAN MEALS

Please choose one:-

- Mediterranean Roasted Vegie Stack with melted feta.
- Vegetarian Ravioli and Salad.
- Vegetarian Quiche and Garden Salad.
- Vegetable Lasagne (minimum 20 meals)

SPECIAL DIETARY NEEDS

Can be provided with 10 days notice. Please let us know so we can look after you.

We recommend you ask your guests via your function RSVP process to your event if they have any special dietary needs.

99 Keppel Street Bathurst NSW 2795

P: 02 6332 5492 • F: 02 6334 2605 • E: function@bigpond.net.au • M 0409 527 546

Sullivan Associated Industries MJS Family Trust ABN 65 058 455 284

Visit us @ www.carringtonbathurst.com.au

After Dinner

The options below can be used as dessert replacement or served as a supper or served with tea / coffee station.

Platters can be brought out at 10pm at night or whenever you choose. Ideal for Tea/Coffee Station supplement.

Petit fours - gourmet white and milk chocolate truffles plattered for each table.	\$11.00 pp
Petit Cubes - cubed gourmet slices plattered for each table.	\$7.00pp
After dinner mints	\$3.30pp
Seasonal cheese and fruit platters	\$6.60pp
Large Cheese and Fruit Platter (for 12)	\$55.00
Gourmet Chocolate Plate (for 15)	\$55.00