

TWEED EVENTS

Meet you there

BANQUET GUIDE



tweed
events 
Twin Towns

CANAPÉS

MINIMUM 25 GUESTS

½ HOUR - \$20 PP. CHOOSE 3 ITEMS. COLD OR HOT

1 HOUR - \$30 PP. CHOOSE 5 ITEMS. COLD OR HOT

2 HOUR - \$40 PP. CHOOSE 7 ITEMS. COLD OR HOT

Cold

- Vegetable crudités, duo of dips, lavash (V)
- Three cheese plate, dried fruit, quince paste, crackers (V)
- Turkish bread with trio of dips (V)
- Mediterranean platter with two cold meats, toasted ciabatta, olives, marinated peppers, grissini, cheese
- Teriyaki beef salad, served in spoon
- Smoked salmon tartare, avocado-crème fraiche
- BLT tartlet with bacon, lettuce, smoked tomato mayo
- Smoked duck breast, rye bread, cherry-vanilla jam
- Herbed goats cheese, pickled red onion, basil [V]
- Sangria marinated watermelon, green olive, mint [V G DF]
- Rice paper rolls, lime & palm sugar dip

Hot

- Beef & burgundy pie, roasted garlic dip
- 9 spice pork belly, grapefruit and lemongrass salsa
- Pumpkin stuffed courgette flowers, pumpkin seed pesto [V]
- Mixed bean falafel, lemon yoghurt, coriander [V]
- Grilled chicken skewers, pesto mayo
- Spinach & feta arancini [V]
- Homemade vegetarian quiche (V)
- Party pies
- Crumbed chicken fingers, orange-chilli BBQ sauce
- Coconut prawn, curry leaf dipping sauce
- Tempura barramundi, sesame-miso dip
- Home-made pizza slices
- Pork & fennel sausage rolls
- Asian vegetable spring rolls, plum sauce (V)

SUBSTANTIAL CANAPÉS

ADDITIONAL SURCHARGE (PER PERSON)

- Pull pork slider, BBQ onions, slaw, chipotle-chilli ketchup \$6 pp
- Panko prawns, French fries, lemon wedges, lime-wasabi mayo \$12 pp
- Thai red beef curry, pandan rice \$12 pp
- Wok-fried Asian chicken, sesame & egg noodles \$10 pp
- Pesto penne pasta, toasted pine nuts, shaved parmesan, basil \$10 pp (V)
- Nasi Goreng, Indonesian fragrant rice, shrimp crackers, chilli paste \$10 pp
- Durban Lamb 'Bunny Chow', street sambal \$10 pp

SET MENU

[CHOOSE ONE COURSE IN EACH SECTION]

TWO COURSES - \$55 PER PERSON

THREE COURSES - \$70 PER PERSON

Alternate drop selection - \$3 per person, per course

Please advise your coordinator if there are dietary or special menu requests. Our chef can tailor your menu to suit your event.

ENTRÉE

Cold

- Thai beef salad, Asian greens, chilli-coriander dressing
- Lemon shrimp salad, grapefruit, black berry, feta, macadamia-mango dressing
- Charred salmon, avocado puree, pickles, seaweed cracker
- Farmhouse ham hock terrine, sweet mustard relish, ale & hazelnut mayo
- Spiced crab, pea salad, charred chilli crème fraiche
- Prawn cocktail, smashed avocado, butter lettuce, spicy remoulade sauce
- Smoked salmon salad, dill hollandaise, caperberries, rye bread
- Beetroot carpaccio, whipped goat cheese, sunflower seed granola, seasonal greens (V)
- Smoked chicken Waldorf salad, celery, confit of walnuts, apple dressing

Hot

- Slow cooked beef short rib, pickled slaw, house BBQ sauce
- Pork belly, butterbean casserole, black pudding crumble
- Sautéed potato gnocchi, cream of butternut, pumpernickel bread, pickled butternut [V]
- Roasted carrot Anna, tarragon crème, raisin and radish salad (V)
- Ricotta & spinach cannelloni, tomato ragout, basil pesto & parmesan (V)
- Warm Caribbean chicken salad, charred corn, mango dressing & sweet potato crisps
- Sweetcorn fritters, fig-balsamic gel, salsa verde, pickled cucumber [V]
- Smoked chicken, roasted tomato risotto, capsicum dressing
- Mushroom risotto, leek crisps, olive salsa, garden herbs (V)

All vegetarian entrees can also be served as a main course



MAIN COURSE

- Roasted chicken breast, pumpkin & potato bake, spiced squash flower, pan gravy
- Shiraz-basted chicken breast, shitake mushroom, glazed onion & bacon, potato Anna, classic red wine sauce
- 5 spiced duck leg, potato fondant, caraway-braised red cabbage, beetroot relish and honey caramel sauce
- Pork loin cutlet, gratin potato, butterbean casserole, greens, pancetta crisp & jus
- Pastrami spiced salmon, dill-mustard pickles, beetroot sauerkraut, rye bread crumble
- Grilled Barramundi, potato rosti, almond butter beans, lemon grass cream sauce
- Olive oil-poached lamb rump, gratin potato, spinach, Mediterranean vegetables
- Pan-seared sirloin steak, sweet potato mash, sautéed greens, café de Paris butter, green peppercorn jus

Premium selection

ADDITIONAL \$10 PP

- Herb & mustard-crusting lamb rack, spinach & potato cake, carrots, herb jus
- Butter-poached snapper, creamed leeks, herb potatoes, saffron-roasted prawns, shellfish sauce
- Pan-fried beef fillet, gratin baked potatoes, smoked pancetta, glazed button onions, roasted shitake mushrooms, red wine sauce





DESSERT

- Sticky date pudding, spiced fig butterscotch sauce, vanilla bean ice-cream
- Raspberry-chocolate fondant, basil, lychee, cardamom compote
- Baked cheesecake, white chocolate-raspberry salad, wild berry caramel
- Tiramisu coffee liqueur, mascarpone cream, sponge biscuits, strawberries
- Sweetcorn panacotta, bacon jam, vanilla crackling, celery marmalade
- Rhubarb & apple tart, vanilla whipped cream, black berry sauce
- Salted caramel, saffron & apple bar, Baharat labne, sumac spice
- Rich chocolate tart, hazelnut praline, orange segments
- Individual pavlova, balsamic peppered berry compote and Chantilly cream

EXTRAS

Cheese Plate

- Three cheese platter, blue brie, cheddar, quince paste, lavash, dried fruit

Additional - **Individually plated \$8pp**

Additional - **Platters served to each table \$6pp**

Tea and Coffee (Served)

- Twin Towns house selection of filtered coffee and gourmet teas **\$5pp**
- Twin Towns house selection of filtered coffee, gourmet teas and petits fours **\$10pp**

Your Celebration Cake

May incur an additional charge. Please see your Event Co-ordinator who will explain options and costs.





BUFFET MENU

[MINIMUM 30 PEOPLE]

STANDARD \$60 PP - CHOOSE TWO MAIN COURSES

DELUXE \$70 PP - CHOOSE THREE MAIN COURSES

PREMIUM \$80 PP - CHOOSE FOUR MAIN COURSES

SEE FOLLOWING PAGE FOR BUFFET MAIN COURSE SELECTIONS

All Buffets are served with the following:

Vegetables

- Rosemary & sea salt roasted potato, honey glazed pumpkin, steamed seasonal vegetables, corn on the cob

Salads

- Stone-baked artisan breads
- Four chef-crafted salads to complement your mains
- Complementing condiments

Desserts - Choose one

- Chef's selections of cheesecakes, whipped cream and raspberry coulis
- Sweet canapes, mini eclairs, choc-cherry tart, salted caramel tart, mini lamingtons
- Chef's choux pastry platter of vanilla cream profiteroles, chocolate-dipped cream puff, custard filled éclair

Tea and Coffee (Served)

- Twin Towns house selection of filtered coffee and gourmet teas



BUFFET MAIN COURSE SELECTION

Carvery Roast Selection

- Herbed beef sirloin, port wine jus, horseradish & Dijon mustard
- Honey glazed leg ham with pineapple & cherries
- Jamaican roast chicken, spring onion & black bean dressing
- Roast pork leg, caraway crackling, apple
- Buttermilk-roasted chicken pieces, celery & blue cheese dip

Turkey and Lamb Selection

- Rosemary garlic spring lamb leg, jus, grilled peppers, white beans
- Slow-roasted shoulder of Persian-inspired lamb, feta, mint & orzo pasta
- Lemon thyme & honey-glazed turkey breast, cranberry sauce

Asian

(all served with fragrant rice)

- Wok-fried chicken, honey-sesame seared greens
- Slow-braised beef rendang
- Korean chicken, kim chi aioli
- Indian butter chicken curry

Pasta

- Penne pasta carbonara, parmesan, smoked bacon
- Traditional Italian spaghetti bolognese with shaved parmesan
- Vegetarian lasagne (V)
- Mushroom tortellini, baby spinach, mozzarella, green olive ragu (V)

Seafood

- Smoked salt & wild pepper dusted calamari, fried artichokes, lime wedges, blood orange aioli
- Master-stock poached barramundi fillet, pickled shitake mushrooms, Kombu apple dashi

Vegetarian

- Gnocchi, charred Mediterranean vegetables, parmesan, basil
- Baked field mushrooms, broccoli, sage, cashew cheese
- Zucchini & haloumi tart, charred cauliflower with cumin, coriander yoghurt





tweed
events 
Twin Towns

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