

# - Functions & Events -

AT LORD STANLEY HOTEL





# - Catering Packages -

Enjoy delicious meals prepared by our talented chefs at your next event. Our various packages can be tailored to suit your function and budget.



# PLATTER MENU

CHEESE PLATE Selection of Artisan cheeses, gourmet crackers, fruit paste, nuts, fresh & dried fruit	\$109.90
ANTIPASTI Selection of cured meats, imported olives, marinated mushrooms, feta, dips & crackers	\$89.90
<b>TEMPTER PLATE</b> Satay chicken skewers, pork & chive dumplings, salt & pepper calamari, mini beef mignons & arancini served w/ aioli & smokey bbq sauce	\$129.90
PARTY STARTER  Mini mixed pies, sausage rolls, dim sims, spring rolls, chicken goujons & samosas w/ tomato sauce & smokey bbq sauce	\$89.90
WINGS & WEDGES Lightly seasoned & fried chicken wings in honey soy & buffalo sauce w/ blue cheese sauce & wedges	\$79.90
GOURMET SANDWICHES  Chef's selection of gourmet fillings on freshly baked white, multigrain or wholemeal loaf	\$89.90



GOURMET WRAPS
Chef's selection of gourmet fillings on freshly made wraps

\$49.90

SCONES PLATE
Traditional scones served w/ cream, strawberry jam & fresh strawberries

\$49.90

SWEET TREATS
Chef's selection of gourmet treats, including pieces of cake, brownie, slices & rocky road

\$79.90

Chef's selection of sliced, fresh & juicy seasonal fruits

# GRAZING STATION

Gourmet grazing platters w/ cheeses, antipasti, crudites, fresh & dried fruit, nuts & crackers - Choose from 3 available sizes -



## PLATED MENU

3 Course Package
Alternative drop available for
\$65.00pp

2 Course Package
Alternative drop available for
\$49.00pp

Main Course
Alternative drop available for
\$37.90pp

## ENTRÉE - please choose 2

- Thai-style grilled beef on an Asian salad
- Roasted pumpkin salad w/ feta, toasted almonds & balsamic dressing
- Grilled king prawns w/ avocado, mango & chilli salsa

# MAINS - please choose 2

- Chicken breast stuffed w/ semi-sundried tomato, herb & cream cheese wrapped in double smoked bacon served on creamy mash potato w/ honey baby carrots, buttered beans, served w/ garlic & seeded mustard white wine cream reduction
- Centre-cut Tasmanian salmon served w/ sweet potato mash, wilted beans, charred corn & a creamy spinach, pea & chorizo sauce
- Slow-roasted 250g rib fillet served on roasted garlic & rosemary smashed potato w/ broccolini, blistered cherry tomato, baby carrot, & red wine jus
- Ricotta & spinach ravioli served with grilled chicken in basil pesto cream sauce & shaved parmesan  $^{({
  m VO})}$

# **DESSERT** - please choose 2

- Classic french vanilla crème brûlée, served w/ fresh strawberries, biscotti & praline
- Dark chocolate & macadamia brownie w/ ice-cream, raspberry coulis & ganache
- Modern Australian pavlova w/ berries, honeycomb, cream & passionfruit sauce



### BUFFET

#### **Gold Package**

2x Meat / 2x Hot / 3x Sides / 2x Dessert \$59.90pp

### Silver Package

1x Meat / 2x Hot / 2x Sides / 1x Dessert \$49.90pp

- Min 30 pax -

Including a selection of condiments, freshly baked bread rolls, garlic bread & chips

#### **MEAT**

- Grilled barramundi in dill cream sauce
- Seasoned roast chicken

#### **HOT DISHES**

- Butter chicken w/ rice
- Yellow vegetable curry w/ rice

#### SIDES

- Roast pumpkin salad
- Thai beef salad
- Herb roasted potatoes

- Roasted pork loin w/ crackling
- Slow-roasted beef w/ mustard crust
- Beef in black bean sauce w/ rice
- Fettuccine w/ chicken carbonara sauce
- Seasonal steamed vegetables
- Buttered green beans & carrots
- Potato mash

**DESSERT** - Dessert station includes chantilly cream & berry coulis

- Pavlova w/ fresh fruit
- Sticky date pudding w/ butterscotch
- Chocolate mousse

- Lemon meringue pie
- Baked vanilla cheesecake
- Seasonal fruit salad

# CHILDREN'S MENU

**\$17.80** per child between 2-12 years

Battered fish OR Chicken nuggets OR Ham & pineapple mini pizza All meals served w/ chips & salad w/ ice-cream & sprinkles for dessert



# - Corporate Events -

The Lord Stanley Hotel offers a variety of corporate-orientated packages that allow for flexibility with catering and pricing.



# CATERING PACKAGE

## FULL DAY PACKAGE - \$46.90pp

Arrival, Morning Tea, Lunch & Afternoon Tea

## HALF DAY PACKAGES - \$35.90pp

Arrival, Lunch & Morning Tea OR Afternoon Tea

- Customise your Catering Package to suit your event -Make your selections from our Gourmet Break & Working Lunch Menus

#### **ARRIVAL**

- Tea & Nespresso coffee
- Iced water & mints

#### MORNING TEA

- Choice of 2 items from our Gourmet Break Menu (page 9)
- Tea & Nespresso coffee

#### LUNCH

- Choice of 2 sandwiches or wraps from our Working Lunch Menu (page 10)
- Chef's selection of hot finger foods
- Seasonal fresh fruit platter
- Fresh juice or soft drinks

#### **AFTERNOON TEA**

- Choice of 2 items from our Gourmet Break Menu (page 9)
- Tea & Nespresso coffee



# SMALLER EVENTS

Cater your event to your needs & budget - simply tick the boxes

MORNING/ LUNCH/ AFTERNOON	TEA	
☐ Tea & Nespresso coffee w/ break or @	on arrival	\$3.90p <sub>1</sub>
☐ Choice of 1 option from our <i>Gourma</i> Includes continuous Nespresso coffee, tea	e <b>t Break Menu</b> (page 9) a & juice	\$12.90pj
☐ Choice of 2 options from our <i>Gourn</i> Includes continuous Nespresso coffee, tea	<b>ıet Break Menu</b> (page 9) a & juice	\$16.90pj
☐ Selection of 2 sandwiches/wraps fror Includes continuous Nespresso coffee, tea	n <b>Working Lunch Menu</b> (page 10) a & juice	\$16.90pj
DRINK STATIONS		
☐ Soft drink & juice station		\$3.90pj
☐ Continuous tea & Nespresso coffee throughout the day \$7.9		\$7.90pj
	REAK MENU	
SWEET		
<ul> <li>□ Freshly baked Danish pastries</li> <li>□ Freshly baked muffins:         <ul> <li>blueberry, raspberry white choc, choc chip</li> <li>□ Carrot cake w/ cream cheese frosting</li> <li>□ Freshly baked scones w/ jam &amp; cream</li> </ul> </li> </ul>	<ul> <li>□ Chocolate &amp; macadamia brownie</li> <li>□ Orange &amp; almond cake (GF)</li> <li>□ Seasonal fruit skewers w/ yoghurt (GF)</li> <li>□ Freshly baked cookies:</li> <li>Anzac, choc chip &amp; triple choc chip</li> </ul>	
SAVOURY		
☐ Fresh croissants w/ ham & cheese	☐ Mini gourmet pies	
☐ Savoury muffins w/ relish & sour cream	☐ Spinach & ricotta pastries	
☐ Vegan empanadas w/ tomato relish		



# WORKING LUNCH MENU

Choose from the below to add to your Catering Package

GOURMET SANDWICHES
□ Salami Sandwich Sliced salami, aioli, tomato, red onion & mesculin
□ Chicken Sandwich Grilled chicken, avocado, aioli, tomato, red onion & mesculin
☐ Ham Sandwich Sliced leg ham, mustard pickles, sliced cheese, tomato, red onion & mesculin
□ Egg Sandwich Smashed boiled egg, mayonnaise & mesculin
GOURMET WRAPS
☐ Chicken Wrap Grilled chicken, crispy bacon, shaved parmesan, mesculin & caesar dressing
□ Salami Wrap Sliced salami, aioli, tomato, red onion & mesculin
□ Vegetarian Wrap Tender roasted pumpkin, feta & baby spinach w/ balsamic vinaigrette



## BEVERAGES

Your choice of bar tab or cash bar

We can organise a variety of beverages for your upcoming event. You get to decide on the drinks and if you wish to pay for drinks on a bar tab or as a cash bar.

#### **Bar Tab**

Pre-pay a set amount for your tab

#### Cash Bar

Guests pay for their drinks

The Lord Stanley Hotel offers an extensive range of beverages for you and your guests to enjoy. If a favourite of yours is not available, please let us know as we will endeavour to source it wherever possible. Please discuss any preferences you may have with our friendly functions coordinator, who is happy to discuss your budget and drinks package details.

#### **AVAILABLE**

- Local and imported beer
- Sparkling, white, red and fortified wine
- Basic and premium spirits
- Bottled pre-mixes
- Bottled ciders
- Soft Drink and juices

# Please contact our Events Team today

Email ls.manager@hgroup.com.au or call (07) 3473 3222

#### RESERVE YOUR EVENT DATE

Simply return the completed terms & conditions to our Events Team



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994 Stanley Street, East Brisbane Qld 4169 ls.manager@hgroup.com.au (07) 3473 3222

www.lordstanleyhotel.com.au

