



RELAX • RECHARGE • RELAX • RELAX •



FUNCTION PACKAGES

# PORTSIDE FUNCTION ROOM

# Catering to a wide range of events.

The Portside Function Room is the perfect place for your next event, we can cater for:

- Corporate Meetings
- Weddings
- Christenings
- Bridal Showers
- Baby Showers
- Fundraising Events
- High Teas

The Portside Function Room offers floor to ceiling windows with views over the park and into the harbour.

Natural light fills the room with brightness and opening windows allows for the fresh sea air to flow through.

Whether an addition to your event or on its on our courtyard offers a perfect outdoor space for alfresco breaks from a conference or pre dinner drinks and canapés.

The Portside Function Room offers air conditioning, WIFI, smart TV, speakers and microphones.

## Room Details

**ROOM SIZE — 125 SQM**

**COURTYARD HIRE 3HRS  
\$150.00 — 125 SQM**

To book please call  
(02) 4228 9166

Give us a call today and let our friendly staff help you organise your next function with end-to-end service for your events including accommodation and catering.



## CATERING PACKAGES

# Celebration Menu

TUES — THURS  
LUNCH & DINNER

TWO COURSES \$55  
THREE COURSES \$65

FRI — SAT  
LUNCH ONLY

THREE COURSES \$70

FRI — SAT  
DINNER

TWO COURSES \$60  
THREE COURSES \$70

## Entree

**ROASTED BEETROOT & MIXED QUINOA** V GF  
*Iceberg lettuce, corella pear, carrot, candied walnuts, yuzu dressing*

**GRILLED CALAMARI & SPANISH CHORIZO** GF  
*Asparagus, caperberries, red sorrel, verjuice*

**GARLIC KING PRAWNS**  
*Saffron risotto, wilted rocket, pangrattato, herb emulsion*

**ROASTED SWEET POTATO, PROVOLONE DOLCE CAPUNTI** V  
*Crushed tomato, peas, parsley crust, basil oil*

**PORK LOIN** GF  
*Potato fondant, tomato, poached rhubarb, grand marnier sauce*

**SMOKED SALMON** GF  
*pomegranate, fennel, frisee lettuce, labneh, citrus vinaigrette*

**CHICKEN FRICASSEE**  
*Lemon thyme panada, enoki mushroom, green peas, tarragon cream*

## Mains

**ROASTED BARRAMUNDI** GF  
*Asparagus, heirloom tomato, lemon thyme potato, caper, chive, buerre blanc*

**250G ROSTBIFF RUMP**  
*Chimichurri, garlic mash, portobello mushroom*

**SPINACH GNOCCHI** V  
*Zucchini flowers, edamame, lemon ricotta, sage butter*

**PORK CUTLET** GFO  
*White bean, pearl barley, broccolini, mustcatel grapes, apple marmalade*

**CHICKEN ROULADE** GF  
*Sun dried tomato, gorgonzola filling, puy lentil, spinach puree, heirloom carrots, maderia glaze*

**PAN SEARED SALMON** GFO  
*Dill risotto, peas, zucchini, roasted red capsicum, cashew nut pesto*

**OVEN BRAISED LAMB SHANK**  
*Parmesan polenta, roasted vegetables, gremolata*

## Desserts

**CHOCOLATE TART**  
*Blood orange sorbet, chocolate sauce, oat cluster*

**PANNACOTTA** GF  
*Matcha ganache, poached rhubarb, almond brittle*

**CHOCOLATE FUDGE BROWNIE**  
*Candied nuts, framboise, rich chocolate ice cream*

**SEASONAL FRESH FRUIT PAVLOVA** GF  
*Mascarpone cream, lime, dulce de leche*

**CREME BRULEE** GF  
*Seasonal fresh fruit, black sesame, praline*

**SELECTION OF SORBET & ICE CREAM**  
*Almonds biscotti, fairy floss, framboise*

**PROFITEROLES**  
*French choux pastry with creme diplomat, melted chocolate*

GF gluten free

GFO gluten free option available

V vegetarian

## CATERING PACKAGES

# Breakfast Packages

## Standard Breakfast

**\$30PP | MIN 15 PEOPLE**

### PORTSIDE BIG BREAKFAST

*Free range eggs anyway, mushrooms, garlic confit, gremolata tomato, potato hash & toasted sourdough*

### EGGS BENEDICT

*Smoked salmon, hollandaise, roma tomato, wild rocket*

### BUTTERMILK PANCAKES

*Caramelised banana, mixed berries, almond crumble, lemon cream & toffee sauce*

### MEDITERRANEAN PLATE

*Grilled haloumi, sweet potato, zucchini, roast red capsicum, sumac labneh & free range eggs*

**DRIP FILTER COFFEE & ASSORTED TEAS INCLUDED**



## Portside Continental Breakfast

**\$20PP**

- Breads
- Danishes & muffins
- Cereal bar
- Fresh juices
- Filtered coffee
- Assorted Teas

## Add ons

**\$8PP**

- Seasonal fruit plate
- Danishes & pastries
- Muffins

Espresso coffee optional at additional charge.

## CATERING PACKAGES

## Catering

Morning/  
Afternoon Tea  
Platter**\$30PP | MIN 15 PEOPLE**

- Seasonal fresh fruit platter.
- Two choices of chefs cakes/ pastries selection.
- Two choices of savoury pastries.
- Drip filter coffee & assorted teas included.

Sandwiches  
Lunch Only**\$15PP | MIN 15 PEOPLE**

A selection of:

- Mini wraps
- Finger sandwiches
- Sliders

*Gluten free, vegan & vegetarian options available.*

## Grazing Platters

**\$26PP | MIN 10 PEOPLE**

A selection of:

- Three cold deli meats
- Assorted dips
- Gourmet antipasto
- Fresh seasonal fruit
- Three cheeses
- Crackers

Hot & Cold  
Canapes**A CHOICE OF 3 COLD &  
2 HOT OPTIONS****\$35PP | MIN 25 PEOPLE**

Cold:

- Tomato & bocconcini caprese
- Thai beef, kaffir lime & coriander
- Grilled zucchini, Persian feta & lemon thyme
- Smoked salmon & avocado cocktail
- Rice paper rolls
- Prosciutto pear bites with herb & blue cheese

Hot:

- Chef choice arancini balls with roasted aioli
- Bourbon meatball bites
- Salt and pepper squid, sriracha mayo
- Sweet potato, honey, feta & pistachio dukkah
- Satay chicken skewers
- Pulled pork slider

## CATERING PACKAGES

# Drink Packages

**TUES — FRIDAY  
LUNCH ONLY**

**STANDARD 3HR \$30PP**

**PREMIUM 3HR \$40PP**

**FRI — SAT  
DINNER**

**STANDARD 4HR \$40PP**

**PREMIUM 4HR \$45PP**

## Standard Package      Premium Package

- Tooheys New
  - VB
  - Cascade Lite
  - Anchorage Larger on tap
  - Kumeu River Village Pinot Gris
  - Mesta Tempranillo
  - Yeeland Papps Grenach Shiraz
  - Amanti Prosecco
  - Soft drinks & juices
- Corona
  - Cascade Lite
  - Great Northern
  - Boags Premium
  - Peroni
  - Anchorage Larger on tap
  - Dominique Portet Fontaine Chardonnay
  - Dominique Portet Brut Rose
  - Artemis The Crux Pinot Noir
  - Artemis Pinot Grigio
  - Pirathon Silver Shiraz
  - Soft drink & juices

