

The Gold Creek Tourist Resort

8 O'Hanlon Place Nicholls Act 2913

Phone 02 6241 3000

Birthdays, Wakes, Engagements, Social Events & Christenings

2014

Email functions@gctr.net.au

Sit Down Meals

(all meals served 50/50 served with fresh seasonal vegetables)

All sit down meals come with 30 mins of free canapés on arrival

2 Course - \$46.00 adult & \$17.00 child (5 -14yrs)

3 Course - \$51.50 adult & \$19.00 child (5 -14yrs)

Children's Meals Nuggets & Chips or Schnitzel & Chips

All children's meals come with ice cream

Cost Children's ages 4 – 8 yrs. \$15.50 9-14 yrs. \$17.50

Entrée

Soup chunky homemade minestrone

Broccoli & Potato Soup rich in flavour from broccoli, potatoes, onions & blue vein cheese topped with croutons

Warm Thai Beef Salad stir fry beef served on a bed of greens & topped with a thai dressing

Mango Prawns lettuce, celery, cherry tomatoes, king prawns & mango with a french vinaigrette

Chicken & Mushroom Vol u Vents tenderloins of chicken & mushrooms in a rich cream white wine & garlic sauce, garnished with asparagus spears

Pollo Marti grilled chicken breast, bacon, mushroom, cream white wine sauce, served on fettuccine

Main Meals

Seared Fillet of Beef garlic & onions served with a rich red wine sauce

Prime Roast Beef medium rare finished with traditional rich gravy

Fillet Mignon eye fillet w cognac & peppercorn sauce

Chicken Kilpatrick chicken breast filled with camembert cheese & finished in a bacon worchestshire sauce

Hollandaise Chicken breast of chicken with hollandaise sauce

Pesto Atlantic Salmon oven baked with cherry tomatoes & topped with a creamy pesto sauce

Extras Tossed Garden or Greek Salad \$22.00 per table

Sweets

Pavlova Case w fresh fruit & cream

Brandy Snap Basket filled with lemon sorbet & raspberry coulis

Baked Cheese Cake whipped cream & lemon citrus sauce

Kahlua Mousse rich chocolate & kahlua, with whipped cream & strawberries

Cake (supplied by you) served as a dessert w whipped cream & strawberries \$4.00 per person extra charge

Cake (supplied by you) served on a platter to the tables as a finger food \$1.50 per person extra charge

Music you will need to supply your own entertainment

Prices subject to change 2015

Cocktail Parties \$200.00 deposit required securing all bookings
Suitable for Birthdays, Wakes, Engagements, Social Events and Christenings

Settlers **Minimum guests** 55 – max 120 guests (130 cocktail style) **Minimum 6 Platters**

Lassiters **Minimum guests** 25 – max 50 guests (55 cocktail style) **Minimum 4 Platters**

Crispy Spinach and Fetta Triangles (v) 40 Pcs \$55
With sweet chilli dipping



Garlic Bread (v) 40 Pcs \$50
Garlic butter & chives on toasted french stick



Bruschetta (v) 40 Pcs \$70
Spanish onion, tomato, basil, garlic & olive oil on crusty bread



Cajun Spiced Calamari 40 Pcs \$55
Squid served with homemade citrus aioli



Spring Rolls (v) 50 Pcs \$50
Crispy filo pastry w Asian vegetables, served with a sweet chili sauce



Samosa (v) 50 Pcs \$50
Traditional Indian recipe, w curry style vegetables



Italian Meatballs 50 Pcs \$60
Premium mince & Italian herbs, served w a BBQ sauce



Mini Pies & Sausage Rolls 36 Pcs \$65
Served with BBQ & tomato sauce



Mini Chicken Kiev Balls 30 Pcs \$60
Served with Plum Dipping Sauce



Mini Dim Sims 50 Pcs \$50
W beef & Asian vegetables, served with a soy sauce

Cocktail Quiches 36 Pcs \$70
Lorraine, Spinach & Fetta, Tomato & Mushroom

Scones with Jam & Fresh Cream 40 halves \$65
Freshly made scones served w whipped cream, strawberry & apricot jam

Fresh Fruit Platter \$69
Seasonal fruit (Approximately 25 guests)