EST. 1891

ORIENTAL HOTEL

SPRINGWOOD

FUNCTION PACKAGES

CANAPÉ PACKAGES

PACKAGE A	PACKAGE B	PACKAGE C
6 CANAPÉS	5 CANAPÉS + 1 SUBSTANTIAL	6 CANAPÉS + 2 SUBSTANTIALS
$36 PER PERSON	$40 PER PERSON	$58 PER PERSON

CANAPÉ SELECTION

- Pumpkin and Parmesan Arancini with aioli
- Sushi nigiri with soy
- Roast duck spring roll, five spice salt & plum sauce
- Chicken Gyoza with chilli crisp oil & soy
- Satay chicken skewer with roasted peanuts
- Lemongrass chicken & prawn rice paper rolls, Thai dipping sauce
- Pork belly bites with gochujang & pickled daikon
- Tempura prawns with Japanese dipping sauce
- Crispy polenta with Parmesan & sweet tomato relish
- Sydney Rock oysters with Champagne vinaigrette, finger lime & eschalots
- Roast duck crepe with hoisin, cucumber & garlic chive
- Mini Beef Angus pie with tomato chutney
- Falafel bites with chickpea hummus & pickled chilli

SUBSTANTIAL ITEMS

- Char Siu Pork Tenderloin with steamed rice, bok choy, ginger & shallot
- Popcorn Cauliflower, curry salt & mint yoghurt
- Beer Battered Fish & Chips, gherkin mayo & lemon
- Creamy Pumpkin Risotto with parmesan & fried sage
- Korean Fried Chicken with gochujang & pickled daikon
- Butter Chicken, steamed rice & mini papadums
- Pulled Pork Sliders with slaw, pickles & sriracha mayo
- Pepper Flank Steak Sandwich on Turkish bread with chimichurri mayo
- Green Chicken Curry with vegetables & coconut rice
- Prawn Cocktail Rice Rolls with tangy cocktail sauce



WAKE PACKAGE

$30 PER PERSON

- Chicken satay skewers with peanut sauce & spiced nuts
- Vegetable spring rolls with sweet chilli sauce
- Quiche Lorraine
- Party Beef Pie with tomato sauce
- Party Sausage Roll with tomato chutney



HIGH TEA PACKAGE

$40 PER PERSON
(Minimum 15 people)

TO START
- Buttermilk scones, cream & berry jam
- Seasonal fresh fruit platter

TRIO OF SANDWICHES
- Smoked Salmon
- Cucumber
- Japanese Egg Salad

HOT ITEMS
- Cheese & Ham Tarts
- Tomato & Feta Frittata
- Mini Beef Angus Pie with tomato chutney

SWEET SELECTION
- Mixed tarts
- Mixed cupcakes
- Mixed pastries

LONG LUNCH PACKAGES



LONG LUNCH PACKAGE A

$90 PER PERSON (Minimum 15 people)

TO START

- Antipasto board: hummus, grilled & fresh vegetables, olives, cured meats, halloumi & sourdough
- Salt & pepper squid with aioli

MAINS (TO SHARE)

- Pinnacle MB2 1kg T-bone with chimichurri & red wine jus
- Butterflied tiger prawns with herb gremolata
- Duck fat potatoes with rosemary salt
- Steamed broccolini with almond butter



LONG LUNCH PACKAGE B

$78 PER PERSON (Minimum 15 people)

TO START

- Loaded hummus with warm Greek lamb, pomegranate, tomato & cucumber salad
- Pita bread crisps
- Burrata with pesto, olive oil, basil & sourdough

MAINS (TO SHARE)

- Honey & soy glazed Atlantic Salmon with shallots, crispy lotus root & sesame seeds
- Chimichurri chicken breast with lemon
- Roasted sweet potato with honey, feta & walnuts
- Cos lettuce with crispy bacon, ranch dressing & parmesan



STATIONS

(Minimum 20 people)

- **GRAZING STATION**
  $30 per person
  Chef's selection of cured meats, grilled vegetables, breads, dips, pickles, fresh fruit & crackers.

- **COLD SEAFOOD STATION**
  $45 per person
  Fresh cooked & raw seafood: prawns, oysters, Moreton Bay bugs, sashimi & traditional condiments.

- **DESSERT / CHEESE STATION**
  $30 per person
  Decadent desserts & premium cheeses with fresh fruit, nuts & artisan crackers.

SEATED DINING SET MENU

(Minimum 20 people)

TWO COURSES	THREE COURSES	ALTERNATE SERVICE
$70 PER PERSON	$80 PER PERSON	+$5 PER PERSON

ENTRÉES

- **Sydney Rock Oysters (6)** — Champagne vinaigrette, finger lime & eschalots
- **Burrata**
  with basil pesto, prosciutto, olive oil, watercress & grilled sourdough
- **Cured Salmon Gravlax**
  toasted baguette, crème fraiche, cucumber, fried capers & finger lime
- **Beef Carpaccio**
  horseradish cream & watercress salad
- **Spring Vegetable Tart**
  poached & pickled spring vegetables, pea mousse & parsley oil
- **Prosciutto Wrapped Chicken & Leek Terrine**
  house pickles & sourdough crisp

MAINS

- **Chicken Breast Supreme**
  soft polenta, broccolini, watercress salad & chicken jus
- **Pepper Crusted Eye Fillet**
  potato pavé, roasted Dutch carrots & red wine jus
- **Roasted Barramundi Fillet**
  pomme purée, crushed peas, almond butter & crispy leek
- **Slow Cooked Lamb Shoulder**
  pomme purée, broccolini, Dutch carrots & dukkah
- **Crispy Skin Salmon Fillet**
  Israeli couscous salad & salsa verde
- **Duck Cassoulet**
  white beans, savory pork belly, garlic sausage & duck confit

DESSERTS

- **Sticky Date Pudding**
  butterscotch sauce, vanilla bean ice cream, sugar pecans & fresh berries
- **Vanilla Bean Crème Brûlée**
  Madagascar vanilla custard with hand-torched caramel crust
- **Tiramisu Goutte**
  coffee-soaked sponge, mascarpone mousse & chocolate crumble
- **Chocolate Mud Cake**
  Chocolate soil, raspberry coulis and a Chantilly cream