









DINING AT WAKEHURST









FUNCTION MENUS



At Flavour Buds we offer menus to suit all tastes and all budgets. If none of these selections meet your requirements, please feel free to contact us and we will create a menu especially for you.

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# **Our Story**

We are very proud to have been the caterer of Seaforth's Wakehurst Golf Club since December 2001. Our focus is on quality food at affordable prices and to constantly meet the demands of the club and the expectations of its valued guests.

# **Percy**

A qualified Chef for 37 years, Percy has experience in a variety of establishments including Cafes, Club Restaurants, Outside Catering, Steak Houses, Chinese, Mexican, German and French Restaurants, Fine Dining and Hotel Restaurants.

He has gained valuable international experience in Europe and as Executive Chef in Germany's Winters Button Hotel, Percy was responsible for the a la carte restaurant, outside catering, and functions for up to 300 people. He took up the offer from Lufthansa to create a Chinese section at Germany's Frankfurt Airport Restaurant, and having successfully done so, was promoted to Shift Supervisor for the entire airport restaurant, including eight bars/bistros, as well as Lufthansa's Senator Bar and Business Lounges at Frankfurt Airport. Percy is constantly seeking new ideas. He brings to the kitchen a wealth of experiences and will happily adapt his cooking style to meet the requirements of his guests, an attitude reflected in the ever-changing character of his menus. He is a meat lover and you will find it hard to find a better steak





# Katja

Working in the Hospitality business for 30 years, Katja has experience in several German hotels, including the Winters Hotel Company, culminating in her appointment as Hotel Manager. She has provided invaluable support to Percy in various capacities and in January 2006 took over the role of Function Manager of Wakehurst Golf Club.

You will find her very approachable and willing to help with any special requests you may have.





# **BREAKFAST**

### **Wakehurst Breakfast Buffet**

\$ 24.50 per person Minimum order: 30

k \* \*

Fruit Yoghurt
Fresh Fruit Salad
Assorted Cereals
Toasted Bread Butter
Jam, Vegemite

\* \* \*

Scrambled Eggs, Fried Eggs

Bacon, Sausages

Baked Beans, Hash Browns

Fried Mushrooms

\* \* \*

Self-service Coffee & Tea

### **Small Breakfast**

\$ 9.50 per person

Minimum order: 30

Banana Bread Fruit and Nut Bread

Self Service Coffee and Tea

#### **Additional Extras**

Assorted Croissants and Danish Pastries \$ 2.50 per person

Scones with Fresh Cream and Strawberry Jam \$ 2.50 per person

Carrot Cake, Banana Cake, Mud Cake, Chocolate Brownie \$ 4.00 per person

Ice Cream with Topping \$ 3.00 per person

Assorted Petit Fours \$ 2.50 per piece (minimum order 40 pieces)





# **HIGH TEA**

(SERVED ON A TIER)

Cucumber finger sandwiches (1 p.p.)

Roast beef open sandwiches on rye bread (1 p.p.)

Smoked salmon and avocado on a mini roll (1 p.p.)

Scones served with whipped cream and jam (1 p.p.)

Assorted mini cakes/ petit fours (3 p.p.)

Macaroons (1 p.p.)

Freshly brewed coffee or tea

\$ 29.50 per person

Tables set with tablecloths and serviettes.

#### **Additional items:**

Add on sweets: \$ 2.50 per person and item

Top up coffee \$ 3.50 per cup or tea for only \$ 3.30 per pot

### Add on savoury items:

Prawn dumplings
Steamed dim sims
Salt & pepper squid
Octopus ball with seaweed salad

Add 1 savoury item: \$ 2.50 extra per person and item

Add on 2 savoury items: \$ 4.50 extra per person

Add on 3 savoury items: \$ 6.50 extra per person





# FINGER FOOD BUFFET

SERVED IN CHAFING DISHES \$ 19.50 PER 6 CHOICES

Assorted sandwiches Spring rolls Dim sims (fried or steamed) Chicken nuggets Calamari rings Fish cocktails Party pies steamed assorted dumplings Hot & spicy chicken wings Beef meat balls Octopus balls Thai style fish cakes Vegetable samosas Party sausage rolls Potato wedges with sweet chili sauce Mini pizza Frankfurt mini hot dogs Mini quiche Garlic and herb bread Cheese & spinach triangles Mini muffins Mini croissants Mini ham & cheese croissants Chicken satay sticks Edamame (steamed soy beans)

Any additional item \$ 3.00 extra per person per item

Self-service Coffee and Tea \$ 2.50 per person

\* Tray Service is possible for a surcharge of \$ 40.00 per waiter/waitress per hour. Minimum charge 3 hours per waiter/waitress.

This Menu does not include tablecloths and napkin

If you wish tablecloths, an additional fee of \$ 1.50 per person is charged for tablecloths & napkins or \$ 1.00 per person for tablecloths only.





### **GOURMET HORS D'OEUVRE MENU**

MINIMUM CHARGE 6 PIECES PER PERSON
MINIMUM 20 PORTIONS PER ITEM GST & SERVICE PERSONNEL INCLUSIVE (TRAY SERVICE)
\$ 4.90 PER ITEM (1000 OR MORE PIECES: 10% OFF TOTAL VALUE)

Chicken Skewer with Thai Coconut Shooter Soup

Crispy fried curried Squid

King Island Brie with Strawberries on Toast

Japanese Antipasto (Variety of Sushi)

Bocconcini & Cherry Tomato Skewers

Barbecue Vegetable Kebab

slow cooked skirt steak on a bed of pickled vegetables and herbs

Chicken Pate on Cracker

Pink Roast Beef with Horse Radish

Satay Beef or Satay Chicken

Seafood Spring Roll

Barramundi Fish Cocktail

Chicken Asparagus Vol-au-Vent

Double roast Pork Belly Served with Apple Jam

Vegetable Vol-en\_vent served with butter sauce

16hr slow cooked Beef Rib

Chinese special fried rice

Freshly Shucked Rock Oyster with Bloody Mary Shot

Premium Sydney Rock Oyster (Natural, Mornay or Kilpatrick)

Steamed Pacific Oyster with XO Sauce

Smoked Salmon Crepe, served with Cream Cheese, Avocado

Beef San Chow Bow

King Prawn Cocktail, served with fruit

Coconut King Prawn Cutlet

Rockmelon wrapped in Prosciutto

Thai Style Fish Cake

Salt & Pepper Squid

Steamed Scallop with Ginger Shallot sauce

Bruschetta topped with Tomato Basil

Roast Peking Duck, wrapped in pancake with cucumber and shallot

Crispy warm Camembert, served with Cranberry Sauce

Fish Tacos (crispy taco shell, salmon sashimi cured in tequila with caramelized onion & avocado)

This Menu does not include tablecloths and napkins, since it is designed as a cocktail party. If you wish tablecloths and napkins, an additional fee of \$ 1.50 per person is charged, for tablecloths & napkins, or \$ 1.00 per person for tablecloths only.



FLAVOUR BUDS P/L

6/2019



# **BBQ MENU**

BUFFET STYLE, SERVED IN CHAFING DISHES TABLECLOTHS AND NAPKINS INCLUDED

# **Caterer's suggestion:**

1/2 hour pre dinner canapées (Chef's selection) \$ 8.00 per person

# **BBQ Buffet**

Fresh bread roll and butter
Baby spinach, feta cheese
and crispy kumera salad
Caesar salad with crispy bacon and
parmesan cheese
Chef's salad
Premium Beef Sirloin Steak
Thai Chicken Fillet
Your choice of:
Gourmet Sausages or
Steamed Dim Sims or Spring Rolls
fried Onions, Chips and Condiments
\$ 25.50 per person

# **BBQ Surf & Turf Buffet**

Fresh bread roll and butter
Baby spinach, feta cheese
and crispy kumera salad
Caesar salad with crispy bacon and
parmesan cheese
Chef's salad
Grilled King Prawns
Grilled Barramundi
Premium Beef Sirloin Steak
Thai Chicken Fillet served with fried
Onions, Chips and Condiments
\$ 38.00 per person

additional option: \$ 4.50 per person and item

Salt & Pepper Squid

Other options upon request: Lamb Cutlets, Pork Scotch Fillet Salmon Fillet, Mussels

For any additional items, please check the Side Dishes or Additional Extra Menu (pages 16 and 17)





# **ROAST MENU**

# BUFFET STYLE SERVED IN CHAFING DISHES (MINIMUM 40 PEOPLE)

## **Caterer's suggestion:**

1/2 hour pre dinner canapées (Chef's selection) \$ 8.00 per person.

Fresh Bread Roll and Butter

#### **Roast**

(Select 3)

Roast Pork
Roast Beef
Roast Lamb
Roast Chicken
Thai Style Chicken Fillet
Honey Baked Leg Ham

seasonal Vegetables, Roast Chats Potato or chips and Roast Pumpkin



#### **Dessert**

(Select 2)

Mud Cake
Chocolate Mousse Cake
Tiramisu Cake
Carrot Cake
Orange Poppy seed Cake
Banana Cake
Fruit salad

\$30.00 per person





# INTERNATIONAL SMORGASBORD MENU

(MINIMUM OF 50 PEOPLE)
CHOICE OF 9 HOT DISHES, 6 COLD DISHES AND 4 DESSERTS
ALL SERVED WITH FRESH BREAD ROLL AND BUTTER, COFFEE AND TEA
\$ 42.00 PER PERSON
OR SMALL SMORGASBORD CHOICE OF
6 HOT DISHES, 3 COLD DISHES AND 2 DESSERTS
\$ 35.00 PER PERSON

#### **Cold dishes:**

(Select 6 for full buffet or select 3 for small buffet)

Roast Beef Salad Baby Beetroot Salad Caesar Salad or Chicken Caesar Salad Chef Salad

Chicken Salad

Coleslaw Salad

Garden Salad

Greek Salad

Leg Ham Salad

Melon Salad with honey and sesame

Mixed Bean Salad

Gourmet Style Potato Salad

(sweet potato coriander and sweet chili sauce)

Rice Salad

Tuna Fish Salad

Waldorf Salad

Seafood Salad

Prawn Salad

Paw Paw Salad

Asian style rice noodle salad

Creamy Basil Pasta Salad

#### Also available:

Fresh King Prawns additional \$ 8.00 per person

Fresh Rock Oysters additional \$ 8.00 per person

Smoked Salmon additional \$ 8.00 per person





# **SMORGASBORD**

#### **Starters**

#### (Select 2 for full buffet or select 1 for small buffet)

- 1.) Beef Spring Roll or Vegetarian
- 2.) Dim Sim (Steamed or Fried)
- 3.) Hot & Spicy Chicken Wings
  - 4.) Fried Won Ton
  - 5.) Chicken Nuggets
  - 6.) Calamari Rings
  - 7.) Fish Cocktail
  - 8.) Chicken Satay
  - 9.) Beef dumplings

#### **Carvery** (Select 1)

- 9.) Roast Chicken
- 10.) Roast Pork
- 11.) Roast Lamb
- 12.) Roast Beef
- 13.) Honey Baked Leg Ham

#### **Asian Dishes**

#### (Select 2 for full buffet or select 1 for small buffet)

- 14.) Mongolian Lamb
- 15.) stir-fried combination (chicken, beef and seafood) with vegetables
  - 16.) Sweet & Sour Pork
- 17.) Braised Beef with Black Bean Sauce
  - 18.) Thai Curry Chicken
    - 19.) Lemon Chicken
    - 20.) whole bbq duck
      - 21.) BBQ Pork
  - 22.) Steamed Fish Fillet with Ginger Shallot Sauce

#### **Western Dishes**

(Select 2 for full buffet or select 1 for small buffet)

- 23.) Garlic Mussels
- 24.) Beef Lasagne
  - 25.) Moussaka
  - 26.) Tortellini
- 27.) Chicken a La King
- 28.) Chicken Chasseur
- 29.) Beef Bourguignon
  - 30.) Pepper Steak
- 31.) Seafood Marinada
- 32.) Hungarian Gulash

### **Rice and Potato Dishes (Select 1)**

- 33.) Boiled Rice
- 34.) Special Fried Rice
  - 35.) Mashed Potato
  - 36.) Roast Potato
- 37.) Roast Pumpkin 38.) Chips
- 39.) Potato Wedges

#### **Vegetables (Select 1)**

- 40.) Stir-fried seasonal Vegetables
  - 41.) Honey Carrots
    - 42.) Green Peas
    - 43.) Butter Corn
  - 44.) Steamed Baby Bok Choy
    - 45.) Steamed Broccoli





# **SMORGASBORD**

#### **Desserts:**

(Select 4 for full buffet or select 2 for small buffet)

Baked Cheese Cake
Crème Caramel
Jelly with Cream
Bread and Butter Pudding
Fresh Fruit Salad
Chocolate Mousse
Pavlova
Blackforest Gateau
Carrot Cake

Orange Poppyseed Cake

Banana Cake

Apple Strudel

Mud Cake

Lemon Meringue Pie

Strawberry Gateau

Sticky Date Pudding

Fruit Tart

Tiramisu

Portuguese Tarts

Passionfruit Cheese Cake

Lemon Curd Tart

Black & White Chocolate Mousse Cake

Apple Crumble

Gluten free cakes available!

Self-service coffee and tea is included with this menu.

Should you wish for freshly brewed barista coffee, this can be added to your bill.





# **FLAVOUR'S MENU**

TWO COURSE \$ 39.00 PER PERSON THREE COURSE \$ 47.00 PER PERSON

2 COURSES: ENTREE OR CANAPEE & MAIN OR MAIN AND DESSERT 3 COURSES: ENTREE OR CANAPEE & MAIN AND DESSERT PRE DINNER CANAPÉES (CHEF'S SELECTION) ½ HOUR \$ 8.00 PER PERSON

#### Special Package:

½ hour Canapée Service and Three Course Menu \$ 53.00 per person

All served with Bread Roll & Butter, Coffee or Tea (self-service)

#### Entrée

(please choose 1 or 2 items for alternate drop service)

Braised beef brisket,
with green peas & sage, served with risotto (gf)

 $\label{eq:continuous} grilled \ haloumi \ and \ tomato$  served on a bed of baby spinach & glaze (gf, v)

seared scallops, served with slow cooked beef cheek and braised cabbage

poached chicken breast, served with herb salad and sesame sauce

#### Main

(please choose 1 or 2 items for alternate drop service)

Grilled angus beef sirloin steak (pink) served with mashed potatoes, vegetable bouquet and jus grilled salmon fillet (pink) served with pearl cous cous seasonal vegetables and herb cream sauce

poached stuffed chicken breast with spinach, ricotta cheese, onion, garlic, pimento with vegetable bouquet and hollandaise sauce

stuffed baked eggplant with seasonal vegetables on a bed of cous cous served with tomato coulis

#### **Desserts**

(please choose 1 or 2 items for alternate drop service)

summer berry trifle layers of berries, sponge cake, whipped cream, custard sauce and cookie crumbles

Pavlova served with fresh fruit, cream and passionfruit sauce

sticky date pudding served with butterscotch sauce

Crème Caramel with cream and fruit





# **BANQUET MENU**

TWO COURSE \$ 45.00 PER PERSON
THREE COURSE \$ 53.00 PER PERSON 2 COURSES:
ENTREE OR CANAPEE & MAIN OR MAIN AND DESSERT
3 COURSES: ENTREE OR CANAPEE & MAIN AND DESSERT
PRE DINNER CANAPÉES (CHEF'S SELECTION) ½ HOUR \$ 8.00 PER PERSON

Special Package: ½ hour Canapée service and three Course Menu \$58.00 per person

All served with Bread Roll & Butter, Coffee or Tea (self-service)

#### Entrée

(Please choose 1 or 2 items for alternate drop service)

63c egg served on a bed of mixed grain rice, foyot sauce, bacon crumble and mixed herbs

\*

seared scallops served with slow cooked beef cheek ragout and cabbage salad

roast duck breast salad served with orange and fennel salad and

duck glaze

beer battered crab roll served on a bed of steamed seaweed salad and aioli sauce

\*

crispy vegetarian lasagna layers of pumpkin, eggplant, zucchini, pimento and tomato coulis





# **BANQUET MENU**

#### Main

(Please choose 1 or 2 items for alternate drop service)

Grilled beef tenderloin fillet served with garlic mash, vegetable bouquet and jus

grilled lamb rack served with stir-fried potato scallops, greens and rosemary jus

thai style seafood stew with prawns, scallops, fish, muscles lemongrass and coriander, served with steamed coconut rice

poached chicken breast braised in chinese style red wine vinegar served with steamed rice, vegetable bouquet and chinkiang sauce

grilled pork loin served on a bed of creamy potatoes seasonable vegetables and chutney

#### **Dessert**

(Please choose 1 or 2 items for alternate drop service)

Coconut panacotta, with pineapple salad

tiramisu with espresso sorbet and coffee syrup

Poached Pear with orange and aniseed served with mascarpone cream and toffee sauce

Cream Caramel, served with fresh Fruit and almond biscotti

Trifle

layers of berries, sponge cake, whipped cream, custard sauce, crumbed biscuit and mixed berry compote





# **CHINESE MENU**

# **Chinese Banquet**

(minimum of 40 people)

Mixed Entrée Spring Rolls, dim sim & steamed prawn dumplings

Duck pancake

\*

Chinese mixed barbecue plate: BBQ pork, salt & pepper squid and Chinese cabbage

Steamed baby barramundi with soy sauce

\*

Steamed whole chicken with ginger shallot sauce

Garlic King Prawns on a hot sizzling plate

\*

Lemon Chicken fillet

stir-fried Black pepper beef

special fried rice

deep fried ice cream

\*
self-service coffee and tea

\$ 45.00 per person

### **Chinese Steamboat Menu**

(Minimum 40 people)

Sitting around a steaming wok at your table, choose from an array of raw ingredients to dip into a simmering stock. A great occasion for socialising, interacting and sharing the tastes and textures of the freshest meats, seafood and vegetables with a range of dipping sauces.

From the Buffet bar

King Prawns Beef Fillet Chicken Breast Fillet Fish Fillet Mussels Squid Fish Balls Tofu

Noodles

Mini Dumplings Mushrooms

Chinese Cabbage Baby Spinach Broccoli

Sauces:

Soy Sauce, Chili Sauce Satay Sauce, Oyster Sauce Sweet Chili Sauce

\$35.00 per person





# **DEGUSTATION MENU**

MINIMUM 40 PEOPLE

#### Amuse Bouche

\* \* \*

Bruschetta topped with Tomato Basil and Parmesan Cheese

\* \*

**Bouillabaisse** 

\* \* \*

Duck Ravioli served in duck jus with Chinese green

\* \* \*

Green Apple Sorbet served in Sparkling wine

\* \* \*

Roast Lamb Rack with Roast Vegetables, Crisp Potato Cake and Rosemary Jus

\* \* \*

\* \* \*

Slowly baked Atlantic Salmon, served in coconut sauce infused with coriander and lemongrass, onion, carrot and mushrooms

\* \* \*

**Dessert Tasting Plate** 

\* \* \*

Cheese Plate

\* \* \*

freshly brewed Coffee and Tea with chocolates

\$85.00 per person





# **SIDE DISHES**

THE FOLLOWING LISTING GIVES YOU A VARIETY OF DISHES THAT YOU MIGHT WANT TO ENJOY BEFORE OR AFTER YOUR PARTY.

OR FEEL FREE TO ORDER SUPPLEMENTARY DISHES FOR YOUR MENU.

## Canapées

½ hour (Chef's selection) \$ 8.00 per person

Self-service Coffee and Tea \$ 2.50 per person

Freshly brewed barista coffee from \$ 3.50 per cup

Assorted Petit Fours \$ 2.50 per piece (minimum order 40 pieces)

#### **Desserts**

(Please refer to the Smorgasbord Menu for a list of Dessert Dishes) \$ 6.50 per person per item

#### Slab Cake

(30 cm x 40 cm, for 30-40 people)

Carrot Cake,

Mud Cake, Black forest Gateau,

Orange Poppy seed Cake, Banana Cake

\$ 120.00 each

#### **Round Cake**

(10 inches) \$ 60.00 each

Special Birthday message additional \$ 5.00

Ice Cream Cake upon request

#### Special shaped cakes available.

Please talk to us to see some samples.

#### Special Themed Cake

We can organize a beautiful personalized themed cake for you. Please talk to us.

#### Our cakes do not include service charge.

\$ 0.50 per person extra charge for any cake to be cut and served by our staff, or \$ 1.50 per person extra charge for our cake to be served with ice cream and cream.

#### Own cake

surcharge \$ 2.50 per person including ice cream and cream





# **ADDITIONAL EXTRAS**

THE FOLLOWING LISTING GIVES YOU A VARIETY OF DISHES THAT YOU MIGHT WANT TO ENJOY BEFORE OR AFTER YOUR PARTY.

OR FEEL FREE TO ORDER SUPPLEMENTARY DISHES FOR YOUR MENU.

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#### BBQ Gourmet Sausages on the Roll

served with lettuce, tomato, onion \$ 6.50 per sausage (minimum of 20 people)

#### Bacon and Egg Roll

with barbecue sauce \$8.00

### Thai Chicken Burger

served with lettuce, tomato and sweet chilli sauce \$ 9.00

#### Steak Burger

served with lettuce, tomato and barbecue sauce \$17.00

#### Sandwich

with tasty Cheese, ham, lettuce and tomato \$ 6.50

### Dip Platter

Choice of 2 dips
(Guacamole, sun dried tomato,
smoked salmon, beetroot, hummus or
special request)
Served with carrot sticks, celery,
broccoli, cracker, rice cracker
\$ 49.00 per platter

#### **Cheese Platter**

Variety of international cheese (camembert, brie, blue cheese, etc.) served with cracker and fruit for \$80.00 per platter

#### Fruit Platter

Seasonal variety of fruits for \$45.00 per platter

# Additional Service

menu cards \$ 1.00 each

