

South Steyne Function Menus

Large groups - here are a few lunch or dinner menu options & suggestions that may suit your special event...

Option A1: GOURMET BAR B QUE (BBQ) Buffet & Banquet from \$39.50 per guest*

Very casual... very Australian... & very popular

Great for that staff social or birthday party or a casual Sunday luncheon with friends. Relax on the outer decks with a traditional Australian barbie with steaks, sausages, chicken skewers, seafood & salads plus a dessert from our selection (Vegetarian main course options also available)

Option B1: TWO COURSE MENU

Entree & Mains... or Mains & Desserts

\$46.50 per guest*

Ideal for industry, promotional nights or club, social and presentation dinners

* Warm walnut and almond bread with herb butter or fresh baked bread rolls with dinner

* Entrees – select one our banquet menu prior to the function

* The main course – two selections – served alternatively – and we also offer a vegetarian option

* You can choose one dessert instead of entree

(Mon to Thurs: \$46.50 – Friday, Saturday & Sunday: \$56.50)



Option C1: THE PARTY MENU *Our most popular package*

- welcome Cocktail Party Canapés then Dinner & Dessert

\$54.50 per guest*

Ideal for functions where you would like guests to network prior to dinner

* On arrival - A roving entrée selection of hors d'oeuvres and canapés served to your guests (choose 3 canapés from our cocktail party menu). This allows your guest to mingle and meet before dinner. * Guests are then seated at their tables.

* Warm walnut and almond bread with herb butter or freshly baked bread rolls with dinner

* Choice of two main courses (served alternatively) plus a vegetarian option is available...

* Choose one dessert

(Mon to Thurs: \$54.50 – Friday Saturday & Sunday: \$59.50)

Option D1: THE CAPTAINS TABLE - Three Course Menu

\$59.50 per guest*

* Warm walnut and almond bread with herb butter or fresh baked bread rolls with dinner

* Choose two entrées and these will be served alternatively to your guest...

* Choice of two main courses from our extensive function menu - served alternatively

* Choose two desserts from our menu - served alternatively

(Mon to Thurs: \$59.50 – Friday Saturday & Sunday: \$69.50)

Option E1: THE ADMIRAL'S COCKTAIL PARTY & Three Course Menu

\$75.00 per guest*

* On arrival - A roving entrée selection of hors d'oeuvres and canapés served to your guests party (choose 3)

* Guests are then seated at their tables

* Warm walnut and almond bread with herb butter or fresh baked bread rolls with dinner

* Choice of two entrées (all three courses served alternatively)

* Choice of two main courses

* Choice of two desserts or cheese plates

(Mon to Thurs: \$75.00 – Friday Saturday & Sunday: \$85.00)

Option F1: CHEFS PASTA BUFFET BANQUET

\$29.50 per guest*

Ideal for large or small groups on a restricted budge...

Choose from our extensive pasta and fresh salad buffet

(Mon to Thurs: \$29.50 – Friday Saturday & Sunday: \$39.50)

Option G1: THE BUFFET BANQUET

\$49.50 per guest*

A smorgasbord of delights from our extensive hot & cold buffet banquet...

BUFFET includes salads, roasts, dessert etc

(Mon to Thurs: \$49.50 – Friday Saturday & Sunday: \$59.50)

Option H1: GRAND BBQ BUFFET BANQUET COCKTAIL PARTY \$69.50 per guest*

On arrival - A roving entrée selection of hors d'oeuvres and canapés served to your guests party (choose 3)

We then have our premium BBQ including fresh seafood and ocean king prawns

Seafood steaks, salads, king prawns, oysters and desserts...the list goes on...a great buffet selection

(Mon to Thurs: \$69.50 – Friday Saturday & Sunday: \$79.50)

With all menus, there are alternative options to suit vegetarians, dietary requirements & religious beliefs

Note: Alcoholic beverages & soft drinks are not included with any of our menu packages listed above

*** ALL FUNCTION & CATERING PRICES LISTED ABOVE ARE PLUS GST**

Optional Extras for all menus

- Bar nibbles, nuts, dips & pretzels \$1.50 per guest (\$15.00 per platter)
- Platters of Herb & Garlic Bread selection \$3.50 per guest (\$12.50 per platter)
- Fresh vegetable platters with dips selection..... \$3.50 per guest (\$35.00 per platter)
- Freshly brewed Coffee & Tea Buffet \$3.50 per guest

**South Steyne Floating Restaurant & Function Centre Cockle Bay, Darling Harbour
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South Steyne Special Event & Function Menus

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Entrees ... choose from...

BBQ lamb & tropical mango salad – BBQ lamb strips rested on fresh mixed lettuce, fresh capsicum, avocado and a mango dressing

Tempura prawn tails with fresh avocado cheery tomato coriander and a citrus lemon lime aioli

Smoked Tasmanian salmon salad with orange, fennel, dill and a honey mustard vinaigrette

Salt & pepper calamari – lemon peppered calamari in a light tempura batter served with a fresh green salad and a citrus lemon lime dipping sauce

Tandoori lamb – marinated tandoori & cumin lamb with a Moroccan couscous & yoghurt riata (also available as a main)

Balinese chicken – Asian style roasted chicken with a peanut sauce and a fresh selected herb salad

Thai beef salad – with fresh mint coriander, roasted cashew nuts and a chilli jam dressing

Fresh prawn & topical avocado salad with roasted capsicum, fresh cherry tomatoes & coriander

Roasted pork – roasted pork belly with a cauliflower puree, fresh herbs and a lemon infused olive oil dressing

Mains

Hunter Valley beef fillet – roast beef fillet topped with a pepper crust served with a chive potato mash, fresh seasonal greens and a pepper sauce

Beef Wellington – a traditional classic – beef fillet topped with pate wrapped in a light filo pasty, oven baked, served with a peppered potato mash, seasonal greens and a mushroom jus

Roasted lamb – oven roasted lamb rump rested on pumpkin zucchini, roasted capsicum and cherry tomato

Tandoori lamb – marinated tandoori & cumin lamb with a Moroccan couscous & yoghurt riata

Tasmanian salmon – seared Tasmanian salmon on a salad of avocado, roasted kipfler potato, asparagus with a salad verde dressing

Honey chilli prawns – ocean prawns tossed in honey and chilli served on a bed of steamed jasmine rice

Barramundi macadamia – Macadamia crusted Barramundi fillet with fresh seasonal greens, steamed rice and a creamy white wine sauce

Chicken supreme – oven roasted crispy skin chicken breast with a chive potato mash, fresh seasonal greens and a garlic & lemon peppered sauce

Roast pork - pork cutlet rested on braised cabbage drizzled with a port reduction and topped with caramelised apple

See next page for Desserts, Cheese & Fruit Platters and Vegetarian Options >>



South Steyne Special Event & Function Menus

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Desserts ... choose from...

Baked lemon lime tart with whipped cream and citrus compote

Fresh strawberries tossed with Cointreau & brown sugar with fresh cream anglaise

Double chocolate mud cake garnished with fresh strawberries and whipped cream

Fresh tropical fruit salad of fresh mango, kiwifruit, strawberries, melon and passionfruit served in a meringue nest with a whipped cream anglaise (some seasonal fruits may be substituted subject to availability)

Hot apple crumble bake with King Island cream and garnished with fresh strawberries

Sticky date pudding with butterscotch sauce, whipped cream and toffee shards

Cheese Selection & Fresh Fruit Platters

We can also offer a selection of Australian cheeses and fresh fruit platters to suit special events and corporate functions either as part of an menu or as an additional item. Cheese plate platters cost varies as to the number and size of platters – (as a guide allow \$14 per guest)

Vegetarian Entrees

Roasted beetroot salad – thyme & garlic roasted beetroot with walnuts, goats cheese and lemon salad

Ricotta & spinach ravioli in a rich tomato & basil sauce, topped with Parmesan cheese and crispy leek (also available as a main)

Vegetarian Mains

Fresh Mediterranean vegetable selection – roasted vegetables tossed with a Neapolitan sauce & topped with freshly grated Parmesan cheese

Ricotta & spinach ravioli in a rich tomato & basil sauce, topped with Parmesan cheese and crispy leek



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