



BOTANY BAY HOTEL

CORPORATE FUNCTIONS & SPECIAL EVENTS

\$15 p/head - Choice of 5 items @ 2 Pieces each.

COCKTAIL MENU 1

1. **Italian style meatballs** *with roasted capsicum & tomato salsa.*
2. **Mini vegetarian spring rolls** *with sweet chilli sauce.*
3. **Mini vegetarian Samosas** *with mint yoghurt.*
4. **Salt & pepper squid** *with chilli lime mayo.*
5. **Salt & pepper squid** *with chilli lime mayonnaise.*
6. **Tempura fish cocktail** *with Chilli lime mayonnaise.*
7. **Vietnamese Grilled Chicken Meatball** *with peanuts sweet Chilli sauce.*
8. **Chicken nuggets** *with smoky BBQ sauce.*



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\$25 p/head - choice of 7 items @ 2 pieces each.

Cocktail Menu 2

- 1. Moroccan lamb meatballs**
with spicy tomato salsa Minced lamb, paprika, red capsicum, coriander & cumin.
- 2. Salt and pepper squid** *with chilli lime mayonnaise.*
- 3. Puff pastry** *filled with pork mince and herbs.*
- 4. Spicy beef filo** *with grain mustard mayo.*
- 5. Thai beef skewer.**
- 6. Spicy beef filo with grain mustard mayonnaise.**
- 7. Beef and tomato arancini ball.**
- 8. Calamari ring.**
- 9. Roast duck spring roll** *with hoisin sauce.*
- 10. Satay chicken** *with house-made peanut sauce.*

Cold Menu

- 1. Kalamata olive, feta & prawn skewer.**
- 2. Tomato and basil Bruschetta.**
- 3. Olive and feta Bruschetta.**
- 4. Caramelised onion and goat cheese tartlet.**
- 5. Tuna mousse** *with mixed herbs on toasted bread.*
- 6. Walnut, semi dried tomato, cream cheese mousse on corn chips.**



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\$35 p/head - choice of 8 items @ 2 pieces each.

Cocktail Menu 3

1. **Crumbed crab claw** *with aioli.*
2. **Mini beef wellingtons** *with sirloin steak, mushroom duxelle rolled in puff pastry.*
3. **Japanese prawn cake** *with asian sauce.*
4. **Cajun spiced chicken breast mignon.**
5. **Mini lentil patties** *with lemon mayo.*
6. **Thai chicken and mushroom tart.**
7. **Thai chicken and mushroom tart.**
8. **Prawns cutlet crumbed** *in desiccated coconut.*
9. **Roast duck spring roll** *with hoisin sauce and vermicelli.*
10. **Seafood Thermidori arancini ball.**

Cold Menu

1. **Fresh oysters** *with coriander, lime and soy dressing.*
2. **Avocado & smoked turkey boat.**
3. **Caramelised onion & goat cheese tartlet.**
4. **Smoked salmon** *with herbed cream cheese on toasted bread.*
5. **Kalamata olive, fetta and prawn skewer.**



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Choice of salads

1. Garden.
2. Caesar.
3. Tandoori chicken cous cous.
4. Roast potato *with honey dill.*
5. Pumpkin and broccoli.
6. Sweet potato and rocket.
7. Pesto pasta.
8. Coleslaw.
9. Thai chicken salad
10. Hokkien noodle *with grilled chicken salad.*
11. Chicken and avocado.
12. Chicken pasta *with aioli.*



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BBQ Menu

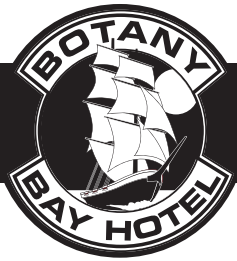
Option 1 - \$25 per guest

- Choice of 4 salads
- Barbeque
 - 250 gr. Rump*
 - Chicken satay*
 - Italian gourmet sausages*
- Bread rolls and condiments
- Dipping sauces

2. Option 2 - \$35 per guest

- Choice of 6 salads
- Barbeque
 - 250 gr. sirloin*
 - Garlic Prawn*
 - Lemon and herb marinated chicken fillet*
 - Satay chicken kebab*
 - mid-loin lamb chop*
 - Peppered spiced beef rissole*
 - Marinated baby octopus*
 - Indonesian Style pork skewer*
- Bread rolls and condiments
- Dipping sauces

Add fresh cooked Australian prawns to each option - \$5 extra / person



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DINNER MENU 1

***Please select two menu items from each course.
Meals are served alternately. Two course \$55 / 3 course \$60.***

ENTREE

Prawn and crab stack *with rocket leaves an lime mayonaise.*

Chicken, mushroom and shallot risotto *served with parmesan and extra virgin olive oil.*

Butternut pumpkin soup *with sour cream and chives.*

MAIN COURSE

Rump steak served on garlic mash *with red wine jus.*

Grilled snapper on a bed of ratatoullie and buerre blanc.

**Breast of chicken, sundried tomato and bocconcini farcé wrapped
in parma ham** *with capsicum coulis.*

DESSERT

Tiramisu slice served with double cream and vanilla bean sauce.

Chocolate pecan tart served *with King island cream and berry compote.*

Apple pie & vanilla bean ice-cream.

Freshly brewed coffee and a selection of specialty teas.



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DINNER MENU 2

***Please select two menu items from each course.
Meals are served alternately. Two course \$60 / 3 course \$65***

ENTREE

Seafood cannelloni: oven baked with tomato coulis.

Mixed skewers plate: chicken, beef and lamb served *with saffron rice and satay sauce.*

MAIN COURSE

Pepper crusted roast beef *with baked seasonal vegetables and hollandaise sauce.*

Fillet of salmon *with cream potatoes and champagne butter sauce.*

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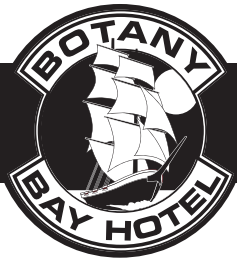
DESSERT

Mille feuille of strawberries *with coffee cream.*

Warm sticky date pudding *with butterscotch sauce.*

Baked cheesecake *with strawberry couli.*

Freshly brewed coffee and a selection of speciality teas.



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DINNER MENU 3

Please select two menu items from each course.

Meals are served alternately. Two course \$65 / 3 course \$70

ENTREE

Caesar salad *with cajun chicken strips.*

Cold seafood plate: oysters, prawns, smoked salmon, octopus & mussels served *with thousand island dressing.*

Salt & pepper squid *with chilli lime dressing.*

MAIN COURSE

Herb crusted lamb *served with potato rosti, saute spinach and mint jus.*

Beef wellington *served with seasonal asparagus, pate pastry case and red wine sauce.*

Chargrilled salmon cutlet, steamed chats and hollandaise sauce.

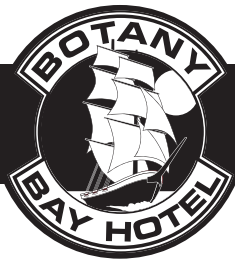
DESSERT

Death by chocolate

including chocolate ganache slice, chocolate mousse and ice cream.

Lemon lime tart *with king island cream.*

French apple flan *with creme anglaise.*



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PLATTER MENU

\$55 per platter

All platters are to be pre ordered and paid for a minimum of 5 days in advance.

Cocktail waiters can be supplied upon request.

PLATTER MENU

- 1. Moroccan marinated lamb cutlets** *with roasted capsicum mayonaise (25 pcs).*
- 2. Tandoori lamb cutlets** *with yoghurt cucumber & mint dipping sauce (25 pcs).*
- 3. Satay chicken skewers** *with peanut sauce (30 pcs).*
- 4. Dim sims** *with sweet chilli sauce (50 pcs).*
- 5. Cocktail samoosas** *with mint yoghurt (50 pcs).*
- 6. Salt & pepper squid** *with sechwan seasoning & chilli lime mayonaise (50 pcs).*
- 7. Tempura fish pieces** *with house-made tartare sauce (40 pcs).*
- 8. Tempura prawns** *with chilli lime mayonnaise (30 pcs).*
- 9. Thai fish cakes** *with sweet chilli & cucumber dipping sauce (30 pcs).*

VEGETARIAN

- 1. Tomato bruschetta (50 pcs).**
- 2. Mushroom thyme & dijon mustard bruschetta (50 pcs).**
- 3. Feta cheese, sundried capsicum & olive bruschetta (40 pcs).**
- 4. Mini spring rolls** *with sweet chilli soy dressing (50 pcs).*
- 5. Chargrilled vegetables** *with hommus (50 pcs).*

Mixed fresh sandwiches	65
Fruit platter	65
Cheese platter	65
Fruit and cheese platter	85