

Function Packages



Finger Food Package

Minimum 30 people

Choice of 5 finger food \$32 per person | Choice of 7 finger food \$38 per person | Substantial finger food \$12 each

Finger Food

Sesame crusted salmon skewers, kewpie (GF, DF)

Baked tomato and ricotta tart (GF, V)

Italian pork sausage roll, pinenut pesto

Mushroom and parmesan arancini, bacon mayo (VO)

Beef burgundy pie

Chicken and mushroom filo, yoghurt

Crispy fried chicken dumplings, soy ginger & spring onion (DF)

Tempura fried nori wrapped prawns, wasabi mayo (DF)

Butter chicken samosa, coconut & coriander

Mexican spiced chicken skewers, avocado mayo

Grilled lamb kofta, spicy mint chermoula

Sweet potato and cashew empanada (V)

Smoked salmon crostini, capers, horseradish labna (GFO)

Spicy crab tartlet, corn & spring onion salsa (GFO)

Vegan pakora, coconut raita (VE, DF)

Vegetable spring rolls, sweet chilli sauce (VE, DF)

Substantial Finger Food

Additional \$12 per piece per person

Korean fried chicken bites, spicy gochujang mayo

Mini cheeseburger, toasted milk bun

Lamb madras, poppadum, rice & raita (GFO, DFO)

Tahini roasted cauliflower, Moroccan spiced chickpeas, chermoula (V, GFO, DFO)



(V) vegetarian, (VE) vegan, (GF) gluten friendly, (DF) dairy free,
(GFO) gluten friendly option, (DFO) dairy free option, (VO) vegetarian option

Valid until 31 Dec 2025

Celebration Package

Minimum 30 people

\$36 per person | 5 finger food & 1 substantial finger food

For all our function packages, choose from a cash bar or bar tab to suit your budget.

Please ask us about our Cocktail Packages.

Finger Food

Mushroom and parmesan arancini, bacon mayonnaise (VO)

Tempura fried nori wrapped prawns, wasabi aioli

Mexican spiced chicken skewers, avocado salsa (GF, DF)

Smoked salmon crostini, capers, horseradish labna (GFO, DFO)

Vegetable spring rolls, sweet chilli sauce (VE)

Substantial Finger Food

Mini cheeseburger, pickles, toasted milk bun (VO available upon request)

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(GFO) gluten friendly option, (DFO) dairy free option, (VO) vegetarian option

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Premium Package

Minimum 30 people

2 course alternate serve main \$55 per person | select 2 entrée/main or 2 main/dessert

3 course alternate serve main \$65 per person | select 2 from each course

Entrée

Smoked salmon, pumpernickel bread, dill cream cheese, homemade pickles (GFO, DFO)

Mushroom arancini, truffle aioli, parmesan & rocket (V)

Asian-style chicken salad, crispy vegetable, herb & fried noodle salad, spicy coconut & lime dressing (GF, DF)

Main

All mains served with fondant potato and seasonal greens

Roast breast of free-range chicken, woodland mushroom, tarragon & garlic cream sauce

Pan-fried fillet of North QLD saltwater barramundi, prawn & lemon butter (GF)

Grilled grain-fed eye fillet, bordelaise sauce (GF)

To finish

Sticky date pudding, butterscotch sauce, vanilla ice cream

Chocolate mousse cake, marinated strawberries (GF)

Selection of Australian cheese, lavosh, quince

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Pub Classics

Minimum 20 people

\$38 per person | 2 course alternate serve main

\$44 per person | 3 course alternate serve main

Entrée

Warm Essential Grain rosemary and parmesan focaccia
whipped ricotta and lemon (DFO)

Main

Choose 2 for alternate drop

All mains served with wedge salad and baked potato (GF, DFO)

250g Yardstick 100 day grain fed rump, mushroom sauce (GF, DFO)

Chicken parmy, freshly crumbed chicken breast topped
with Napoli sauce, ham & cheese

Baked fish 'En Papillote', white fish fillets, individually baked
in a bag with lemon, garlic & herb butter (GF, DFO)

To finish

Sticky date pudding, toffee sauce, vanilla ice cream

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(GFO) gluten friendly option, (DFO) dairy free option, (VO) vegetarian option

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Dietary Disclaimer

Pre-arranged special dietary requirements - please identify yourselves to the supervisor on arrival. We will take all reasonable care to prepare and serve guests with allergies and food intolerances. Guests should appreciate that our kitchens produce a wide variety of foods and unfortunately, we cannot guarantee that foods prepared will be completely free of all offending ingredients.

To the extent permitted by law, we disclaim all responsibility for any loss or damage of any nature (including personal injury) which may be suffered by any person as a result of any ingredients being found in food being served at any of our venues.

Please ensure that the relevant guests are informed of the above matters.

Let's Get Planning!

For more information and details about our venues or to make your booking, please contact:

Baringa Tavern: functions@baringatavern.com.au

Bli Bli Hotel: functions@bliblihotel.com.au

Brightwater Hotel: functions@brightwaterhotel.com.au

Parklands Tavern: functions@parklandstavern.com.au

The Lakehouse Sunshine Coast: functions@thelakehousesunshinecoast.com.au

Baringa
Tavern

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