

FUNCTIONS AT

EVERTON PARK HOTEL

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www.evertonparkhotel.com.au

101 Flockton Street, Everton Park, QLD 4053



FUNCTION SPACES

THE MARQUEE

The Marquee is the perfect size to hold events such as weddings, school formals, birthday celebrations, christenings, corporate events and award presentations.

This room features your own private bar.

BANQUET 130	COCKTAIL 200	THEATRE 150	CLASSROOM 80
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FUNCTION SPACES

THE EP ROOM

This room is perfect for a variety of functions from corporate meetings to high teas and formal events. The new room features fantastic audio-visual capabilities and a private bar.

BANQUET 50	COCKTAIL 80	THEATRE 50	CLASSROOM 30
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FUNCTION SPACES

CC'S BAR

This popular lounge bar is the perfect spot to suit all your needs, from casual after work drinks to a sophisticated cocktail gathering.

BANQUET 50	COCKTAIL 100	THEATRE -	CLASSROOM -
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FUNCTION SPACES

TERRACE BAR

This conveniently located area has the best view of the children's play centre and is fantastic for smaller gatherings and events.

BANQUET 45	COCKTAIL 60	THEATRE 40	CLASSROOM -
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BREAKFAST MENU

CONTINENTAL BUFFET \$17 PP

Specialty teas & coffee

An assortment of cereal

Warm danishes & croissants

Variety of breads & spreads

Fresh seasonal sliced fruit with yoghurt

HOT BREAKFAST BUFFET \$27 PP

Includes Continental Buffet and the following items:

Scrambled eggs with chives

Grilled crispy bacon

Pork breakfast sausage

Grilled tomato with herbs

Hash browns

Herb butter sautéed mushrooms

PLATED BREAKFAST \$18 PP

Served alternate drop with tea & coffee and toasted Turkish bread:

Scrambled eggs, crispy bacon, breakfast sausage, grilled tomato, hash brown

Poached eggs benedict, baby spinach, grilled tomato

Avocado, spinach, feta cheese, poached eggs, grilled tomato

Chicken, mushroom & cheese omelette

CORPORATE PACKAGES

MORNING & AFTERNOON TEA

SPECIALTY TEA & COFFEE \$4.50 PP

1 ITEM \$8 PP | 2 ITEMS \$10 PP | 3 ITEMS \$12 PP

Assorted slices

Selection of gourmet biscuits

Home-made scones, jam, cream

Mini assorted muffins

Selection of assorted cakes

Assorted finger sandwiches

Warm bacon & egg croissants

Seasonal fresh sliced fruit platter

LUNCH MENU

WORKING LUNCH \$15 PP

Selection of assorted gourmet sandwiches

Seasonal fresh sliced fruit platter

BUSINESS LUNCH \$20 PP

Assortment of gourmet wraps

Crusty & knotted rolls, assorted fillings

Warm Spanish frittata, garden salad

Seasonal fresh sliced fruit platter

BOARDROOM BUFFET \$25 PP

Selection of freshly baked bread rolls

Roasted lemon & thyme chicken pieces

Selection of sliced deli meats

Rustic potato salad

Roasted root vegetable salad

Selection of mustards & condiments

Australian fine cheeses

CANAPE PLATTERS

COLD PLATTERS

Platters are designed for 10 to 12 guests

BREAD & DIPS \$45

Three homemade dips, oil infused Turkish bread & garlic toasted ciabatta

DELI PLATTER \$90

Assorted deli meats, homemade dips, selection of Australian cheeses, fresh & dried fruit, toasted nuts, mixed olives, oil infused Turkish bread & assortment of crackers

ANTIPASTO PLATTER \$65

Homemade dips, Mixed olives, Variety of vegetable crudité's, selection of Australian cheeses, sun dried tomatoes & feta, pickled vegetables, crackers & bread

CHEESE & FRUIT PLATTER \$80

Selection of Australian cheeses, assortment of crackers, fresh & dried fruit

HOT PLATTERS

30 pieces per platter

Assorted mini quiches	\$80
Gourmet sausage rolls	\$60
Tandoori chicken skewers	\$80
Vegetable spring rolls & samosas	\$40
Spinach & ricotta parcels	\$50
Double money bags	\$45
Pepper beef pie	\$70
Fritters with peppers and feta	\$60
Cheeseburger spring rolls	\$90
Mac & cheese croquettes	\$80
Salt & pepper calamari	\$50
Pork and prawn pot stickers	\$70
BBQ pork buns	\$90
Selection of pizza bites	\$70
Mushroom & taleggio arancini	\$70

SUBSTANTIAL ITEMS

\$8 each, minimum order of 10 per item

Chicken parmy sliders

Butter chicken, jasmine rice

Crispy Asian noodle salad, seared beef or char-grilled chicken

Beer battered fish & chips, tartar

Angus beef slider, tomato, cheese, lettuce

Spaghetti carbonara

Spaghetti Bolognese

Chicken Caesar salad

SET MENU

TWO COURSE \$48 PP | THREE COURSE \$55 PP

Please choose two options from each course to be served alternate drop

Bread rolls & butter

Condiments

ENTRÉE

Soup of the day, cheese garlic bread

Coconut prawns, crispy Asian noodle salad

Southern fried chicken Caesar salad

Mushroom arancini, goats curd & roasted pumpkin salad

Korean style pork belly, bok choy, ginger caramel

Smoked salmon blini, watercress, horseradish cream

MAINS

Seared Atlantic salmon, crushed lemon potato, green beans, dill & caper butter sauce

Braised lamb shank, garlic mash, green beans, red wine jus

250g rump, mash, broccolini, mushroom, red wine jus (upgrade to eye fillet + \$7 pp)

Slow roasted beef, EVO mash, greens, onion rings

Pan roasted barramundi, sweet potato puree, baby spinach, macadamia nut crust

Caramelised chicken breast, potato gratin, broccolini, wild mushroom cream sauce

DESSERTS

Chocolate brownie, bittersweet chocolate sauce, salted caramel ice cream

Lemon meringue tartlet, passionfruit sauce, cream

Sticky date pudding, toffee sauce, vanilla bean gelato

Wild berry cheesecake, strawberry compote, cream

ROAST BUFFET

CHOICE OF TWO ROAST MEATS \$35 PP | CHOICE OF THREE ROAST MEATS \$45 PP

Bread rolls & butter

Condiments

ROAST MEATS

Herb marinated chicken

Honey baked ham

Mustard coated beef

Crispy crackling pork

VEGETABLES

Roasted root vegetables

Roasted chat potatoes

Steamed seasonal vegetables

SALADS

Fresh garden salad

Homestyle coleslaw

Mediterranean pasta salad

DESSERTS

Sticky date pudding, butterscotch sauce

Chocolate mud cake

Passionfruit cheesecake

PREMIUM BUFFET

\$55 PP

Upgrade to include local prawns & smoked salmon \$15 pp

Bread rolls & butter

Condiments

ROAST MEATS

Please choose two of the following :

Herb marinated chicken

Honey baked ham

Mustard coated beef

Crispy crackling pork

COLD MEATS

Please choose two of the following:

Double smoked ham

Corned silverside

Turkey breast

Salami

Roasted chicken pieces

VEGETABLES

Roasted root vegetables

Roasted chat potatoes

Steamed seasonal vegetables

SALADS

Please choose two of the following:

Fresh garden salad

Homestyle coleslaw

Mediterranean pasta salad

Oven roasted vegetable salad

Rustic potato salad

Greek salad

Caesar salad

DESSERTS

Please choose two of the following:

Sticky date pudding w/ butterscotch sauce

Chocolate mud cake

Home-made apple crumble w/ custard

Passionfruit cheesecake

Pavlova w/ fruit and cream

Fresh fruit salad

Raspberry and white chocolate cheesecake

BEVERAGE OPTIONS

STANDARD BEVERAGE PACKAGE

2hr \$39 pp | 3hr \$49 pp | 4hr \$59 pp

SPARKLING

Prosecco

WHITE

Fifth Leg Chardonnay

ROSE

Fifth Leg Rose

RED

Fifth Leg Shiraz

BEER ON TAP

XXXX Gold

Great Northern Original

CIDER ON TAP

Bulmers Apple Cider

NON-ALCOHOLIC

Soft drink

Juice

PREMIUM BEVERAGE PACKAGE

2hr \$49 pp | 3hr \$59 pp | 4hr \$69 pp

SPARKLING

Prosecco

WHITE

Fifth Leg Chardonnay

Cradle Bay Sav Blanc

ROSE

The Ned Pinot Rose

RED

Fifth Leg Shiraz

Windy Peak Point Noir

BEER ON TAP

Great Northern Super Crisp

Great Northern Original

Furphy

CIDER ON TAP

Bulmers Apple Cider

NON-ALCOHOLIC

Soft drink and juice

BEVERAGE OPTIONS

DELUXE BEVERAGE PACKAGE

\$49pp | 3hr \$59pp | 4hr \$69pp

SPARKLING

Wolf Blass Eaglehawk Cuvée Brut

WHITE

Fifth Leg Chardonnay

Cradle Bay Sav Blanc

Rock Paper Scissor Pinot Grigio

ROSE

Champteloup Rose d'Anjou

RED

Fifth Leg Shiraz

Windy Peak Point Noir

Tenet Estate Merlot

BEER ON TAP

Furphy

Great Norther Super Crisp

Great Northern Original

Stella

BOTTLED BEER

Heineken

Corona

CIDER ON TAP

Bulmers Apple Cider

NON-ALCOHOLIC

Soft drink and juice

BEVERAGE OPTIONS

SPIRIT UPGRADE

Add our spirit package to a beverage package of your choice for an additional \$10pp per hour.

Spirit Package Includes:

Vodka
Gin
Bourbon
Whisky

BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

FUNCTION UPGRADES

Tea and coffee urn (30 guests) \$60

Cake cutting and served on platters \$30

Balloon bouquets \$10.50 each (5 balloons, your choice of colour) or \$145 per room

Chair covers with your choice of coloured sash \$120 (30 chairs) or \$4.50 extra per chair

DJ/ Musician POA

Courtesy bus (pick up/drop off within 5km radius) POA

Motel style accommodation available