



KIMBERLEY GARDENS
AFTERNOON TEA - MEAT
STAND UP EVENT

MEAT AFTERNOON TEA MENU – MEAT

A relaxed and casual environment, your guests can mingle and enjoy the garden view whilst partaking from our delectable buffet in a relaxed club setting. Perfect for anniversaries, engagement parties, lchaims and birthdays

SETUP: Depending on your numbers a variety of setup options are available

CLUB SETTING – STAND UP EVENT – COUCHES, BAR STOOLS, TUB CHAIRS, CLUSTER SEATING

DÉCOR: TBD – we will discuss if you have a theme/color scheme you want to include.

Tablecloths: White / Black - Black inclurs \$12 charge per table

WALL WASHERS: To create ambient light FREE OF CHARGE

MENU:

COCKTAILS & BEVERAGE BARS:

- Strawberry Daiquiris
- Mango Daiquiris
- Tropical Punch – mint, strawberries and orange segments
- Pinacoladas / Mojitos
- Soft drinks
- White wine
- Red wine
- Sparkling wine
- Beers
- Juices

FOOD BUFFET / PLATTERS:

SAVOURY - CANAPES: Please choose 8

- Sweet n Sour Chicken stirfry
- Beef Stirfry Cajun grilled chicken steaks
- Fried rice – Asian sticky rice stifried with broccoli, fried egg, capsicum, cauliflower tossed in a soy sauce dressing
- Singapore noodles stirfried with Asian vegetables & aromatic curry paste
- Chicken satay skewers
- Mini Kebab skewers with tahini dipping sauce
- Mini vegetable spring rolls – oriental dipping sauce

- Indian Samoosas
- Ginger & Sesame Chicken ribs – marinated in a soy, sesame, ginger and chilli marinade
- ASIAN BURGER SLIDERS –layered with lettuce, pickled carrot & red cabbage, bean shoots, sriracha mayo and spring onion
- BURGER SLIDERS – layered in mini sesame buns with lettuce, mini pickles & tomato
- Crumbed mushrooms with a garlic aioli sauce
- Fish'n Chips - hot crispy chips & fried fish fingers – served on 'newspaper'
- Sticky Chicken ribs – coated in a smokey hickory bbq sauce
- Deli stacks - layered pastrami, mini gherkin & onion jam layered on potato
- Chicken goujons with a sweet chilli dipping sauce
- Felafel balls with dipping sauce
- Vietnamese rice paper rolls

SOUP STATION: Soup in mini cups – please select 1

Pumpkin / Chicken corn soup / Country Vegetable / Bean & Barley / Minestrone / Potato & Leek

OPTIONAL EXTRA: PULLED BEEF STATION – Dedicated Deli Pulled Beef station with chefs serving

Mini rolls & wraps

Sticky slow cooked pulled beef

Condiments – onion jam, sriracha, sweet chilli sauce, Dijon mustard, seeded mustard, garlic aioli

SWEET SELECTION - please choose 6 – Alternatively KG can arrange the dessert selection

- Lemon curd tarts
- PAVLOVA BAR – custard, fruit toppings, chocolate toppings
- Chocolate ganache triangles
- Caramel eclairs
- Tiramisu layered shots
- Mini pecan tarts
- Vanilla slice squares
- Chocolate rumball mountains
- Passionfruit curd tarts
- Hot apple & rhubarb crumble tray
- Crepes drizzled in rich chocolate sauce topped with crushed nuts
- Ice cream & toppings
- Magnificent fruit platter
- Chocolate mousse shots

PANCAKE & WAFFLE STATION: made live by our Chefs in front of your guests – variety of toppings

TEA & COFFEE STATION

PACKAGE COST: Please note that all quotes are subject to the Governments COVID19 restrictions/regulations.

\$125 +GST per guest – *FREE ROOM HIRE - Inclusive of 2 function rooms – for the third function room there is a room hire fee

Package cost based on minimum of 150 guests – including 1 cocktail station, magnificent food buffet, pancake station, room hire for 3 hour event.

OPTIONAL EXTRA: DELI PULLED BEEF STATION - \$5 + GST extra per guest

Final numbers required 72 hours prior to the event. Numbers quoted at this time will be the minimum charged for.

ALLERGIES: *Important notice regarding food allergies:

Kimberley Gardens does not guarantee allergen free meals and do not take any responsibility for people with food allergies or intolerances. It is Kimberley Gardens house policy that we do not cater for guests that are anaphylactic, this is due to potential trace allergens in the working environment and supplied ingredients.