

BREAKFAST FUNCTIONS

THE ROE FUNCTION ROOM

- \$500.00 room hire fee
- Situated on the upstairs level of the building (no wheelchair access)
- Accommodates 40 - 140 persons seated

THE CATALINA ROOM

- \$300.00 room hire fee
- Situated on the ground level of the building.
- Has folding doors opening onto the paved area and Matilda Bay Reserve
- Accommodates 40 - 50 persons seated
- Has no black-out capabilities.

FUNCTION BREAKFAST MENU

Monday - Friday – \$35.00 per person

Weekends - \$40.00 per person

7.00am - 10.30am - Minimum 40 guests weekdays, minimum 70 guests weekends

J U I C E S

Orange, pineapple or apple

T O S T A R T (S E L E C T O N E)

A selection of fresh fruit salad, passion fruit pulp, flavored yoghurt

Toasted muesli with dried apricot, almonds and blueberries

A selection of individual packaged cereals, fresh strawberries

Poached apple & pear with honey infused Greek style yoghurt

A selection of Danish pastries and mini croissants

A selection of fresh fruit with fruit yoghurt, on a platter to each table

M A I N C O U R S E (S E L E C T O N E)

Scrambled eggs on multigrain muffins, with a crisp bacon rasher and a grilled tomato

Eggs Florentine: poached eggs on English muffins, spinach, mornay sauce with a cherry tomato and mushroom sauté

Eggs Benedict: poached eggs on English muffins, ham, hollandaise sauce with a cherry tomato and mushroom sauté

Grilled foccacia bread, scrambled eggs, bacon, field mushroom and roasted Roma tomato

Mushroom and spinach frittata, grilled tomato, hash brown and baked beans

English spinach and Persian feta flavored scrambled eggs, with Turkish bread

Mixed grill Breakfast: **Additional \$5.00 per person**

Fried eggs on toast with bacon, chipolatas, tomato, lamb cutlet and a field mushroom

Breakfast includes toast and a selection of preserves

Tea or coffee

E X T R A S

Fruit toast – additional **1.50** per person

Or for an additional **3.00** Per Person:

- Selection of Croissants, Pastries and Muffins -
- Stack of Pancakes with Maple Syrup
- Hash Browns
- Baked beans

F U N C T I O N B U F F E T B R E A K F A S T

Monday - Friday & Weekends – \$50.00 per person

7.00am - 11.00am - Minimum 70 Persons at all times

J U I C E S

Served to the table: Orange, Pineapple or Apple

C O L D B U F F E T

Selection of fresh and stewed fruits

Mixed cereals and flavored yoghurt

Danish pastries, croissants and muffins

H O T B U F F E T (Please select 6 items)

Baby beef chipolatas

Honey baked Virginia ham

Char-grilled petite steaks

Basil and lemon marinated lamb chops

Crispy bacon rashers

German styled bratwurst sausages with seeded mustard sauce

Steamed coconut rice with flaked kippers and spicy cucumber sambal

Fried Singapore style noodles in a light oyster sauce

Grilled Roma tomatoes with a polenta and basil crust

Spinach and mushroom stuffed tomatoes

Cherry tomato and button mushroom sauté

Home style hash browns

Baked beans

French toast

American style pancakes with maple syrup

Spicy Spanish omelet

Mushroom, bacon and camembert omelet

Lightly scrambled eggs with fresh chives

Grilled brioche topped with poached eggs and garnished with smoked salmon

Fried eggs

Fresh tomato and herb scrambled eggs

Includes toast and a selection of preserves

Tea or coffee served to the table

F U N C T I O N C O C K T A I L B R E A K F A S T

Monday - Friday & Weekends – \$40.00 per person
7.00am - 11.00am - Minimum 50 Persons at all times

- Fresh fruit skewers, passion fruit and lime syrup
- Mixed fruit yogurts
- Sugar and lemon crepes
- Mini ham and cheese strudels
- Bacon and egg wraps
- Mushroom and spinach quiche
- Mini smoked salmon and cream cheese bagels
- Assortment of Danishes, pastries, muffins and croissants

J U I C E A N D C O F F E E S T A T I O N

Orange, pineapple and apple juice available
Fresh Lavazza percolated coffee and a selection of teas