



Effective 1st July 2010

Event and Function Menu

Coffee Off Course is licensed and available for private functions, events, celebrations and parties on most days and evenings during the year. We are very pleased to offer several alternate finger food menus for your consideration. Prices will vary depending on your Menu choice, the number of guests and the total time allowed for your function. Gluten Free and Vegetarian diets can also be arranged.

Unlimited 2 Hours Finger Food

Probably our most popular menu, unlimited finger food is served for 2 hours. A selection of food items from the Unlimited 4 Hours Menu is offered so you can "leave it to us". Of course, you may select food of your own choice from the same menu if you prefer. Drinks are served by the glass or stubby and you can prepay a "bar tab" and then allow your guests to purchase their own drinks once the "tab" has been fully utilised. Alternately, we can offer you a cash bar option.

Traditional Afternoon Tea

(Minimum 8 guests - Maximum of 32 guests)

In the great tradition of the Dorchester and Ritz hotels in London, and served at 3pm on our own assorted collection of fine bone china trios, we begin with 3 finely cut assorted sandwich triangles followed by assorted hot savouries, scones with strawberry jam and double cream, walnut and date loaf and a selection of slices and small fruit tartlets. Finally, we serve Twinings Traditional Afternoon Tea with lemon or cold milk. (Coffee is available if that is your preference) and a cash bar is available.

Afternoon Tea Party

(Minimum 20 guests – Maximum 68 guests)

For bigger parties, our special afternoon tea service commences at 3.30pm with plates of triangle sandwiches then 2 hot pieces of finger food. Scones follow this with jam and cream and a selection of small cakes and slices. Tea (or coffee) and soft drinks are served at the table. A cash bar service is available.

Value 6 Finger Food

Offering 6 pieces of hot finger food per guest, choose from the Unlimited 4 hour selection. This menu is particularly suited to late afternoon and early evening gatherings that do not generally extend beyond 2 hours. Of course, this menu can be selected and served as a supper during an evening function. Choose a dessert for an additional \$3 per guest. Tea and coffee served at the bar.

Sit Down Buffet (Minimum 40 – Maximum 68 guests)

We are able to offer a sit down buffet for up to 68 guests, with 4 different meats, a choice of 4 salads, 2 desserts, tea and coffee. The menu is your choice! We can add seafood and cheeses if you wish. Our buffet menu includes roast pork, roast lamb, a hot chicken dish and rolled ham. All meals are served with hot scalloped potatoes. Salad selection includes:

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|----------------------------|--------------------------|-----------------|
| Minted Chat Potato | Coleslaw with Mayonnaise | Rice salad |
| Waldorf (apple and celery) | Carrot and Pineapple | Greek salad |
| Italian Tri Colour Pasta | Mixed bean and onion | Green salad mix |

For dessert we suggest one hot and one cold selection.....perhaps Rhubarb and Apple Crumble with custard plus freshly prepared Pavlova. Or maybe Chocolate Mousse plus hot mixed berries with ice cream. We will discuss your preferences at an interview when the menu is being finalised.

Unlimited 4 Hours

We are delighted to expand the special unlimited menu choice to include hot and cold items that we will serve to your guests throughout the evening. We select a mix of food items from the list below. Drinks are served by the glass or stubby. You can prepay a "bar tab" or your guests can be offered a cash bar option.

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| Mini Vegetable Dim Sims (V) | Assorted Vol-au-Vents |
| Chicken Satay Meatballs | Cocktail Pies |
| Vegetable and Black Bean Spring Rolls (V) | Fish Goujons (V) |
| Cheese and Pesto Risotto Balls (V) | Mixed Savouries |
| Prawn Purse with Chilli | Chicken Goujons |
| Spinach and Ricotta Triangles (V) | Cheesy Potato Balls (V) |
| Mini Beef Wellingtons | Tempura Fish Pieces (V) |
| Cocktail Samosas | Sesami Prawn Toasts (V) |
| Honey Mustard Chicken Pieces (V) | Mini Lamb Mignon |
| Avocado on Pumpernickel Bread (V) | Philly and Corn on Cruskits (V) |
| Vegetable crudities and dips (V) | Assorted Sushi |
| Waldorf salad in Pastry Boats (V) | Salmon Spread on Cucumber |

Deluxe 10 Finger Food

This is an all hot menu, and the quantity of food is increased to 10 pieces of gourmet finger food per guest. We serve the food in 2 rounds, early in the evening and then supper. Particularly suited to family gatherings where older folk are present. Your choice of 9 items from the menu below plus a dessert selected from the Gourmet 15 menu and finishing with tea or coffee served at the bar.

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|-----------------------------|----------------------------------|
| Gourmet Beef Pies | Sausage Rolls |
| Chicken Breast Fillet Bites | Variety of Quiches (V) |
| Italian Meatballs | Spinach and Ricotta Cheese Rolls |
| Vegetable Somosa (V) | Marinated Prawn Skewers |
| Risotto Balls (V) | Duck and Plum Parcels |
| Shepards Pies | Pumpkin and Potato Tartlets (V) |
| Thai Fish Cakes | Crumbed Scallops |
| Cheesy Potato Balls (V) | Mini Dim Sums |
| Mini Sausage Rolls | Spinach & Ricotta Triangles (V) |
| Chicken Breast Nuggets | Prawn Purse with Sweet Chilli |

Gourmet 15

Our "top of the range" menu has a wonderful selection of hot and cold items served continuously throughout the evening. Choose any combination of 15 pieces from this menu including 2 desserts. Considered a main meal replacement. We include espresso coffee, Cappuchino and choice teas, all served at the bar, complimenting the culmination of a wonderful evening.

Cold selections

Salmon Boats (Atlantic salmon and Tasmanian camembert in a savoury pastry)
Miniature Croissants (filled with ham off the bone and Jarlsberg cheese)
Sushi Nori (a platter of California rolls, crispy chicken, smoked salmon and more)
Tandoori Chicken (cucumber, mint yoghurt and moist chicken pieces)
Antipasto mini sandwich (French loaf with sundried tomatoes, salami,pesto)(V)
Waldorf Salad Tartlets (apple, celery and walnuts in a mayonnaise dressing)(V)

Hot selections

Chinese Chili Meatball (Chinese spices, water chestnuts and a hint of chili)
Tuna Morenay Tartlets (creamy tuna and vegetable mix)
Duck and Plum Dumplings (native plum, wombok ginger and coiander)
Fish and chips (whiting, chips, Tartar sauce and a wedge of lemon)
Thai Chicken and Basil Patty (flavoured with coriander, basil, curry and lemon)
Duck Siu Mai (miniature duck dim sums with soy sauce)
Focaccia Bites (topped with garlic add basil pesto, goats cheese, oregano, spring onion and tomato)(V)
Prawn Skewers (market fresh, skewered, grilled and served with honey soy glaze)
Chicken Kebabs (served as a variety: honey and soy, sweet chili and coriander)
Potato Roesti Fritters (topped with cheese, olives and basil pesto)(V)
Barramundi Sticks (served kebab style with coriander and garlic)
Vegetable and Feta Empanada (served with a Mexican sauce) (V)
Baby Beef Sirloin (a morsel of beef with béarnaise sauce)
Onion and Blue cheese Calzone (wrapped in pizza dough)(V)

Desserts (served in shot glasses)

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|-----------------------|-------------|
| Chocolate Mousse | Trifle |
| Chocolate Ripple Cake | Tiramisu |
| Passionfruit Flummery | Cream Horns |

When you bring your own special occasion cake, we will cut and serve it to each of your guests following dessert.

Stand Up Reception

If you prefer a more substantial meal, with guests free to mingle and not always seated, we can offer a menu beginning with soup served in mugs or a selection of sandwiches followed by a rice and meat dish served in a noodle box. This is followed by hot fish goujons and then hot chicken pieces with a dipping sauce. Finally a fresh fruit platter precedes a selection of slices served with coffee or tea.

BBQ (daylight hours)

With the newly installed BBQ we can provide a full sit down function for 60 guests (weather permitting) or simply provide egg and bacon sandwiches or baguettes filled with roast beef from the spit. This may suit a weekend lunch or for guests before or after their golf game. As each requirement will differ, we can provide you a price once we know numbers and what food service you require.

Presentation Golf Days

Having a presentation function or a Corporate Golf Day? We prepare a special menu to suit hungry golfers! Begin the game with ½ Baguettes filled with turkey or chicken and afterwards our hot menu includes party pies, sausage rolls, chicken goujons, dim sims, spring rolls and meatballs served over a 1 hour period during your presentation programme. Of course, we can create any other menu that you may prefer!

Price Schedule for Events and Functions

as at 1st July 2010

The following prices will be held firm once a deposit has been received.

No charge is made for children under 6 years of age.

The Non Refundable Deposit may be paid by credit card, cheque or cash.

Settlement of account by credit card (Visa or Mastercard) will attract a fee of 2%

| | 40 – 60 Guests | 61 – 80 Guests | 81 - 100 Guests |
|----------------------------------------|---------------------------|---------------------------|----------------------------|
| Unlimited 2 Hours Menu | \$27 pp | \$24 pp | \$21 pp |
| Traditional Afternoon Tea (maximum 35) | \$19 pp | N/A | N/A |
| Afternoon Tea Party | \$17 pp | \$16 pp | N/A |
| Value 6 Menu | \$21 pp | \$18 pp | \$15 pp |
| Add Dessert | \$ 3 pp | \$ 3 pp | \$ 3 pp |
| Sit Down Buffet | \$35 pp | \$33 pp | N/A |
| Additional Seafood | \$ 6 pp | \$ 5 pp | |
| Additional Cheese | \$ 4 pp | \$ 3 pp | |
| Unlimited 4 Hours Menu | \$32 pp | \$29 pp | \$26 pp |
| Deluxe 10 Menu | \$34 pp | \$31 pp | \$29 pp |
| Gourmet 15 Menu | \$51 pp | \$49 pp | \$47 pp |
| Stand Up Reception | \$31 pp | \$29 | \$27 pp |
| BBQ | From \$9 pp | N/A | N/A |
| Presentation Menu | \$25 | \$22 pp | \$19 pp |

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|-----------------------------------------------------------|-----------------------------|-------------------------------------|-----------------------------------------|
| Soft Drinks | \$2.50 per glass | Espresso Coffees | \$3 per cup |
| House Wines, Lite and Heavy Beer Sparkling Wine, BLS, LLB | \$4.50 per glass or stubbie | Specialty Beers Mixers and Cruisers | From \$6-\$8 per can, stubbie or bottle |

Prices for Unlimited Continual Supply of all drinks are available on request. The price will depend on the number of guests and the time duration of the event or function. Coffee Off Course will, however, always comply with RSA limitations.

| | 40 – 60 Guests | 60 – 80 Guests | 80 or more Guests |
|-----------------------------------------------------|----------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|
| Venue Hire | Complimentary First 4 Hours | Complimentary First 4 Hours | Complimentary First 4 Hours |
| Afternoon Teas | Complimentary First 1 1/2 Hours Additional time \$60 per half hour | Complimentary First 1 1/2 Hours Additional time \$60 per half hour | Complimentary First 1 1/2 Hours Additional time \$60 per half hour |
| Bump In / Out Evening Events | Complimentary 1 Hour before 30 minutes after | Complimentary 1 Hour before 30 minutes after | Complimentary 1 Hour before 30 minutes after |
| Special Occasion Cake Cutting and Serving Fee | Complimentary | Complimentary | Complimentary |
| Late Liquor Licence Fee (after 12 Midnight) | \$90 | \$90 | \$90 |

Security Staff are required when the majority of guests are under 25 years of age. We will discuss specific requirements at the time of reservation for your function.