

Aussie Beef Steakhouse

Functions menu

Minimum function cost is \$350 per day to waive room hire fee. If the catering you require is less, a room hire fee will be charged and the rate will depend on duration. Please contact the Aussie Beef Steakhouse on 07 4681 1533 for more details.

All day conference packages

Package 1

\$30.00pp

All day-	Water and mints
On arrival-	Tea and coffee
Morning tea-	Tea and coffee
	Scones with jam and cream
Lunch-	Standard sandwich 4 points per person
	Fruit platter
	300ml juice or 375ml soft drink
Afternoon tea-	Tea and coffee
	Mini sausage rolls

Package 2

\$35.00pp

All day-	Water and mints
On arrival-	Tea and coffee
Morning tea-	Tea and coffee
	Assorted slices
Lunch-	Assortment of gourmet rolls
	Fruit platter
	300ml juice or 375ml soft drink
Afternoon tea-	Tea and coffee
	Shortbread Biscuits

Morning and/or Afternoon tea

Morning Tea package \$10.50 per person (based on 0-15 people)

\$8.50 per person (based on 16 or more people)

Includes Tea and coffee, mini muffins and shortbread biscuits

Please note the below prices do not include room hire. Minimum numbers may also be required.

Morning and/or Afternoon tea

Savoury

Assorted mini pies	1 pp	\$2.00
Sausage rolls	2pp	\$2.00
Marinated chicken skewers	1 pp	\$2.00
Mini quiche	1 pp	\$2.00
Spinach and feta triangles	1 pp	\$2.00
Pumpkin scones with sour cream and chives	1 pp	\$2.50

Sweet

Shortbread Biscuits	2pp	\$2.00
Assorted slices	2pp	\$2.50
Scones with jam and cream	1 pp	\$2.50
Mini muffins	2pp	\$2.50
Tea and Coffee		\$3.00
Juice		\$2.50
Bowl of mints		\$3.50

pp = Pieces per person.

Working Lunch Sandwiches

Standard

Fillings- Chicken mayo and lettuce

Roast beef, pickles, tomato and mesculin lettuce

Cheese, tomato and alfalfa

6pp \$7.50

Gourmet

Focaccia rolls, mini baguettes, pita wraps

Fillings-Turkey, Brie, cranberry and mesculin

Pesto chicken, tomato, Spanish onion and mesculin

Roast beef, char-grilled vegetable relish, cheese and mesculin

1.5pp \$8.50

Platters

Cheese and fruit

Whole fruit - i.e.: apples, oranges, bananas	\$1.50pp
Fruit- selection of 5 seasonal sliced fruits	\$4.50pp
Cheese and Fruit- Selection of 3 cheeses served with crackers	\$7.00pp
Cheese and Fruit-selection of cheese & crackers with fresh seasonal sliced fruit	\$7.50pp

Savoury platters

Seafood-	
Selection of battered fish pieces, seafood scallops, crumbed prawns and calamari rings	\$7.50pp
Antipasto-	
Chefs own selection of daily specials: prosciutto, bocconcini, roasted peppers, Pesto, salami, olives, marinated eggplant and continental breads	\$7.50pp
