



SEAVIEW HOTEL
T H E S T R A N D

Functions Package 2010



*Here at the **Seaview Hotel** we strive
to meet all of your individual function needs.*

We cater for birthday parties, engagement parties, work functions, product launches, Christmas break-ups, dinners, fund-raising events, half or full day conferences and special events. We can provide a cost effective solution with a personal touch to any function or event, so please contact Emma Gorman (Functions Co-ordinator) to discuss your needs in detail and supply you with a quote.



*All detail contained within this package is correct at time of printing,
and is subject to change without notice.*

*As we have many areas within our complex, we are sure that we can
find something to suit your needs.*

Venue Spaces

The Loft Bar

The **Loft Bar** can cater for birthday parties, work functions, engagements, receptions and much more. The Loft Bar also includes a great balcony that can be used to host a luncheon, corporate dinner, wine tasting or special event.



The Loft has its own private bar with full beverage service available.

Hire Cost From: \$180 Full Day or Evening
\$90 Half Day or Evening
Security and staffing are additional costs

Garden Bar & Garden Terrace

*The **Garden Bar & Garden Terrace** areas give any event the tropical North Queensland feel. The most diverse of our function areas is able to adapt from a single table to a 200 person cocktail party with its own private bar.*



Hire Cost From: \$50 (dependant on size)
Additional charges for private bar or marquee

Food Platters

Food platters must be confirmed no less than 3 working days prior to event
No Minimum

HOT PLATTERS

mini sausage rolls, mini pies, devilled wing dings, meatballs
samosas, spring rolls, calamari rings, wontons, cheese bites

\$65.00 per small platter
\$105.00 per large platter

COLD PLATTERS

water crackers, tasty cheese, olives, salami, gherkins, pickled onions
guacamole dip, semi-dried tomatoes, artichokes

\$65.00 per small platter
\$105.00 per large platter

SEAFOOD PLATTERS

cooked king prawns, cooked blue swimmer crab, freshly shucked oysters
cocktail sauce & fresh lemon wedges

\$150.00 per platter

ANTIPASTO PLATTERS

sun dried tomatoes, olives, salami, parma ham, artichokes, smoked salmon
fetta, eggplant, guacamole dip, water crackers, baguette toasts

\$75.00 per platter

PIZZA PLATTERS

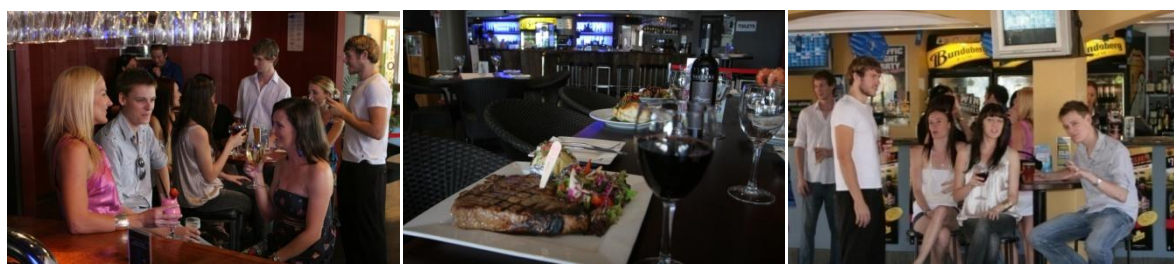
a selection of our traditional Seaview Hotel wood fire pizzas

\$85.00 per platter

MIXED SATAY PLATTERS

a selection of satay beef skewers & satay chicken skewers

\$130.00 per platter



Barbecue Menu

All Barbecue menus must be confirmed no less than one week prior to event
\$25 hire cost for all bbq functions in addition to the area hire

BBQ MENU #1

Minimum 20 People

\$31.00 per person

BBQ includes:

Grilled Rib Fillet BBQ Steak
Gourmet BBQ Sausages
Onions
Traditional Homemade Coleslaw
Fresh Selection of seasonal Garden Salads
Steamed Potatoes and Mint, tossed in a Mayonnaise Dressing Salad
Fresh Bread Rolls
Tomato Sauce, BBQ Sauce, Sweet Chilli Sauce and Sweet Soy Sauce

BBQ MENU #2

Minimum 20 People

\$41.00 per person

BBQ includes:

Marinated fresh Fish Fillet infused w Lemons & Limes and char baked
BBQ Rib Fillet Marinated w Garlic & Rosemary
Gourmet Char Chicken Breast infused w Lemon, Garlic, White Wine and served with a Salsa Sauce
Traditional Homemade Coleslaw
Caesar Salad w Cos Lettuce, Bacon, Parmesan Cheese, Egg, Croutons and Caesar Dressing
Greek Salad w Tomatoes, Cos Lettuce, Olives, Feta Cheese tossed with an Italian Dressing
Tomato & Onion Salad
Hot Apple Crumble w Cream
Fresh Bread Rolls
Tomato Sauce, BBQ Sauce, Sweet Chilli Sauce and Sweet Soy Sauce

Buffet Menu

All buffet numbers must be confirmed no less than one week prior to event

BUFFET MENU #1

Minimum 40 People

\$35.00 per person

Buffet includes:

Choice of one Hot Roast served w roast vegetable medley:

Roast Beef w Red Wine Jus, Roast Pork w Apple cider glaze or Roast turkey w cranberry sauce
Cold Meat selection of Fresh Chicken, smoked Ham & Hungarian Salami

Salads Include:

Traditional Coleslaw Salad, Tasty Potato Salad, Fresh Garden Salad
Fresh Bread Rolls

Desserts Include:

Cheese Cake, Sticky Date Pudding, Strawberry Coulis & Pouring Cream

Tea & Coffee

BUFFET MENU #2

Minimum 40 People

\$45.00 per person

Buffet includes:

Choice of two Hot Roasts served w roast Vegetable Medley:

Roast Beef w Red Wine Jus, Roast Lamb w Mint Sauce, Roast Pork w Apple cider glaze
Freshly baked Fish w Lemon & Roast turkey w cranberry sauce

Cold meats selection of fresh Chicken, Smoked Ham & Hungarian Salami

Salads include:

Caesar Salad w Cos Lettuce, Bacon, Parmesan Cheese, Egg, Croutons and Caesar dressing
Greek Salad w Tomatoes, Cos Lettuce, Olives, Feta Cheese tossed with an Italian dressing
Traditional Coleslaw Salad, Tasty Potato Salad, Crisp Garden Salad

Fresh Bread Rolls

Desserts Include:

Cheese Cake, Sticky Date Pudding, Chocolate Mud Cake, Strawberry Coulis & Pouring Cream

Tea & Coffee

Day Delegate Packages

DAY DELEGATE PACKAGE #1

Corporate half & full day functions

Minimum 15 People

\$22.50 per person (half day including lunch)

\$26.50 per person (full day including lunch)

Package includes:

Continuous Tea & Coffee all day

Morning Tea including a selection of Tea Cakes, Slices & a Fresh Fruit platter

A selection of three point lunch sandwiches including:

Ham, Tomato, Cheese and Seeded Mustard

Egg, Lettuce and Mayonnaise

Chicken, Cheese and Avocado

Tuna, Mayonnaise and Lettuce

Afternoon Tea including a selection of Short Bread Biscuits, Tea,
Coffee and mixed jugs of Soft drink

DAY DELEGATE PACKAGE #2

Corporate half & full day functions

Minimum 15 People

\$36.00 per person (half day including lunch)

\$38.00 per person (full day including lunch)

Package includes:

Continuous Tea & Coffee all day

Morning tea including a selection of Danishes, Lamingtons, a fresh Fruit Platter
& fresh Orange Juice

Lunch to be pre ordered from a selection of:

Club pita, fresh from our wood fire oven

Seafood crepe, filled with prawns, scallops and reef fish in a garlic and chive cream sauce

Crisp chicken Caesar salad

Jugs of mixed ice cold Soft drink

Afternoon Tea including a selection of Short Bread Biscuits, Tea, Coffee and fresh Juices

Alternative Drop Menu

Alternative Drop Menu

Alternative drop numbers must be confirmed no less than one week prior to event

\$69.90 per person

Starters

A selection of breads including bruschetta, choice of dips and garlic bread

Entrees

North Queensland salad of local pawpaw, cucumber, Bowen cherry tomatoes, fresh local salad greens served with a sweet chilli and mango dressing topped with coconut crumbed prawns

Grilled Roulard of kangaroo served on a spinach puree with a ginger and rosella jus

Mains

Chicken breast stuffed with roasted sweet corn, cream cheese and Basil served with honey roasted parsnip and asparagus drizzled with fresh hollandaise

Paper bark smoked eye fillet served on a bed of creamy sweet potato mash with broccolini, baby Dutch carrots and port wine jus

Desserts

Sticky date pudding served with butter scotch sauce and ice cream

Mud cake served with rich chocolate ice cream

Emma Gorman

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