



# PRIVATE FUNCTION GROUP CATERING PACKAGE



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## **PRIVATE FUNCTION** **GROUP CATERING PACKAGE**

(Prices are for group bookings with a minimum of  
50 guests required for evening functions)

<b>Option 1</b>	1 main & 1 dessert	\$31.00
<b>Option 2</b>	Soup & Choice of 2 Main Courses	\$37.00
<b>Option 3</b>	Entrée & Choice of 2 Main Courses	\$39.00
<b>Option 4</b>	Choice 2 Main Courses & Dessert	\$39.00
<b>Option 5</b>	Soup, Choice of 2 Main Courses & Dessert	\$41.00
<b>Option 6</b>	Entrée, Choice of 2 Main Courses & Dessert	\$43.50
<b>Option 7</b>	Soup, Choice of 2 Main Courses & 2 Desserts	\$46.50

### **Additional Choices:**

Soup	\$4.50
Entrée	\$5.50
Main Course	\$6.50
Dessert	\$5.50

### **All menus include :**

- Filtered coffee, selection of teas & after dinner chocolates
- Warm rolls
- Panache of vegetables or salad bowls (depending on season)

## **MENU SELECTIONS**

### **Soup**

Butternut pumpkin  
Hearty vegetable  
Cream of celery  
Pea & ham  
Sweet potato with Dijon mustard  
Chicken & sweetcorn

### **Entrée**

Pork satay skewer with Jasmine rice  
Chicken tenderloin pieces marinated in lime, ginger & garlic, served on skewers with a mango & coriander sauce  
Crumbed fish fillet topped with mango & sweet chilli glaze  
Roasted teriyaki chicken salad with snow peas & sprouts, peanut dressing  
Penne pasta, roasted pumpkin, baby spinach & almond flakes

### **Main Courses**

Atlantic salmon with a dukkah crust  
Barramundi with pink pepper butter sauce  
Chicken breast with black olive, sundried tomato & Napolitano sauce  
Chicken schnitzel parmigiana  
Roast scotch fillet (pre-choose (1) from pepper, mushroom or Dianne sauce)  
Lamp rump, chargrilled and finished in the oven. Served sliced on sweet potato mash with a red currant glaze  
Pork fillet with chilli plum sauce

### **Dessert**

Apple Pie  
Double chocolate mud cake  
Honey & butterscotch cheese cake  
Pavlova with mixed berries  
Citrus Tart

### **To Finish**

Filtered coffee, selection of teas & after dinner chocolates

## **BEVERAGE PACKAGES**

### **Bottled Wine Package**

Tooheys New Beer  
Hahn Premium Light Beer  
Flagstaff Hill Sauvignon Blanc  
Flagstaff Hill Cabernet Sauvignon  
Flagstaff Hill Brut  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Barrel Port

**\$34.00 pp - (4 ½ hour package)**

### **Premium Bottled Wine Package**

Tooheys New Beer  
Hahn Premium Light Beer  
Anvers 'Razorback Road' Shiraz Cabernet  
Anvers 'Adelaide Hills' Sauvignon Blanc  
Anvers NV Cuvee Blanc  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Barrel Port

**\$39.50 pp - (4 ½ hour package)**

Spirits are paid for on consumption if required

Your total beverage account may also be paid for on consumption  
BYO is permitted, the corkage fee is \$15.00 per wine bottle