

THE ROYAL HOTEL

# Function Packages

# Platters

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# PLATTERS

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## Classic

- Truffle mushroom arancini + Parmesan aioli (v, nf) \$45 (20 pieces)
- Trio of Mediterranean dips –tzatziki, hummus and taramasalata served with grilled pitta bread (v) \$42
- Karage chicken + Japanese yuzu mayo (gf) \$49 (30 pieces)
- Tomato, Basil & Olive Tapenade Bruschetta (v, gf) \$40 (30 pieces)
- Pumpkin and spinach calzone (v) \$48 (20 pieces)
- Crispy Thick Cut Chips + tomato sauce + aioli (v) \$38
- Beer battered potato wedges + sour cream + siracha (v) \$44
- Quinoa falafel + tahini yoghurt (v, gf) \$55 (20 pieces)
- Caramelised onion and goats cheese croquettes (v) \$55 (20 pieces)

## Premium

- Buffalo wings + hot sauce + ranch dip(gf) \$65 (30 pieces)
- Chilli salt and pepper calamari + lime aioli (gf) \$55(40 pieces)
- Teriyaki chicken skewers (gf) \$65 (20 pieces)
- Vietnamese rice paper spring rolls with prawn or vegetarian (gf, v) \$65 (20 pieces)
- Beef bourguignon mini pie + tomato relish \$56 (20 pieces)

## Deluxe

- Peking duck pancakes + plum sauce \$98 (20 pieces)
- Charcuterie and cheese platter served with sourdough bread \$110 (feeds 10 people)
- Grilled chicken + avocado and cheese slider \$95 (20 pieces)
- Moroccan lamb samosa \$68 (20 pieces)

## Indulgent

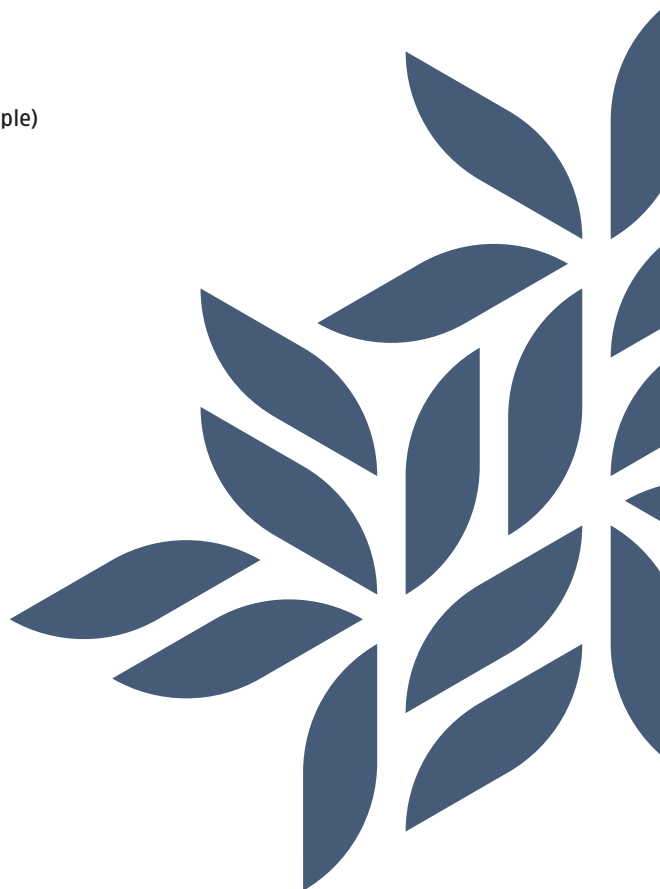
- Cold Peeled Tiger prawns with wasabi mayo (gf) \$98 (20 pieces)
- Chilled fresh oysters with finger lime dressing (gf) \$86 (24 pieces)
- Pork belly chilli caramel + peanut crumble \$95 (20 pieces)
- Assorted sushi platter \$115 (20 pieces)

## Dessert

- Golden gay times \$65 (20 pieces)
- Triple choc brownie slice \$45 (20 pieces)

## Substantial (served in Noodle Boxes)

- Mini salmon poke bowl \$12 per box
- Fish and chip boats \$9 per box
- Gnocchi tomato, basil and Parmesan (v) \$10 per box
- Thai beef salad \$11 per box







# Package One

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## PACKAGE ONE

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\$38p/p

Min 20 guests

- Trio of Mediterranean dips (v)  
tzatziki, hummus and taramasalata served with grilled pitta bread
- Beer battered potato wedges (v)  
with sour cream + siracha
- Buffalo wings  
with hot sauce + ranch dip
- Slow cooked lamb and rosemary mini pie  
with tomato relish
- Vietnamese rice paper spring rolls (gf)  
with prawn or vegetarian
- Pumpkin and spinach calzone (v)



# Package Two

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## PACKAGE TWO

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\$42p/p

Min 20 guests

### Pizza Boards

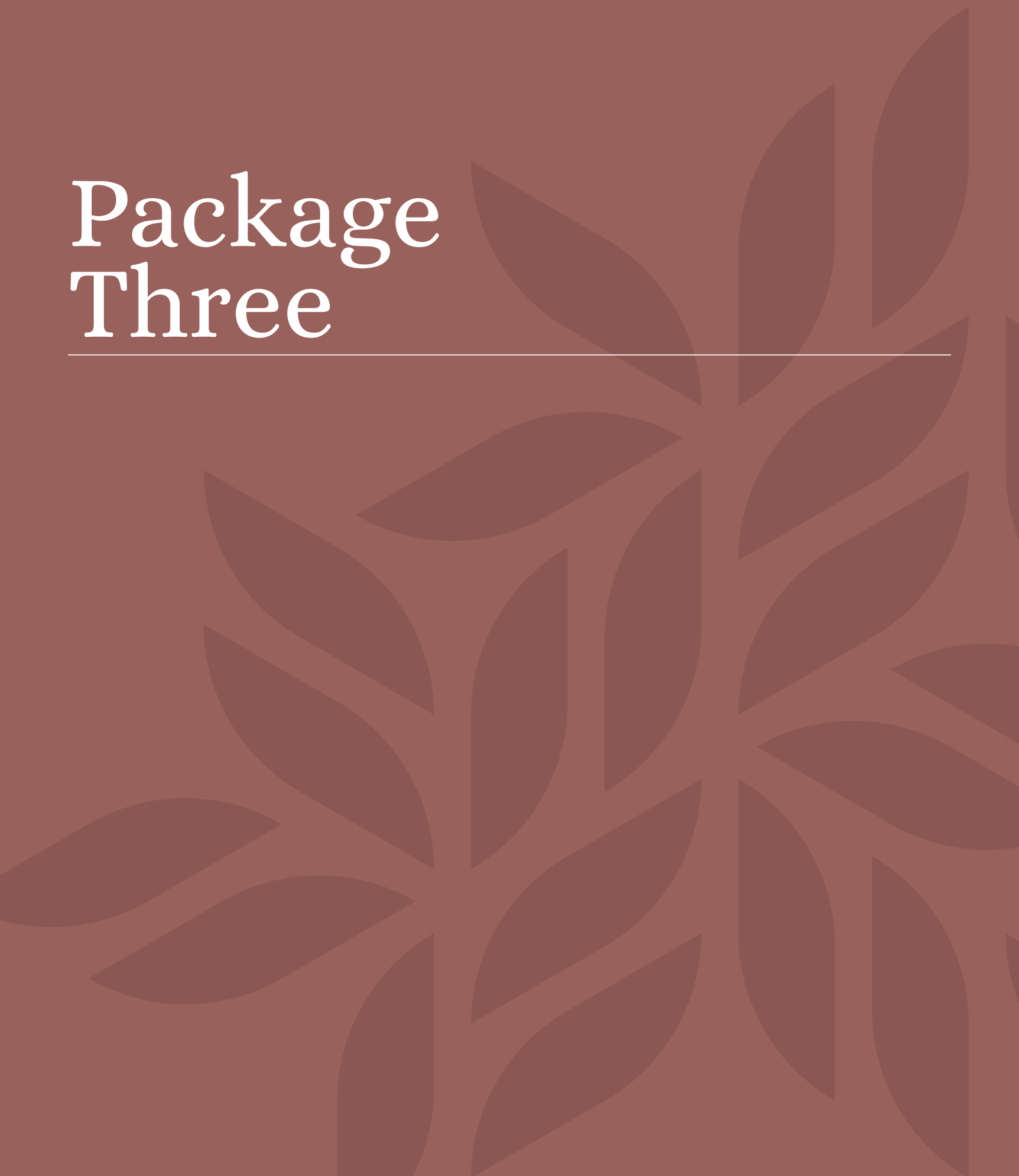
- Margherita tomato, mozzarella and basil (v)
- Tandoori chicken, mango chutney, herbed yoghurt, cashews & coriander
- Garlic prawns, roast peppers, rocket, cherry tomatoes, olives & chilli aioli
- Pepperoni, olives, roast peppers, chilli & Spanish onion
- Roast Pumpkin, caramelised balsamic onions, feta, olives & balsamic glaze (v)





# Package Three

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## PACKAGE THREE

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\$65p/p

Min 20 guests

### Feasting menu (all served on share platters)

- House bread (v)
- Charcuterie and cheese platter
- Chilled fresh oysters with finger lime dressing
- Roasted Mediterranean vegetable and chickpea salad (v, gf)
- Tomato, bocconcini, red onion and basil salad (v, gf)
- Slow cooked lamb shoulder, cous cous tahini yoghurt
- Ocean trout fillet with panzanella salad and salsa Verde
- Crispy Pork belly with roast potatoes rosemary and garlic
- New York cheesecake with blue berry compote and cream

