



Functions and Events





These menus are intended as a guide and will be adjusted to suit individual requirements.

You nominate your budget and we will cater to it.

Prices and menu items may vary according to the number of guests catered for.

Our Chef is available to discuss your own menu.



CANAPES

Your choice of how many options - 5 options usually at

\$35.00 per head

Mini bruschetta

Stuffed mushrooms

Cucumber filled salmon and cream cheese

Chorizo and zucchini tartlet

Ham and cheese croquettes

Beef croquettes

Spring rolls

Salmon and avocado vol au vents

Honey soy and chicken skewers

Teriyaki beef skewers

Char grilled vegetable skewers

Fresh prawns with a lime and chilli aioli

Panko scallops

Roast chicken pieces



BUFFET

Minimum 20 persons

3 courses \$45 p/p - 2 courses \$35 p/p

ENTREES (choose 3)

Sliced honey baked ham
Assorted continental meats
Vegetarian antipasto
Vegetarian Spring rolls with sweet chilli
Chicken spring rolls with sweet chilli
Slow cooked pork belly
Cajun chicken pieces
Honey soy chicken tenderloin kebabs
Char-grilled vegetable skewers

MAINS & ACCOMPANIMENTS (choose 3 of each)

Slow braised beef cheeks	Roast medley of potato, sweet potato, carrot and pumpkin
Classic ratatouille	Seasonal vegetables
Beef stroganoff	Vegetarian risotto
Mild chicken curry	Jasmine rice
Seasoned roast chicken	Fresh garden salad
Roast turkey buffet	Broccoli and bacon salad
Roast pork tenderloin	Penne pasta, semi dried tomatoes, shaved parmesan and pesto aioli
Slow cooked pork belly	Vegetable bake
Veal roulade	
Roast beef	

DESSERTS (choose 2)

Cheesecake
Pavlova
Chocolate and raspberry brownie
Ambrosia
Sticky date pudding
Fresh fruit salad
Selection of Australian cheeses with quince paste and water crackers



Alternate Drop

\$55.00 p/p - 2 options and 3 courses

\$45.00 p/p - 2 options and 2 courses

ENTREES

Pumpkin with cream and chives soup

Ham and cheese croquettes

Vegetable stack topped with a stuffed mushroom

Bocconcini and mushroom arancini balls

MAINS

Barramundi

Pan fried served on a nicoise salad topped with a zesty herb butter

Lemon and Parmesan Crusted Chicken Breast

Stuffed with fresh basil and parmesan served with grilled asparagus and blistered vine tomatoes with a fresh chargrilled yellow capsicum and radish salad

Slow Roasted Pork Belly

Cider and sweet chilli marinated slow cooked pork belly served with a caramelised pear, roast pumpkin and walnut salad finished with a sticky pear sauce

Rosemary Pesto Oven Roasted Rack of Lamb

Served with roasted red potatoes, roasted baby beetroot and buttered baby carrots with a fresh minted yogurt

DESSERTS

Pavlova with fresh fruit and chantilly cream

Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream

Chocolate and Raspberry Brownie with berry coulis and vanilla bean ice cream

Coconut and Lime Crème Brulee



Set Menu

Select one item per course

\$40.00 per head 2 courses / \$50.00 per head 3 courses

ENTREES

Moroccan Chicken Wings

Chicken wings coated in Moroccan spices

Roast Pumpkin and Herbed Feta Salad

Roast pumpkin, roasted pine nuts and fresh rocket finished with a balsamic glaze

Salt and Pepper Calamari

Fresh calamari dusted in light salt and pepper flavouring served with a petite garden salad

MAINS

Slow Roasted Pork Belly

Cider and sweet chilli marinated slow cooked pork belly served with a caramelised pear, roast pumpkin and walnut salad finished with a sticky pear sauce

Pan Fried Barramundi

Pan fried barramundi with chips and salad

Lemon and Parmesan Crusted Chicken Breast

Stuffed with fresh basil and parmesan served with grilled asparagus and blistered vine tomatoes with a fresh chargrilled yellow capsicum and radish salad

DESSERTS

Sticky Date Pudding

Authentic light and fluffy sponge with saturated dates smothered in rich butterscotch sauce

Pavlova

Light and fluffy pavlova accompanied with fresh fruit and cream

Chocolate and Raspberry Brownie

Decadent chocolate and raspberry brownie served with mixed berry coulis and vanilla bean ice-cream



CAMELOT MOTEL AND LICENCED RESTAURANT FUNCTION AGREEMENT

When planning a function Camelot Motel and Licenced Restaurant can cater to suit your every need on this special occasion.

Camelot Motel and Licenced Restaurant managed functions are characterised by meticulous attention to detail and planning and experienced and professional staff with a commitment to providing the highest levels of service, and most of all our passion for great food.

From simple meals, stylish buffet dinners or delicious alternate menus, we cater for every occasion and can tailor the menu to suit your palate and budget. You can trust all those involved in the preparation, cooking and organization of the function to put together a contemporary, appetizing menu using only the best in fresh ingredients.

So for your next function, talk to our team and let us create a package that suits your needs and an event that surpasses your expectations.

If you have any queries or ideas we'd love to hear from you.

Payment details and our terms and conditions of service are presented in the following pages.

Phone: (07) 4979 1222

Fax: (07) 4979 2700

Email: info@camelotmotel.com.au



HIRE CHARGES

(included in catering cost)

Restaurant Hire Fee \$450.00 (Max 80 persons)

Our Licenced Restaurant seats 110 people in a formal setting, seating is normally at round tables which seat up to 8 persons comfortably.

Room Behind The Curtain Fee \$150.00 (Max 50 persons)

The fee includes the setting up of the room (choice of round or oblong tables or both), table cloths, cutlery, crockery and serviettes.

Function Outdoor Garden Area Hire Fee \$250.00 (Max 50 persons)

The fee includes usage of the outdoor bar area and staff. Please note that the swimming pool is strictly out of bounds.

Indoor and Outdoor Hire Fee \$750.00 (Max 150 persons)

Inclusions:

- All above fees include setting up of the round or/and oblong tables, table cloths, cutlery, crockery and serviettes.
- Cleaning and tidying up after the function, reorganising table and chair setting
- Preparation of function room for next day.

If there is any loss or damages to the restaurant or rooms booked, carpets or property fixtures and fittings caused by the client or guests during or after the function, there will be financial responsibility of the organiser and the appropriate charge will apply.



CONDITIONS

Entertainment: As we are also an accommodation establishment, unfortunately entertainment noise must cease at 10.00pm.

Bookings: Confirmation must be received 14 x days after initial request otherwise the booking will be cancelled.

The menu choice plus an estimated number of persons attending the function **MUST** be submitted no later than 2 weeks prior to the function.

Definitely **NO** changes to the menu after this date but final numbers will be permitted 7 x days prior to the function, no later.

Conduct of guests: Management reserves the right to remove any guests from the premises should we believe their behaviour is inappropriate.

Confirmation/Deposit: Deposit of 25% of the total cost of the function is required on confirmation of your function at the Camelot Motel and Licenced Restaurant which will be deducted from your final account.

Children: Must behave in a cordially manner and parents must supervise their children at all times.

Insurance: Management will take care to protect the property of guests but accepts no responsibility for the loss or damages to merchandise or other property on the premises prior to, during or after the function.

Menu variations/Price variations: Whilst every effort is taken to maintain menus and prices, these are subject to change at management's discretion up to one month prior to your function. All prices quoted include GST.

Alcohol: Drinking alcohol in any unauthorised areas is not permitted, Camelot Motel and Licenced Restaurant supports patron care.

It is illegal to serve alcohol to:

- (1) Intoxicated patrons
- (2) Patrons under 18 years of age
- (3) Disorderly patrons

DUE TO LICENSING REGULATIONS BYO FOOD AND DRINK NOT PERMITTED



A signed copy of this document is required along with a deposit to confirm your booking

- 1.) The client has agreed to contract Camelot Motel and Licenced Restaurant for the provision of services.

- 2.) On confirmation a deposit of 25% of the total cost of the function must be paid to Camelot Motel and Licenced Restaurant. The balance is payable no later than 7 days prior to the event when numbers are finalised. Other payment methods may be decided upon by mutual arrangement between the client and management.

- 3.) The menu must be finalised no later than 14 days prior to the event.

- 4.) The client must notify Camelot Motel and Licenced Restaurant no later than 7 days prior to the event, their final numbers for the function.

- 5.) The client must, if necessary, cancel any function made with Camelot Motel and Licenced Restaurant or provision of services no later than 4 weeks prior to the agreed date of the event.

- 6.) The client acknowledges that Camelot Motel and Licenced Restaurant will not be held responsible for any hired entertainment equipment hired directly by the client for loss or damage whilst on the premises.

- 7.) The client accepts that due to Camelot Motel and Licenced Restaurant also being an accommodation premises, noise must be kept to an acceptable level from 10pm.



This contract is signed on

Client signature

Client Printed Name

Function Day and Date

Signed on behalf of the Camelot Motel and Licenced Restaurant

Signature.....

Print Name

Position