



Let's Meet at Fitzys

Christmas PACKAGES

FITZYS LOGANHOLME

Fitzys Loganholme is renowned for its location as a central point between the Gold Coast and Brisbane City.

From Grand Ballroom banquet dinners for 350 guests, to Cocktail Parties, High Tea's, Awards Nights and everything in between; our functions team can cater to your event, no matter how big or small.

All rooms boasting high ceilings, surrounded by a state of the art, infinite colour changing LED lighting system.

We have combined our dedicated and professional functions and events team with a highly acclaimed chef and we are ready to assist with your every need.

At Fitzys, we are here to help make your next big event easy, enjoyable and memorable.

07 3051 7639

functions.fitzysloganholme@ausvenueco.com.au

ENJOY OUR EXCLUSIVE SPACES

Rooms and Capacities

| | |
|--------------------------------------|---------------------------|
| Waterford Room | 120 seated 200 cocktail |
| Sheldon Room | 70 seated 120 cocktail |
| Carbrook Room | 50 seated 80 cocktail |
| Waterford & Sheldon Room | 250 seated 350 cocktail |
| Waterford & Carbrook Room | 200 seated 300 cocktail |
| Ballroom | 350 seated 500 cocktail |

We also have dining room, outdoor terrace and sports bar spaces available. Please request further information from the functions team about these spaces.

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend. Our minimum spends do vary depending on the date, time and style of the event.

Inclusions

Each of our exclusive spaces include:

Dedicated Event Coordinator
Room hire based on 5 hours
Private staff to serve food and beverage
White table linen with your choice of napkin colour
Parquet dance floor
Air conditioned rooms

Audio visual facilities including roving microphones, lectern, ceiling mounted data projector, projection screen, WiFi access, Ipod connectivity.

Your choice of lighting from our colour changing LED lighting system to match

Christmas themed decorations and individual bon-bons

Additional Add-ons:

We are more than happy to tailor any of our packages specifically to what you had in mind. We can add in extra inclusions or adjust inclusions already present in the packages.

Add pre-dinner savouries to your package

Add a selection of hot savouries for you and your guests to enjoy prior to your function. These can be served in our functions foyer or in the room for an additional \$5.00 per person.

Extra Decoration Add-On's

Add on bunches of helium balloons as table centerpieces or around the room—\$1.00 per person
Add on individual Chair Covers with your choice of coloured sash - \$5.50 per person



CANAPE PACKAGES

Package A—select five options from small bites and two options from larger bites

\$22.00 per person

Package B—select six options from small bites and three options from larger bites

\$28.00 per person

Package C—select seven options from small bites and four options from larger bites

\$35.00 per person

Minimum 30 persons. Further upgrade options available.

Always Included

Fresh dips, assorted breads and crudities

Small Bites

Mini pies
Crispy chicken wings
Vegetable spring rolls (V)
Flame grilled meatballs
Samosas
Pork shumai
Thai fish cakes
Spinach and cheese triangle (V)
Sweet potato croquettes (V)

Large Bites

Pulled pork sliders
Coconut crumbed prawns
Tikka chicken kebabs
Spiced lamb skewers
House made Italian sausage roll
Chicken and mushroom arancini
Four cheeses arancini, tomato sugo (V)
Crumbed barramundi bites
Crumbed scallops
Chicken and mushroom tartlet
Pulled pork bao bun
Assorted sushi
Smoked salmon, cream cheese on cucumber rounds
Fried Prawn with Mango salsa
Melba toast with brie and cranberry (V)
Crisp pork belly, cauliflower puree
Grilled halloumi, kransky
Crispy baked peanut tofu (V)
Wagyu brisket croquettes, mustard aioli
Serrano ham wrapped artichoke
Goats cheese panacotta with olive tapenade on rye bread (V)
Baked barra, wasabi aioli
Baked mussels

ADD ON

Dessert canapés \$8 per person

A selection of assorted mini dessert bites, tartlets, friands and eclairs

ADD ON A GRAZING OPTIONS \$7 per person

Pulled pork sliders
Pulled chicken tacos
Vegan dagwood dog (VE)
Mini beef burger
Crispy Buttermilk Chicken Wings

Additional platters, vegan or gluten free platters available upon request.



ROAST BUFFETS

Minimum 30 persons. Further upgrade options available.

Children under 12 can choose from chicken nuggets and chips or fish and chips, with ice cream or jelly for dessert. **\$15.00 per Child**

Roast Carvery

Please Select Two Roasts to be carved at you buffet!

Roast Beef; pepper mustard seasoned boneless beef, cooked medium well

Roast Pork; juicy pork loin served with salted crackle

Roast Chicken; Succulent roasted chicken pieces served with gravy

Roast Turkey; Boneless turkey breast slow cooked with Cranberry Sauce

Roast Lamb; Rosemary & Garlic roasted lamb with mint sauce

Baked Ham; Glazed succulent ham on the bone

SERVED WITH

Potato Bake

Baked Cauliflower

Baked pumpkin

Steamed mixed vegetables

Pan gravy

Chef's selection of Salads

Bread rolls

DESSERT

Whole pavlova with summer fruits

Plum Pudding with Brandy custard

\$43.00 per person

Premium Roast Buffet

Roast Beef; pepper mustard seasoned boneless beef, cooked medium well

Roast Pork; juicy pork loin served with salted crackle

Roast Chicken; Succulent roasted chicken pieces served with gravy

Roast Turkey; Boneless turkey breast slow cooked with Cranberry Sauce

Roast Lamb; Rosemary & Garlic roasted lamb with mint sauce

Baked Ham; Glazed succulent ham on the bone

HOT DISHES

BBQ chicken, chorizo and bean stew

Saffron filet of sole mild chilli, tomato and greens in lemon butter cream

Pan seared pork with prune in creamy port sauce

Lamb and chickpea casserole

SERVED WITH

Creamed potatoes with parmesan

Stir fried zucchini and seasonal vegetables

Baked cauliflower

Fluffy jasmine rice (V)

Freshly made salads (V)

Freshly baked bread rolls (V)

Gravy

DESSERT

Chef's Selection of desserts with items such as; fruit mince pies, petite fours,

plum puddings and individual pavlovas

Served with freshly brewed tea and coffee

\$49.00 per person

One Roast and One Hot Dish Selection

\$57.00 per person

Two Roasts & Two Hot Dish Selections



PLATED MENU

Minimum 30 persons.

Two choices from each course, to be served alternately.

Children under 12 can choose from chicken nuggets and chips or fish and chips, with ice cream or jelly for dessert. **\$15.00 per child**

Entrees

Ginger poached chicken, soba noodles and sesame dressing
Smoked reef fish, eggplant and green bean salad
Szechuan peppered squid and fried kale
Pork belly, pumpkin puree and watercress
Mushroom arancini, rocket and tomato concasse (V)

Mains

Honey glazed double ham, charred pineapple, served with creamed potato & greens
Prawn stuffed chicken Maryland with chive cream, onion potato and Asian greens
250g rump steak, cauliflower, portobello mushroom, kipfler potato and jus (V)
Tomato and basil poached barramundi, chorizo and potato
Pork belly, celeriac puree, pickled cucumber and jus

Dessert

DESSERT

Individual Pavlova served with fresh cream and summer fruits
Plum pudding served with Brandy custard
Warm apple Crumble with mascarpone and berry coulis
Death by chocolate
Triple caramel mudcake, mascarpone

\$46.00 per person

Your selection of two courses

\$56.00 per person

Your selection of three courses



BEVERAGE PACKAGES

Prices available Upon Request

Package One

House collection of wines

Edge of the World Sparkling Wine
Edge of the World White Wine
Edge of the World Red Wine

Selection of tap beers: Furphy & XXXX Gold
+Cascade Light Stubbies
Soft drinks and juices

Package Two

House collection of wines

Edge of the World Sparkling Wine
Edge of the World White Wine
Edge of the World Red Wine

Beach Hut Moscato
T'Gallant Juliet Pinot Noir
Wandering Duck Shiraz
Tempus Two Pinot Gris
Morgan's Bay Chard

Selection of tap beers: Furphy & XXX Gold
Cascade Light Stubbies
Your choice of one premium beer
Soft drinks and juices

Package Three

House collection of wines

Edge of the World Sparkling Wine
Edge of the World White Wine
Edge of the World Red Wine

T'Gallant Juliet Moscato
Tempus two Cab Sauv
Guilty by Association Pinot Noir
Road to Enlightenment Riesling
Little Berry Sav Blanc
Aurelia Prosecco Sparkling

Selection of tap beers: Furphy & XXXX Gold
+Cascade Light Stubbies
Your choice of two premium beers
Soft drinks and juices

Alternatively

We can run a bar tab for your event. You can nominate the inclusions, timeframe & dollar limit and are only charged for the drinks your guests consume