

**FITZYS —**  
**— LOGANHOLME**

**CELEBRATIONS AND  
CORPORATE EVENTS**

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# FITZYS LOGANHOLME

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



07 3051 7639



[functions.fitzysloganholme@ausvenueco.com.au](mailto:functions.fitzysloganholme@ausvenueco.com.au)

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.



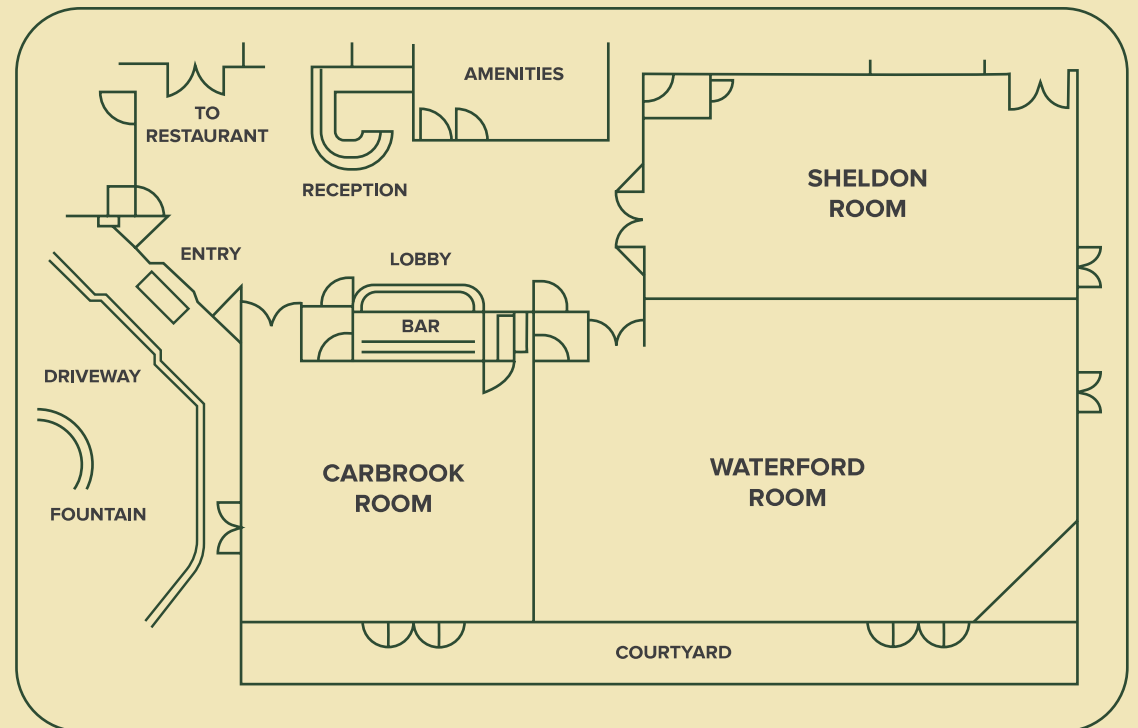
CELEBRATIONS



# ENJOY OUR EXCLUSIVE SPACES

We also have our dining room, outdoor terrace and sports rooms available. Please request further information from the functions team.

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.



## Rooms and Capacities

|                           |            |              |
|---------------------------|------------|--------------|
| Waterford Room            | 110 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 |

# VENUE INCLUSIONS

## Each of our exclusive spaces include:

- Dedicated Event Coordinator
- Room hire based on 5 hours
- Private staff to serve food and beverage
- Cake and gift table
- 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, Ipad connectivity.

## Your choice of lighting

from our colour changing LED lighting system to match

## Balloon decorations

in your choice of colours

### 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.

- **Chair Covers** with your choice of coloured sash - **\$5.50 per person**
- **Table Centrepieces:** Your selection of table centrepieces to hire for your event and tailored to your colour and theme.
- Display folder of options available on site. Prices on request.





# PLATTERS

Each platter feeds 8-10 PEOPLE

## BREAD & DIPS ..... 70

Three house made dips, pickles, crudites, rustic bread

## ANTIPASTO ..... 95

Jamon, smoked ham, salami, Australian cheese, dried fruit, crackers, basil pesto, toasted sourdough

## SEAFOOD ..... 120

Fresh local prawns, salt & pepper calamari, battered fish, sweet chilli & lime mussels, potato cakes, condiments

## AUSSIE ..... 90

Sausage rolls (15), mini pies (15), Beef bites (20), selection of sauces

## YUM CHA (30 pieces) ..... 85

Pork shiu my, vegetable spring rolls, chicken dim sums, prawn crackers, selection of sauce

## VEGETARIAN (30 pieces) ..... 95

Assorted quiche, fried arancini, halloumi sticks, garlic bread, selection of sauces

## CHICKEN WINGS (30 pieces) ..... 70

Southern Fried chicken wings, smoky BBQ & hot sauces

## SKEWERS (30 pieces) ..... 120

Spiced chicken skewers, lamb skewers, halloumi & vegetable skewers

## PIZZA (30 pieces) ..... 70

Margherita & Meat lovers pizzas, garlic bread, dips & sauces

## CHEESE ..... 95

Selection of three artisanal cheeses including soft, blue & hard—Accompanied with lavish breads, peppered fig paste, quince, assorted fresh and dried fruits

## TRADITIONAL SANDWICH (30 pieces) ..... 75

Chef's selection of traditional white loaf sandwiches

## DELUXE SANDWICH (30 pieces) ..... 95

Chefs selection of gourmet assorted sandwiches (including vegetarian)

## FRUIT ..... 65

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt

## KIDS (30 pieces) ..... 70

Hawaiian pizza. Chicken nuggets, battered fish, seasoned chips, tomato & BBQ sauces

## DESSERT (30 pieces) ..... 90

Chocolate cake, carrot cake, frosted banana cake, berries, Chantilly cream

## GLUTEN FREE (30 pieces) .....140

Curried lentil and potato pie, pumpkin roll, fruit chutney, falafel



# CANAPE PACKAGES

## Cold Canapes

VEGETABLE RICE PAPER ROLL (VG) (LG)

SALMON, horseradish cream, dill, blini

GOAT'S CHEESE & CARAMELISED ONION TART (V) (LG)

DUCK RICE PAPER ROLL, Peaking dipping sauce (lg)

HAM HOCK TERRINE, Dijon, chervil (lg)

RARE ROAST BEEF, aioli, piccalilli, encroute

SHRIMP COCKTAIL CROSTINI, spiced avocado

JAMON SERRANO. Brie, honey, dukkah bites

## Hot Canapes

CHAR GRILLED CHICKEN SKEWER, satay sauce, peanut crumble

BEEF & STOUT PIE, bacon jam

PEA & MINT ARANCINI, whipped feta (v) (lg)

BOLOGNAISE ARANCINI, nacho cheese, pecorino

CHEESEBURGER SPRING ROLL, burger dipping sauce

MAC & CHEESE CROQUETTE, tomato chilli relish (v)

PORK & FENNEL ROLL, smoky BBQ sauce

CHICKEN, Prawn & Ginger Wonton, wasabi mayo

PUMPKIN SAUSAGE ROLL, fruit chutney (lg)

CHILLI BEEF EMPANDA, green tomato & jalapeno chutney

MOROCCAN SPICED CAULIFLOWER, green tahini (vg) (lg)

PORK BAO BUN, crispy belly, carrots, cucumber, soy dressing

Selection of **4 canapes** ..... **\$24pp**

Selection of **6 canapes** ..... **\$36pp**

Selection of **8 canapes** ..... **\$48pp**

Minimum 20 guests.

Option to mix and match with a dessert canape

## Upgrade to substantial **\$11pp**

RARE ROAST BEEF, mustard horseradish cream, Yorkshire pudding

BEEF SLIDER, beef patty, American cheddar, dill pickle, ketchup, brioche bun

MUSHROOM SLIDER, braised shitake mushroom, scamorza,

tomato chilli relish, buttercrunch lettuce (v)

MINI DOG, frankfurter, American mustard, ketchup, crispy onions, cheddar

FISH & CHIPS, battered fish, fries, lemon, tartare

FRIED CHICKEN TENDERS, pickles, honey, hot sauce

KALE & EGGPLANT LASAGNE BITES, chipotle dipping sauce (vg)

LOADED NACHOS, tortilla chips, nacho cheddar, chilli beans, tomato salsa,

sour cream, guacamole (lg) (v)

SALT & PEPPER SQUID, schezuan seasoning, fries, aioli

PERI PERI CHICKEN SKEWERS (2), pico di gallo, flatbread

## Upgrade to dessert canapes **\$5pp**

SNICKERS BAR TART

CHURROS, salted caramel sauce, crushed pistachio (vg)

ASSORTED MACARONS, seasonal berries

CARROT CAKE POP, whipped vanilla cream cheese

STRAWBERRY, RHUBARD & COCONUT SAGO BOWL

# BUFFETS

ROAST CARVERY BUFFET

\$50PP

Pork Leg and Rotisserie style Chicken

SERVED WITH

- Oven roasted potato
- QLD Blue Pumpkin
- Garden Peas & Honey Roasted carrots
- Pan gravy
- Grean Leaf Salad
- Bread rolls

DESSERTS

- PAVLOVA, Chantilly cream, passionfruit, Kiwi (lg)
- CHOCOLATE BROWNIE, vanilla crème, raspberry
- STICKY DATE, toffee sauce, brandy cream
- Served with Tea & Coffee

|        |  |
|--------|--|
| ADD ON | Roast \$9 per person<br>Extra Hot Dish \$17 per person |
|--------|--|

Kids menu (includes dessert)

\$17

- CHICKEN NUGGETS, CHIPS, ICE CREAM
- BATTERED FISH & CHIPS, ICE CREAM
- BEEF BURGER, CHIPS, ICE CREAM
- HAWAIIAN PIZZA, ICE CREAM

BESPOKE BUFFET MENU

\$65PP

HOT DISHES  
(Please choose 3 options)

- BEEF BOURGUIGNON, pommes puree (lg)
- PAN ROASTED NT BARRAMUNDI, skordalia, snowpeas, green peppercorn dressing (lg)
- ITALIAN BRAISED LAMB RAGU, orecchiette pasta, gremolata
- CHICKEN TIKKA MASALA, raita, pappadum, steamed basmati
- HOMEMADE WAGYU BEEF LASAGNE
- SINGAPORE CHILLI NOODLES, chicken & prawn, fermented chilli
- EGGPLANT & KALE LASAGNE (vg) (lg)
- POTATO GNOCCHI, roasted pumpkin, feta, crispy sage, toasted seeds
- TRUFFLE POTATO GRATIN, pecorino, pan grattato (v) (lg)

SERVED WITH

- |                                    |                  |
|------------------------------------|------------------|
| Cured Meats                        | Grean leaf Salad |
| Grain Salad                        | Pan Gravy        |
| Oven Roasted Potatoes              | Bread rolls      |
| QLD Blue pumpkin                   | Cultured butter  |
| Garden pes & honey roasted carrots |                  |

DESSERT

- PAVLOVA, Chantilly cream, passionfruit, Kiwi (lg)
- CHOCOLATE BROWNIE, vanilla crème, raspberry
- STICKY DATE, toffee sauce, brandy cream

# PLATED MENUS

## CLASSIC

2 course \$59pp

3 course \$69pp

Two choices from each course  
to be served alternately

## ENTREES

**PORK BELLY**, spiced apples, balsamic onions, crackle dust  
**BRUSCHETTA**, confit garlic, caramelised onion, triple cream  
brie, dukkha

**THAI NOODLE SALAD**, shaved rare beef, fresh herbs, chilli,  
bean sprouts, baby gem lettuce

**CHICKEN SATAY SKEWERS**, Coconut rice, crushed peanuts,  
fresh herbs (lg)

**GRILLED HALLOUMI**, Garlic mushrooms, roasted capsicum,  
pesto, rocket, balsamic (lg) (v)

## KIDS MENU (INCLUDES DESSERT)

\$17pp

CHICKEN NUGGETS, CHIPS, ICE CREAM

BATTERED FISH & CHIPS, ICECREAM

BEEF BURGER, CHIPS, ICECREAM

HAWAIIAN PIZZA, ICE CREAM

## MAINS

**SLOW COOKED BRISKET**, fondant potato, dutch carrot, pan jus (lg)

**ROASTED CHICKEN SUPREME**, sweet potato puree, char grilled  
corn salsa, buttered beans (lg)

**PAN SEARED SALMON**, smashed garlic chats, char grilled  
asparagus, lemon lime beurre blanc (lg)

**EGGPLANT RED LENTIL DAHL**, coconut rice, fresh herbs,  
pappadum (lgo) (vg)

**PORK STRIPLOIN**, maple mustard glaze, broccolini, horseradish  
mash (ld) (lg)

## DESSERT

**LEMON CURD TART**, meringue, mint, passionfruit coulis, whipped  
cream

**CHOCOLATE BROWNIE**, raspberried, Tim Tam crumble,  
raspberry sorbet

**WHIPPED CHEESECAKE**, sweet crust tart, mixed berries, mint (lg)

**APPLE CRUMBLE**, rhubarb compote, creme anglaise, vanilla sorbet  
(lg) (vgo)





# LUXE MENUS

## LUXE

2 course \$69pp

3 course \$79pp

Two choices from each course  
to be served alternately

## ENTREES

**WILD MUSHROOMS ON TOAST**, roasted onion jus,  
tarragon cream (v) (vgo)

**1/2 SHELL SCALLOP**, café de paris butter, gremolata,  
watercress (ldo) (lgo)

**BEEF CARPACCIO**, truffled pecorino, black garlic mayo, crispy  
capers, en croute (ldo) (lg)

**SMOKED SALMON**, whipped cream cheese, cornichon, dill,  
pickled onions, bagel chips (ldo) (lgo)

**PRESSED LAMB SHOULDER**, hummus, pickled cucumber salsa,  
pepita crunch (ld) (lg)

## KIDS MENU (INCLUDES DESSERT)

\$17

**CHICKEN NUGGETS, CHIPS, ICE CREAM**

**BATTERED FISH & CHIPS, ICECREAM**

**BEEF BURGER, CHIPS, ICECREAM**

**HAWAIIAN PIZZA, ICE CREAM**

## MAINS

**BEEF TENDERLOIN**, horseradish mash, onion salsa,  
crispy leek, beef jus (ldo) (lg)

**CONFIT CHICKEN MARYLAND**, potato rosti, leek fondamt,  
parsnip crisp, poultry jus (lg)

**PAN SEARED MARKET FISH**, cauliflower & leek cream, caper dill  
potatoes, broccolini, macadamia (lg)

**GARDEN PEAR RISOTTO**, char grilled asparagus, herbed mascarpone,  
pecprino, mint (v) (lg) (vgo)

**LAMB RUMP**, Dijon crushed sweet potato, broccolini,  
rosemary red wine jus (ld) (lg)

## DESSERT

**APPLE CRUMBLE**, Rhubard & apple compote, vanilla sorbet (lg) (vgo)

**BANOFFEE MERINGUE**, banana, salted caramel, honeycomb, dark  
chocolate, double cream (lg)

**CHOCOLATE TART**, almond cointreu cream, chocolate mousse, wafer

**WHIPPED BAKED CHEESECAKE**, strawberry compote, raspberries,  
salted shortbread (lg)

# SHARED / FAMILY STYLE

SHARE

2 course \$70pp

3 course \$80pp

## TO START (CHOOSE 3)

---

**FRIED SQUID**, chilli, aioli, lemon

**BRUSCHETTA**, Jamon serrano, Manchego, sundried tomato tapenade, pistachio dukkah, rustic bread

**PLOUGHMAN PLATE**, shaved ham, cave aged cheddar dried apple, cornichon, piccalilli, lavosh

**STICKY POR RIB**, nahm jim, green papaya salad, roasted peanuts

**CHICKEN LOLLIPOPS**, bourbon seasoning, smoky bbq sauce (lg)

**POTATO GNOCCHI**, roasted pumpkin, fetta, crispy sage, toasted seeds (v)

**CHAR GRILLED RUMP**, braised peppers, caramelized onions, chimichurri (lg)

## MAINS (CHOOSE 3)

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**SLOW ROASTED BRISKET**, jammy onions, crispy onions (lg)

**LAMB SHOULDER**, caper & raisin salsa, gremolata (lg)

**BAKED SALMON FILLET**, seeded mustard, lemon (lg)

**CAULIFLOWER TAGINE**, chemoula spice, coconut yoghurt, charred naan (vg)

**CHAR GRILLED CHICKEN THIGH**, chorizo, white bean, roasted tomato, herbs (lg)

**CRISPY PORK BELLY**, spiced apple chutney, cidar jus (lg)

## SIDES (CHOOSE 3)

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**ROASTED CHAT POTATOES**, rosemary sea salt (lg) (vg)

**WEDGE SALAD**, iceberg lettuce, blue cheese ranch, bacon (lg)

**MAPLE ROASTED CARROTS**, green tahini, dukkah, spiced chickpeas (vg) (lg)

**CAULIFLOWER GRATIN**, cream sauce, garlic, truffle pecorino (lg)

**GARDEN SALAD**, cherry tomato, cucumber, Spanish onion, house dressing (lg)

## DESSERT (CHOOSE 3)

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**CHURROS**, cinnamon sugar, chocolate sauce (vg)

**FITZYS TRIFLE**, jelly, boozy sponge, Chantilly cream, old school custard, seasonal berries

**EATON MESS; MERINGUE**, stewed strawberries, vanilla cream passionfruit (lg)

**CHOCOLATE BROWNIE**, raspberry cream, fudge sauce

# BEVERAGE PACKAGE

## BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

## ADD ONS

### SPIRITS

Additional \$25 per person for spirits, with a minimum of 50 guests.

### COCKTAILS

Cocktails on arrival for \$15 per person, in addition to any beverage package.

## PACKAGE ONE

3HR  
\$47PP

4HR  
\$59PP

5HR  
\$71PP

Mr Mason Sparkling Cuvee Brut NV  
Dottie Lane Sauvignon Blanc  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet

Selection of tap beers: XXXX Gold, Great Northern Super Crisp, Hahn Super Dry, Stone & Wood, + Cascade Light Stubbie  
Selection of soft drinks and juices

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

## PACKAGE TWO

3HR  
\$57PP

4HR  
\$69PP

5HR  
\$81PP

Mr Mason Sparkling Cuvee Brut NV  
Dottie Lane Sauvignon Blanc  
Mandoletto Pinot Grigio  
Amelia Park 'Trellis' Chardonnay  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet  
Devils Corner Pinot Noir  
Heartland Spice Trader Shiraz

Selection of tap beers:  
XXXX Gold, Great Northern Super Crisp, Hahn Super Dry, Stone & Wood  
Your choice of one premium beer  
Selection of soft drinks and juices

## PACKAGE THREE

3HR  
\$67PP

4HR  
\$79PP

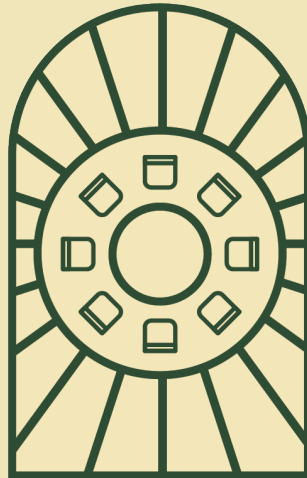
5HR  
\$91PP

Alpha Box & Dice 'Tarot' Prosecco NV  
Chandon Brut Rose NV  
821 South Sauvignon Blanc  
Mandoletto Pinot Grigio  
Paloma Riesling  
Amelia Park 'Trellis' Chardonnay  
Bertaine & Fils Rose  
Devils Corner Pinot Noir  
Marques de Tezona Tempranillo  
Heartland 'Spice Trader' Shiraz

Selection of tap beers: XXXX Gold, Great Northern Super Crisp, Hahn Super Dry, Stone & Wood + Cascade Light Stubbies  
Your choice of two premium beers  
Selection of soft drinks and juices







CORPORATE  
FUNCTIONS

# ROOM HIRE

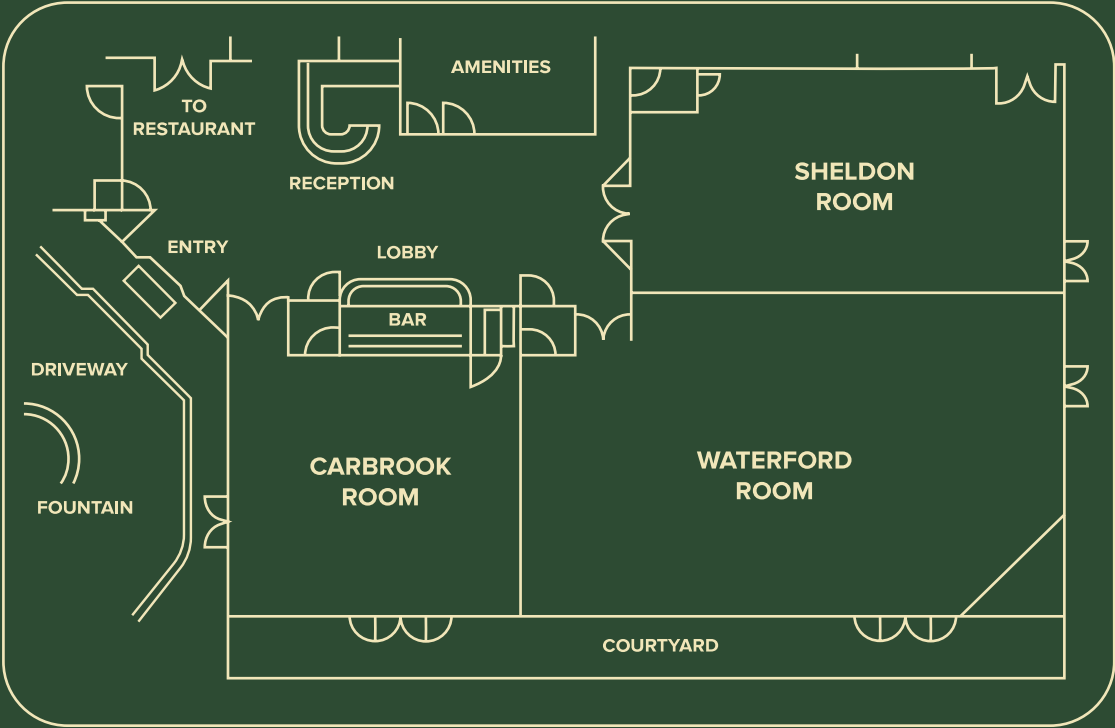
PLEASE NOTE THAT ROOM CAPACITIES ALSO DEPEND ON EQUIPMENT REQUIREMENTS.

Room Hire Rates are **based on a Day rate 8:00am-5:00pm** or **an Evening Rate 5:30pm-11:00pm**. Should you require to lengthen the hours of your booking to exceed these Timeframes the extended hours rate then applies. The Extended Hours Rate applies to regular Saturday & Sunday Bookings. Should you require to lengthen the hours of your booking on a weekend, additional fees also apply to this rate.

| ROOM   |                        |                         |
|--|------------------------|-------------------------|
| DAY RATE (8:00AM-5:00PM)<br>or EVENING RATE (5:30PM-11:00PM) |                        |                         |
|  | MONDAY TO FRIDAY RATES | SATURDAY & SUNDAY RATES |
| Carbrook   | \$290.00               | \$390.00                |
| Sheldon  | \$390.00               | \$490.00                |
| Waterford  | \$490.00               | \$590.00                |

SELF-CATERING Fitzys Loganholme **does not permit self-catered functions**. No food or beverages of any kind are permitted to be brought in for the consumption, selling or distribution at a function by the organiser or any of the organisers guests. No food or drinks can also be removed at the conclusion of an event.

# ENJOY OUR EXCLUSIVE SPACES



| BALLROOM                     |     |
|------------------------------|-----|
| Theatre Style.....           | 450 |
| Open Ended Round Tables..... | 272 |

| SHELDON ROOM                 |     |
|------------------------------|-----|
| Theatre Style.....           | 150 |
| Open Ended Round Tables..... | 64  |
| Classroom Style.....         | 60  |
| U Shape.....                 | 36  |

| WATERFORD ROOM:              |     |
|------------------------------|-----|
| Theatre Style.....           | 220 |
| Open Ended Round Tables..... | 128 |
| Classroom Style.....         | 100 |
| U Shape.....                 | 45  |

| CARBROOK ROOM                |    |
|------------------------------|----|
| Theatre Style.....           | 80 |
| Open Ended Round Tables..... | 48 |
| Classroom Style.....         | 30 |
| U Shape.....                 | 24 |





# CONFERENCE PACKAGES

## ON ARRIVAL

Freshly Brewed Coffee & Specialty Teas and Apples

## MORNING & AFTERNOON TEA

Please select 1 morning tea item and 2 afternoon tea items:

Fresh Fruit  
Freshly Baked Scones with Jam & Cream  
Assorted Large Muffins  
Assorted Freshly baked Danishes  
Ham & Cheese Croissant  
Banana Bread, honey mascarpone  
Chef's selection of Quiche  
Caramel Slice (gf)  
Large Chocolate chip smartie cookie  
Bacon & Egg English Muffin  
Greek yoghurt, tropical fruit, granola pot (V)  
Mini donuts

## LUNCH BUFFET

Your Selection of Either

Gourmet Sandwich Buffet,  
BBQ Buffet,  
Ploughman's Buffet,  
Hot dish Buffet  
OR  
The Plated Lunch Menu

### Full Day

includes morning tea, lunch and afternoon tea **\$70 per person** (up to 8 hours)

### Half Day includes

includes lunch, plus morning tea or afternoon tea **\$55 per person** (up to 4 hours)

(Based on a minimum of 20 guests)

## ALSO INCLUDED:

Room Hire in a private function room  
Data projector, screen, lectern and  
Audio facilities  
Whiteboard Hire & Flipchart Hire

Wi-Fi Connection  
Notepads and Pens  
Iced Water and mints

## PLATED LUNCH MENU

CHOOSE TWO OPTIONS TO BE SERVED ALTERNATE DROP

**250GM RUMP**, grain fed, house salad, chips, mushroom sauce  
**GRILLED CHICKEN BREAST**, sweet potato mash, broccolini, cream sauce  
**CRISPY SKIN BARRAMUNDI**, niçoise salad, bearnaise  
**POACHED CHICKEN SALAD**, Singapore noodle, ginger, chilli, sprouts, crispy shallots  
**STEAK SANDWICH**, rump steak, caramelised onion, tomato, lettuce, cheddar, smoky BBQ sauce, toasted rustic loaf, chips  
**BEER BATTERED FISH & CHIPS**, chips, salad, lemon, tartare  
**CHEESEBURGER**, beef patty, smoked bacon, grilled onions, American cheddar, pickles, mayo, ketchup, milk bun, chips Chicken parmigiana;  
**CRUMBED SCHNITZEL**, Napoli, ham, mozzarella, chips, salad, aioli  
**VEGAN POWER BOWL**, Wild rice, roasted pumpkin, pickled grapes, chickpeas, celery, pecans, orange vinaigrette (VG) (GF)EGGPLANT &  
**KALE LASAGNE**, preserved lemon & fennel salad, dukkah





# COFFEE BREAKS

## Coffee Break Catering

**TEA & COFFEE ONLY..... \$4pp**

(served for an individual break or on arrival)

Freshly Brewed Coffee with a selection of Speciality Teas

**ALL DAY TEA & COFFEE..... \$8.50pp**

(served on continuously throughout your event)

Freshly Brewed Coffee with a selection of Speciality Teas

**CATERING BREAKS (INCLUDES TEA & COFFEE)..... \$8pp**

Fresh Fruit

Freshly Baked Scones with Jam & Cream

Assorted Large Muffins

Assorted Freshly baked Danishes

Ham & Cheese Croissant

Banana Bread, honey mascarpone

Chef's selection of Quiche

Caramel Slice (lg)

Large Chocolate chip smartie cookie

Bacon & Egg English Muffin

## LUNCH OPTIONS

**GOURMET SANDWICH BUFFET \$25 PER PERSON**

A Selection of Gourmet style sandwiches on a variety of breads such as Panini, Focaccia, tortilla wraps, Turkish and sourdough breads.

Served with a variety of freshly sliced meat and salad fillings

Chef's selection of salads

Fresh fruit platter

Tea & Coffee

**PLOUGHMANS BUFFET**

**\$30 PER PERSON**

A large array of freshly sliced meats including; shaved leg ham, sliced roast beef, salami served with cheddar cheese, boiled eggs, pickled vegetables, mustards and salad items for your guests to build their own lunch

Served with Chef's selection of freshly made salads.

Artisan bread rolls, cultured butter and Fresh Fruit Platter

Tea & Coffee

**HOT DISH BUFFET**

**\$30 PER PERSON**

## Your selection of 2 dishes

Beef Bourguignon, Chicken Tikka Masala,

Singapore chilli noodles,

Wagyu Beef Lasagne

To be served with your selection of Freshly Steamed Rice

Chef's Selection of Salads

Fresh Fruit Platter

Tea & Coffee

**BBQ BUFFET**

**\$30 PER PERSON**

Pork and fennel sausages, chicken wings, beef rissoles, vegetable skewers, grilled onions

Chef's Selection of Salads

Artisan bread rolls & cultured butter

Fresh Fruit Platter

Tea & Coffee

## DINING ROOM PRE-ORDER

You and your guests are welcome to order from our Pre-order Menu and dine next door in our Dining Room at your designated lunch break.

Lunch operating hours

11:30am-2:30pm Monday through to Sunday

# ADDITIONAL CATERING OPTIONS

Suitable for interactive groups,  
casual workshops, conferences

Breakfast & Lunch box options available

Off site catering available

## BREAKFAST BOX

\$25PP

Greek yoghurt, tropical fruit, granola pot (v)

Sweet pastry (v)

Fresh fruit (v) (lg)

Mini bagel Cold pressed juice

Tea & coffee

## LUNCH BOX

\$30PP

Substantial sandwich/ wrap (lgo) (vgo)

Muffin / donut (v)

Muesli slice (v)

Fresh Berries (vg) (lg)

Cold pressed juice

# COCKTAIL PLATTERS

All platters have been based on feeding 8-10 guests per platter as a finger food option and not as a main meal.

## BREAD & DIPS ..... 70

Three house made dips, pickles, crudites, rustic bread

## ANTIPASTO ..... 95

Jamon, smoked ham, salami, Australian cheese, dried fruit, crackers, basil pesto, toasted sourdough

## SEAFOOD ..... 120

Fresh local prawns, salt & pepper calamari, battered fish, sweet chilli & lime mussels, potato cakes, condiments

## AUSSIE ..... 90

Sausage rolls (15), mini pies (15), Beef bites (20), selection of sauces

## YUM CHA (30 pieces) ..... 85

Pork shiu my, vegetable spring rolls, chicken dim sums, prawn crackers, selection of sauce

## VEGETARIAN (30 pieces) ..... 95

Assorted quiche, fried arancini, halloumi sticks, garlic bread, selection of sauces

## CHICKEN WINGS (30 pieces) ..... 70

Southern Fried chicken wings, smoky BBQ & hot sauces

## SKEWERS (30 pieces) ..... 120

Spiced chicken skewers, lamb skewers, halloumi & vegetable skewers

## PIZZA (30 pieces) ..... 70

Margherita & Meat lovers pizzas, garlic bread, dips & sauces

## CHEESE ..... 95

Selection of three artisanal cheeses including soft, blue & hard—Accompanied with lavish breads, peppered fig paste, quince, assorted fresh and dried fruits

## TRADITIONAL SANDWICH (30 pieces) ..... 75

Chef's selection of traditional white loaf sandwiches

## DELUXE SANDWICH (30 pieces) ..... 95

Chefs selection of gourmet assorted sandwiches (including vegetarian)

## FRUIT ..... 65

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt

## KIDS (30 pieces) ..... 70

Hawaiian pizza. Chicken nuggets, battered fish, seasoned chips, tomato & BBQ sauces

## DESSERT (30 pieces) ..... 90

Chocolate cake, carrot cake, frosted banana cake, berries, Chantilly cream

## GLUTEN FREE (30 pieces) ..... 140

Curried lentil and potato pie, pumpkin roll, fruit chutney, falafel







# BREAKFAST CATERING

All platters have been based on feeding 8-10 guests per platter as a finger food option and not as a main meal.

## PLATED BREAKFAST

**\$24**  
PER PERSON

Minimum of 20 Guest

Your selection of two to be served alternatively

**COOKED BREAKFAST**, scrambled eggs, smoked bacon, tomato, pork chipolata, sourdough, tomato relish

**EGGS BENEDICT**, sauteed spinach, shaved leg ham or smoked salmon with bearnaise sauce

**HOUSE GRANOLA**, granny smith apple, Greek yoghurt, seasonal berries, freshly baked pastry

**SMASHED AVOCADO**, on sourdough, whipped fetta, pistachio dukkah, salt baked tomato

**PANCAKES**, lemon ricotta, blueberries, maple syrup

All served with Tea, Coffee & Fresh Fruit Juices

## CONTINENTAL BREAKFAST

**\$19**  
PER PERSON

A selection of freshly baked pastries, house granola cups and Fresh Fruit Platter Served with Tea, Coffee & Fresh Juices

## BUFFET BREAKFAST

**\$35**  
PER PERSON

Minimum of 30 Guest

A Hot buffet including:

**Smoked Bacon**

**Pork Chipolata**

**Roasted tomatoes**

**Scrambled Eggs**

**Hash Browns**

**Baked beans**

**Mushrooms**

**Croissants & Danishes**

**Toasted Sourdough**

**Pancakes, blueberry compote, vanilla cream**

**Fresh Fruit Platter**

**Tea, Coffee & Juices.**



WAKES

# IN YOUR TIME OF LOSS...

there's a venue that cares

Fitzys Loganholme is the ideal venue for an “after funeral function” know to many as a wake. We understand how trying it can be to arrange a wake at this difficult time and our function team is here to assist in any way we can.

We have a selection of spaces, which can cater for all group sizes. Speak to us today about the different areas and hire costs available.

## Included in your hire fee is:

- Room hire for 3 hours
- Designated staff for food and beverage service
- Table linen
- In room AV system
  - Projector, screen, microphone, music (only available in function rooms)

## Refreshments

Tea and coffee available

Designated bar is available to open for bar tabs or for individual guest purchases

## Food Catering

We offer a full range of platter catering. Please refer to the platter options on the next page

