

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.



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functions@fitzysloganholme.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.

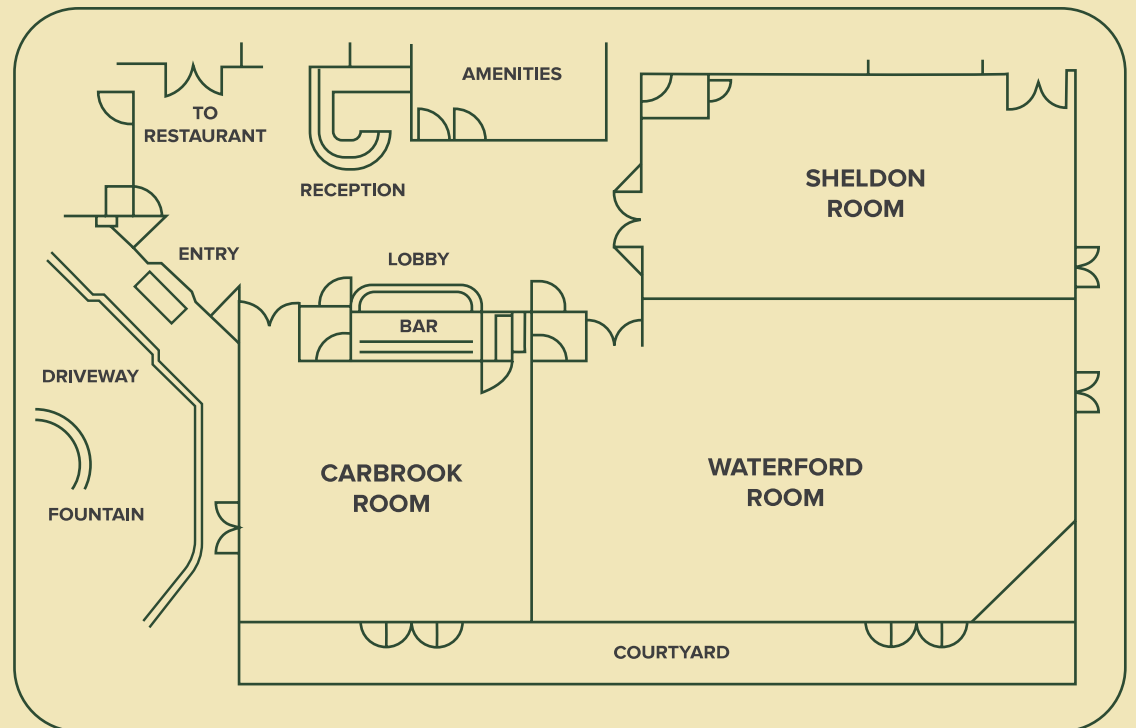


CELEBRATIONS

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 or Black table linen with your choice of white or black linen napkins
- 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.





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 130

Fresh local prawns, salt & pepper calamari, battered fish, sweet chilli & lime mussels, waffle fries, 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) 105

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) 125

Spiced chicken skewers, lamb skewers, halloumi & vegetable skewers

PIZZA (30 pieces) 80

Margherita & Meat lovers pizzas, garlic bread

CHEESE100

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) 80

Chef's selection of traditional white loaf sandwiches

DELUXE SANDWICH (30 pieces)100

Chefs selection of gourmet assorted sandwiches (including vegetarian)

FRUIT 70

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt

KIDS (30 pieces) 75

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

DESSERT (30 pieces) 95

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

GLUTEN FREE (30 pieces)150

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

CANAPE PACKAGES

Cold Canapes

VEGETABLE RICE PAPER ROLL (VG) (LG)

SALMON, horseradish cream, dill, blini

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

OYSTER, champagne mignonette (ld,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

BOURBEN SPICED CHICKEN SKEWER, kewpie (ld) (lg)

BEEF & STOUT PIE, bacon jam

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

MUSHROOM WHITE WINE ARANCINI, romesco sauce (ldo) (lg)

PEKING DUCK WELLINGTON, plum sauce (lg)

LAMB KOFTA SKEWER, tzatiki (V)

PORK & FENNEL ROLL, smoky BBQ sauce

KOREAN CHICKEN BAO (VO)

PUMPKIN SAUSAGE ROLL, fruit chutney (lg) (v) (vg)

BUTTER CHICKEN EMPANDA, ratia (ld)

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

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

Selection of **4 canapes** **\$28pp**

Selection of **6 canapes** **\$42pp**

Selection of **8 canapes** **\$56pp**

Minimum 20 guests.

Option to mix and match with a dessert canape

Upgrade to substantial **\$12.5pp**

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

KARAAGE CHICKEN, pickles, honey, hot sauce

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 **\$6pp**

APPLE BLUEBERRY TART, spiced custard

CHURROS, salted caramel sauce, crushed pistachio (vg)

ASSORTED MACARONS, seasonal berries

RED VELVET CAKE POP, whipped vanilla cream cheese

MANGO PANNACOTTA

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 Extra Hot Dish \$17 per person
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Kids menu - Under 12 (includes dessert)

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

BESPOKE BUFFET MENU

\$70PP

HOT DISHES
(Please choose 3 options)

GUINNESS STEW, beef, paris mash (lg)
GRILLED SALMON, crispy skin, lemon caper bernaïse, smashes
chats
ITALIAN BRAISED LAMB RAGU, orecchiette pasta, gremolata
BUTTER CHICKEN, steamed basmati, naan bread
HOMEMADE WAGYU BEEF LASAGNE
CHICKEN PAD THAI, chicken or tofu vermicelli noodles
EGGPLANT & KALE LASAGNE (vg) (lg)
GNOCCHI ALLA SORRENTINA, baked gnocchi tomato garlic
boccincini
CHEESY CAULIFLOWER GRATIN, mozzarella Pecorino toasted
crumbs (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 \$64pp

3 course \$74pp

Two choices from each course
to be served alternately

ENTREES

LAMB KOFTA, flat bread, Humus, Tzatiki

BRUSCHETTA, baguette, sundried tomato, onion salsa, goats cheese, balsamic glaze, basil

PAD THAI, Chicken or Tofu, Vermicelli Noodles

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

GRILLED HALLOUMI, Sundried tomato & corn cous cous, zaatar (lg) (v)

MUSHROOM WHITEWINE ARANCINI, romesco sauce, parmesan (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

RED WINE BRAISED BEEF CHEEK, celeriac mash, dutch carrot, jus (lg)

CRISPY SKIN BARRAMUNDI, pea puree, kipfler potato, greens, flaked almond (lg)

HARISSA CHICKEN SUPREME, sundried tomato & corn cous cous, lemon yoghurt, flat bread (lg)

CHICKPEA CURRY, coconut rice, pappadum (lgo) (vg)

ROAST PORK BELLY, loaded sweet potato, bacon, hollandaise, apple salad (ld) (lg)

DESSERT

CREME BRULEE CHOUX BUN, raspberry sorbet

CHOCOLATE BROWNIE, swiss meringue berries, coconut crumb

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

APPLE CRUMBLE, rhubarb compote, creme anglaise, vanilla ice cream (lg) (vgo)



LUXE MENUS

LUXE

2 course \$74pp

3 course \$84pp

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, poultly 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 \$80pp

3 course \$90pp

To be served to the middle of
each table for guests to help
themselves

ENTREE (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 AND 3 SIDES)

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)

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)

CHURROS, cinnamon sugar, chocolate sauce (vg)

FITZYS TRIFLE, jelly, boozy sponge, Chantilly cream, old school custrd,
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

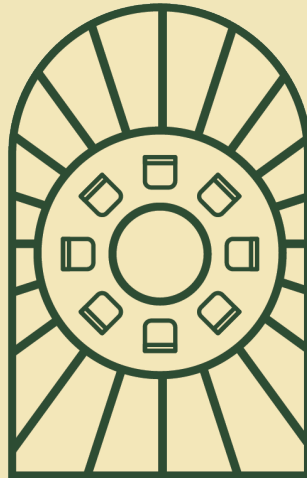
4HR
\$79PP

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

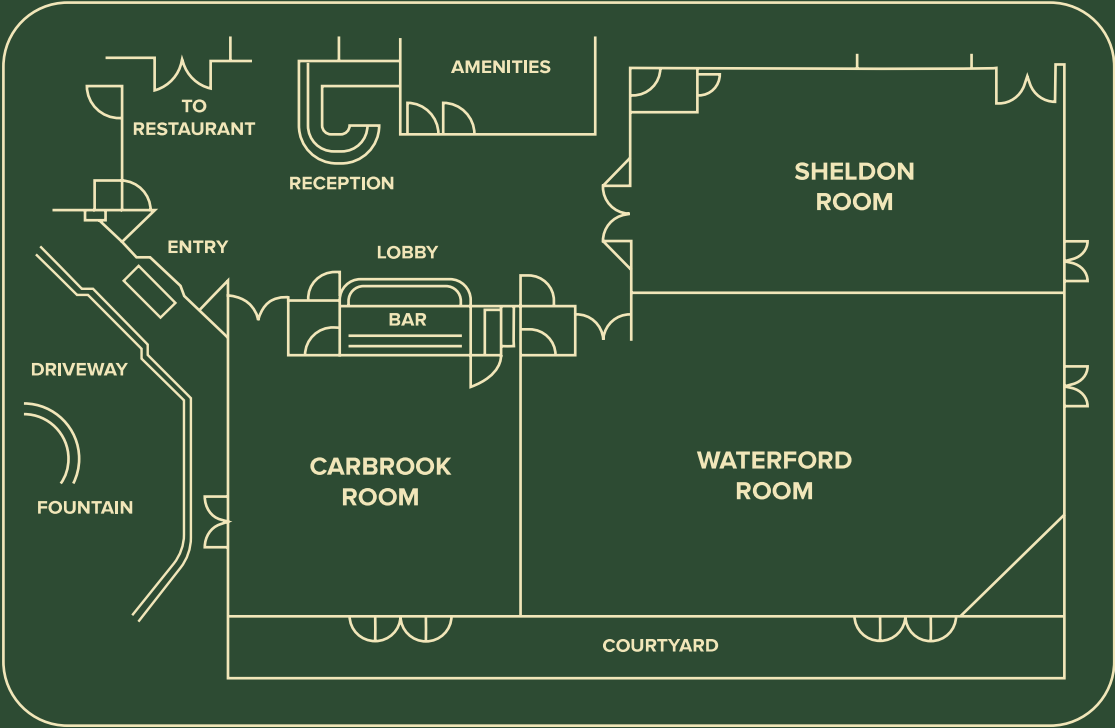
PLEASE NOTE THAT ROOM CAPACITIES ALSO DEPEND ON EQUIPMENT REQUIREMENTS.

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) 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 2 morning tea items and 1 afternoon tea item:

- 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 Confetti donuts

LUNCH BUFFET

Your Selection of Either

- Gourmet Sandwich Buffet,
- BBQ Buffet,
- Ploughman's Buffet,
- Hot dish Buffet

Full Day

includes morning tea, lunch and afternoon tea **\$65 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



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

Mini confetti Donuts

LUNCH OPTIONS

GOURMET SANDWICH BUFFET \$30 PER PERSON

A Selection of Gourmet style sandwiches on a variety of breads such as Panini, Foccacia, 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 \$35PER 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 \$35 PER PERSON

Your selection of 2 dishes

Beef Bourguignon, Butter Chicken,

Pad Thai Chicken or Tofu,

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 \$35 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

\$26PP

Greek yoghurt, tropical fruit, granola pot (v)
Sweet pastry (v)
Fresh fruit (v) (lg)
Mini bagel Cold pressed juice
Tea & coffee

LUNCH BOX

\$32PP

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 130

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)105

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) 125

Spiced chicken skewers, lamb skewers, halloumi & vegetable skewers

PIZZA (30 pieces)80

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

CHEESE100

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) 80

Chef's selection of traditional white loaf sandwiches

DELUXE SANDWICH (30 pieces)100

Chefs selection of gourmet assorted sandwiches (including vegetarian)

FRUIT 70

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt

KIDS (30 pieces) 75

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

DESSERT (30 pieces) 95

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

GLUTEN FREE (30 pieces) 150

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

\$25
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

WAFFLES, Maple fried egg & bacon

All served with Tea, Coffee & Fresh Fruit Juices

CONTINENTAL BREAKFAST

\$21
PER PERSON

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

BUFFET BREAKFAST

\$40
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 available in our packages.

