



FUNCTION PACK

The Castle has built a reputation for being a flexible and convenient venue with fantastic customer service! You'll find everything you need, to plan or organise your upcoming event, with a variety of flexible packages to suit any occasion. Our team has put together a wide range of catering options prepared on premises that can cater for any dietary requirement.

Talk with our Event Manager, Sarah about how we can make your next event a truly memorable and stress-free one.

SIT DOWN EVENTS

TWO COURSES \$48/ THREE COURSES \$58 per head

Meals are served alternatively unless discussed prior to the event with your coordinator.

ENTREES

- Mediterranean bruschetta, grilled Haloumi, tomato, onion, parsley (V)
- Salt and pepper calamari (GF)
- Arancini, basil, tomato sugo (V, GF)

MAINS

- Our Signature steak, mash, sauteed spinach (GF)- *Cooked medium*
- Tasmanian salmon, sauteed greens and roasted potatoes (GF)
- Chicken Parmigiana, chips, garden salad
- Pumpkin and sage ravioli served with sautéed spinach and pumpkin; finished with cream. (V)
- Mediterranean roast vegetable stack (V, VG, GF, DF)

DESSERTS

- Classic sticky date pudding, vanilla ice cream, butterscotch sauce (V)
- Baked cheesecake with berry coulis (V, GF)
- Lukumades with honey, cinnamon and nuts (VG)

ADD ONS

- \$10 a welcome Spritz on arrival.
- \$10 Choose 3 canapes on arrival.
- \$16 Espresso Martini after dinner treat

COCKTAIL EVENTS

FINGER FOOD \$4 per item (min 20 pieces per kind)

- Arancini (V, GF)
- Mediterranean Bruschetta (V)
- Felafels, sesame sauce (V, VG, DF, GF)
- Spanakopita – traditional spinach and feta pie (V)
- Crumbed Halloumi chips (V)
- Classic Beef Pies
- Sausage rolls
- Southern fried chicken bites, Sriracha aioli
- Chicken wings
- Rice paper roll, sweet chilli (V, VG, DF, GF)- \$4.5 each
- Spring rolls, sweet chilli (VG)
- Salt and pepper squid, lemon (GF, DF)
- Cauliflower florets bites, Tahini (V)
- Salmon blinis and crème fraiche

SKEWERS \$4.5 per item

- Marinated chicken skewer - lemon, pepper, oregano (GF, DF)
- Cypriot skewer- tomato, cucumber, Haloumi, oregano, EVOO (V, GF)
- Caprese skewer- tomato, pearl bocconcini, fresh basil, balsamic reduction (V, GF)

SLIDERS \$6 per item

- Beef, cheese, tomato, burger sauce, pickle
- Grilled chicken, cheese, tomato, lettuce, aioli
- Grilled Halloumi, tomato, lettuce, burger sauce (V)

PIZZA PADDLES \$80 (32 Pieces)

Mixed assortment of choice- Margarita/ peperoni/ roast veggies/ garlic and herbs...)

CASUAL SHARING

- Chips, aioli, or tomato sauce (V, VG, GF) \$12
- Wedges, sour cream, sweet chilli sauce (V, VG, GF) \$14

SWEET LITTLE THINGS

- Assortment of seasonal 20 delicious petits fours \$90 (Espresso martini, lemon meringue, raspberry cheesecake, Gianduja tart, cookies and cream cheesecake)

BEVERAGES

OPEN BAR

A pre-paid nominated amount including all beverages available

BAR TAB

A pre-paid nominated amount with selected beverages

ON CONSUMPTION

Individual accounts can be set up to suit you and your guests' requirements

BAR TAB & ON CONSUMPTION

A pre-paid nominated amount with selected beverages along with the option for guests to purchase beverages not included on the tab.

BEVERAGE PACKAGE - Please note all guests will need to be on the package.

STANDARD: Boags draught, light beer, sparkling, red & white wine, Moscato, soft drinks and Juices. \$50 - 2 hours \$60 - 3 hours \$70 - 4 hours

PREMIUM: All tap beers, light beer, selection of spirits, sparkling, red, white, rose wine, Moscato, soft drinks and Juices. \$70 - 2 hours \$80 - 3 hours \$90 - 4 hours