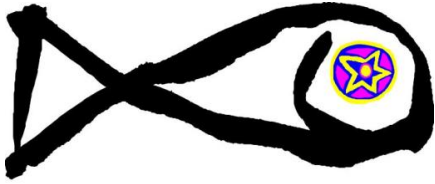


THE STARFISH DELI

FUNCTIONS

2018/2019



THE STARFISH DELI

FROM THE FUNCTION ROOM COCTAIL FUNCTION MENU

Starfish has catering available to suit a number of different function styles and sizes. We offer a unique and delicious range of canapés. Choose from our list below or consult with our chefs for recommendations to suit your event.

A minimum of 4 canapés is required for a 1 -2 hour function. If your function is longer, we suggest adding in more canapés.

Cold canapé

- Clyde River Oysters, natural
- Clyde River Oysters, Thai style
- Beetroot + smoked salmon frittata
- Tomato, basil and bocconcini tartlets
- Mushroom, rocket and red pepper tortilla
- Pumpkin spinach and feta tartlet
- Selection of dips with starfish flatbread
- Marinated olives with lemon + garlic
- 18 month aged prosciutto on wood fired croutini + roast garlic aioli
- Smoked salmon bruschetta w crème fraiche + capers

Hot canapé

- Starfish beef slider, bacon, cos lettuce, cheese, ranch
- Balsamic mushrooms stuffed w goats cheese and caramelised onion
- Slices of woodfired pizza with various toppings
- Grilled swordfish slider, tartare, pickles, coz lettuce
- Chicken skewers with sambal
- Sticky pork with micro Asian salad
- Battered local fish gougons with remoulade
- Marinated lamb skewers with chimmi churri

Sweet canapés

- Sticky orange pudding with pistachio crumb
- Warm chocolate brownie with pistachio and salted caramel foam
- Starfish stickydate pudding

Pricing

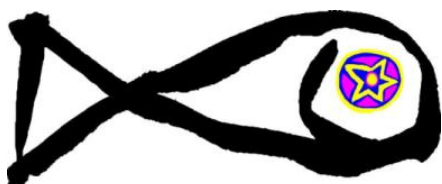
All Starfish menu prices are inclusive of GST. These prices do not include staff, equipment hire or delivery.

Basic (snack): \$20.00 per guest (choose 4 items)

Standard (light meal): \$25.00 per guest (choose 5 items)

Premium (meal): \$35.00 per guest (choose 7 items)

Minimum of 25 people



SET MENU ONE

Your choice of two entrees and two main meals

Entrée

- **Starfish prosciutto plate** with wood fired bread
- **Sea salt + pepper squid** with Thai sprout salad
- **Caesar Salad** - cos lettuce, bacon, croutons, parmesan + caesar dressing
- **Dips** - selection of house mad dips, served with woodfired pizza crust

Main

- **Fish + Chips** - beer battered fish fillets, served with chips + green salad
- **Local mushroom risotto** with caramelized onion, baby spinach and reggiano parmesan
- **Sweet Soy Mee-Goreng Noodles** – chicken crispy shallots, bean shoots, coriander + chilli
- **Braised Meatball Spagetti**-traditional pork and beef meatballs, tomato, basil and reggiano parmesan

Dessert

a selection of cakes and slices to finish

Minimum of 10 people

\$40 per person for 2 courses

\$45 per person for 3 courses



THE STARFISH DELI

SET MENU TWO

your choice of two entrees and two main meals

Entrée

- **Prawn and chorizo linguini** with roasted roma tomatoes, basil + olive oil
- **Thai Style Chicken Salad** bean shoots, crisp noodles, salad leaves and a sweet chilli + lime dressing
- **Oysters** natural or kilpatrick
- **Shoalhaven mushroom risotto** local mushroom , spinach, caramelised onion and regiano parmesan

Main

- **Penne con pollo** - chicken pieces tossed with smoked bacon, mushrooms, spring onions + a garlic cream sauce
- **Grilled swordfish**- chips and salad
- **Salt and pepper squid** with traditional greek salata, chips + garlic aioli
- **Crispy skinned pork belly** thai style sprout salad with grilled lime

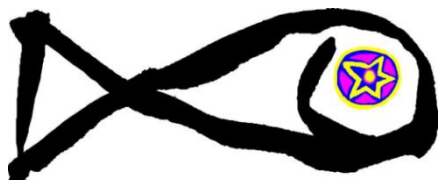
Dessert

Tasting plate, chefs selection of our finest desserts

Minimum of 10 people

\$44 per person for 2 courses

\$52 per person for 3 courses



THE STARFISH DELI

PIZZA MENU ONE

Starters

- Wood fired bread with Herb and Garlic oil
- Potato wedges served with sour cream and sweet chilli sauce

Wood fired Pizzas

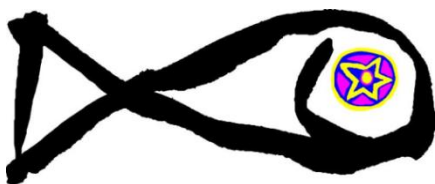
- Tropical - double smoked ham, mozzarella and fresh pineapple
- Fungi- tomato, feta cheese, caramelised onion, mushrooms
- Salami - tomato, mozzarella, salami and garlic oil
- Thai Chicken - peanut, coriander, bean shoots, thai marinated chicken, lime and sweet chilli dressing

Sides

- Mixed leaf salad with a sweet balsamic and olive oil dressing

Minimum of 10 people

\$25.00 per person



THE STARFISH DELI

PIZZA MENU TWO

Starters

- Wood fired bread with olive and feta
- Potato wedges served with sour cream and sweet chilli sauce

Wood fired Pizzas

- Tropical - double smoked ham, mozzarella and fresh pineapple
- Fungi- tomato, feta cheese, caramelised onion, assorted mushrooms
- Prosciutto –woodfired parmesan base, topped with cherry tomatoes, prosciutto and garlic oil
- Thai Chicken - peanut, coriander, bean shoots, thai marinated chicken, lime and sweet chilli dressing
- Smokey BBQ bacon and roast chicken-napoli and bbq sauce, smoked bacon, roast chicken, red capsicum, red onion, ranch dressing
- Local Prawn - tomato, basil and bocconcini

Sides

- Mixed leaf salad with a sweet balsamic and olive oil dressing

Dessert

- Freshly baked cake or tart served with cream

Minimum of 10 people

\$28.00. per person

\$33.00 per person with dessert



PIZZA MENU THREE

Starters

- House made dips served w wood fired pizza crust
- Potato wedges served with sour cream and sweet chilli sauce

Wood fired Pizzas

- Choose any five pizzas from our pizza menu

Sides

- Caesar salad with cos lettuce, crispy bacon, croutons and parmesan
- Greek salad of kalamata olives, cherry tomatoes, fetta, red onion, cucumber and mixed leaves with a lemon and olive oil dressing

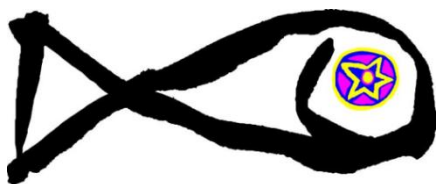
Dessert

- Freshly baked cake or tart served with cream

Minimum of 10 people

\$30.00 per person

\$35.00 per person with dessert



THE STARFISH DELI

WORKING LUNCH MENUS

One

- Selection of fresh baked baguettes with gourmet fillings
 - Sliced seasonal fruits
 - Orange juice
- \$17 per person

Two

- Selection of fresh baked baguettes with gourmet fillings
 - Mixed leaf salad with balsamic dressing
 - Sliced seasonal fruits
 - Orange juice
- \$19 per person

Three

- Selection of wood fired pizzas
 - Sliced seasonal fruits
 - Orange juice
- \$24 per person

Four

- Selection of wood fired pizzas
 - Mixed leaf salad with balsamic dressing
 - Sliced seasonal fruits
 - Orange juice
- \$26 per person

Minimum 10 people

Morning / Afternoon Tea

- Coffee and a variety of teas
 - Biscuits
 - Mini muffins
- \$8 per person
- Coffee and a variety of teas
 - Orange Juice
 - Assorted Friands
- \$9 per person
- Coffee and a variety of teas
 - Assortment of freshly baked cakes
- \$10 per person

Minimum 10 people



THE STARFISH DELI

Terms & Conditions

Pricing

A written quote will be supplied, with the menu options within 2 working days of request. All prices quoted are GST inclusive. A \$200 room hire fee applies to all functions, this gives you exclusive use of the function room.

Bookings and Confirmation

Booking confirmation date must be confirmed in writing and a deposit of \$200 is required within 14 days of the original quote. If confirmation or deposit is not received, by this date, management will reserve the right to cancel the booking and allocate the venue to another client.

All tentative bookings will only be held for 14 days of original inquiry.

Methods of payment

Cash, Credit Card, Direct Deposit, or EFTPOS are preferred methods of payment. Cheques are only accepted with prior arrangement with the management. Full payment less deposit, is required on or prior to the date of function.

Confirming of menu and numbers

We require your menu selection 14 days prior to your function and for you to notify us of any special dietary requirements at least 7 days prior to your function.

Final numbers are required 7 days prior to your function date and this number of guests will be the minimum number that is charged for.

Cancellations

In the event of a cancellation

- more than 30 days prior to the function, we will refund all deposit paid less a \$50 Admin fee.
- 10 – 30 days prior to the event, a cancellation fee of 50% of the deposit will apply.
- less than 10 days prior to the event, your deposit will be non refundable.

Responsible Service of Alcohol

All Staff are trained in the Liquor Licensing Accredited “RSA-Responsible Service of Alcohol”, and by law may refuse to serve or gain entry to any person who is believed to be intoxicated or drug affected.

Strictly no alcohol or drugs are to be brought onto premises. Persons will be requested to leave if this occurs and the function will cease.

18th birthday parties are not permitted at this venue.

Function start and end times

Start and end times must be estimated at the time of booking and to be confirmed no later than 14 days prior to the function.

Bar closes

Lunch time 4pm

Dinner time

Sunday to Thursday 10pm

Friday to Sunday 12pm

Departure time must be strictly adhered to Management reserves the right to enforce closing time at any point during the function.

Damage

If damage occurs to the premises during the function, the client who booked, is responsible for their guests, and is required to reimburse the establishment for any costs incurred. It's the client's responsibility to advise their guests of these terms and conditions.

Cleaning

No display or signage is allowed to be nailed or screwed into walls, doors or fixtures.

All decorations must be taken down and removed by you on your departure.

An extra cleaning fee will also apply if the premises are left in an unreasonable state.

Strictly No Confetti is prohibited in the function room or the extra cleaning fee will apply.

Loss of property

No responsibility is taken for lost property or theft on the premises prior, during or after the function. The responsibility lies solely with the client.

In signing this contract, I have read, understand and agree with all of the above Term and Conditions.

Signed.....

Print Name.....

Date.....

Management

Signed.....