



Blue Pacific Hotel
Functions and Weddings
Menus

*Blue Pacific Hotel 2 North St, Woorim Q 4507 Ph 3408 1004 Fax 3408 4739
bluepacifichotel@alhgroup.com.au*

Savoury Options

Choose 4 from the following

Cost \$65.00 per Platter

Cocktail Spring Rolls
Tempura Flathead Tails
Mini Pizzas
Cocktail Curried Samosa's
Spicy Battered Potato Wedges
Assorted Flavoured Party Pies
Spicy Cajun Chicken Strips
Cocktail Sausage Rolls
House Made Dips with assorted Crackers
Mini Quiches

All the above served with condiments

Savoury Options

Choose 4 from the following

Cost \$95.00 per Platter

*Lemon Peppered Squid with Lime Aioli
Chicken Skewers with Satay Sauce
Grissini Sticks wrapped in Pancetta
Farmhouse Cheeses with Water Crackers
Antipasto Platter
Salt & Peppered Prawns
Smoked Salmon and Asparagus Wraps
Skewed Lamb with Basil Pesto*

All the above served with Condiments

*Blue Pacific Hotel 2 North St, Woorim Q 4507 Ph 3408 1004 Fax 3408 4739
bluepacifichotel@alhgroup.com.au*

Buffet Options

Option One

Cost \$24.90 per Person

Crusty Baked Dinner Rolls served with Butter

Slow Roasted Chicken Pieces in Red Wine and Garlic Sauce

Classic Lasagne with Rich Meat Sauce

Hokkien Noodles tossed with Stir Fried Hoi Sin Beef

Creamy Penne Pasta Salad

German Potato Salad

Tossed Garden Salad

Seasonal Fruit Platters

Tea, Coffee and Mints

*Blue Pacific Hotel 2 North St, Woorim Q 4507 Ph 3408 1004 Fax 3408 4739
bluepacifichotel@alhgroup.com.au*

Buffet Options

Option Two

Cost \$29.50 per Person

Crusty Baked Dinner Rolls with Butter

*Tenderised Graziers Rump Steak
Satay Chicken Skewers
Beef Sausages
Caramelised Onions*

*Creamy Coleslaw
Greek Salad with Balsamic Dressing
Sicilian Pasta Salad*

*Pavlova with Chantilly Cream
Seasonal Fruit Platters
Rich Chocolate Slice*

Tea, Coffee and Mints

Buffet Options

Option No 3

Carvery Buffet

\$32.50 per Person

Crusty Dinner Rolls with Butter

*Grilled Barramundi with Lemon Butter
Roast Lamb infused with Fresh Rosemary
Whole Seasoned Roast Chicken*

*Roasted Chat Potatoes
Roasted Pumpkin
Cauliflower au Gratin
Minted Peas*

*Fresh Tomato and Basil Salad
German Potato Salad
Traditional Coleslaw*

*Pavlova with Chantilly Cream
Chef's Selection of Buffet Cakes
Seasonal Fruit Platters*

Tea, Coffee and Mints

*Blue Pacific Hotel 2 North St, Woorim Q 4507 Ph 3408 1004 Fax 3408 4739
bluepacifichotel@alhgroup.com.au*

Function Menu One

***Choice of 2 Courses \$22.50 per Person
Or 3 Courses for \$27.50 per Person***

Served Alternatively

Potato, Bacon and Leek Soup

Butternut Pumpkin Soup

Both served with Crusty Baked Dinner Rolls

*200gm Sirloin Steak cooked to medium and served on a Garlic
Mash with a Medley of Seasonal Vegetables topped with
Mushroom Jus*

*Grilled Barramundi served with seasonal Vegetables, Lime Aioli
and Fresh Lemon*

Cheesecake with Passionfruit Coulee

Citrus Tart with Anglaise

Tea, Coffee and Mints

*Blue Pacific Hotel 2 North St, Woorim Q 4507 Ph 3408 1004 Fax 3408 4739
bluepacifichotel@alhgroup.com.au*

Function Menu Two

***Choice of Two Courses \$29.50 per Person
Or 3 Courses for \$35.50 per Person***

Served Alternatively

Chicken and Sweet Corn Soup with Sour Dough

Salt and Pepper Squid with Tartare Sauce

*Grilled Lamb Cutlets on a Sweet Potato Mash with sautéed
Spinach and topped with a Rosemary Jus*

*Chicken Breast Stuffed with Leg Ham and Brie Cheese served
with Seasonal Vegetables and topped with a Mango Cream
Sauce*

Deep Dish Apple Pie with Double Cinnamon Cream

Chocolate Mud Cake with Raspberry Sauce and Cream

Tea, Coffee and Mints

*Blue Pacific Hotel 2 North St, Woorim Q 4507 Ph 3408 1004 Fax 3408 4739
bluepacifichotel@alhgroup.com.au*

Function Menu Three

Three Courses \$42.50 per Person

Served Alternatively

*Tempura Battered Chicken Strips served with a Sticky Asian
Sauce*

*Coconut Prawns on a Micro Herb Salad served with
Passionfruit Aioli*

*Eye Fillet Beef Wellington served on a Parmesan Mash with
Bacon wrapped Roasted Long Beans and Red Wine Jus*

*Hot Seafood Plate of Lemon Peppered dusted Prawns, Scallops
and Calamari with Marinated Bugs and Kilpatrick Oysters*

Sticky Date Pudding with Hot Fudge Sauce and Ice Cream

*Profiteroles filled with Orange Liqueur Custard and topped with
Milk Chocolate*

Tea, Coffee and Mints

*Blue Pacific Hotel 2 North S, Woorim Q 4507 Ph 3408 1004 Fax 3408 4739
bluepacifichotel@alhgroup.com.au*