


Parklands
Gold Coast



FUNCTION BROCHURE

Parklands Function Centre
Cnr Smith St & Parklands Drive Southport (exit 66 from M1)

Phone 07 5591 6477

Email catering@parklandsgoldcoast.com

Website www.parklandsgoldcoast.com



At Parklands Gold Coast, our aim is to provide you with helpful information that will assist you with the important decision of choosing the perfect venue for you. Our professional and attentive staff will ensure the very best service that the Gold Coast has to offer.

From the time you visit the venue, through the organisation of your plans to the seemingly effortless delivery of your dream function, you can be assured of the personal care that is Parklands Gold Coast.

Situated only minutes from the centre of Southport, Parklands has **six function rooms** that can accommodate 40 to 750 guests. From each of the rooms, you will enjoy the tranquillity and natural parklands that surround this elegant complex.

COCKTAIL MENU OPTIONS

OPTION 1 - \$16.50pp

Pre-set on tables

Selection of Savoury Dips and Vegetable Crudities

Potato Chips/Corn Chips

Tasty Cheese & Kabana served with Crackers

Hot Selection

Please select 6 from the following

Petite Pies

Cocktail Sausage Rolls

Vegetable Spring Rolls

Cheese & Spinach Parcels

Curried Samosa

Chicken Nibbles

Cajun Cheese Bites

Gourmet Chipolatas

Spicy Meatballs

Potato Wedges with sour cream & sweet chilli sauce

****Hot selection served over a period of 2 hours***

OPTION 2 - \$19.00pp

Pre-set on tables

Selection of Savoury Dips and Vegetable Crudities

Potato Chips/Corn Chips

Tasty Cheese & Kabana served with Crackers

Hot Selection

Please select 6 from the following

Selection of Mini Quiches

Chicken Satays with peanut dipping sauce

Selection of Mini Pizzas

Cheese Kranskys

Prawn Wontons

Pesto & Ricotta Pinwheels

Watercress & Shitake mushroom Puffs

Crumbed Whiting Fillets

Cheese & Potato Croquettes

Falafel with Yogurt Raita

****Hot selection served over a period of 2 hours***

OPTION 3 - \$25.50pp

Cold Selection

Antipasto selection

Chicken Pate on Mini Toast

Rosette of Smoked Salmon on chive cream cheese with melba toast

Sushi selection with wasabi mayonnaise and pickled ginger

Hot Selection

Please select 6 from the following

Smoked Chicken Mini Vol-au-vent

Chilli Beef Cocktail Roll

Thai Fish Cake with dipping sauce

Oyster Kilpatrick

Crumbed Prawn Cutlets

Tomato, Olive & Ricotta Parcel

Breaded Mushroom Caps filled with camembert cheese

Char sui chicken tartlets with green onion

Lamb Kebab with chilli plum sauce

Mini Seafood Quiches

****Hot selection served over a period of 2 hours***

DESIGN YOUR OWN MENU

Minimum 60 Guests

Please choose one option from the following entrée, main & dessert selections. For an alternate drop menu please choose a second meal option for only \$1.00 per course

Entrées

Pumpkin Soup - \$8.50

Oven roasted pumpkin garnished with sour cream & chives

Caesar Salad - \$10.50

cos lettuce mixed with crispy bacon, shaved parmesan cheese, garlic croutons and creamy Caesar dressing

Seafood Crepe - \$12.50

Dill and white wine cream sauce with seafood morsels and julienne of vegetables

Warm Chicken Salad - \$12.50

With a mango and ginger dressing

Spinach & Ricotta Ravioli- \$10.50

With creamy pumpkin, ginger and coriander sauce

Vietnamese Spring Roll - \$10.50

Julienne of vegetables wrapped in rice paper served with sweet chilli sauce

Thai Beef Salad - \$13.50

Marinated beef strips on salad greens and crispy noodles drizzled with a sweet chilli lime dressing

Smoked Salmon - \$14.50

On rocket lettuce with a dill aoli & caper berries

Main Course

Mustard crusted Beef Striploin - \$23.00

Served on crushed roasted chats finished with a red wine jus

Grilled Scotch fillet - \$25.00

on potato mash with Dianne Sauce

Roasted Lamb Rump - \$26.00

On Mediterranean ratatouille with roasted chats drizzled with Rosemary Jus

Chicken Mignon - \$23.00

On a potato rosti drizzled with a red current jus

Chicken Breast - \$23.00

*Filled with baby spinach and brie cheese served on a vegetable frittata
with a leek mousseline*

Sesame Crusted Salmon Fillet - \$26.00

Served on corn cakes drizzled with a honey soy glaze

Grilled Barramundi - \$23.00

Served on sweet potato mash with a lemon Buerre Blanc

Grilled Vegetable Stack - \$21.00

Drizzled with a pesto oil

All Main Meals are served with seasonal vegetables

Dessert

Belgian Chocolate Basket - \$8.50

With macadamia ice cream and mixed berries

Tropical Fruit Pavlova - \$8.50

Served with a berry coulis

Individual Apple Berry Crumble - \$8.50

Served with ice cream and vanilla anglaise

Sticky date Pudding - \$9.50

Served with butterscotch sauce and fresh cream

Mango Cheesecake - \$8.50

a taste of the Qld tropics – fresh mango layered with vanilla sponge and creamy cheesecake

Citrus tart - \$9.50

A tangy real lemon and lime curd in a shortcrust flan

Tiramisu - \$9.50

Espresso coffee, Tia maria & galiano soaked amaretti biscuits layered with mascarpone cheese

Chocolate Marquise - \$9.50

French chocolate mousse sandwiched between layers of Grand Marnier flavoured sponge, mirrored with a thin layer of chocolate ganache

Freshly brewed coffee, tea & mints \$2.50pp

Deluxe Buffet

Minimum 60 Guests

Basket selection of assorted breads and rolls

Hot

Rosemary infused Lamb leg with mint jelly

Roasted Beef with garlic mustard crust with traditional jus

*Chicken breast fillets with roasted pine nuts and basil pesto
garnished with sun-dried tomatoes*

Oven baked Perch fillets with lemon beurre blanc

Penne pasta with roasted Mediterranean vegetables and a chunky tomato ragout

***Served with roasted potatoes and pumpkin and a panache
of seasonal vegetables***

Cold

*Selection of Cold Cuts – Champagne leg ham, Oven roasted Turkey breast &
Hungarian Salami*

Chef's selection of 3 Salads

Assorted condiments and dressings

Dessert

Please select 2 from the following:-

Tropical fruit Pavlova

Chef's choice Cheesecake

Warm sticky date Pudding

Chocolate & hazelnut Slice

Tiramisu

Freshly brewed Coffee, Tea and Mints

\$52.00pp

Carvery Roast Buffet

Minimum 40 Guests

Entrée

Soup of the Day- available from the Buffet

Crusty Dinner Rolls

From the Carvery

Roasted Beef with Garlic and mustard crust

Roasted Leg of Pork with crackling and apple sauce

Roast Potatoes, Baked Pumpkin, Broccoli & Cauliflower Mornay,

Panache of seasonal steamed Vegetables

Dessert

Tropical Fruit Pavlova

Apple Crumble

Freshly brewed Coffee, Tea and Mints

\$40.00pp

Fork Food Buffet

Minimum 40 Guests

Choice of 2 from the Buffet - \$28.00

Choice of 3 from the Buffet - \$32.00

HELP YOURSELF FROM THE FORK FOOD BUFFET

Thai Chicken & vegetable coconut curry

Crispy sweet & sour pork

Penne pasta with roasted Mediterranean vegetables and a chunky tomato ragout

Oven baked Perch fillets with lemon buerre blanc

Chicken & red wine cacciatore

Beef Stroganoff with mushrooms and brandied cream sauce

Tandoori Lamb

Asian wok tossed vegetables in peanut sauce

Included are:

Steamed Jasmine Rice

Steamed seasonal Vegetables

Chef's Salad

DESSERTS

*For a selection of 2 desserts from the following please add **\$7.00pp***

Tropical fruit Pavlova

Chef's choice Cheesecake

Warm sticky date Pudding

Chocolate & hazelnut Slice

Tiramisu

Apple Berry Crumble

Filtered Coffee/Tea and mints please add \$3.00pp