

# MALONEY HOTEL GROUP FUNCTIONS ★ EVENTS [www.maloneyhotels.com.au](http://www.maloneyhotels.com.au)

MALONEY'S HOTEL / SANCTUARY HOTEL / STAR BAR / SHARK HOTEL / ST JAMES HOTEL / CLOCK HOTEL (QLD)  
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From intimate occasions to gala events, our caterers have the expertise and experience to ensure your event is a great success. The following menu selections are intended as a guide to the services we are able to offer you. We are more than happy to tailor these services to suit your specific requirements. All Menus and Prices are subject to change seasonally without notice.

# PARTY PLATTERS

# SAVOURY & SWEET

There is no waiter service with platters; the platters are placed on tables  
Platters are designed to serve 10 people, approx 1 - 2 pieces each

(v) - Vegetarian

<b>Potato Wedges</b> w/ sour cream & sweet chilli sauce (v)	<b>\$26.00</b>	<b>Mini Steak Sandwiches</b> w/ rocket, caramelised onions & dijon (20 pieces per platter)	<b>\$35.00</b>
<b>Assorted Dips</b> toasted flat bread, crisps and vegetable crudités (v)	<b>\$33.00</b>	<b>Crispy Fried Chicken Wings</b> w/ spicy dipping sauce (15 pieces per platter)	<b>\$38.00</b>
<b>Cheese &amp; Fruit Platter</b> bread & crackers	<b>\$59.00</b>	<b>Black Angus Beef Skewers</b> w/ satay sauce (15 pieces per platter)	<b>\$38.00</b>
<b>Antipasto charcuterie</b> meats, marinated & roasted vegetables, olives, flat bread	<b>\$48.00</b>	<b>Beef Balls</b> w/ smoky bbq sauce (25 pieces per platter)	<b>\$31.00</b>
<b>Mini Pies</b> w/ dipping sauce (20 pieces per platter)	<b>\$34.00</b>	<b>Bruschetta</b> w/ tomato & basil (20 pieces per platter) (v)	<b>\$28.00</b>
<b>Gourmet Pizzeti</b> assorted types (20 pieces per platter) (v available)	<b>\$33.00</b>	<b>Sushi Platter</b> w/ wasabi & soy (20 pieces per platter)	<b>\$38.00</b>
<b>Individual Frittatas</b> assorted types (20 pieces per platter) (v available)	<b>\$37.00</b>	<b>Grilled Chicken Skewers</b> w/ satay dipping sauce (15 pieces per platter)	<b>\$33.00</b>
<b>Tempura Fish Pieces</b> w/ tartare sauce & lemon wedges (25 pieces per platter)	<b>\$29.00</b>	<b>Vietnamese Rice Paper Rolls</b> w/ dipping sauce (20 pieces per platter) (v)	<b>\$33.00</b>
<b>Mini Spring Rolls</b> w/ chilli & soy sauce (30 pieces per platter) (v)	<b>\$28.00</b>	<b>SWEET</b>	
<b>Bite Size Hamburgers</b> w/ lettuce, cheese & tomato relish (20 pieces per platter)	<b>\$35.00</b>	<b>Petite Apple Pie</b> w/ cream (35 pieces per platter)	<b>\$34.00</b>
<b>Thai Fish Cakes</b> w/ dipping sauce (30 pieces per platter)	<b>\$33.00</b>	<b>Chocolate Cake Bites</b> (20 pieces per platter)	<b>\$35.00</b>
<b>Salt N Pepper Squid</b> w/ sweet soy dipping sauce (20 pieces per platter)	<b>\$39.00</b>	<b>Bite Size Cheesecake</b> (20 pieces per platter)	<b>\$35.00</b>
<b>Prawn Cutlets</b> w/ chilli & rice wine dipping sauce (15 pieces per platter)	<b>\$41.00</b>	<b>Chocolate Dipped Strawberries</b> - Milk, white or dark chocolate (20 pieces per platter)	<b>\$40.00</b>

## PARTY PLATTERS

## NOODLE BOXES

(additional boxes @ \$6.50ea)

**Beer Battered Flathead Fillets** w/ thick cut fries  
(20 boxes) **\$130.00**

**Hokkien Noodle Stir Fry** - **\$130.00**  
Beef, chicken or vegetable (20 boxes)

**Forest Mushroom Risotto** **\$130.00**  
(20 boxes)

**Butter Chicken** w/ fragrant jasmine rice **\$130.00**  
(20 boxes)

## PARTY PLATTERS

## PLATTER PACKAGES

PLATTER PACKAGE 1 (6 PLATTERS) \$170.00

2 x Potato Wedges w/ sour cream & sweet chilli sauce

**4 x PLATTERS (Select 2 of the following, includes 2 platters of each)**

Gourmet Pizzeti / Tempura Fish / Mini Spring Rolls / Bruschetta / Thai Fish Cakes / Grilled Chicken Skewers / Beef Balls / Vietnamese Rice Paper Rolls

PLATTER PACKAGE 2 (10 platters) \$310.00

3 x Potato Wedges w/ sour cream & sweet chilli sauce

3 x Assorted Dips toasted flat bread, crisps and vegetable crudité

**6 x PLATTERS (Select 3 of the following, includes 2 platters of each)**

Gourmet Pizzeti / Tempura Fish / Mini Spring Rolls / Bruschetta / Thai Fish Cakes / Grilled Chicken Skewers / Beef Balls / Vietnamese Rice Paper Rolls / Mini Pies / Petite Apple Pie

PLATTER PACKAGE 3 (15 platters) \$455.00

2 x Potato Wedges w/ sour cream & sweet chilli sauce

3 x Assorted Dips toasted flat bread, crisps and vegetable crudité

**6 x PLATTERS (Select 3 of the following, includes 2 platters of each)**

Gourmet Pizzeti / Tempura Fish / Mini Spring Rolls / Bruschetta / Thai Fish Cakes / Grilled Chicken Skewers / Beef Balls / Vietnamese Rice Paper Rolls / Mini Pies / Petite Apple Pie / Chocolate Cake Bites / Bite Size Cheesecake

**4 x PLATTERS (Select 2 of the following, includes 2 platters of each)**

Individual Frittatas / Bite Size Hamburgers / Salt n Pepper Squid / Crispy Fried Chicken Wings / Black Angus Beef Skewers / Mini Steak Sandwiches / Sushi Platter / Chocolate Dipped Strawberries

# COCKATIL CANAPES

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Minimum numbers of 30 guests apply & minimum spend of \$20.00 per person applies.  
Minimum 5 pieces per event for tailored packages.  
All items are served as 1.5 pieces per person

## \$3.75 – BASIC

**Assorted Mini Pie Platter** - beef & mushroom, lamb & rosemary, chicken & leek

**Thai Beef Salad** w/ peanut & chilli dressing (ceramic spoon)

**Vietnamese Rice Paper Rolls** w/ sweet chilli dipping sauce

**Beef & Roast Vegetable Tartlets** w/ tomato & chilli chutney

**Soup Shots** served hot OR cold (Seasonal)

**Mini Spring Rolls** w/ sweet chilli & soy dipping sauce

## \$4.25 – STANDARD

**Roast Pumpkin & Aged Blue Cheese Tartlets**  
**Mini Teriyaki Chicken Skewers** w/ dipping sauce  
**Salt & Pepper Squid** w/ spicy namjin sauce  
**Moroccan Lamb Meatballs** w/ cucumber yoghurt  
**Smoked Trout & Goats Cheese Tartlets**

## \$4.75 – PREMIUM

**Roast Duck Dumplings** w/ native plum sauce

**Barramundi & Asian Vegetable Spring Roll** w/ bush berry chutney

**Mini Prawn Cocktail**, shredded iceberg lettuce & cocktail sauce

**Chicken Ribbon Sandwiches** on soft white bread

**Smoked Salmon** on Crisp Crouton w/ crème fraiche

**Grilled Salmon & Baby Pea Arancini**

**Chicken Chipolatas** w/ tomato chutney

## \$5.75 – DELUXE

**Grilled Scallops** w/ lemon & garlic butter

**Barramundi & Snapper Skewers** w/ ginger soy dressing

**Peppered Spicy Virgin Mary** w/ an oyster/ (with a shot of vodka \$6.50)

**Sydney Rock Oysters** w/ herb & citrus dressing

## \$3.90 – DESSERT

**Mini Seasonal Fruit Tartlets**

**Mini Ice Creams** - Assorted flavours

**Chocolate Brownie** w/ cointreau cream & strawberries

**Chocolate Dipped Fruit** (seasonal)

**Individual Pannacotta** w/ wild berry coulis

## \$6.50 – NOODLE BOXES

**Beer Battered Flathead Fillets** w/ thick cut fries

**Hokkien Noodle Stir Fry** - Beef, chicken or vegetable  
**Forrest Mushroom Risotto**

**Butter Chicken** w/ fragrant jasmine rice

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# COCKTAIL PACKAGES

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1 Hour	\$20.50 per person - 2 x Basic, 2 x Standard/Dessert, 1 x Premium or 1 x Deluxe (add \$1 p.p.)
2 Hours	\$29.00 per person - 2 x Basic, 3 x Standard/Dessert, 2 x Premium or 2 x Deluxe (add \$2 p.p.)
3 Hours	\$37.00 per person - 3 x Basic, 4 x Standard/Dessert, 2 x Premium or 2 x Deluxe (add \$2 p.p.)

We welcome clients to choose individual pieces to tailor a package to their needs.

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# BUFFET MENUS

Minimum numbers of 30 applies. Prices are per person

## \$32 BUFFET

### COLD ITEMS

Selection of Breads w/ butter  
Caesar Salad / Potato Salad / Italian Style  
Tomato Salad

### HOT ITEMS

Grilled Teriyaki Chicken / Stir Fried  
Seasonal Vegetables / Steamed Rice

### DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing  
Tea, Coffee & Petit Fours available at an  
additional \$2.50 per person

## \$45 BUFFET

(Can be served as a standing fork buffet)

### COLD ITEMS

Selection of Breads w/ butter  
Selection of Cold Cuts  
Caesar Salad / Potato Salad / Italian Style Tomato Salad/  
Beetroot Salad w/ goats cheese

### HOT ITEMS

Satay Chicken Skewers / Sri Lankan Beef Curry w/  
jasmine rice / Salt & Pepper Calamari w/ spicy dipping  
sauce / Stir Fried Seasonal Vegetables / Steamed Rice

### DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing /  
Seasonal Fruit Platters / Tea & Coffee

## \$55 BUFFET

### COLD ITEMS

Selection of Breads w/ butter  
Selection of Cold Cuts / Antipasto Platter  
Caesar Salad / Greek Salad / German Style  
Roast Potato & Bacon Salad / Beetroot Salad  
w/ goats cheese

### HOT ITEMS

Honey Mustard Sliced Chicken Breast / Roast  
Beef w/ herbed potatoes & red wine jus /  
Grilled Tasmanian Salmon w/ lemon butter  
sauce / Salt & Pepper Calamari / Malaysian  
Style Prawn Curry / Stir Fried Seasonal  
Vegetables / Steamed Rice

### DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing/  
Pavlova w/ seasonal fruit & passionfruit coulis/  
Seasonal Fruit Platters / Tea & Coffee

## \$67 SEAFOOD BUFFET

### COLD ITEMS

Selection of Breads w/ butter  
Sydney Rock Oysters / Tasmanian Smoked Salmon /  
Selection of Cold Cuts  
Mix Leaf Salad w/ Italian dressing / German Style  
Potato & Bacon Salad / Beetroot Salad w/ goats cheese

### HOT ITEMS

Roast Beef w/ herbed potatoes & red wine jus /  
Garlic King Prawns w/ jasmine rice / Deep Fried Soft  
Shell Crabs w/ oyster sauce / Queensland Barramundi  
w/ lemon butter sauce / Stir Fried Seasonal Vegetables /  
Steamed Rice

### DESSERT ITEMS

Chocolate Cake w/ a creamy chocolate icing /  
Pavlova w/ seasonal fruit & passionfruit coulis /  
Seasonal Fruit Platters / Tea & Coffee

# SET COURSE MENUS

Minimum of 15 guests

Choose one selection from each course to be served on a set basis

\$2 surcharge per person applies for an alternate serve under 40 guests

For groups of over 40 guests, choose two selections from each course to be served on an alternate basis

## ½ Hour Pre Dinner Canapés (Add \$5 per person)

**1 COURSE** \$22.00 p.p.

**2 COURSE** \$32.00 p.p.

**3 COURSE** \$39.00 p.p.

### BREAD

Choose your preferred bread selection

**Ciabatta** w/ olive oil & balsamic

**Bread Rolls**

**Garlic & Herb Bread**

### ENTREE

**Chargrilled Mediterranean Vegetable Tartlet**

w/ blue cheese & crispy greens

**Tempura Prawns** w/ wasabi soy dressing

**Salt & Pepper Calamari** w/ namjin sauce

**Chicken Caesar Salad**

w/ cos, bacon, parmesan, egg & croutons

### MAINS

**Pan-fried Salmon Fillet**

w/ buttered beans & toasted almonds

**Chargrilled 350g T-bone Steak** w/ creamy mash & jus

**Teriyaki Chicken Breast**

w/ asian greens & toasted sesame

**Calvados Infused Pork Fillet**

w/ herbed potatoes & traditional apple sauce

### VEGETARIAN OPTIONS

**Mushroom Risotto** w/ shaved parmesan

**Chargrilled Vegetable Stack**, bocconcini, rocket & pesto

**Gnocchi** w/ olives, capers & sundried tomatoes in a creamy white wine sauce

### DESSERT

**Individual Baked Cheesecake** w/ passionfruit coulis

**Apple Rhubarb Crumble**

w/ double cream & wild berry coulis

**Vanilla Pannacotta** w/ berry coulis

**1 COURSE** \$26.00 p.p.

**2 COURSE** \$39.00 p.p.

**3 COURSE** \$47.00 p.p.

### BREAD

Choose your preferred bread selection

**Ciabatta** w/ olive oil & balsamic

**Bread Rolls**

**Garlic & Herb Bread**

### ENTREE

**Chargrilled Mediterranean Vegetable Tartlet**

w/ blue cheese & crispy greens

**Pork, Chicken & Veal Terrine**

w/ green peppercorn & fresh herbs

**Tasmanian Smoked Salmon & King Prawn Salad**

w/ a citrus chive dressing

**Sydney Rock Oysters** w/ cucumber vinaigrette (1/2 doz)

**Moroccan Lamb Salad** w/ tzatziki

### MAINS

**Oven Roasted Kingfish** w/ caramelised eggplant & tomato chive vinaigrette

**MSA certified 300g Rib Fillet**

w/ grilled field mushrooms & red wine jus

**Chilli & Garlic King Prawn Skewers**

w/ saffron risotto

**Herb Crusted Lamb Rack**

w/ pumpkin couscous & mint jus

**Roast Chicken Breast stuffed** w/ cognac marinated apricots, almonds on a pea mash w/ herb butter

### DESSERT

**Individual Tiramisu**

**Chocolate and Caramel Pudding**

w/ chocolate & caramel sauce

**Flourless Orange and Almond Cake**

w/ cointreau cream