



# CORINDA

— TAVERN —

## **FUNCTIONS PACK 2023**

TO ENQUIRE PLEASE CONTACT  
[corindatavern@mcguireshotels.com.au](mailto:corindatavern@mcguireshotels.com.au)

# THE ROOMS



## GARDEN ROOM

**10 - 50 PEOPLE**

The Garden Room is a captivating blend of rustic charm and modern elegance, ideally suited to host a variety of social gatherings. This intimate event space accommodates up to 50 people standing. Our venue is equipped with a 65 inch TV, sound (music) and air conditioning.

**MINIMUM SPEND - \$500**

## BEER GARDEN

**10 - 45 PEOPLE**

The Beer Garden is the perfect alfresco event space for functions and events. From after work drinks to birthday celebrations, the terrace is a great place to relax with a glass of wine or beer and catch up with your friends over tasty snacks or cocktails.

**MINIMUM SPEND - \$500**



## RESTAURANT

**10 - 75 PEOPLE**

Sit back, relax, and impress your guests with a long lunch or dinner in the Restaurant. Enjoy fresh produce and pub classics served alongside cold beers, wines and cocktails.

**MINIMUM SPEND - \$500**



# SET MENUS

## SPORTSMAN'S LUNCH ..... \$40 PER PERSON

**Cheesy garlic bread to share down the middle of the table.**

**Alternate drop (your choice of 2 options):**

- 200G Rump Steak, cooked medium and served with potato gratin and a caeser salad topped with a red wine jus
- Grilled Chicken Supreme with sweet potato mash, roasted tomato, broccolini and a mushroom sauce
- Traditional Chicken Parmy served with chips and a caeser salad
- Crispy Skin Barramundi served with potato gratin and a caeser salad
- 300G Pork Cutlet served with buttered mash and broccolini
- Roast Vegetable Stack served with chips and a vegetarian caeser salad (vegetarian / vegan option)

## FAMILY SHARE AFFAIR ..... \$42.5 PER PERSON

**Served down the middle of the table and designed to share.**

- Cheesy Garlic Bread
- Smokey BBQ Chicken Wings
- Beer Battered Flat Head
- Meatlovers Pizza
- Hawaiian Pizza
- Beer Battered Fries
- Fresh Garden Salad



# ALTERNATE DROP

## 1 COURSE

MAIN MEAL ONLY  
CHOICE OF 2 OPTIONS

\$44 PER PERSON

## 2 COURSES

CHOICE OF ENTRÉE &  
MAIN OR MAIN & DESSERT

\$50 PER PERSON

## 3 COURSES

ENTRÉE, MAIN  
& DESSERT

\$59 PER PERSON

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## ENTRÉES

- **Roasted Field Mushroom** with rosemary and garlic - topped with rocket, red onion, parmesan cheese and balsamic glaze <sup>V/GF</sup>
- **Smoked Salmon** with crème fraiche, fried capers, watercress salad and crispy bread
- **Crispy Skin Pork Belly** with mixed veg and Asian infused sticky sauce <sup>GF</sup>
- **House Smoked Chicken Breast** with semi dried tomato, red onion, watercress and garlic aioli <sup>GF</sup>

## MAINS

- **200G Eye Fillet**, cooked medium and served with caesar salad, chips and red wine jus <sup>GF</sup>
- **Grilled Succulent Chicken Supreme** with pomme purée, roasted tomato, broccolini and mushroom ragu <sup>GF</sup>
- **Pan Fried Skin On Barramundi** with rosemary potato wedges, caponata and broccolini <sup>GF</sup>
- **Grilled Atlantic Salmon Fillet** with butter mash, broccolini, semi dried tomato and beurre blanc <sup>GF</sup>

## DESSERTS

- **Cookies & Cream Cheesecake** - cold set cheesecake with cookie pieces on a dark chocolate biscuit base, served with chocolate ganache, fresh berries & vanilla cream
- **Sticky Date Pudding** - a traditional style pudding served with butterscotch sauce, whipped cream and fresh berries
- **Lemon Meringue Tart** - hand torched meringue crowing tangy lemon curd in a sweet tart shell, served with passionfruit coulis, Chantilly cream & fresh berries
- **Chef's Selection of Petite Four** - four flavour sweets with fresh berries

# CANAPÉS

## CHOICE OF:

**6 ITEMS - 3 COLD + 3 HOT    \$24pp    10 ITEMS - 5 COLD + 5 HOT    \$40pp**  
**8 ITEMS - 4 COLD + 4 HOT    \$32pp    12 ITEMS - 6 COLD + 6 HOT    \$48pp**

## COLD

Smoked salmon crostini with dill cream, fried capers and watercress  
Spiced guacamole and fresh Mooloolaba prawn tart  
Mushroom and caramelised onion tartlet with fetta cheese <sup>V</sup>  
Rare beef on crispy bread with horseradish cream and watercress  
Smoked chicken poke bowl with mesclun, cherry tomato, red onion, cucumber, orange segments and sesame dressing <sup>GF</sup>  
Sun-dried tomato pesto tart with marinated fetta <sup>V</sup>  
Italian antipasto skewer with fetta, salami and Spanish olives <sup>GF</sup>  
Red wine poached pear with marscarpone and balsamic glaze <sup>V</sup>  
Natural oyster with a homemade mignonette dressing  
Chicken and capsicum mousse tart with crumbled fetta <sup>V</sup>

## HOT

Devils on the horseback (bacon wrapped prune) <sup>GF</sup>  
Authentic satay chicken skewer with house made mild satay sauce  
Peking duck spring roll with hoisin sauce  
Sticky pork belly bite with sweet chilli sauce <sup>GF</sup>  
Mushroom and truffle arancini with shaved parmesan and garlic aioli <sup>VO/VNO</sup>  
Premium house made sausage roll with tomato relish and watercress  
Lamb kofta with tzatziki dressing <sup>GF</sup>  
Coconut prawn cutlet with sweet chilli sauce  
House made Italian meatballs with Napoli sauce and shaved parmesan <sup>GF</sup>  
Crumbled camembert cheese with cranberry sauce <sup>V</sup>

**V - Vegetarian    VN - Vegan    GF - Gluten Free**

**Please inform our chef's if any guest have coeliac disease.**

# PLATTERS

**ONE PLATTER FEEDS APPROXIMATELY 8-10 PEOPLE**

## **ANTIPASTO PLATTER - \$95**

Sliced and cured meats, mixed olives, char grilled vegetables and grissini sticks

## **CHEESE PLATTER - \$95**

Deluxe duo of cheeses, strawberries, honey fig paste and toasted almond bread

## **DIP PLATTER - \$95**

Trio of house made dips, (roast pumpkin and feta, beetroot and tzatziki) served with sea salt pita chips

## **PARTY PLATTER - \$95**

Assorted warm items served with dipping sauces:  
Steamed vegetarian dim sims, chicken and camembert pies, house made mini sausage rolls

## **SEAFOOD PLATTER - \$100**

Hot panko crumbed calamari, battered flathead, coconut prawns and crumbed scallops served with lemon and tartare sauce

## **PIZZA PLATTER - \$95**

Meatlovers, Vegetarian, Hawaiian

## **VEGETARIAN PLATTER - \$95**

Spring rolls, samosas, mini quiche, pakoras

## **HOUSE MADE WINGS PLATTER - \$110**

House made wings with BBQ, blue cheese and hot sauces

## **HOUSE MADE PASTRIES PLATTER - \$110**

Mini Guinness pies, mini chicken and camembert pies and house made sausage rolls

## **FRUIT PLATTER - \$70**

Freshly sliced seasonal fruit

# BUFFET

**\$70 PP (HOT OPTIONS) / \$90 PP (SEAFOOD INCLUDED)**

<b>CHOICE OF 2</b>		<b>Served in a hot bain-marie</b>	
Beef Stroganoff		Chicken Cacciatore	
Pork & Chorizo Casserole		Lemon & Garlic Butter Barramundi	
<b>CHOICE OF 1</b>		<b>Sliced and served in a hot bain-marie</b>	
Mustard Rubbed Roast Beef		Marinated Roast Lamb	
Salted Roast Pork Leg		Honey Baked Roast Ham	
<b>INCLUDED IN PACKAGE</b>		<b>Served in a hot bain-marie</b>	
Roast Vegetable Medley (potato, pumpkin, carrots, squash) Steamed Rice House made gravy Dinner roll		Please let us know if vegetables do not suit and we will do our best to adjust.	
<b>CHOICE OF 2</b>		<b>Served cold</b>	
Caesar Salad		Garden Salad	
Pasta Salad		Coleslaw	
<b>ADD SEAFOOD TO BUFFET \$20</b>		<b>Served cold</b>	
<b>CHOICE OF 2</b>			
Smoked Salmon		Cooked Prawns	
Marinated Mussels		Balmain Bugs	

**Please note - This is not an all you can eat buffet. Extra guests will incur an extra charge. All dietary requirements must be confirmed 48 hours in advance.**

# CHRISTMAS

## CHRISTMAS BUFFET MENU - \$35 PER PERSON AVAILABLE MONDAY - FRIDAY ONLY

- Honey Baked Ham
- Roast Turkey
- Roast Vegetable Medley (potato, pumpkin, carrots, squash)
- Bread Roll
- Gravy, Honey Glaze, Cranberry Sauce
- Christmas Pudding (1 pp) served with custard

**Please note - This is not an all you can eat buffet. Extra guests will incur an extra charge. All dietary requirements must be confirmed 48 hours in advance.**

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## CHRISTMAS 4 COURSE MENU - \$70 PER PERSON

### STARTER

Chef's selection of breads served with dips

### ENTRÉE

Seafood Starter Plate - 4 king prawns, 4 natural oysters, moreton bay bug served with seafood cocktail sauce

### MAIN

Honey Baked Ham/ Roast Turkey - baked potato, broccolini and house made gravy

### DESSERT

Christmas Pudding served with warm custard