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The Seabreeze Hotel is a versatile and relaxed gathering place overlooking Lamberts Beach.

The Seabreeze allows you to create your own unique environment and atmosphere. Whether it's the natural feel of The Terrace or the vibrancy of The Boat House there is a separate space for everyone to enjoy our selection of quality food and beverages.

## OUR MENUS

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The Seabreeze Hotel  
is a versatile and  
relaxed gathering  
place overlooking  
Lamberts Beach.

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At The Seabreeze Hotel we pride ourselves on our versatility of dining options as well as our flexible approach of working with our clients to create the perfect menu for their function.

We offer a range of catering options from canapés, relaxed buffets, share tables to the more formal alternate drop.

If our menu doesn't quite suit your style we are happy to quote alternatives and customize menus.

As we are a licensed venue we can not allow external catering or BYO food or beverages into the venue. Cakes of course are the exception to the rule.

Our goal is to make your function planning an easy process. If you would like to discuss children's meals or any dietary requirements, please don't hesitate to contact our function coordinator.

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GF - Gluten Free  
DF - Dairy Free  
VEG - Vegetarian



## TRADITIONAL BUFFET



**\$35.00 PER PERSON**

Please select two items from each of the following sections.

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### PROTEINS **GF|DF**

- Mustard crusted roast beef topside
- Rosemary and garlic rubbed lamb shoulder
- Honey and nutmeg rubbed leg of ham
- Slow roasted pork collar
- Selection of cold meats

### SALADS

- Char grilled vegetable salad with fetta and fresh herb dressing **GF|VEG**
- Spicy coleslaw **GF|DF|VEG**
- Baby potato salad and spiced tomato aioli **GF|VEG**
- Garden salad with heirloom tomato, fetta, red onion and olives **GF|VEG**
- Classic caesar salad
- Baby spinach, roast pumpkin and pepita seeds **GF|VEG**
- Couscous salad with almonds, raisins and yoghurt dressing **VEG**

### SIDES

- Roasted root vegetables with rosemary and thyme **GF|DF|VEG**
- Steamed baby potatoes with mint dressing **GF|DF|VEG**
- Roasted sweet potato topped with dill, sour cream and bread crumbs **VEG**
- Steamed mixed seasonal vegetables with salsa verde **GF|DF|VEG**
- Potato Bake **GF**

# BBQ BUFFET

**\$38.00 PER PERSON**

Please select three items from each of the following sections.

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## PROTEINS

- Grilled rib fillet **GF|DF**
- Portuguese chicken thighs **GF|DF**
- Mixed vegetable and haloumi skewers **GF|VEG**
- Swordfish and prawn skewers with lemongrass and chilli **GF|DF**
- House smoked chicken wings **GF|DF**
- House smoked brisket with spiced coffee rub **GF|DF**
- House smoked USA pork ribs with smokey BBQ sauce **GF|DF**

## SALADS

- Char grilled vegetable salad with fetta and fresh herb dressing **GF|VEG**
- Spicy coleslaw **GF|DF|VEG**
- Baby potato salad and spiced tomato aioli **GF|VEG**
- Garden salad with heirloom tomato, fetta, red onion and olives **GF|VEG**
- Classic caesar salad
- Baby spinach, roast pumpkin and pepita seeds **GF|VEG**
- Cous cous salad with almonds, raisins and yoghurt dressing **VEG**

## SIDES

- Roasted root vegetables with rosemary and thyme **GF|DF|VEG**
- Steamed baby potatoes with mint dressing **GF|DF|VEG**
- Roasted sweet potato topped with dill, sour cream and bread crumbs **VEG**
- Steamed mixed seasonal vegetables with salsa verde **GF|DF|VEG**
- Potato Bake **GF**



## BUFFET ADDITIONS



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Additional dishes can be added to the Traditional and BBQ Buffet menus.

- An Additional side dish or salad, add \$4.00 per person
- An Additional protein, add \$6.00 per person
- Bread and butter service, add \$2 per person

## ADDITIONAL DESSERT OPTIONS

Dessert options can also be added to our Buffet and Share Table menus.

- A selection of petite fours and sweet things, add \$8 per person
- One dessert off our Alternate Drop menu (page 7), add \$8 per head
- Your wedding cake cut and served on a platter, price TBD with Seabreeze staff

## SHARE TABLE

**\$40.00 PER PERSON**

Please select two items from each of the following sections.

A share table dinner where food is brought to each table for your guests to pass & share.

### PROTEINS

- Braise beef cheeks with baby onions, bacon and red wine **GF|DF**
- Slow roasted lamb shoulder with lemon, garlic and parsley **GF|DF**
- Lamb shanks in a tomato and olive oil sauce **GF|DF**
- Chicken marylands with baby mushrooms, white wine, mustard seeds and garlic sauce **GF|DF**
- Portuguese chicken thighs **GF|DF**
- House smoked USA pork ribs with smokey BBQ sauce **GF|DF**

### SALADS

- Roasted beetroot, green bean and fetta salad **GF**
- Classic garden salad **GF|DF**
- Classic caesar salad
- Baby spinach, roast pumpkin and pepita seeds **GF|VEG**
- Greek salad **GF**

### SIDES

- Warm pearl cous cous with raisins, roasts almonds and herb yoghurt **VEG**
- Broccolini, tomato flesh and sage tossed in butter and garlic **GF**
- Thyme and rosemary roasted potatoes **GF|DF|VEG**
- Roasted root vegetables with rosemary and thyme **GF|DF|VEG**
- Steamed baby potatoes with mint dressing **GF|DF|VEG**
- Potato Bake **GF**



## ALTERNATE DROP

**TWO COURSE, ENTREE & MAIN - \$46 PER PERSON**

**THREE COURSE, ENTREE, MAIN & DESSERT - \$50 PER PERSON**

Please select two options from each relevant section.

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### ENTREE

- Smoked chicken Walldorf salad, celery, apple, coz lettuce and walnuts **GF|DF**
- Fresh prawn, fennel, avocado and orange salad with dill dressing **GF|DF**
- Mushroom and ricotta pate with herb salad and crostini **VEG**
- Warm Tuscan squid salad, tomato, cucumber, sourdough and basil **DF**
- Roasted pumpkin soup with basil pesto and crusty bread roll **VEG**
- Roast tomato arancini, parmesan and rocket salad **VEG**

### MAIN

- Fennel and chilli spiced pork belly with apple and onion jam, seasonal greens **GF|DF**
- Soy braised beef cheek, Asian herbs, fragrant rice and crispy shallots **GF optional|DF**
- Slow braised lamb shank, red wine, tomato, rosemary, broccolini herb crushed potato **GF**
- Grilled chicken breast, bacon, roasted mushrooms, green peas and a brandy cream sauce **GF**
- Roast rib fillet, potato fondant, horseradish cream and wilted spinach **GF**
- Grilled salmon, fennel potato and caper salad and lemon butter sauce **GF**
- Pumpkin risotto with goats cheese sage and pepitas **GF**

### DESSERT

- Mango and kaffir lime pannacotta with blueberries and pistachio crumble **GF**
- Warm sticky date pudding with ginger custard and ice cream
- Double choc fudge brownie, Cointreau cream and candied orange
- White chocolate mousse with strawberries and short bread **GF optional**
- Your wedding cake cut and served with cream, fruit or ice cream to complement



## GRAZING TABLE



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### OPTION ONE - \$15.00 PER PERSON

- Creamy spiced pumpkin dip **GF**
- Pesto dip **GF**
- Brie and cheddar cheese
- Roasted assorted nuts **GF|DF**
- Water crackers **GF optional**
- Selection of cold meats **GF|DF**
- Tomato brushetta **GF|DF**
- Assorted breads **GF optional**

### OPTION TWO - \$20.00 PER PERSON

- Warm mixed olives **GF|DF|VEG**
- Grilled vegetables **GF|DF**
- Creamy spiced pumpkin dip **GF**
- Pesto dip **GF**
- Brie and cheddar cheese
- Roasted assorted nuts **GF|DF**
- Water crackers **GF optional**
- Selection of cold meats
- Tomato brushetta **GF|DF**
- Assorted breads **GF optional**



## HIGH TEA

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A cup of tea is an excuse  
to share great thoughts  
with great minds

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**\$28.00 PER PERSON**

Our High Tea menu is ideally suited for bridal showers, baby showers, and special occasions.

### SELECT 5 OF THE FOLLOWING:

- Mini quiche Loraine's **VEG**
- Spinach & feta pasties **VEG**
- Sausage Rolls
- Mini pies
- Devilled eggs **GF|DF|VEG**
- Bacon wrapped dates **GF|DF**
- Prosciutto wrapped melon **GF|DF**
- Chicken caesar finger sandwiches **GF optional**
- Smoked salmon & cream cheese finger sandwiches **GF optional**

### SELECT 3 OF THE FOLLOWING:

- House-made scones with jam and cream
- Banana and walnut bread **GF optional**
- Carrot cake with cream cheese frosting **GF optional**
- Chocolate brownies **GF optional**
- Chocolate dipped strawberries **GF**
- Mini caramel tarts

Our High Tea menu includes a selection of tea and coffee.

All selections will be served on stands to suit your function size. Quantities per item will be based on your final numbers.



## CANAPES

### OPTION ONE - \$16 PER PERSON

1 hour of canape service.

Choose 3 options from the silver and 1 option from the gold selection.

### OPTION TWO - \$28.00 PER PERSON

2 hours of canape service.

Choose 3 options from the silver, 3 options from the gold and 1 option from the substantial selection.

### OPTION THREE - \$42.00 PER PERSON

3 hours of canape service.

Choose 3 options from the silver, 3 options from the gold and 2 option from the substantial selection.

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#### SILVER SELECTION

- Vegetable spring rolls **GF|VEG**
- Vegetable samosa **GF|VEG**
- Mini beef & tomato pies
- Salt & pepper calamari **GF optional**
- Fried pork wontons
- Mushroom & ricotta crostini **GF optional**
- Parmesan croquettes **VEG**

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Canapes, where our friendly wait staff walkabout and serve your food to you and your guests.

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#### GOLD SELECTION

- Tempura prawns with chilli & lime **DF**
- Chicken satay skewers **GF|DF**
- Rare roast beef with horseradish **GF**
- Mini brie & pear toasties **VEG**
- Arancini balls **VEG**
- Goats cheese & pumpkin tart **VEG**

#### SUBSTANTIAL SELECTION

- Noodle box of whiting and fries with tartare sauce **DF**
- Beef and pickle sliders
- Butter chicken curry with fragrant rice **GF**
- Pulled pork tacos **DF**
- Pumpkin and sage risotto with goats cheese **GF|VEG**
- Soy braised beef cheek with crispy shallots **DF**



## THE BEVERAGES

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We offer an extensive range of beverages from premium wines, craft beers, and cocktails as well as the more traditional options.

Beverages can be purchased:

- Individually
- On a open or selective bar tab
- On a drinks package

The Boat House, Pacific Room and Public Bar are all fully equipped with tap beers and cider, as well as an extensive range of beers, wines, spirits and pre mixed drinks. If you would like a specific beverage on the night, please let our team know when booking your function.

### **FUNCTION BEVERAGE PACKAGES**

#### **PACKAGE 1**

2 hour beverage package, \$35 per person  
Selection of Beer, House Wine & Softdrink

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#### **PACKAGE 2:**

4 hour beverage package, \$53 per person  
Selection of Beer, House Wine & Softdrink

### **FUNCTION POPUP BAR**

\$200 to hire, see staff for terms and conditions.

A Popup Bar can be set up on The Terrace, Deck and Lawns to ensure privacy and convenience for your guests. A limited selection of beverages can be selected from our current drinks menu.

# CATERING DETAILS

Final numbers and full payment of catering is required 14 days prior to your event. Cancellations made within 7 days of your event will incur 100% of catering costs. A 12.5% surcharge will apply on all catering costs on public holidays. All menu options are subject to change with regards to availability and seasonality of produce.

If your event doesn't quite fit our menu, or you would like to discuss children's meals or any dietary requirements, please don't hesitate to contact us.



## CONTACT US

Phone: 4955 1644  
 Email: functions@seabreezemackay.com.au

# CATERING SELECTIONS

## MENU

- Traditional Buffet     BBQ Buffet     Alternate Drop
- Share Table     Grazing Table     Canapes

MENU OPTION .....

## MENU SELECTIONS

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ENTREE SERVICE TIME .....

MAIN SERVICE TIME .....

## DESSERT MENU SELECTION

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DESSERT SERVICE TIME .....

**I HAVE READ AND AGREE TO THE SEABREEZE HOTEL DETAILS/T&C'S.**

**SIGN:** ..... **DATE:** .....

## Beverage Menu

- Individual
- Open Bar Tab
- Selective Bar Tab
- Drinks Package 1
- Drinks Package 2
- Popup Bar

## BEVERAGES INCLUDE:

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## START TIME:

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