

HORIZONS

The east coast's best kept secret

KOSHER STYLE MENU PACKAGE

4 Hour Venue Room Hire
(Sunday functions 12pm – 4pm or 5pm – 9pm)

3.5 hour beverage Package

Staff (Set Up, Duration and Pack Down)

Iced Water Pitcher with lemon and limes

White Linen Table Cloths

All Cutlery and crockery, and service ware

Gift Table

In-House Sound System

Two in-built projector screens with data projectors

Complimentary Cordless Microphone

White Padded Folding Chairs, Cocktail Bar Islands and Round Banquet Tables available

All Cleaning Costs

COCKTAIL CANAPES	8 Varieties	\$110.00
COCKTAIL CANAPES	10 Varieties	\$120.00
BUFFET	Served from the buffet table	\$120.00
FINE DINING	3 Course Formal Sit-Down	\$130.00
CHILDREN	3 - 13 Years Old	\$55.00

Minimum Numbers of 100 Guests Apply to this Package.

Additional Room Hire Hour: \$15.00 per person Per Hour, 2 hours maximum

ALL PRICES ARE INCLUDING GST

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Cocktail Menu

Vegetarian Pizzettas with Antipasto Vegetables & Homemade Basil Pesto

Shots of Vegetable Dumplings served with Soy

Paddle-Baked Kiymali Bread with Chickpea Falafels, Rocket & Traditional Hommos

Caramelized Fig, Onions and Goats Cheese Tartlets

Tempura Mushrooms with Sesame Vinaigrette

Spinach and Ricotta Filo Cigars

Spinach and Ricotta Rotolo served on Ceramic Spoons

Potato Rosti with Lime Avocado & Roasted Red Capsicum

Mediterranean Vegetable Frittatas with Asparagus

Sweet Potato and Orange Spring Rolls with Soy Fusion Dipping Sauce

Bocconcini Cheese, Cherry Tomato & Basil Tartlets

Vegetarian Sushi & Nori Selection with Soy Fusion Dipping Sauce

Baby Spinach & Fetta Triangles wrapped in Filo Pastry

Vegetable Samosas with Pea & Potato served with Indian Raita

Cucumber Cups of Goats Cheese & Semi Dried Tomato

Indian Style Onion Chickpea Fritter with Minted Yogurt

Crostini Toasts of Avocado Salsa with Roasted Red Capsicum & Spanish Onion

Moroccan Risotto Balls with Lemon Mayo

Mini Quiche with Spinach, Mushroom & Cheddar

Mini Pizzettas with Pine Nuts & Eggplant Chutney

Goats Cheese, Macadamia Nut and Beetroot Roulade

Onion Keftas with Raita and Garlic Chips

Zucchini Fritters with Chilli Jam and Coriander

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Buffet

Whole Atlantic Salmons with Kaffir Lime Vinaigrette

Handmade Spinach and Ricotta Pasta with Napolitana and Parmesan

Rocket and Parmesan Salad with Pine Nuts, Semidried Tomatoes and Aged Balsamic

Salad Caprese of Roma Tomatoes, Bocconcini and Fresh Basil

Warm Potato and Kumera Salad with Japanese Mayo and Dill

Sit Down Menu

Entrée

(Select 2 options to be served on an alternate basis)

Cured ocean Trout, Nicoise Style With Rocket and a Honey Mustard Glaze

Salsa Verde with a chilled Pea and Persian Fetta Salad on a crisp Tartlet

Four Cheese Ravioli with crispy skin Sage and Aged Parmesan

Provolone Piccante Arancini with Thyme and Garlic Aioli

Mains

(Select 2 options to be served on an alternate basis)

Chargrilled Salmon with Lemon Guacomole kiffler potatoes and citrus Aioli

Antipasto stack of Marinated Eggplant, Zucchini & Tomato with Persian Fetta and Balsamic

Chargrilled mediteranian Vegetable Layered Bake with Fresh Basil

Pan Seared Burramundi with Leek Vegetables with Crispy Eshalots

Spinach & Ricotta Gnocchi with Tomato Concassi and Grana Padana Parmesan

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For the Kids

We offer fun Noodle boxes of one of the following

Baby Crumbed Whiting Fillets and Wedges

Fresh Pasta with Napolitana Sauce

Dessert Buffet

Chocolate Ganache Tartlets with Fresh Raspberry

Shots of Passionfruit Pannacotta topped with Shards of Toffee

OPTIONAL EXTRAS

Canapés On Arrival

Arancini Risotto Balls of Mozzarella and Fresh Basil

Ceramic Spoons of Thai Red Curry Salmon with Coconut Cream, Lime and Coriander

Caramelised Fig, Onion and Goat's Cheese Tartlets

\$12.00 Per Person

Sushi Station

2 Hours of Personalised Sushi Service with 2 Japanese Sushi Chefs
making your choice of three sushi or sashimi varieties to order

\$15.00 Per Person

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Pizza Bar

Three Varieties of Petite Pizzettas or Kiy mali Bread
(Turkish-Style Pizza Base) Pizza Varieties

\$15.00 Per Person

Pasta Bar

Two Varieties of Vegetarian Pasta Dishes served in Noodle Boxes

Pasta Bar Add-On Option: Fish for Pasta, additional \$5.00 per person

\$14.00 Per Person

Dumpling Bar

Three Vegetarian Dumpling Varieties served from the Yum Cha Trolleys

\$15.00 Per Person

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Kosher Wines Available

Altoona Chardonnay

Altoona Cabernet Merlot

Teal Lake Chardonnay, additional \$5.00 per adult

Five Stones Sauvignon Blanc, additional \$8.00 per adult

Five Stones Cabernet Shiraz, additional \$8.00 per adult

Other beverages on offer

Tap Beers (Peroni, Carlton Draught, Pure Blonde, VB, Cascade Light)

Soft Drinks

Spirits

A large range of House & Premium Spirits are available on a consumption basis.

Johnny Walker Red Label Scotch \$95.00 per Bottle

Johnny Walker Black Label Scotch \$125.00 per Bottle

Grey Goose Vodka \$95.00 per bottle

Crew Meals

We can provide meals for your crew (DJ, Photographer etc) for \$55.00 per person

Infants (Under 3 Years Old)

Infants are not allocated seats, however there is a Baby Change Table and Baby High Chairs available for no charge.

Security

We require one guard for over 100 guests. This fee is \$250.00. We will require two guards for over 200 guests. This fee would then be \$500.00.

Deposit for Booking

The deposit required to secure a booking at Horizons is \$3,000.00 including GST. This fee is deducted from the invoice sent for payment two weeks prior to the function date.

Please also note that this fee is non-refundable upon cancellation after formal booking has been confirmed