

# FUNCTIONS @ BOTANY BAY HOTEL

Functions at Botany Bay Hotel are flexible and we will work closely with you to ensure your special occasion runs smoothly from start to finish.

We have some set packages that you can choose from with an option for us to create a unique package to your suit your preferences and budgets. We will put the perfect package together for you

## BBQ PACKAGES

Both BBQ packages are served as a buffet style dining.

### STANDARD \$35pp

Beef rump cap  
Chicken Thighs  
Spanish Chorizo  
cooked over coals

### PREMIUM \$50pp

Beef rump cap  
Chicken Thighs  
Spanish Chorizo  
Lamb rump  
Either Pork neck or Swordfish steak  
cooked over coals

Accompaniments: for both Packages are as follows:

Fresh Bread Rolls  
Potato Salad  
Baby Cos Salad  
Tomato with vinaigrette dressing  
A selection of Sauces

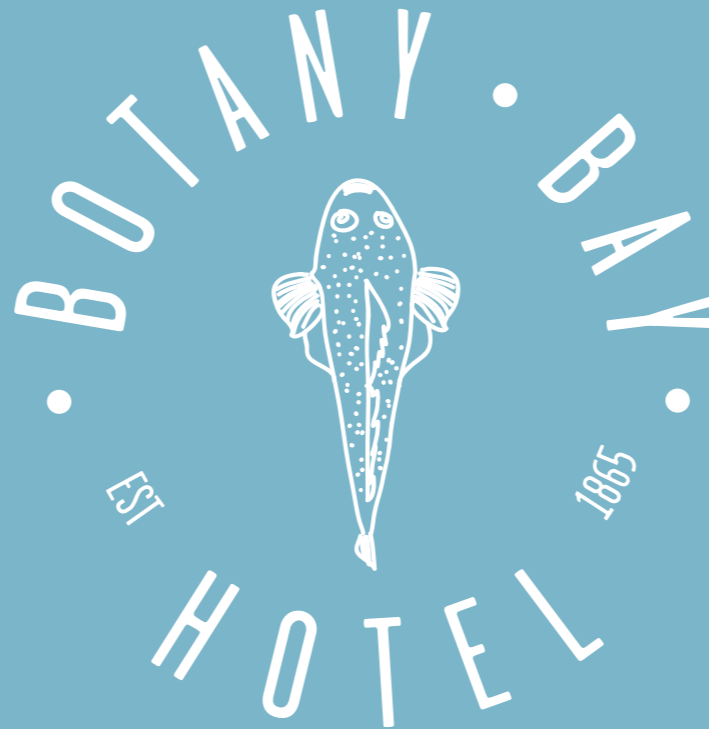
## DESSERTS

Upgrade your buffet for \$5 per person per dessert.

Pavlova, Caramelised Pineapple, Coconut Foam, Pineapple Sorbet  
Tiramisu  
Chocolate Mousse, Cherry Jelly, Salted Pistachio Praline  
Churros, Cinnamon Sugar, Dulce de Leche

## DRINKS

All of our drinks are run 'on consumption' rather than set pricing per person.



## CANAPES

For groups of 20 or more.  
Each canape is \$5 and the minimum spend is \$25 per person

### Vegetarian

Goats curd tart, almonds, truffle honey  
Stuffed, battered zucchini flowers, tomato relish  
Polenta chips, blue cheese sauce, parmesan  
Edamame "guacamole", fried rice paper, seaweed dust

### Meat

Lamb kofta, spicy yoghurt, molasses, pomegranate  
Fried pork dumpling, oyster dressing, sesame  
Beef tataki, ponzu, giner, shallots  
Pork & veal meatballs, smoked mozzarella, fresh basil

### Seafood

Kingfish carpaccio, pickled shallots, pink peppercorn  
Sydney rock oyster, eschallots, mignonette  
Swordfish ceviche, tostada, corn salsa, coriander  
Sashimi tuna lollipop, yuzu, avocado mousse

## SET MENUS

All set menus served as a progressive, banquet style dining.

### \$25pp

Chefs Selection of Woodfire Pizzas  
Shoestring Fries with Aioli  
Baby Leaf Salad with Champagne Vinaigrette

### \$45pp

Trio of Dips, Charred Pita  
Spicy Chicken Wings, Buffalo Sauce  
Fried Polenta, Aioli, Truffled Parmesan  
Flathead Tacos, Habanero Mayo, Coriander  
Pork Dumplings, Chilli, Shallots, Soy and Ginger Sauce  
Mushroom Arancini, Truffle Aioli

Chefs Selection of Woodfire Pizzas  
Shoestring Fries with Aioli  
Baby Leaf Salad with Champagne Vinaigrette

### \$65pp

Trio of Dips, Charred Pita  
Spicy Chicken Wings, Buffalo Sauce  
Chicken Croquettes, Chilli Mayo  
Flathead Tacos, Habanero Mayo, Coriander  
Pork Dumplings, Chilli, Shallots, Soy and Ginger Sauce  
Pork Belly Sang Choi Bao, Cucumber, Crispy Shallots  
Grilled Haloumi, Sweet and Sour Peppers, Pinenuts

350g Scotch Fillet from the Grill  
Market Fish of the day

Shoestring Fries with Aioli  
Caesar Salad  
Baby Leaf Salad with Champagne Vinaigrette

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