

CORPORATE EVENTS

Sunmoon Resort's private function room is available to hire 7 days and offers the perfect location for business meetings, conferences and workshops.

With a range of catering options available our function co-ordinator and chefs can tailor a package to suit every occasion.

CAPACITY

LAYOUT	CAPACITY
Theatre	40
U-Shape	20
Boardroom	25
Classroom	20
Cocktail	50
Rounds	40

ROOM HIRE

FULL DAY\$345.00
 HALF DAY (No Catering)

HALF DAY (With Catering)\$240.00

Includes the use of basic equipment, stationary, ice water and mints

A range of audiovisual equipment is available to hire on request

INTERNET

Wireless Internet connection is available

FULL DAY\$15 p/person

HALF DAY\$10.00 p/person

Group connection packages available

CATERING

Freshly Brewed Tea and Coffee on arrival\$4.0 p/person

Tea/ Coffee/ Juice plus Morning or Afternoon Tea\$9.0 p/person

Chef's selection of pastries, sweets, muffins and fruit

Full Day service\$18.75 p/person

Continuous Tea/ Coffee/ Juice served plus Morning and Afternoon tea

BREAKFAST

CONTINENTAL BUFFET - Groups over 15 guests\$14.50 p/person

A selection of:

Pastries,
Danishes,
Croissants,
Toast and Preserves,
Fresh Fruit,
Yoghurt,
Cereal and Muesli,
Fruit Juices,
Tea and Coffee

COOKED – Groups up to 15 guests\$15.0 p/person

Classic breakfast:

Scrambled eggs on toast, with bacon and roma tomato

FULL BUFFET – Groups over 15 guests\$25.50 p/person

Continental buffet served with bacon and scrambled eggs plus chef's selection of:

Mushrooms,
Tomato,
Hash browns,
Chipolatas,
Baked beans

LUNCH

LIGHT LUNCH\$18.00 p/person

An assortment of:

Gourmet rolls, wraps and sandwiches

Fresh Fruit

Juice & Soft drinks

WORKING LUNCH\$25.00 p/person

Assorted rolls, wraps and sandwiches

Served with a selection of hot finger foods:

Sausage rolls, Mini Pies, Spring Rolls and Samosas, Satay chicken skewers, Quiches

Fresh Fruit Platter

Chef's selection of sweets

Juice & Soft drinks

BUFFET LUNCH – Groups over 20 guests\$32.00 p/person

A selection of 2 hot dishes from the following:

Thai green Chicken Curry with fragrant rice

Roast Beef with honey mustard crust

Chicken Caccatori and rice

Herb Crusted Snapper fillet

Lamb Korma with cucumber Riata

Vegetarian or Beef Lasagne

Sweet and Sour Pork with Stir-fry Vegetables

Penne pasta with Chorizo, Olives, Onion and Napoli Sauce

Stir-fry Chicken with Egg Noodles and Asian Greens

Served with:

Fresh Bread Rolls

Baked Baby Potatoes

Garden Salad

Juice & Soft drinks

SET MENUS

Minimum 15 Guests

Two Course Menu.....\$38.00 p/person

Choice of:

One Main and One Dessert or,
One Entrée and One Main

Three Course Menu\$45.00 p/person

Choice of:

Two Entrees, Two Mains and Two Desserts

Four Course Set Menu\$59.00 p/person

To start

A selection of antipasto with Turkish bread and dips

Choice of:

Two Entrees, Three Mains and Two Desserts

MEAL CHOICES

ENTREES

Tempura prawns served with wasabi mayo
Thai Pumpkin Soup
Salt & Pepper Squid served with chilli lime sauce
Grilled Chorizo with Lemon
Garlic Bread

MAINS

300gm Sirloin Steak with peppercorn sauce, handcut wedges, asparagus & roasted roma tomato
Chicken Harrisa served with morrocan potatoes and herbed yogurt
Local Snapper, beer battered and served with chips, tartare & lemon wedge
Mixed Seafood Linguini tossed in a white wine napoli sauce
Lamb Forequarter served with green beans, garlic mash & roasted roma tomato

DESSERTS served with fresh cream

Sticky Date Pudding
Blueberry Cheesecake
Apple and Rhubarb Crumble
Chocolate Mudcake

Cheese Platters available served with dried fruit and crackers.....\$9.50 p/person