

FUNCTIONS MENU

Selection of:

4 Canapés \$38pp inc GST

6 Canapés \$55pp inc GST

CANAPÉS

Southern Fried Chicken Tenders, with a jalapeño aioli dipping sauce

Mini Chicken Tacos, with slaw, salsa and chipotle aioli

Moroccan Lamb Kebabs with tzatziki **GF**

Lamb Meatballs with hummus

Beef Sliders with chutney, pickles and slaw

Smoked Salmon on sourdough crostini, citrus crème and caper dressing

Mini Quiche with bacon, mushroom with onion relish

Mini Frittatas

– Bacon and mushroom with caramelised onion **GF**

– Spinach and feta with roast vegetable chutney **V**

Pea & Feta Fritters with dukkah and tzatziki dipping sauce **V GF**

Samosa Roast Vegetables with sweet chilli **VG**

Snapper Bites, crumbed with house tartare

Prawns with chilli garlic glaze

SHARED GRAZING BOARDS

2 Options (\$95 each)

– Antipasto, cured meats, pickles, olives, seasonal dips, crackers & Puhoi cheeses

– Puhoi Cheese board with breads and crackers

VG Vegan

V Vegetarian

GF Gluten Free
(Does not use gluten ingredients)



AT CHELSEA BAY

FUNCTIONS MENU

\$80pp inc GST
Minimum 50 person

FESTIVE BUFFET

FROM THE CARVERY *(choose three):*

Glazed Christmas Ham with wholegrain mustard and chutney **GF**

Rare Roast Beef with red wine jus

Creamy Tarragon Chicken with mushrooms and white wine sauce

Festive Nut Loaf with vegetables and fresh herbs **VG**

Snapper wrapped in golden filo pastry with lemon and herbs

SEASONAL SIDES:

Crispy Roasted Potatoes **GF** **DF**

Honey-Roasted Kumara **V**

Steamed Seasonal Vegetables **VG**

SALADS:

Roasted Beetroot, Feta & Candied Walnut Salad with baby spinach and balsamic glaze **V**

Mixed Garden Leaf Salad with house dressing **VG**

DESSERTS:

Mini Pavlovas topped with fresh berries and whipped cream **V** **GF**

Mini Raspberry Lamingtons with mascarpone and fresh cream **V**

VG Vegan

V Vegetarian

DF Dairy Free

GF Gluten Free
(Does not use gluten ingredients)



AT CHELSEA BAY

FUNCTIONS MENU

BEVERAGES

BEER/CIDER

Cider
Bottled Beer (Hallertau & Peroni)

WINE/BUBBLES

Rosé

Squealing Pig Rosé

White

Squealing Pig Chardonnay
Dog Point Sauvignon Blanc

Red

Lake Hayes Pinot Noir

Bubbles

Prosecco
Sparkling Rosé

SODAS/JUICES

San Pellegrino Sparkling (250ml)
Homegrown Apple or Orange Juice
Coke / Coke Zero
Old Fashioned Lemonade
Ginger Beer

COCKTAILS

Mimosa
Aperol Spritz

MOCKTAIL

Seasonal Selection



Scan to book

Minimum spend:

Monday to Thursday \$6,000,
Friday to Sunday \$10,000

Maximum people:

200

Available from 5pm

Canapés Service:

Selection of 4 items \$38pp incl GST
Selection of 6 items \$55pp incl GST

Festive Buffet Service:

\$80pp incl GST

Beverage package:

2-hour service \$45pp, followed by beverages
on consumption

Above pricing includes:

- ✓ Exclusive use of entire Chelsea Bay site, including grass area, outdoor games playground, café, foyer
- ✓ Staffing for kitchen and service including full set up of venue, tableware and glassware
- ✓ Includes bar staff to host the evening
- ✓ Free parking for 150 vehicles with dedicated bus parking
- ✓ Wheelchair access to all areas
- ✓ Licensed until 12am 7 days
- ✓ AV: Music system, hand-held microphone
- ✓ 4 x TVs for show reels only

Additional items:

Grazing Boards (\$95 incl GST each)

20-minute mini train rides
(max load is 18 people per trip)

Pop-up baking activities in the Edmonds
Baking School (POA)

Large event marque hire

Additional equipment hire

DJs/Live Music

PAYMENT TERMS:

10% deposit

required to secure date.

50% of invoice payable

3 weeks prior to the event.

100% of invoice required

7 days prior to event date.

CANCELLATION TERMS:

100% refund if cancelled more than
3 weeks prior to the event.

50% of deposit paid will be refunded
if cancelled within 3 weeks of the event.

