

# CSM

## Function & Events Packages

### 2008 - 2009

#### Venue Capacity

##### Areas with City Views

###### **Promenade/Riverside**

Stand Up Cocktail Functions – max of 150 guests

Sit Down Function – max of 60 guests

###### **Front Section**

Stand Up Cocktail Functions – max of 150 guests

Sit Down Functions – max of 100 guests

(Above can be separated into smaller areas)

##### Limited City Views

###### **Middle Section**

Stand Up Cocktail Functions – max of 75 guests

Sit Down Functions – max of 50 guests

###### **Private Balcony Section**

Stand Up Cocktail Functions – max of 25 guests

Sit Down Functions – max of 15 guests

###### **Private Garden Deck Section**

Stand Up Cocktail Functions – max of 100 guests

Sit Down Functions – max of 60 guests

**We do not charge a venue hire fee but we do have a minimum spend**

<b>Day</b>	<b>Status</b>	<b>Minimum Total Bill</b>
Mon – Thurs	Closed	\$6 000
Fri	Closed	\$10 000
Sat	Closed	\$13 000
Sun	Closed	\$8 000
Mon – Thurs	Front Closed	\$1 500
Fri – Sat	Front Closed	\$3 000
Sun	Front Closed	\$2 000
Mon – Sun	Garden Deck Closed	\$1 500

## **CHRISTMAS MENU A - \$45.00 pp**

Set Menu - to be served as alternate drop

### Entree

#### **TURKISH BREAD**

w whipped Persian fetta, extra virgin olive oil, and Dukka spice

#### **MIXED TAPAS**

w dipping sauces

### Main

#### **ROAST TURKEY**

w vegetables, cranberry sauce, and jus

#### **HONEY GLAZED HAM**

w roast potatoes, asparagus, and hollandaise sauce

### Dessert

#### **FLOURLESS CHOCOLATE MOUSSE CAKE**

w whipped cream

#### **INDIVIDUAL CHRISTMAS PUDDING**

w brandy cream custard

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## **CHRISTMAS MENU B - \$55.00 pp**

Set Menu - to be served as alternate drop

### Entree

#### **PRAWN WRAPS**

w wakami, lime essence, and steamed jasmine rice

#### **CITRUS GLAZED DUCK**

w orange truffle infused cous cous salad, and citrus glaze

### Main

#### **100 DAY GRAIN FED EYE FILLET**

w whipped garlic mash, steamed greens, and red wine jus

#### **FISH OF THE DAY**

Please ask for today's creation

### Dessert

#### **CHEESE PLATE**

w one portion of cheese lavosh, mixed fruits, and quince paste

#### **PAVLOVA**

w seasonal fresh fruit, and king island cream

## **MENU A - \$39.00 pp**

Set Menu - to be served as alternate drop

### **TURKISH BREAD**

w whipped Persian fetta, extra virgin olive oil, and Dukka spice

#### Main

### **CHICKEN SALTIMBOCCA**

Sage, prosciutto, Jerusalem artichoke & micro herb salad

### **TASMANIAN GRASS FED RUMP STEAK**

w kipfler potatoes, rocket & parmesan salad, red wine jus

#### Dessert

### **DOUBLE CHOCOLATE MUD CAKE**

w king island cream

### **NEW YORK BAKED CHEESE CAKE**

w raspberry coulis

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## **MENU B - \$49.00 pp**

Set Menu - Please choose 2 entrees & 2 mains to be served as alternate drop

#### Entree

### **PEEKING DUCK SPRING ROLLS**

w hoisin dipping sauce and coriander bean sprout salad

### **SAN MARCO CAESAR SALAD**

w egg and mild anchovy dressing

### **MIXED TAPAS**

w dipping sauce

### **BEEF, CHICKEN & CHORIZO KEBAB**

w spiced red cabbage & chilli herb oil

#### Main

### **TASMANIAN GRASS FED RUMP STEAK**

w kipfler potatoes, rocket & parmesan salad, red wine jus

### **CHICKEN SALTIMBOCCA**

Sage, prosciutto, Jerusalem artichoke & micro herb salad

### **BARKERS CREEK PORK KING RIB CUTLET**

w smashed chat potatoes, green beans, and red onion jam

### **TASMANIAN SALMON FILLET**

w caramelised organic pumpkin, grilled broccolini in goats cheese pastry tartlet

#### Dessert

### **CHEESE PLATE**

w one portion of cheese lavosh, mixed fruits, and quince paste

### **DOUBLE CHOCOLATE MUD CAKE**

w King Island double cream

## **MENU C - \$80.00 pp**

Set Menu - Please choose 2 entrees & 2 main to be served as alternate drop  
Canapés

### **CHEF'S SELECTION OF CANAPÉS**

#### Entree

##### **NATURAL OYSTERS**

w ponzu ginger dipping sauce

##### **RARE PEPPERED SALMON**

w polenta crisp, vine ripened tomatoes, avocado, and opal basil mayo

##### **PEKING DUCK SPRING ROLLS**

w hoisin dipping sauce and coriander bean sprout salad

##### **SAN MARCO CAESAR SALAD**

w soft poached egg and mild anchovy dressing

#### Main

##### **CHICKEN SALTIMBOCCA**

Sage, prosciutto, Jerusalem artichoke & micro herb salad

##### **TASMANIAN GRASS FED RUMP**

w kipfler potatoes, rocket & parmesan salad, red wine jus

##### **LAMB CUTLETS**

w salad of roast capsicum, artichoke, crisp pancetta, and sweet potato shards

##### **SEAFOOD RISOTTO**

w QLD scallops, prawns, salmon, reef fish, and lemon butter sauce

#### Dessert

##### **CHEESE PLATE**

w one portion of cheese, lavosh, mixed fruits, and quince paste

##### **VANILLA CREME BRULEE**

w crunchy toffee top

#### Tea and Coffee

**FLAT WHITE, LONG BLACK, OR TEA**

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## **BBQ A - \$30.00 pp**

Minimum of 30 guests held on the back garden deck

Selection of breads and condiments, garden salad, potato salad, pesto, pine nut & pasta salad. Continental bbq sausages, grain fed rump steak and bbq chicken tenderloins

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## **BBQ B - \$40.00 pp**

Minimum of 30 guests held on the back garden deck

Selection of breads and all condiments, garden salad, potato salad pesto, pine nut & pasta salad, BBQ king prawns petite 180 day grain fed eye fillet, bbq chicken tenderloins

## **CHEESE PLATTER – Price dependent on selection and quantity**

Chefs' selection from the following:

Cheddar, camembert or brie, blue cheese, fresh fruit, dried fruits, assorted nuts, and muscatels, quince paste, and lavosh crisp bread

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## **\$55 HOT PLATTER**

Please make a selection of 6 menu items

**chicken skewers**  
**crumbed fish goujons**  
**spicy beef in poppadums**  
**marinated chicken tenderloins**  
**lemon pepper calamari**  
**vegetarian spring rolls**  
**bbq meatballs**  
**vegetable frittata**

**thai chicken spring rolls**  
**deep fried scallop parcels**  
**mini quiches – variety of flavours**  
**mini sausage rolls**  
**spinach & ricotta rolls**  
**vegetarian samosas**  
**mini party pies**  
**mini chorizo pizza**

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## **\$55 ANTIPASTO PLATTER**

Cheeses, olives, semi dried tomatoes, roasted eggplant, capsicum, marinated red onion, mushrooms, chorizo sausage, fresh dips, crackers, and lavosh bread

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## **\$80 HANDMADE SUSHI PLATTER**

selection of vegetarian, seafood and meat, freshly prepared sushi with wasabi, soy & pickled ginger

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## **\$80 CANAPE PLATTER**

Please make a selection of 6 menu items

**rare peppered beef on crout**  
**oyster shots**  
**char grilled vegetables on crout**  
**battered reef fish goujons**  
**duck spring rolls**  
**smoked salmon and baby capers en crout**  
**prosciutto and semidried tomatoes en crout**  
**half-shell QLD scallops with truffle mash and garlic butter**

**prawn wraps**  
**mini vegetarian quiche**  
**hoisin basted duck shanks**  
**peeled fresh king prawns**  
**Cajun fried chicken tenderloin**

## **NOODLE BOXES - \$9.00 per noodle box**

20 guest choices of two boxes - 30 or more guest's choice of three boxes - 40 or more choice of four boxes

### **SALT AND PEPPER CALAMARI & CHIPS**

w fresh lemon and tartare sauce

### **VEGETARIAN SINGAPORE NOODLES**

w bok choy, ginger, vegetables & green shallots

### **BEEF STIR FRY**

w fresh vegetables served with hokkien noodles

### **THAI BEEF SALAD**

w crispy rice noodles

### **CHICKEN TENDERLOINS**

w black pepper aioli & smashed chats

### **CRUMBED REEF FISH GOUJONS**

w fresh lemon

### **PETITE CAESAR SALAD**

w light anchovy dressing & shaved parmesan

### **YUM CHAR**

w mixed selection of Asian fried yum char pieces

## BEVERAGE PACKAGES

### CSM is licensed until 12:00am.

All guests must adhere to the current laws of the Queensland Liquor licensing department. Any function that will have guests under the age of eighteen (18) must be accompanied by a parent or guardian.

**Cafe San Marco offers a variety of beverage packages to select from.**

#### ON ACCOUNT

Your guests consume, over a nominated period, the liquor to be served of your choice, with the account being finalised at the conclusion of the function.

#### FIXED-LIMIT BAR TAB

On consumption – Your own set dollar limit with your selection of beverage inclusions. Products can be pre-selected for your bar tab.

#### SET PACKAGES

A Pre-selected beverage package for a nominated period of time and charged upon a price per head, with your selection from the following options.



STANDARD PACKAGE - \$25.00 per person – 2 hour duration

\$12.50 per person every hour thereafter

Red & white house wines, local beers on tap, soft drink, and juice

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PREMIUM PACKAGE - \$35.00 per person – 2 hour duration

\$17.50 per person every hour thereafter

Basic sprints, red and white house wines, local beers on tap, soft drink, and juice

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DELUXE PACKAGE - \$50.00 per person - 2 hour duration

\$25.00 per person every hour thereafter

Basic sprints, 2 premium beers, premium wine selection, soft drinks, and juice

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