

BURNIE ARTS & FUNCTION CENTRE

Buffet Menu

July 2017 – 31st December 2017

(Minimum 50 guests)

Hot Carvery, served with seasonal vegetables and dinner roll

Option 1 – Choice of 2 Meats and 2 Desserts

Option 2 – 3 Meats and 3 Desserts

Option 3 – 3 Meats, Atlantic Salmon and 3 Desserts

(Meats: Roast Chicken, Lamb, Beef, Pork)

Buffet Dessert Options

Fresh Fruit Salad

Seasonal fresh fruit with vanilla ice-cream *(gf option)*

Pavlova Roulade

Rolled pavlova, topped with berry coulis and seasonal fruit

Sticky Date Pudding

Old fashioned favourite, served with butterscotch sauce and vanilla ice-cream

Chocolate Mud Cake

Moist chocolate mud cake, decorated with chocolate shards, and served with whipped cream

Berry Cheesecake

Traditional berry cheesecake on a crumb base with a selection of delicious berries

Citrus Tart

Sweet pastry tart filled with tangy lemon curd

Apple Crumble

Traditional Granny Smith apple crumble served with vanilla ice-cream

Pricing Structure

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Terms and Conditions

1. The Burnie Arts & Function Centre does provide catering services off-site, however, due to the movement of equipment and supplies, a surcharge is applicable. (This applies to catering at The Point).
2. Confirmation of final catering numbers and special dietary needs are required at least **5 BUSINESS DAYS** in advance of the function, and will be charged accordingly.
3. Special dietary requirements accommodated on request. (**5 BUSINESS DAYS** advance notice)
4. Additions after the confirmation date are not guaranteed to be catered for, however every effort will be made to accommodate changes.
5. Children's menu available on request.
6. Please note that prices are subject to change due to fluctuating prices for fresh produce and meat.
7. The Burnie Arts & Function Centre strives to provide a high quality of service, at the best price possible. Due to multiple factors affecting costs, the Centre imposes a cost structure for catering to cover weekends and large numbers.

Please see tables on the following page:

In House Catering	Up to 100 Guests	101 – 200 Guests	201 Upwards
Monday – Friday	Option 1 - \$55.00 Per Guest Option 2 - \$62.00 Per Guest Option 3 – Market Price	5% Discount	10% Discount
Saturday	5 % Surcharge	Option 1 - \$55.00 Per Guest Option 2 - \$62.00 Per Guest Option 3 – Market Price	5% Discount
Sunday	10% Surcharge	5% Surcharge	Option 1 - \$55.00 Per Guest Option 2 - \$62.00 Per Guest Option 3 – Market Price

Due to the movement of equipment and supplies, catering services provided at the Point are subject to an alternative pricing structure.

The Point Catering	Up to 100 Guests	101 – 200 Guests	201 Upwards
Monday – Friday	Option 1 - \$60.00 Per Guest Option 2 - \$68.00 Per Guest Option 3 – Market Price	5% Discount	10% Discount
Saturday	5 % Surcharge	Option 1 - \$60.00 Per Guest Option 2 - \$68.00 Per Guest Option 3 – Market Price	5% Discount
Sunday	10% Surcharge	5% Surcharge	Option 1 - \$60.00 Per Guest Option 2 - \$68.00 Per Guest Option 3 – Market Price

** Prices current to 31st December 2017*

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