

BURNIE ARTS & FUNCTION CENTRE

Buffet Menu

July 1st 2021 – 30th June 2022

(*Minimum 40)

Hot served buffet, with choices of roasted and seasonal vegetables, gravy, condiments and a dinner roll

Option 1 – Your choice of 2 Meats and 2 Desserts

Option 2 – Your choice of 3 Meats and 3 Desserts

(Meat choices: Roast Chicken, Lamb, Beef or Pork)

Buffet Dessert Options

Fresh Fruit Salad

Seasonal freshly cut fruit salad served with vanilla ice-cream (*gf*)

Pavlova Roulade

Rolled Pavlova, filled with cream and seasonal fruit, served with a berry coulis

Sticky Date Pudding

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

Chocolate Mud Cake

Delicious chocolate mud cake, decorated with ganache and chocolate shards, served with whipped cream

Cheesecake

A must for every menu, please enquire about the available flavours (*gf*)

Citrus Tart

Sweet pastry tart with tangy lemon curd served with a dollop of cream

Panna cotta

Sweet and delicate vanilla flavoured dessert, topped with berries and served with a berry coulis

Apple Crumble

Traditional individual apple crumble served with cream and a scoop of vanilla ice-cream

Pricing Structure

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Terms and Conditions

1. 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.
2. Special dietary requirements accommodated on request. (**5 BUSINESS DAYS** advance notice)
3. Additions after the confirmation date are not guaranteed to be catered for, however every effort will be made to accommodate changes. Charges may apply.
4. Children's options available on request.
5. Please note that prices are subject to change due to fluctuating prices for fresh produce and meat.
6. 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.
7. Atlantic Salmon available on request at market value, enquire with functions coordinator.

Please see price structure tables on the following page:

BAFC Catering (*Min 40)	Up to 100 Guests	101 – 200 Guests	201 Upwards
Monday – Friday	Option 1 - \$55.00 Per Guest Option 2 - \$62.00 Per Guest	5% Discount	10% Discount
Saturday	5 % Surcharge	Option 1 - \$55.00 Per Guest Option 2 - \$62.00 Per Guest	5% Discount
Sunday	10% Surcharge	5% Surcharge	Option 1 - \$55.00 Per Guest Option 2 - \$62.00 Per Guest

* Prices current to 30th June 2022