



Two Course Meal - \$43.00 per person
(2 Choices served alternating)
(Beverages not included in this package)

Three Course Meal - \$53.00 per person
(2 Choices served alternating)
(Beverages not included in this package)

(Choosing from either: Entrée and Main Meal or Main Meal and Sweets)

Entrée

Chicken & Mushroom Vol Au Vent served with a farmyard mash potato
Crumbed Calamari served with a fresh garden salad
Beef Lasagne served with a fresh garden salad
Pumpkin Ravioli served with Mushroom & Semi Dried Tomato Sauce
Pumpkin Soup
Chicken Caesar Salad

Main

Roast Pork with Apple Sauce
Classic Roast Chicken Breast
Roast Beef
Roast Lamb
Curried Chicken and Rice

(All Served with seasonal vegetables & sauces)
(Fresh bread rolls included)

Sweets

The Paceway's Famous Apple Pie with Custard & Chantilly Cream
Assorted Cheesecake with Chantilly Cream
Sticky Date Pudding with Warm Caramel Sauce
Pavlova with Chantilly Cream and Mixed Berries
Decadent Mud Cake
Carrot Cake with Cream Cheese Frosting

Tea & Coffee Included

Additional Options

Fruit & Cheese Platters P.O.A

Smorgasbord – \$52.00 per person
(Beverages not included in this package)

Salad

3 Choices:

Coleslaw/ Potato Salad/ Waldorf Salad/ Pear Salad/ Pasta Salad/ Greek Salad/ Toss Salad/ Caesar Salad

Meat

2 Choices:

Baked Honey Glazed Ham/ Roast Pork/ Roast Beef/ Roast Lamb/ Roast Chicken Breast

(All Served with seasonal vegetables & Sauces)
(Fresh bread rolls included)

Additional Chef's Selection included in the Paceway smorgasbord includes:
Spring Rolls/ Calamari/ Fried Goujons of Fish/ Curried Prawns & Rice

Sweets

2 Choices:

The Paceway's Famous Apple Pie with Custard & Chantilly Cream
Assorted Cheesecakes Served with Chantilly Cream
Sticky Date Pudding with warm Caramel Sauce
Pavlova served with Chantilly Cream and Mixed Berries
Mud Cake
Carrot Cake
Plum Pudding served with Brandy Custard (Christmas)

Tea & Coffee Included

Deluxe Smorgasbord – \$56.00 per person
(Beverages not included in this package)

Salad Selections:

4 Choices:

Coleslaw/ Potato Salad/ Waldorf Salad/ Pear Salad/ Pasta Salad/ Greek Salad/ Toss Salad/ Caesar Salad

Meat Selections:

3 Choices:

Baked Honey Glazed Roast Ham/ Roast Pork/ Roast Beef/ Roast Lamb/ Roast Chicken Breast

(All Served with seasonal vegetables & Sauces)
(Fresh bread rolls included)

*Additional Chef's Selection included in the Paceway smorgasbord includes:
Spring Rolls/ Calamari/ Fried Goujons of Fish/ Curried Prawns & Rice*

Sweets:

2 Choices:

The Paceway's Famous Apple Pie with Custard & Chantilly Cream
Assorted Cheesecakes Served with Chantilly Cream
Sticky Date Pudding with warm Caramel Sauce
Pavlova served with Chantilly Cream and Mixed Berries
Mud Cake
Apple Strudel
Cherry & Cream Strudel
Carrot Cake
Black Forrest Cake
Plum Pudding served with brandy custard (Christmas Option)

Tea & Coffee Included

Additional Options

Fresh Prawns or/and Oysters on request maybe added at an additional cost

Deluxe 3 Course Meal - \$56.00 per person
(Beverages not included in this package)
(2 Choices served alternate)

Entrée:

Prawn Cocktail
Garlic Prawns served on a bed of Jasmin Rice
Curried Prawns served on a bed of Jasmin Rice
Chicken & Mushroom Vol-au-vent served with a farmyard mash potato
Pumpkin Soup
Crumbed Calamari served with a fresh garden salad
Salt & Pepper Calamari served with a fresh garden salad
Beef Lasagne served with a fresh garden salad
Pumpkin Ravioli served with Mushroom & Sundried Tomatoes in a Cream Sauce
Avocado & King Prawn Salad

Main:

Roast Pork with Apple Sauce
Roasted Chicken Breast
Sliced Turkey Breast
Roast Lamb
Chicken Kiev
Chicken Cordon Bleu
Scotch Fillet Steak
Salmon served with a farmyard mash potato

(All served with seasonal vegetables)
(Bread rolls included)

Sweets:

The Paceway's Famous Apple Pie with Custard & Chantilly Cream
Assorted Cheesecake with Chantilly Cream
Sticky Date Pudding with Warm Caramel Sauce
Pavlova with Chantilly Cream and Mixed Berries
Decadent Mud Cake
Carrot Cake with Cream Cheese Frosting
Black Forest Gateau
Brandy Snap Baskets with Strawberries & Tia Maria Cream
Profiteroles served with Chantilly Cream & Chocolate Sauce
Plum Pudding served with Brandy Custard (Christmas Option)

Tea & Coffee Included

Additional Menu Items

Finger Food

Available for Seminars, Conferences, Parties & Luncheons
(Chef's Selection Six (6) different varieties, served with condiments)
\$26.50 Per Person

Celebration of Life

(Wake)
Finger food, cakes & a variety of sandwiches
Served with Tea & Coffee
\$26.50 Per Person

Ploughman's Lunch

Available for Seminars, Conferences, Parties & Luncheons
Luncheon consisting of cold meat platters, cheese platters and a variety of breads.
Including, morning tea consisting of Homemade Scones or Muffins with Jam & Cream
Served with Tea & Coffee
\$37 Per Person

Antipasto

Assortment of Salami, Prosciutto, Cheese (a variety of 2 Chefs selections), Hummus,
Semi Dried Tomatoes, Olives, Smoked Salmon all served with a Sour Dough Bread
pieces.
\$77 per table of 10

Cold Seafood Platter

Fresh Cooked Australian Prawns, natural Sydney Rock Oysters and Smoked Salmon.
\$110 per table of 10
(Served pre mains)

Petite Fours

Assorted Chefs Selection of Petite Sweets and Chocolate Delights.
\$66 per table of 10
(Served after dessert)

Seminars

White Board, Public Address, CD/DVD Player, lectern, Projector screen.
*** All available at no additional charge**

Morning / Afternoon Tea or Lunch

Coffee & Biscuits \$7.70 Per Person
Coffee & Muffins \$8.80 Per Person
Lunch \$15.40 Per Person (Tea, Coffee & Sandwiches)
***Smorgasbord available on request**

School Formals

Finger Food \$26.50 Per Person
2 Course Meals \$43.00 Per Person
Soft Drinks Jugs \$14.00 Per Person (Bottomless)
Security Guards (Compulsory) \$220.00

18th & 21st Birthday Parties

Security Guards (Compulsory) \$220.00

Beverages

**Note: Beer on tap 425ml
Spirits 30ml**

Package One

**Beer on tap, soft drinks, red/white/ house wine
\$30.00 Per Person**

Package Two

**Premium Beer, soft drinks, bottled red/white & sparkling wines
\$35.00 Per Person**

Spirit Upgrade

**(Not top shelf)
Additional (On top of Beverage Package)
\$30.00 Per Person**

***Guests requiring drinks other than those supplied above may purchase them at bar prices.**

Children's Drinks

**Post mix soft drinks
\$14.00 Per Jug**

**Orange Juice
\$15.00 Per Jug**

***Beverage packages served for 4 hours**