

## BUFFET DINNER

\$79 per person (minimum 20 persons)  
Includes freshly baked breads with  
hummus, dukkah and EVOO

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### SALADS (SELECT TWO)

- Caesar with crispy bacon, lettuce, shaved parmesan, garlic brioche croutons
- Whole grain aioli potato with pickled red onion and rocket DF GF V
- Mixed fresh greens with cucumber, tomato, charred pepper and lemon dressing GF DF V
- Chipotle mayo cabbage slaw charred corn and green apple GF DF V
- Beetroot, feta, orange, mixed greens and walnut balsamic dressing GF V
- Italian pasta with sundried tomato, olives, pesto, pecorino, charred pepper and spinach V
- Greek tomato, cucumber, lettuce, feta, kalamata olives, dried oregano, EVOO dressing GF V

### HOT DISHES (SELECT TWO)

- Roast citrus chicken thigh with crispy bacon, sauteed mushroom and lemon mustard cream GF
- Braised Texas style beef brisket with jus, chimichurri, watercress GF DF
- Baked market fish with spinach, mixed olives and romesco sauce GF
- Moroccan lamb shoulder with crispy cauliflower, chickpeas, carrots, mint salsa verdi and jus GF DF
- Thyme beef sirloin with caramelised onion, portobello mushroom, wild rocket and jus GF
- Grilled salmon with grilled prawns, fresh lime salsa and butter beurre blanc GF
- Roast pork belly with chilli caramel, pickled vegetables, sautéed apple cider red cabbage GF



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## VEGETABLES (SELECT TWO)

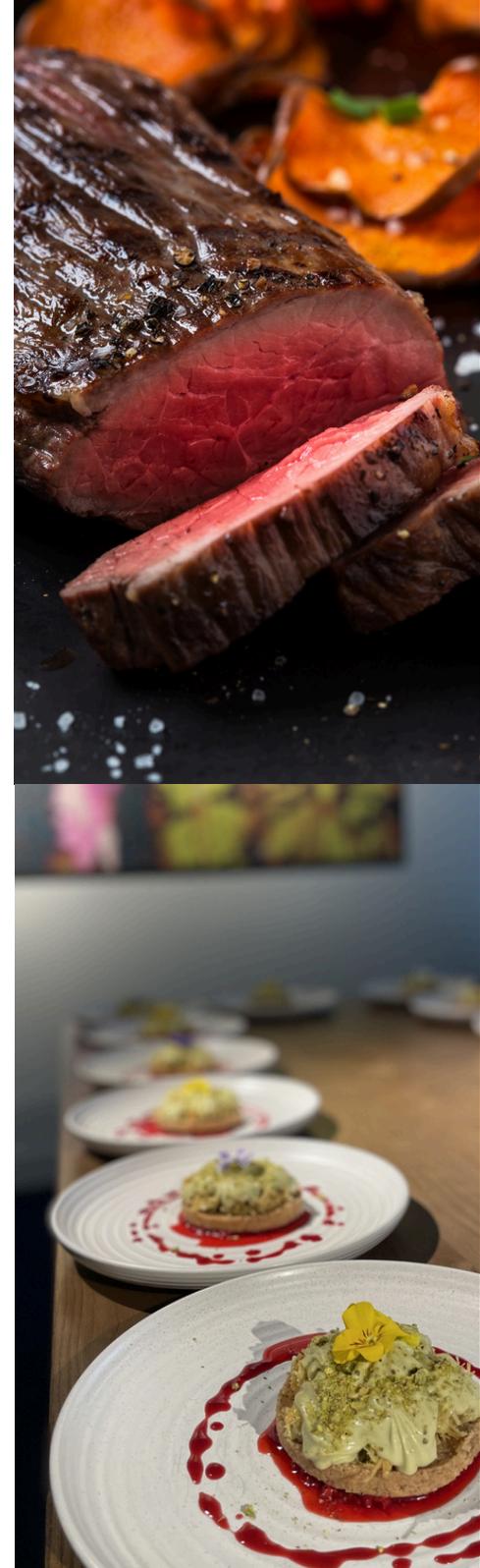
- Garlic butter smoked paprika corn ribs V
- Classic baked crusted cauliflower and cheese sauce V
- Roasted agria potatoes with rosemary, flaky salt and olive oil V GF DF
- Ginger shallot wok tossed bok choy, broccoli and beans V GF DF
- Creamy potato mash with chives V GF
- Honey roasted root vegetable medley with toasted almonds V GF
- Seasonal vegetables with crispy bacon, garlic butter and balsamic glaze GF

## DESSERT (SELECT TWO)

Served with freshly brewed coffee and tea

- Lemon passion entremet V
- Hazelnut chocolate crunch with pistachio cream V
- Selection of cheesecakes V (GF on request)
- Baileys tiramisu verrine, coffee savoiardi V
- Lisbon cake, brownie, ganache, with cocoa cream V
- Assorted macarons and mini donuts with mixed berry coulis V
- Mini citrus tart with burnt meringue V
- Seasonal fruit skewers V GF DF
- Chocolate brownie with vanilla cream GF

Additional items \$10 per person per item



# TERMS AND CONDITIONS

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## TENTATIVE BOOKINGS

Will be held on a first option basis indefinitely. If another client requests the space then we will contact you to ask for immediate confirmation in writing or release of the booking.

## CONFIRMATION

Confirmation of all bookings must be in writing. A deposit may be required for large events where credit facilities are not held.

## CANCELLATION

All cancellations must be received in writing. Cancellations within 14 days of the event will be subject to a cancellation fee. The fee will be at the Hotel Management's discretion.

## PRICE VARIATIONS

All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will notify you prior to your event. If you have received a firm and final quotation which has been accepted this will be honoured.

## CONFIRMED NUMBERS

All final details, menus, beverages, room set up, AV requirements and timings must be confirmed 14 days prior to the event. A guaranteed minimum number is required 14 days prior, with a final number to be advised 5 working days prior. Charges will be based on this number, or the final head count - whichever is greater.

## SURCHARGES

Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday

## PAYMENT

Credit facilities may be available upon completion and approval of a credit application form. Unless credit terms have been arranged, full payment by cash, direct credit or credit card is required immediately following the event. A 7-day invoice may be arranged, with credit card details required to guarantee payment for any outstanding charges.

## FOOD AND BEVERAGE

Only food and beverages purchased from The Langlands Hotel can be consumed on the hotel premises. Licensing and food safety regulations prevent the removal of food and beverages from the hotel premises. In special circumstances clients may be able to provide sponsored food as long as a written application is confirmed and signed off by the Executive Chef.

## DELIVERIES

The hotel is to be notified of any deliveries. The Hotel will not be responsible for packages, parcels or equipment that arrive without prior notification. All deliveries must clearly state the company or function name and the date of the function.

## INSURANCE

It is the client's responsibility to be insured for all items belonging to them for the period these items are in the hotel. While the hotel will take all necessary care, it will not accept responsibility for the loss of any property left in the Hotel prior to, during or after the event unless specific arrangements have been made with hotel management. Clients are responsible for any damage sustained to hotel property by them or their attendees.



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## COMPLIANCE

Clients will be responsible to ensure orderly behaviour of their guests and the hotel reserves the right to intervene and eject any objectionable person from the function off the hotel premises without liability. The Hotel accepts this responsibility with guidelines set by the Sale and Supply of Alcohol Act. The hotel retains the right to adjust any set up to ensure fire and safety codes are not breached. Particular attention will be paid to the accessibility of fire exits during trade shows where partitioning is erected. Floor Plans must be approved by Hotel management prior to set up.

## FUNCTION ROOMS

We reserve the right to reallocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room. We will discuss changes with you when the decision is made.

## UNAUTHORISED EXTRAS

Unless otherwise instructed in writing, the client will be liable for all charges incurred by the client or his agents during the course of the function.

