



GRAZING TABLE \$18 – (Minimum of 30 people)

Something for everyone to graze on and share.

A selection of cheeses, cured meats, seasonal fruit and vegetables, dried fruits, nuts, bread, crackers, antipasto, sweets and other goodies.

SUPREME GRAZING TABLE \$23 – (Minimum of 30 people)

For something slightly more substantial. All of the above with the addition of apricot glazed champagne ham, condiments, mesclun and rolls



TUI BREWERY FUNCTION MENU

TOKI BBQ \$30 – (Min 10 people)

- Bourbon glazed chicken wings
- Honey Soy marinated steaks
- Coleslaw
- Dinner Rolls
- Choose 1 side option from the list below

BREWERS BBQ \$45 – (Min 10 people)

- Apricot glazed champagne ham
- Honey Soy marinated steaks
- Angel Bay Beef patties
- Coleslaw
- Dinner Rolls
- Choose 2 side options from the list below

WAGSTAFF FEAST \$65 – (Min 40 people)

Starters

- Housemade pastries – Cream cheese & chives / pork

Main

- Roast Beef & Gravy
- Apricot glazed champagne ham
- Potato Gratin
- Honey Glazed Carrots
- Dinner Rolls
- Choose 2 side options from the list below

Dessert

- Chocolate Brownie & seasonal fruit

SIDE OPTIONS

1. Gourmet potatoes smothered in a creamy sauce
2. Classic green salad & dressing
3. Quinoa & chickpea salad
4. Pesto pasta salad

MORNING OR AFTERNOON TEA \$10

- One savoury item
- One sweet item
- Self-serve tea and coffee