



Special Occasions, Functions & Events

Function Pack



Wedding's - Birthday's - Engagement's Anniversaries –
Conferences – Meetings & Seminars.

We can do it all

Nothing too big, or too small.

Cocktail platters

Platters are designed for 6-8 people



Traditional Party Platter \$80.00

- ❖ Crumbed chicken pieces with lemon aioli
- ❖ Mini beef pies
- ❖ Chicken drumettes, marinated in soy & ginger
- ❖ Variety of mini pizzas

Antipasto Platter \$75.00

- ❖ Home-made dips with chargrilled sourdough
- ❖ Selection of marinated olives
- ❖ Baby red peppers stuffed with feta
- ❖ Selection of shaved salami

Canapé Platter \$85.00

- ❖ Smoked salmon & brie cheese cigars
- ❖ Caramelised shallot & Yarra Valley feta tart
- ❖ Seasonal arancini balls
- ❖ Panko crumbed prawns

Gourmet Canapé Platter \$95.00

- ❖ Roasted field mushroom bruschetta, cherry tomato and tallegio cheese
- ❖ Salmon goujons with toasted sesame mayonnaise
- ❖ Slow cooked pork belly, apple & crackling salad
- ❖ Selection of mini quiches
- ❖ Mini Wagyu burgers, mustard coleslaw

Moreton Bay Seafood Platter \$99.00

- ❖ Grilled Sandgate prawns skewers, lemon & herb vinaigrette
- ❖ Freshly shucked oysters
- ❖ Mini prawn rolls with lemon mayonnaise
- ❖ Tartare of ocean trout en crouete
- ❖ Moreton Bay bug on chilled watermelon, lemon dressing

Taste of Asia Platter \$85.00

- ❖ Thai fish cakes
- ❖ Ginger, lemongrass chicken wontons
- ❖ Vegetarian spring rolls
- ❖ Assorted nori rolls



118 Eagle Terrace, Sandgate, QLD 4017

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Savoury & Sweets Platters



Morning/Afternoon Tea Platter

(Corporate Meetings) \$10/pp. **

- ❖ Chef's selection of house-made petit fours & savouries
- ❖ Fresh seasonal sliced fruit
- ❖ Includes freshly brewed coffee & herbal tea selections

Seasonal Fruit Platter \$60 (GF)

- ❖ Fresh seasonal fruit served with passionfruit sauce

Sandwich & Wrap Platter \$60*

- ❖ Chef's selection of sandwiches & wraps
-Vegetarian selection available on request

Cheese Platter \$70*

- ❖ Tasmanian brie
- ❖ Aged Kenilworth vintage cheddar
- ❖ Windsor blue
- ❖ Served with water crackers, quince paste, dried fruit & nuts

Dessert Platter \$70*

- ❖ Chef's selection of house-made petit fours

Kids Platter \$6/pp.

- ❖ Individual mini pies & sausage rolls
- ❖ Cheerio sausages
- ❖ Chicken nuggets
- ❖ Chunky chips
-Served with tomato sauce



** GF Gluten Free Options will incur additional charges

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Plated Dinner Menu



Entrée

- ❖ Slow roasted duck salad, caramelised honey pear, toasted pecans & vincotto
- ❖ Flaked smoked salmon, shaved red onion, horseradish sauce, lemon, capers
- ❖ Moreton Bay bug meat, chilled melons and Limoncello dressing
- ❖ Asparagus spears, Yarra Valley feta, muscatels, crusty bread, herbs, apple balsamic dressing
- ❖ Thinly shaved prosciutto with char-grilled stone fruit, rocket & reggiano
- ❖ Chilled prawns with cocktail sauce**
- ❖ Pacific oysters with cabernet sauvignon vinaigrette**

Main

- ❖ Daily caught fish, zucchini, lime, parsley, warm tomato salsa.
- ❖ Spatchcock chicken, green beans, cherry tomatoes, summer squash, lemon garlic sauce
- ❖ Roasted sirloin of Aberdeen angus beef, asparagus, field mushrooms, mustard sauce
- ❖ Darling Downs pork chop, roast Dutch and purple carrots, chervil, calvados sauce

Deserts & Cheeses

- ❖ Selection of two cheeses with crackers & grapes
- ❖ Warm sticky date pudding with butterscotch sauce & cream
- ❖ Apple & rhubarb crumble with ice cream
- ❖ Flourless chocolate cake with ice cream

Alternate drop, please choose two options:

Main course only	\$39/pp.		
Entrée & Mains <i>or</i> Mains & Dessert	\$49/pp.	with Seafood Selection	\$55/pp. **
Entrée, Mains & Dessert	\$59/pp.	with Seafood Selection	\$65/pp. **

All Meal options include complimentary fresh bread, sides & a tea and coffee station
Three choice alternate drop available with \$5 pp. surcharge

We can personally tailor a menu to suit any occasion.

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Buffet Style Menu



Main

- ❖ Spatchcock chicken, green beans, cherry tomatoes, summer squash, lemon garlic sauce
- ❖ Roasted sirloin of Aberdeen Angus beef, asparagus, field mushrooms, mustard sauce.
- ❖ Crackling roasted loin of pork, roast Dutch & purple carrots, calvados sauce
- ❖ Daily caught fish, zucchini, lime, parsley, warm tomato salsa
- ❖ Orecchiette pasta, blistered cherry tomatoes, olives, capers, English spinach, parmesan chunks, oregano & crusty bread
- ❖ Chilled prawns with cocktail sauce**
- ❖ Pacific oysters with cabernet sauvignon vinaigrette**

Sides

- ❖ Rocket, marinated fetta and shaved pear
- ❖ Hot buttered new potatoes, bacon & mint
- ❖ Vine tomato, red onion, parsley & red wine dressing
- ❖ Tossed green vegetables, herb butter
- ❖ Wood roasted beetroots, cherry tomatoes, avocado & basil

Desserts & Cheese

- ❖ Selection of two cheeses with grapes & crackers
- ❖ Warm sticky date pudding with butterscotch sauce & cream
- ❖ Apple & rhubarb crumble with custard
- ❖ Flourless chocolate cake with cream

Accompaniments

- ❖ Selection of sauces
- ❖ Selection of breads/butters
- ❖ Selection of dressings

Please choose package options for:

\$39/pp.	3 Mains, 3 Sides, Tea & Coffee
\$45/pp.	4 Mains, 3 Sides, Tea & Coffee
\$55/pp.	4 Mains, 4 Sides, Tea & Coffee & 2 Desserts
\$89/pp.	The entire listed menu items including the seafood selections.

**Seafood Selections - add \$8 for one or \$10 for both/pp.



Beverage Packages

Basic Beverage Package 3 hours \$35/pp.

Minimum 30 people
\$12.50/pp. each additional hour

- ❖ The Habitat Sparkling Brut
- ❖ The Habitat Semillon, Sauvignon Blanc
- ❖ The Habitat Chardonnay
- ❖ The Habitat Cabernet Sauvignon, Merlot
- ❖ Local Tap Beer
- ❖ Juice & Soft Drink



Premium Beverage Package 3 hours \$45/pp.

Minimum 30 people
\$15/pp. each additional hour



- ❖ Chandon Sparkling Brut NV
- ❖ Cape Mentelle 'Marmaduke' Shiraz
- ❖ Cape Mentelle 'Georgiana' Sauvignon Blanc
- ❖ Tap Beer
- ❖ Juice & Soft Drink
- ❖ Basic Spirits

Cocktails

Please enquire about our current cocktail list. We can also create and name a cocktail to suit you and your occasion!

Bar Tab

We can tailor a beverage menu to suit any bar tab limit. You tell us what beverages you want available on your bar tab and the amount you want to spend – it's as easy as that!

Rooms Info & Extras



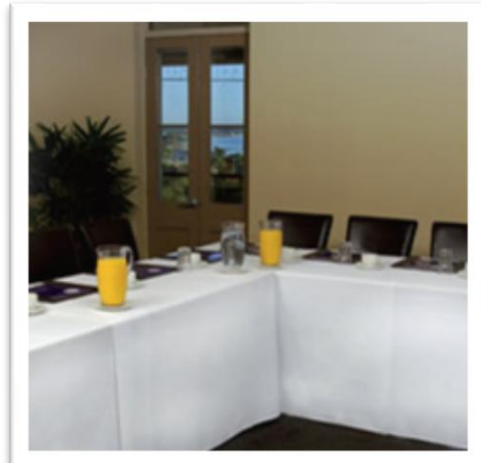
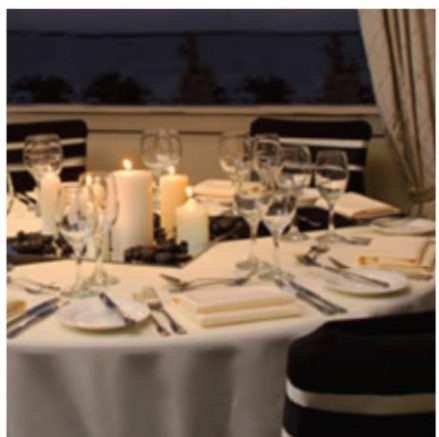
Sandgate Room

- ❖ \$300 room hire / 5 hours
- ❖ 100 people seated
- ❖ 160 people standing



Shorncliffe Room

- ❖ \$300 room hire / 5 hours
- ❖ 70 people seated
- ❖ 120 people standing



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Boardroom

- ❖ \$150 room hire / day
- ❖ 20 people seated



No minimum spend.

All rooms are air-conditioned and have use of sound systems.
Shorncliffe and Sandgate Rooms have use of private bars and dance floors.

Cakes, Tea & Coffee

(Minimum 10)

- ❖ Own cake, cut and plattered for guests to help themselves: \$30
- ❖ Own cake, cut and individually plated with vanilla ice cream and berry coulis: \$3.50/pp.
- ❖ We also have our very own in-house pastry chef, Tamara. Please ask if you would like a quote
- ❖ Tea and coffee station include freshly brewed coffee with herbal tea selections: \$3.00/pp.

Audio Visual

- ❖ Flip chart: \$25
- ❖ White Board: \$25
- ❖ Data Projector: \$30
- ❖ Electronic White Board: \$55
- ❖ Lectern: \$20

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