



*All Seasons Colonial*  
NORFOLK ISLAND

**Conference and Function  
Food and Beverage**

Prices valid:  
To 31 March 2010

The Conference Centre  
The All Seasons Colonial of Norfolk Island  
Queen Elizabeth Avenue  
Norfolk Island  
South Pacific 2899

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***All Seasons Colonial***  
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**Morning and Afternoon Teas**

<b>Selection</b>	<b>Cost per person</b>
Freshly Brewed Coffee and Tea	\$4.00
Freshly Brewed Coffee and Tea with a Selection of Biscuits	\$7.00
Freshly Brewed Coffee and Tea With a Selection of Freshly Baked Cakes Oven Fresh Scones with Jam and Cream Selection of Biscuits	\$11.00
Freshly Brewed Coffee and Tea Orange and Tropical Fruit Drink With a Selection of Danish Pastries Oven Fresh Scones with Jam and Cream	\$12.50

*Herbal Tea and Decaffeinated Coffee are available on request*



***All Seasons Colonial***  
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**Working Lunches**

<b>Selection</b>	<b>Cost per person</b>
<b>Menu 1:</b> Assorted Sandwiches Fresh Fruit Platter Orange Juice Freshly Brewed Coffee & Tea	\$17.50
<b>Menu 2:</b> Assorted Danish Style Open Sandwiches One Hot Fork Dish (Chef's Choice- Changes Daily) Tossed Salad Cheese and Dried Fruit Platter Orange Juice Freshly Brewed Coffee & Tea	\$23.00
<b>Menu 3:</b> Selection of Cold Meat Platters Three Salads and Condiments Two Hot Fork Dishes (Chef's Choice- Changes Daily) Cheese and Dried Fruit Platter Freshly Baked Bread Rolls and Butter Orange Juice Freshly Brewed Coffee and Tea	\$31.00

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## **Cocktail Parties**

(Minimum 30 pax, max 250)

\$15.50 per person per hour or part there-of. Does not include beverages

### **Cold Canapes**

Bruschetta with tomato and basil

Assorted sushi rolls  
with a soya and wasabi dipping sauce

Assorted dips with crudities and crackers

Mixed roast nuts and crisps

Smoked salmon rosettes with sour cream and chives

Mini quiches

### **Hot Savouries**

Vegetable samosas with plum sauce

Spicy meat balls with tatziki dressing

Fish pieces crumbed, served with tartar sauce

Chicken wings, marinated and roasted

Chicken satay

Mini spring rolls with a soy and chilli dipping sauce



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## **Banquet Options**

*Design your own menu with your choices from the following courses*

<b>Selection</b>	<b>Cost per person</b>
<b>BAKERY – both:</b>	\$6.50
Mediterranean Toast, <i>and</i> Garlic Bread & Parmesan Toasts	
<b>SOUPS – choose two of six:</b>	\$10.50
Tomato and Basil Seafood Chowder Spring Vegetable Crème of Pumpkin and Honey White bean & Bacon Gazpacho (cold) with Garlic Croutons	
<b>ENTREES – choose three of eight:</b>	\$17.50
Caesar Salad Antipasto Plate Chicken Roulade with a Green Salad Chicken Satay with a Peanut Sauce Grilled Swordfish Kebabs Vegetable Samosas with Mint Chutney Mini Spring Rolls with a Soya and Chilli Sauce Smoked Salmon Sushi rolls	
<b>MAIN COURSE – choose three of eight:</b>	\$31.00
Grilled Local Reef Fish with Lemon Caper Sauce Pan fried Chicken Breast served with a cream of Mango and Galliano sauce Succulent Prime Rib Fillet with a Port Wine Sauce Traditional Italian Lasagne with rich Tomato Sauce & Bechamel Beef Napoleon with Berry and Cognac Jus King Neptune Seafood Crepe Rack of Lamb with Port and Rosemary Sauce Roast leg of Pork with Apple Sauce and Gravy	
<b>VEGETARIAN - both:</b>	\$26.50
Zucchini and Eggplant Lasagne, <i>and</i> Tossed Tagliatelle with Kalamata Olives, Tomato, Asparagus and Feta Frittata	
<b>DESSERTS – choose three of six:</b>	\$9.50
Chocolate Mudcake Apple Strudel served with Cream Cappuccino Mousse Bailey's Cheese Cake Sticky Date Pudding and Butterscotch Sauce Tiramisu	



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**Banquet Options (cont.)**

<b>Selection</b>	<b>Cost per person</b>
<b>CHEESE PLATTER</b>	\$14.50
Selection of Fine Australian and New Zealand Cheeses Hand Made Lavosh Nuts & Dried Fruit	
<b>COFFEE and TEA</b>	\$5.50
Freshly Brewed Coffee and Tea Herbal Tea and Decaffeinated Coffee are available on request	

Please add \$4.00 per guest for service at "outside" locations.



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**Banquet Premiere**

**Entrée**

Fruit De Mar, a selection of chilled Seafood with accompaniments

Or

Artichoke & Prosciutto Tart with Salad Greens

Or

Asparagus topped with Poached Egg & Hollandaise

**Main**

Char Grilled Eye Fillet, Potato Fondant & Prawn Skewers  
Served with a Horseradish Béarnaise

Or

Grilled Trumpeter with Kumera & Olive Salad topped with a Corn & Herb Relish

Or

Roast half Chicken (No.10) Served with Roast Vegetables, Steamed Greens & light Jus

**Dessert**

Individual Berry Pavlova

Or

Pancakes topped with Caramel & Jack Daniels Sauce served with Ice Cream

Or

Baked Cheesecake with Honey Cream & Citrus Salad

\$46 per person

\*Subject to seasonal variation



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**Buffet Option (Premier)**

**TO START**

- \*Soup Provencale. Crab Meat, Tomato & Basil Pottage
- \*Smoked Salmon & Asparagus Flan
- \*Peking Marinated Chicken Wings
- \*American Style Mild Chilli Pork Ribs
- \*Roasted Turkey & Brie Ballotine (Chunky Terrine)

**FROM THE OCEAN**

- \*Chilled Whole King Prawns
- \*Whole Red Emperor or Trumpeter (Baked, Chilled & Glazed in Maridor Aspic)
- \*Cooled Japanese Squid Sushimi

**FROM THE PASTURES**

- \* Succulent Pit Roasted Pork with Apple Sauce & Crackling
  - \* Honey Cured Baked Ham
  - \*Baron of Beef
- (English Style Rib Roast Marinated in Red Wine & Basil, Basted with Mustard & Garlic served with Eschallot Gravy or Dijonaise Sauce)

**COLD PLATTERS**

- \*Cold Ham Platter
- \*Mixed Continental Sausage Platter
- \*Cold Roasted Chicken Platter
- \*Assorted Regional Cheese Platter

**SALADS**

- \*French Garden Salad
- \*Fresh Coleslaw
- \*Italian Style Spirale Pasta Salad
- \*English Potato Salad with Cheese & Grated Egg

**VEGETABLES**

- \*Traditional Roast Local Potatoes
- \*Mixed Vegetable au Gratin
- \*Roast Pumpkin

- \*Mint Jelly \*Cranberry Sauce \*Apple Sauce \*Assorted Mustards
- \*Tangy Seafood Sauce \*Sour Cream \*Tartare Sauce

**DESSERTS – ARE A MUST**

- \*Chocolate Mascapone Black Forrest Gateaux with a Blackberry Coulis
- \*Mango Souffle with Choux Pastry
- \*Wild Berry Tart with Crème Chantilly

**FRESHLY BREWED COFFEE AND TEA**

Served with after dinner mints and biscotti

**\$72 per guest or \$62 without dessert**

\*Subject to seasonal variation



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## Island Buffet

### BAKERY

Freshly baked island style damper

### SOUP

Cream of pumpkin and honey soup

### COLD DISHES

Assorted platters of cold meats  
A display of assorted fresh salads, dressings and condiments  
Baked local fish in lemon and pepper sauce  
Anna (sweet potato)  
Pilhi (made from kumera, ripe bananas and pumpkin)  
Tahitian marinated fish in coconut cream

### HOT DISHES

Perko's Island Fish Fry  
Roast leg of local pork served with apple sauce and gravy  
Steamed vegetables  
Island chicken, coconut & Pineapple  
Roast Kumera & carrot

### DESSERTS

Coconut pie  
Fresh fruit salad and cream  
Sticky date pudding  
Apple crumble

Freshly brewed coffee and tea

**\$42 per person (Min 30 guests)**  
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# Gourmet Barbeque

**Bakery** - Freshly baked bread rolls and butter

**Hot Selection** - *choose three of five:*

Local trumpeter fillets served with lemon and caper sauce

Grilled export scotch fillet served with mushroom and red wine jus

Local Norfolk rump steak served with tomato basil sauce and friend onions

Char grilled marinated chicken in coconut milk, coriander and ginger

Home made Norfolk gourmet sausages

## **Salads and vegetables**

A selection of five fresh mixed garden salads and baked jacket potato

and

An array of condiments and sauces to compliment the barbeque

## **Desserts**

Apple strudel served warm with vanilla ice cream

Homemade cheese cake

A selection of imported cheese and fresh cut fruit

Freshly brewed coffee and tea

**\$37.00 per person**

\*Subject to seasonal variation



***The All Seasons Colonial Resort Hotel***  
NORFOLK ISLAND

**Drink Costs**

**Cask Wine, Basic Beer  
and Soft Drinks**

First hour or part thereof	\$ 10.50. per person
Additional hours or part thereof	\$ 9.00 per person per hour

**Bottled Wine, Basic and Premium Beers,  
and Soft Drinks**

First hour or part thereof	\$16.50 per person
Additional hours or part thereof	\$12.50 per person per hour

**Bottled Wine, Basic and Premium Beers,  
Basic Spirits and Soft Drinks**

First hour or part thereof	\$18.50 per person
Additional hours or part thereof	\$14.50 per person per hour

**OR**

The host can nominate a value of drinks to be served. The Colonial crew will keep a running total and advise the host at regular intervals of the balance left.