



flavors@ferry
cafe / restaurant

Thank you for your enquiry regarding your function.

We have designed our menus to give you the maximum choice and flexibility. They are examples of what can be had, but if you have any particular requests we are happy to tailor make a menu for you. Our menus start as low as \$35.00 per person.

Robert & Lynne Powell were the former owners of Merlos Restaurant for 5 years, Aqua Linea for 5 years and their last venture was Evergreens' Restaurant at Bundall for 9 years. They now own FLAVORS@FERRY at the Brickworks, Ferry Market Southport.

They bring years of experience in the hospitality industry to Flavors@Ferry. Robert has over 35 years of experience as a Chef and was originally trained in London. Robert & Lynne pride themselves in the food they serve and the excellent service they provide.

The restaurant has a lovely feel inside and also has a tranquil courtyard with lights and water features plus a Balinese Roof area for wedding ceremonies to be performed.

There is NO room hire charge and you have exclusive use of the restaurant. There is a minimum of 30 people for any day of the week. The restaurant can seat over 100 people for a function with room for a band or D.J for dancing. For a stand up Canapé function there is room for over 200.

The restaurant is fully licensed until 12.00 midnight and it has unlimited car parking spaces at the Brickworks, Ferry Markets..

Optional extras can easily be arranged, which might include scented candles, tablecloths, linen napkins, cake, flowers, D.J etc.

We hope that you will decide to have your wedding or function with us. A deposit of \$500.00 is required to hold the date and numbers and payment are required 48 hrs. prior to the function.

If you would like to discuss your Function, contact Lynne Powell (owner - function co-ordinator) on 0416 26 3604 or Manager Mark Hutton at the Restaurant on (07)5528 1322

Kind regards,

Lynne Powell



BUFFETS

Our Buffets are exclusive and unique to us. We pride ourselves in providing a varied and different selection to compliment our surroundings.

Following you will find a list of hot dishes and salads/vegetables
Below are the choices available to you:

- | | |
|--------------------------|---|
| <u>1. \$47.50</u> | <p>Combination Canapé & Buffet Menu</p> <ul style="list-style-type: none"> - 3 hot canapés & 3 cold canapés on arrival - Gourmet bread Selection - Hot Dishes - Choose three hot dishes from our buffet selection - Salads - Choose three salads from our salad selection - Tea & Coffee |
| <u>2. \$50.00</u> | <ul style="list-style-type: none"> - Gourmet bread selection - Hot Dishes - choose three hot dishes from our buffet selection - Salads - choose three salads from our salad selection - Display of homemade cakes & gateaux with French custard and double cream - Tea and coffee |
| <u>3. \$55.00</u> | <p>Combination Canapé & Buffet Menu</p> <ul style="list-style-type: none"> - 3 hot canapés and 3 cold canapés on arrival - Gourmet bread selection - Hot Dishes - choose three hot dishes from our buffet selection - Salads - choose three salads from our salad selection - Variety of tarts, gateaux and tropical fruits & King Island cream - Tea and coffee |
| <u>4. \$69.50</u> | <ul style="list-style-type: none"> - Fresh prawns and oysters - Gourmet bread selection - Hot Dishes - choose four hot dishes from our buffet selection - Salads - choose four salads from our salad selection - Display of cakes, gateaux and cheese and fruit platter - - Coffee or Tea - |

All prices are fully inclusive of GST Prices Valid until Dec. 2013

Minimum of 50 pax for Buffet Menu



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HOT CHOICES

Herb Crusted Roast Sirloin with Boulangere Potatoes

Roasted Turkey Breast or Ham with Sauté Potatoes

Thai Red Chicken Curry with Jasmine Rice

**Wok Fried Hokkien Noodles with Asian Greens, Sweet Chilli, Coriander Lime
Coconut Cream Sauce**

**Marinated Greek Style Lamb with Roasted Vegetables on preserved Lemon
Cous-Cous**

Field Mushrooms, Sundried Tomato Risotto with Basil Pesto

**Chicken Chasseur, Braised Chicken, Button Mushrooms, and Golden Shallots
with Wine Sauce**

Ossobuco with Buttered Noodles & Gremolata

Lamb Korma Curry and Rice

Potato, Pea, Pumpkin Green Curry

Lamb Cutlets with Honey Rosemary Jus and Sauté Potatoes

Thai Fish Cakes on Stir Fry Asian Greens

**Wok Tossed Beef with Baby Corn, Red Peppers, Spanish Onion, Cashews,
Snow Peas, Wasabi Dressing**

Satay Beef or Chicken served on Exotic Rice

**Grilled Reef Fish Fillets on Braised Fennel topped with Tomato Coriander
Salsa, Buttered New Potatoes**

Penne Pasta, Sundried Tomato, Olives, Basil, Eggplant, Fetta, Napoli Sauce

Madras Seafood Curry with Steamed Rice & Pappadums

Risotto, Roasted Organic Pumpkin, Orange, Cardamom, Fennel, Truffle Oil



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SALAD/VEGETABLE CHOICES

**Flavors Salad: Rocket, Parmesan, Spanish Onion, Pear & Roasted Walnuts,
Balsamic and Garlic Dressing**

Tossed Rocket with Vine Ripened Tomatoes, Cucumber & Red Onions

Chat Potato Salad Seeded Mustard Mayonnaise

Tomato, Bocconcini Cheese Salad Basil Vinaigrette

Oriental Vegetable Salad with Wasabi Vinaigrette

Cucumber Sweet Potato and Pumpkin Salad with Sunflower Seeds

Snow Peas, Bean Shoots, Sprouts, Red Capsicum, Papaya Honey Dressing

Baby Beetroot Salad with Carrot & Toasted Almonds

Crisp Raw Vegetable Salad with Balsamic & Extra Virgin Olive Oil

**Pasta Salad with Pepperoni, Red Onion, Cheddar Cheese, Black Olives,
and Mustard Dressing**

Mushroom Salad with Fetta & Spring Onions, Ponzu Vinaigrette

Grilled Eggplant Salad with Roasted Capsicum, Pinenuts & Olive Oil

Stir Fried Seasonal Vegetables with Ponzu Dressing



SET MENU

Gourmet Boutique Bread

Entrees

(Select one Entrée)

Tuscan Vegetable Soup with Basil Pesto

**Thai Style Fish Cakes, Oriental Salad, Crispy Noodles served with
a Sweet & Sour Dipping Sauce**

**Flavors Caesar Salad, Lockyer Valley Baby Cos, Double Smoked
Crispy Bacon, White Anchovies, Shaved Grana Padano, Free Range Egg**

Mains

(Select one Main)

**Grilled Atlantic Salmon, Braised Baby Peas, Onion,
Little Gem Lettuce and New Potatoes**

**Crispy Skin Chicken Chasseur, Button Mushrooms, Fondant Potatoes,
Asparagus and Red Wine Herb Jus**

**Penne Pasta, Spicy Chorizo, Kalamata Olives,
Roast Tomato & Sweet Pimento Sauce, Grana Padano Parmesan Cheese**

Dessert

(Select one Dessert)

**Pear Frangipane Tart with Double Cream
& Wild Berry Compote**

Orange & Almond Cake, Triple Sec Drizzle, & Berry Coulis

**English Meringue with Marinated Strawberries
& Vanilla Bean Cream**

Coffee or Tea

\$35.00 per person inclusive of gst



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**Butler Served Canapés on Arrival: Two Hot/ Two Cold
(can be substituted for a Soup or Salad Entrée)**

Gourmet Boutique Bread

Mains

(pre-select two choices to be served alternatively)

**Grilled Atlantic Salmon, Braised Baby Peas,
Onion, Little Gem Lettuce & New Potatoes**

**Crispy Skin Chicken Chasseur, Button Mushrooms, Fondant Potatoes,
Asparagus & Red Wine Herb Jus**

**Penne Pasta, Spicy Chorizo, Kalamata Olives,
Roast Tomato & Sweet Pimento Sauce, Grana Padano Parmesan Cheese**

Desserts

(pre-select two choices to be served alternatively)

**Pear Frangipane Tart with Double Cream
& Wild Berry Compote**

Orange & Almond Cake, Triple Sec Drizzle & Berry Coulis

**English Meringue with Marinated Strawberries
& Vanilla Bean Cream**

Coffee or Tea

\$45.00 per person inclusive of gst

**Grilled Fillet Steak Medallions, Handcut Chips,
Roasted Cherry Tomatoes, Field Mushroom, Baby Spinach, Port Jus**

(add extra \$5.00)



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CHOICE MENU

Gourmet Boutique Bread

Entrées

(choice of entrée)

**Yarra Valley Goats Cheese Tartlet,
Onion Confit, Herb Salad, Aged Balsamic**

Potato & Leek Soup, Crème Fraiche, Toasted Almonds

**Baby Cos, Crispy Proscuitto, Apple, Roasted Walnuts,
Candied Garlic Dressing**

Mains

(choice of main)

**Grilled Fillet Steak Medallions, Handcut Chips,
Roasted Cherry Tomatoes, Field Mushroom, Baby Spinach, Port Jus**

**Crispy Skin Chicken Chasseur, Button Mushrooms, Fondant Potatoes,
Asparagus & Red Wine Tomato Sauce**

**Penne Pasta, Spicy Chorizo, Kalamata Olives,
Roast Tomato & Sweet Pimento Sauce, Grana Padano Parmesan Cheese**

Desserts

(choice of dessert)

**English Meringue with Marinated Strawberries
& Vanilla Bean Cream**

**Pear Frangipane Tart with Double Cream
& Wild Berry Compote**

Chocolate Tart, Mocha Sauce, King Island Cream

Coffee or Tea

\$53.00 per person inclusive of gst



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Canapé Menu (hot)

**Pork Szechwan, Crispy Wonton,
Apple & Salty Plum Chutney**

**Chargrilled Eggplant, Roast Capsicum,
Basil Pesto with Garlic Broomstick**

Mini Chicken Drumettes with Soy Coriander & Honey

Mushroom Risotto Cakes topped with King Island Roaring 40's Blue Cheese

Mini Tartlets with Salsa Verde and Goats Cheese

Spring Rolls & Samosas with Sweet Chilli Sauce

**Mini Ciabatta with Seared Herb Fillet Steak
Caramilised Onion & Horseradish**

**Mini Bruschetta with Roasted Field Mushrooms,
Olive Oil & Baby Spinach**

Brochette of Beef Teriyaki, with Green Onions & Capsicum

Roasted Cherry Tomato, Bocconcini & Pesto

Seared Lamb Fillet, Eggplant Fetta Salad on Toasted Turkish

Complete evening of Canapés: Butler served constant food

**with addition of Platter of Cheese/Crudities
plus Breads & Dips served at 10.00 p.m**

\$39.50 per head incl. gst

**(Canapés can be organised for shorter functions
at an agreed price)**

Optional extra: DESSERT BUFFET served at 9:30 p.m

Display of homemade cakes, gateaux, tropical fruits & double cream = \$7.50 per person

OUTSIDE CATERING: PRICE QUOTED DEPENDING ON REQUIREMENTS

Chef = \$35.00 per hour Waithelp \$30.00 per hour

PICK UP CANAPES @ \$2.00 per piece: DELIVERY: \$50.00



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Canapé Menu (cold)

Mini Brochette of Watermelon, Olives & Fetta

Peking Duck Pancake, Chinese Sauce & Spring Onions

Tandoori Chicken, Garlic Naam Bread, Minted Yoghurt

Tasmanian Smoked Salmon on Mini Baguette,
Preserved Lemon & Capers

Goats Cheese with Crispy Pancetta Shard,
on a Crispy Broomstick Croutons

Mediterranean Style Vegetable Frittata

Chilled Marinated Thai Chicken
with Minted Yoghurt on Crisp Flat Bread

Smoked Salmon Herb Pancake & Crème Fraiche

Mini Tartlette of Cajun Chicken & Avocado

*Platter of local diced Cheeses with Kalamata Olives,
Carrot & Cucumber Sticks, Lavosh & Spicy Guacamole

*Platter of Assorted Gourmet Breads with Dips

Complete Evening of Canapés: Butler served constant food
With addition: Platters of Cheese & Crudities
plus Gourmet Breads & Dips served at 10.00 p.m

\$39.50 per head incl gst

(Canapés can be organised for shorter functions at an agreed price)

Optional extra: DESSERT BUFFET served at 9:30 p.m

Display of cakes, gateaux, tropical fruits & double cream = \$7.50 per person

PICK UP CANAPES: \$2.00 per piece: DELIVERY: \$50.00

OUTSIDE CATERING: Price quoted on requirements: Chef =\$35.00 ph

Waithelp = \$30.00 per hour.

*Platters of Cheese/Crudities can be purchased for \$26.00 per platter*Platters of
Gourmet Breads/Dips can be purchased for \$18.50 per platter



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FOR SPECIAL OCCASIONS AND WEDDINGS:

OPTIONAL EXTRAS:

WEDDING PACKAGES CAN ALSO BE ARRANGED

White Starched Napkins = \$1.80 each

Linen White Tablecloths = Average cost =\$18.00 per table of 10 people

White Chair Covers = \$6.00 each (includes labour)

Limo transfer to local hotel = \$70.00

5 hour D.J entertainment for dancing = \$600.00

Glass Candleholders with Candles = \$10.00 each

Silver Tall Candleholders with five candles= \$15.00

Silver Small Candleholders with five candles = \$12.00

Table Runners for Centrepieces = \$8.00

Ceremony held at our restaurant = \$190.00 (earliest arrival for guests = 5.30 p.m)

Cutting of Cake = \$45.00 (\$1.50 per person when served with King Island Cream)

Skirting for Bridal Table = \$20.00

TERMS & CONDITIONS:

Deposits are strictly non-refundable under any circumstances - \$500.00 at time of booking.

Full payment to be made 48 hrs. prior to event either by credit card or cash.

Confirmation of numbers 48 hrs. prior to function and will be charged at confirmed numbers.

**Children's meals - under 3 dine free - under 12 can be provided with:
Grilled Chicken, Roast Potatoes, Salad/Ice cream with topping: = \$25.00.**

Meals can be supplied for photographers and D.J's for \$30.00.

Minimum number of people for function = 30 pax for all evenings.

A surcharge will be charged for Public Holidays to cover the expense of labour.



A “MOVEABLE FEAST”

China Bowl Food – Butler Served

Bowl Food is a stunning stand up food concept that is ideal for Special occasions

A new idea from Europe

Substantial food – enabling everyone to mingle

All dishes are served in a small sugar sized china bowls

\$45.00 per person

Includes 2 Cold Dishes: 4 Hot dishes and 2 Dessert Dishes

COLD

Mini Flavors Salad with Roasted Field Mushrooms

Avocado Caesar Salad with Grana Padano Parmesan Cheese,
Ciabatta Croutons

70's Prawn Cocktail

Parma Ham, Rock Melon, Cos Lettuce,
Pinenuts, Champagne Dressing

Soy Chicken, Cherry Tomatoes, Coriander, Cucumber,
Noodle Asian Dressing & Crispy Shallots

Penne Pasta Salad with Fetta, Roasted Pepper, Sundried Tomato, Red
Onion, Basil Oil



“MOVEABLE FEAST”

HOT

Crispy Fish & Chips with Homemade Tartar Sauce

Baby Cumberland Sausage with Garlic Mash

Szechwan Spiced Calamari, Minted Zucchini Cous Cous

Grilled Chorizo with Penne Pasta,
Tomato & Kalamata Olives

Chicken Satay, Peanut Sauce, Jasmine Rice & Coriander

Fillet Steak, Fat Chips, Bearnaise Sauce

Wild Mushroom Risotto, Parmesan Cheese & Truffle Oil

Crispy Pork Belly, Saute New Potatoes & Nutmeg Spinach

Vegetarian Spring Rolls & Samosa
with Sweet Chilli Sauce

Chicken, Capsicum, Spring Onion, Zucchini Stir Fry
with Mint & Ponzu Sauce

Mini Chicken Drumettes, with Soy, Honey & Coriander
& Sweet Potato Chips

Quick Fried Mushroom, Cauliflower, Capsicum,
Zucchini, Green Thai Curry Sauce
with Crispy Shallots



“MOVEABLE FEAST”

Puddings

Fresh Fruit Salad, with Honey Yoghurt

Vanilla Bean Ice Cream, with Marshmallows & Chocolate Sauce

Sticky Date Pudding with Butterscotch Sauce

Eton Mess
English Meringue, Strawberries & Cream Vanilla

Rice Pudding with Sherry Soaked Raisins

Tiramisu



SPECIAL PACKAGE

PACKAGE PRICE OF \$65.00 PER PERSON (Min. 50 PAX)

**to include the Menu of:
"Moveable Feast" Menu
or**

**3 course Alternate Placement Menu: \$45.00 meal value:
(Menu can be upgraded for extra price)**

PACKAGE PRICE INCLUDES:

Complimentary Room Hire Until Midnight

White Linen Tablecloths and Matching Napkins

White Chair Covers

5 hour D.J for entertainment and dancing

Glass Candleholders and Candles for Bridal and Guests

Table Runners for Bridal and Guest Tables

Tablecloths for Cake and Present Tables

Ceremony held at our Venue (earliest guest arrival 5.00 p.m)

Private Car Parking Facilities

Mood Lighting

Cutting of Bridal Cake

Fairy Lighting in Courtyard

**TO ALSO INCLUDE A 5 HOUR STANDARD BEVERAGE PACKAGE
DISCOUNTED TO \$95.00 PER PERSON**



DISCOUNTED FUNCTION BEVERAGES

We are a fully licensed restaurant and offer discounted function wines and beverages:

BEERS:

Cascade Premium Light	\$ 5.50/stubbie
Tooheys Extra Dry	\$ 5.50/stubbie
Sol Cerveza Importada	\$ 6.50/stubbie

WHITE WINES:

Seppelt Stoney Peak Chardonnay (S.A)	\$20.00/bottle
Talinga Park Chardonnay	\$22.00/bottle
Seppelt Stoney Peak Semillon Sauvignon Blanc	\$20.00/bottle
Motif Sauvignon Blanc, Marlborough, N.Z	\$23.00/bottle

RED WINES:

Seppelt Stoney Peak Shiraz Cabernet Sauvignon	\$20.00/bottle
Talinga Park Cabernet Merlot	\$22.00/bottle

SPARKLING:

Sunnycliff N.V Brut, Red Cliffs	\$22.00/bottle
Seppelt Stoney Peak Sparkling (S.A)	\$20.00/bottle

Basic Spirits \$ 6.00

All Soft Drinks \$ 3.00

Prices Valid until December 2013