

IGGY'S

EVENTS CENTRE



Thank you for your enquiry in regard to your forthcoming Event.
At Iggys Events Centre we pride ourselves in providing professional, attentive service with attention to detail.

All menus are based on a minimum of 30 guests.
The Waterfront Room requires a minimum of 30 guest's midweek (Sunday – Thursday) and 50 guests on a Friday & Saturday evening (100 on Saturdays in November & December).

Our Iguana Bar can cater for 30 – 60 guests (not available Friday evenings).

A 10% surcharge is applicable to all Sunday and Public Holiday bookings.

Finger Food / Canapé Menus are inclusive of:

- 4 Hour Private Room Hire including Room Setup.
- Finger Food Platters.
- Your personal Professional Event Organiser, who will oversee your event.
- Professional Wait Staff, providing excellent service throughout your event.
- Existing Audio / Visual - Cordless Microphone, Lectern and In House Music.
- Additional Audio / Visual may be booked at an additional charge.

Set Events Menus and Buffet Menus are inclusive of:

- Two or Three Course Menus or Buffet (excluding meetings menus).
- 4 Hour Private Room Hire including Room Setup
- Professional Wait Staff, providing excellent service throughout your event.
- Filtered Schibello Coffee and a Selection of Twinning's Teas.
- Freshly Baked Dinner Rolls.
- White Linen Dressed Tables, Hurricane Lamps with White Candles.
- White or Black Chair covers, with choice of coloured sash.
- Your personal Professional Event Organiser, who will oversee your event.
- Existing Audio Visual - Cordless Microphone, Lectern and In House Music.

If you have any further enquiries, please contact us on (02) 4325 2020.
Please find attached our menu selection for your Event.

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Iguanas Cocktail Parties 2010

\$27 per person for 6 selections, \$32 per person for 8 selections, \$35 per person for 10 selections

Chicken, Onion & Capsicum Kebabs

Marinated in Chinese Satay Paste

Gourmet Mini Pies

Lamb & Rosemary, Peppered Beef & Chicken & Leek

Assorted Mini Quiche

Crumbed Fish Goujons

with Homemade Tartare Sauce

Asian Delights (V)

with Dipping Sauces

Parmesan Palmiers (V)

Puff Pastry hearts topped Sundried Tomato, Olive & Pesto

Pastry Boats (V)

Filled with Goats Cheese, semi dried Tomato, Pinenuts & Basil

Miniature Greek Salad (V)

in a Baby Basket Crouton

Prawn & Asparagus Vol au Vents

With Lime Mornay Sauce

Mini Chimichanga

Deep fried Tortilla Shell filled with Spicy Beef & Cheese

Peking Duck

with Coriander on a Cucumber Crouton

Cured Salmon & Sour Cream Ragout in Pastry Boat

with Dill & Capers

Flash Fried Tiger Prawns

tossed in Wild Tasmanian Pepper, served with Spicy Dukka

Tempura Flathead

with Beer Batter Fries served in a Bento Box

Chicken Singapore Noodles

Served in a Bento Box

\$6 per person for Mini Dessert selections

Lemon Meringue, Crème Brulee & Chocolate Mousse

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\$58 Two Courses per person, \$68 Three Courses per person
Please select two dishes per course, to be served on an alternate basis.

Entrees

Trio of Seafood

Fresh Shucked Oyster with Champagne Jelly & Cucumber Ribbon, Seafood Chowder
& Smoked Salmon with Pea Puree & Lemon Infused Olive Oil

Seafood Paella

Prawns, Squid, Mussels & Scallops over a Mild Chilli, Lime Risotto
finished with fresh Coriander, Parsley & Dill

Scallops Provencale

Fresh Scallops served on the shell with Tomato, Shallot & Herbs,
topped with Bread Crumbs & Parsley

Chicken & Almond Pilaff

Chicken Tenderloin cooked with Basmati Rice
& Mild Malaysian Curry Spices

Peking Duck Salad

Asian Style Salad with Cashews,
Crispy Noodles & Poached Duck

Vegetarian Tart (V)

Onion Jam, Spinach, Goats Cheese
& Oven Roasted Tomato in a Pastry Tartlet

Mains

Parmesan Crusted Blue Eyed Cod

with Summer Greens & Vert Jus

Salmon Fillet

with Sun Dried Tomato Hollandaise, Sugar Snap Peas,
Olives & Artichoke Salad

Chicken Supreme

filled with Sage, Onion, Apricot & Macadamia Nuts,
served on Braised Cabbage, Bacon & Hazelnuts

Sirloin Fillet

served with Slow Roasted Tomatoes,
Honey Parsnips & Mushroom Ragout

Pocketed Chicken Breast

filled with Prawns, Garlic & Ricotta
coated in Sesame Seeds over Mash & Vegetables

Vegetarian Linguine (V)

Cherry Tomato, Leek, Roquette, Walnut, Shallot
& Roast Capsicum with Apple Olive Oil & Lemon Zest

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Desserts

Baileys Cream Brûlée

with House Made Almond Biscuits

Mille Feuille Stack

layered with Chocolate Mousse, Caramelised Oranges
& Cointreau Clotted Cream

Lime Curd Tart

with Strawberry, Raspberry Salad & Coconut Sorbet

Malibu & Lime Panacotta

with Lychee & Strawberry Mint Ragout

White Chocolate & Galliano Bread & Butter Pudding

with Rum & Raisin Ice cream

Peach & Raspberry Crumble

with a Brown Roasted Crème

Chefs Tasting Plate

Mini Crème Brulee, Seasonal Fruit Sorbet
& Handmade Chocolate, Walnut Slice

Cheese Platter

Wattle Valley Double Brie, Tasmanian Creamy Blue
& Margaret River Vintage Cheddar with Almond Bread & Crackers

Buffet Menu

\$65 per person

Cold Selection

Chilled Natural Oysters & Bay Prawns with Dipping Sauces

Marinated Mussels infused with Asian Dressing

Sliced Smoked Salmon with Baby Capers

Cold Sliced Meats with Crusty Bread

Mediterranean Pasta Salad

Salad of Tomato, Spinach & Bocconcini

Rocket Salad with Sundried Tomato, Parmesan, Pinenuts & Roasted Sweet Potato

Hot Selection

Dory Fillets in a Lime & Parsley Butter

Chicken Supreme infused with Citrus & Thyme

Lamb Racks with a Sea Salt & Rosemary Crust

Roasted Baby New Potatoes with Garlic & Herbs

Desserts

Chef's selection of Hot & Cold delights

Tea & Coffee

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Meetings Menus

Room Hire: \$125 Lounge only, \$350 Waterfront only

Based on a minimum of 25 guests.

All menu's inclusive of Fresh Brewed Filter Coffee
& a Selection of Twinning's Teas

Breakfast Menu

\$30.00 per person

Basket of Fresh Seasonal Fruits

Homemade Muffins

Scrambled Eggs, Crisp Bacon, Breakfast Sausages,
Grilled Tomato, Sautéed Mushrooms & Hash Browns
Juices

Continuous Tea & Coffee

\$10.00 per person

Served with Biscuits

Morning / Afternoon Tea

\$12.50 per person

Homemade Muffins

Morning / Afternoon Tea

\$18.50 per person

Selection of Sliced Seasonal Fruits
Pastries & Muffins with Condiments
Selection of Juices

Working Lunch

\$25.00 per person

Selection of Gourmet Open Danish Sandwiches
Chefs Salad of Rocket, Sundried Tomato, Parmesan, Pinenuts & Roasted Sweet Potato
Basket of Fresh Seasonal Fruits
Bakers Basket
Selection of Juices

Day Package

\$50.00 per person

Welcome tea & coffee.

Morning tea.

Working lunch.

Afternoon tea.

Room Hire.

Existing audio / visual.

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Standard Beverage Package

\$10 per person per hour

Toohey's New
Victoria Bitter
Extra Dry
Hahn Light
Hardy's Chardonnay
Hardy's Sauvignon Blanc
Hardy's Shiraz Cabernet
Hardy's Brut Reserve
Soft Drinks & Juices

Premium Beverage Package

\$15 per person per hour

Cascade
Crown Lager
Hahn Premium
Cascade Light
Cassegrain Stone Circle Chardonnay
Cassegrain Stone Circle Semillon Sauvignon Blanc
Cassegrain Stone Circle Shiraz
Cassegrain Non Vintage Sparkling
Standard House Spirits
Soft Drinks & Juices

Beverage on Consumption

Soft Drinks \$2.80
Juices \$3.50
Cascade Light & Hahn Light \$4.50
Toohey's New & Victoria Bitter \$5.50
Cascade, Hahn Premium & Crown Lager \$6.50
Corona & Heineken \$7.00
Hardy's Wines \$19.50 Bottle, \$5.00 Glass
Cassegrain Stone Circle Wines \$24.00 Bottle, \$6.00 Glass