



Corporate & Conference

Host your next business meeting or corporate event with us!

Host your event in any of our function space with a custom setup to meet your requirements.

All your AV needs will be ready on your arrival with complementary WiFi.

INCLUSIONS

Setup

Water Station

AV Equipment

*T&C Apply

Catering Options

Minimum 10 Guests

Tea & Coffee Station

\$3PP

Morning Tea / Afternoon Tea \$8 PP

Mini Croissants, Muffins & Danishes, Biscuits

Working Lunch

\$15PP

Sandwich Platters, Sliders & Chips

Bistro Lunch

Select the meal of your choice from our bistro menu or specials.

Pre-order and have served at the time of your choice



Plated Banquets | TWO COURSES \$42 Per Person

Minimum 3o Guests

THREE COURSES \$50 Per Person

CHOOSE ANY TWO ITEMS FROM EACH COURSE -

ALTERNATE DROP

ENTREE

Crispy Salt & Pepper Calamari

Asian Salad, Garlic Aioli & Lemon

Vietnamese Beef Salad

W/ Asian Herbs, peanuts, and rice vermicelli

Zaatar Crusted Lamb SkewerS

Tomato Salsa, Hummus, Flat Bread, Pomegranate

Roasted Pumpkin

Spinach, Edamame Beans, E-Shallots, Heirloom Cherry Tomato, Feta & Pepita seeds

Smashed Avocado & Tomato Bruschetta

Basil, Toasted Sourdough, Olive Oil, Italian Glaze

Smoked Salmon

Baby Cos, Crispy Bacon, Parmesan, Croutons, boiled Egg, Anchovy Dressing

DESSERT

Blueberry Cheesecake

w/ Mixed Berries Compote

Pavlova

w/ Passion Fruit Coulis & seasonal fruits

White Chocolate & Passionfruit Crème Brulee

Fresh Berries

Sticky Date Pudding

Butter scotch Sauce, Vanilla Ice Cream & Chocolate Wafer

Chocolate Parfait

Peanut Brittles, Berry Coulis, Salted Caramel Cream



MAIN

Free Range chicken supreme

Kumara mash, Broccolini, Roasted Vine Ripened Tomato and Red Wine Jus

Grilled Tasmanian Salmon

Roasted Kepfler Potato, Asparagus Spears, Blistered Cherry Tomato & Citrus Buree Blanc

Grain Fed Sirloin Steak (300gm)

w/ Potato Gratin, seasonal steamed greens, Onion Rings & Red Wine Jus

Twice Cooked Pork Belly

Celeriac Puree, Broccolini, Red Wine Jus

Junee Lamb Rump

Snow Peas, Sweet Potato Mash, Pomegranate & Rosemary Shiraz Jus

Confit Duck Leg



Remembrance Pakages

Minimum 3o Guests

Let Taja Brasserie-Moss Vale Services Club assist your family through this difficult time and remove the worry on your day of remembrance.

\$15 PER PERSON

Fried Cocktail Platter Spring Rolls, Money Bags, Wontons, samosa

Sandwich Platter Varieties of Wraps & Sandwiches

Party Platter
Party Pies, Sausage Rolls, quiches

Dessert PlatterSelection of varieties of sweets

Tea & Coffee Station

\$20 PER PERSON

Fried Cocktail Platter Spring Rolls, Money Bags, Wontons, samosa

Sandwich Platter Varieties of Wraps & Sandwiches

Fried Seafood Platter Prawn Cocktails, Fish Cocktails, calamari rings

Skewers Platters Chicken & Lamb Skewers

Party Platter
Party Pies, Sausage Rolls, quiches

Dessert PlatterSelection of varieties of sweets

Tea & Coffee Station





Finger Food Individual Platter

Our platters are the perfect variety of food to cater for any event.

\$70 PLATTER

Sandwich Platter

Varieties of Wraps & Sandwiches

Party Platter

Mixed Variety of Pies, Sausage Rolls & Quiches

Fried Chicken Platter

Crumbed Chicken Tenders & Chicken Wings w/ Garlic Aioli

Cheesy Arancini Balls

W/ Garlic Aioli

Fried Cocktail Platter

Spring Rolls, Money Bags, Wontons, samosa

Dessert Platter

Mixed Varieties of Sweets Fruit Platter



\$90 PLATTER

Fried Seafood Platter

Prawn Cocktails, Fish Cocktails, calamari rings

Skewers Platters

Chicken & Lamb Skewers

Assorted Cheese Platter

w/ Crackers, Dried Fruit & Nuts

Antipasto Platter

Sliders (20 pcs) (Beef, Chicken or Pulled Pork)

Assorted Sushi Rolls

EXTRAS

Fresh Natural Sydney Rock Oysters

w/ Namjim Dressing \$40 Per Doz.

U10-15 Tiger Prawn \$35 Per Doz.

Platter of Potato Wedges

W/ Sweet Chilli & Sour Cream

Platter of Beer Battered Chips \$30

w/ Aioli



\$30

Buffet Menu

Minimum 3o Guests -

2 Mains, 4 Sides & 2 Desserts \$40

3 Mains, 5 Sides & 3 Desserts \$45

SIDES

Greek Salad

Potato Salad

Chicken & Five Bean Salad

Antipasto Platter

Pasta Salad

Beer Battered Fries

Garlic Roast Potato

Steamed Vegetables

Roast Vegetables

Steamed Rice

MAINS

Traditional Butter Chicken

Stir Fried Chicken w/ vegetables

Vegetarian Pasta Bake

Roast Pork or Beef

Beef or Vegetable Lasagne

Honey Baked Double Smoked Ham

DESSERT

Assorted Cake Platter

Fruit Platter

Cheese Platter

Cheesecake or Mud Cake

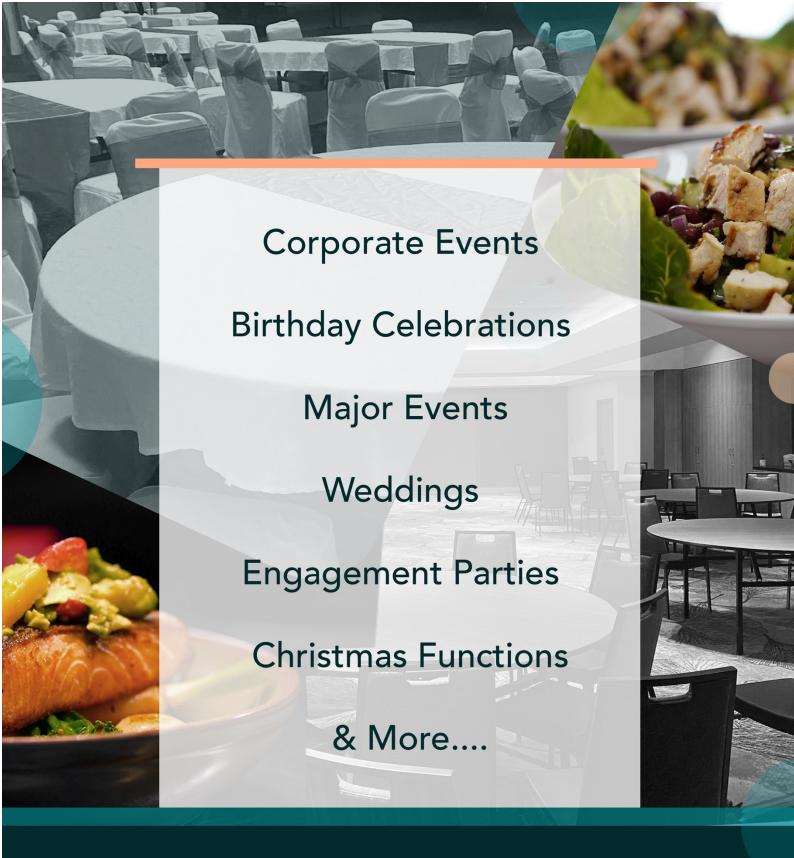
Pavlova w/ fruit coulis

Sticky Date Pudding



- Dietary, Vegetarian and Children's meals are available on request and must be ordered and confirmed when finalising a menu
- Menu details to be confirmed 5 working days prior to function to ensure availability
- Functions held on public holidays will attract a surcharge on the total food package cost of 15%





CONTACT US



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