



*Thank you for considering*

# Kingfishers

## *Cafe*

*R e s t a u r a n t*

*For your next function*



The enclosed menus can be considered as a “starting point” for your next function.

We are here to work with you to create your own special and individual event.

So, bring your function suggestions and ideas and discuss them with our Restaurant and Event Manager and our executive Chef.



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# Morning and Afternoon Teas



**Morning and afternoon teas are catered for in our Café, Patio or on the lawn.**

Served on Platters

*Scones with jam and cream*

*Mixed sandwiches*

*Delicious assorted slices*

*Tea and Coffee Station, self served*

Prices on application

*Perfect for Christenings, Birthdays, Anniversaries, Business Club Meetings,  
Special Events and Celebrations... or any Group Booking.*

*No Minimum Numbers.*





# Buffet Breakfast



## Kingfishers Big Buffet Brekky

### Choice 1

Cereals  
Fresh fruit salad  
Assorted yoghurts  
Croissants and muffins  
Pancakes  
Assorted danishes  
Bacon  
Sausages  
Hash browns  
Roasted tomatoes with cheese  
Mushrooms  
Choice of either baked beans or spaghetti  
Scrambled eggs  
Toast  
Juice

**\$25 per person**  
(Minimum Numbers apply)



## Kingfishers Continental Brekky

### Choice 2

Bacon  
Sausages  
Hash Browns  
Roasted tomato  
Choice of baked beans or spaghetti  
Scrambled eggs  
Cereal  
Toast  
Juice

**\$16 per person**  
(Minimum Numbers apply)

ALL BREAKFASTS INCLUDE BOTTOMLESS TEA AND COFFEE

PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE





Choice of 3 canapés \$7.50 per head

Choice of 5 canapés \$10.50 per head

- \* Home made sausage rolls
- \* Pickled beets with goat's cheese and pistachio
- \* Garlic croutons, smoked salmon and cream cheese
- \* Parmesan twists
- \* Chilli roasted peanuts with dried cherries and spicy curried cashews
- \* Home made spring rolls
- \* Pigs in blankets with ketchup and hot mustard dips
- \* Pâté on toast
- \* Baked baby goat's cheese with quince
- \* Baby mozzarella and roasted cherry tomato skewers
- \* Fish goujonettes with tartare sauce
- \* Bruschetta with tomato and basil
- \* Crudités with choice of dips
- \* Spicy chicken skewers
- \* Baby quiche
- \* Corn fritters
- \* Pork rilette
- \* Thai fish cakes
- \* Filled cob loaf
- \* Spicy meat balls
- \* Kingfisher mini beef burgers

Kingfisher specialty Canapés \$4.90 each per person

- \* Macadamia and sage crusted lamb racks with sweet potato chips
- \* Wagu beef, peppers and cherry tomato on a rosemary skewer
- \* Katafi wrapped shrimp with a mango chilli salsa and balsamic reduction
- \* Pan fired salmon skewers, lemon mayonnaise
- \* Crab cocktail in baby gem boats
- \* Tempura prawns or crumbed with seafood sauce

**Additional Options : POA**

- \* Anti Pasto platter : grilled peppers, semi dried tomatoes, olives, garlic mushrooms, confit shallots, spinach and grilled ciabatta
- \* Fresh fruit cocktails
- \* Freshly shucked oysters or kilpatrick
- \* Cheese platters
- \* Seasonal mixed fruit platters
- \* Fresh buckets of prawns with cocktail sauce



## \$45 Function Menu (2 course)



### Choose either Entrée and Mains or Mains and Dessert – Alternate Drop

#### Entrée - choice of Two


- \* *Seasonal soup served with crusty bread.*
- \* *Grilled goats cheese served with a vine ripened tomato bruschetta and crusty ciabatta.*
- \* *Creamy wild mushroom risotto.*
- \* *Kingfishers caesar salad with ciabatta croutons, shaved parmesan, crispy pancetta and poached egg.*
- \* *Coconut poached chicken breast salad with lychees, cashews, cherry tomatoes, bean shoots and cashews.*

#### Main Course - choice of Two


- \* *Slow roasted rib fillet served with roasted potatoes seasonal vegetables and a red wine jus.*
- \* *Grilled chicken breast served with a rice pilaf, baby vegetables and a mushroom volute sauce.*
- \* *Red snapper with caramelized fennel, baby vegetables and a burre blanc.*
- \* *Crispy pork belly served with cocotte potatoes, wombok and asian greens.*

#### Dessert - choice of Two

- \* *Vanilla panacotta served with a fruit salad.*
- \* *Brandy snap basket with vanilla bean ice-cream and seasonal fruit.*
- \* *Chantilly cream with lush meringue pieces folded together. Served with a mixed berry compote.*
- \* *New York baked cheese cake served with chantilly cream strawberries and chocolate twist.*



# \$55 Function Menu



## 3 Course Alternate drop

### Entrée - choice of Two

- \* *Prawns wrapped in katafi pastry served with a spicy mango salsa and balsamic reduction.*
- \* *Asparagus with a poached egg, parmesan and parma ham drizzled with truffle dressing.*
- \* *Soft shell crab served with an asian salad.*
- \* *Coconut poached chicken breast salad with lychees, cashews, cherry tomatoes, bean shoots and cashews*

### Main - choice of Two

- \* *Braised beef in red wine with shallots and mushrooms served with a potato gratin and seasonal vegetables.*
- \* *Corn fed chicken breast with grilled polenta, tomato ratouille and chicken jus.*
- \* *Line caught Barramundi with fondant potatoes, caramelized fennel, baby vegetables and a tarragon burre blanc.*
- \* *Crusted thyme and cashew pork lion with pomme mousseline, bok choy and apple glaze.*

### Dessert - choice of Two

- \* *Vanilla cream brulee served with chantilly cream and soaked strawberries.*
- \* *Apple tarte tatin: Classic upside down caramelized apple tart with vanilla ice-cream.*
- \* *Moist chocolate mud cake with chantilly cream and wafers.*
- \* *Vanilla tuiles filled with a chocolate served with a berry compote and chocolate ganache.*



# \$65 Function Menu



## **3 Course Alternate drop**

### **Entrée** - choice of Two

- \* *Garlic prawn and avocado stack with baby cos lettuce, tomato salsa and balsamic reduction .*
- \* *Hot wild duck pie with pistachios and roasted little gem salad.*
- \* *Braised ox tail served with parmesan gnocchi.*
- \* *Morteon Bay bug and mango salad served with witlof, spring onion, lime, basil and a mango dressing.*
- \* *Chicken and thyme mousse served with a waldorf salad.*
- \* *Grilled quail on crushed kipfler potatoes, bok choy, watercress and lime vinegarette.*

### **Main** - choice of Two

- \* *Corn fed chicken breast with slow roasted peppers, potato fondant, seasonal vegetables and a chicken jus.*
- \* *Fillet of beef with fondant potatoes, spinach, turned baby vegetables and a red wine jus.*
- \* *Crispy skinned tasmanian salmon on a ragout of picked peas, lardon, turned baby vegetables and baby gem lettuce.*
- \* *Macadamia and sage crusted lamb racks served with broccolini and caramelized sweet potato with ginger and honey served with a mint glaze.*

### **Dessert** - choice of Two

- \* *Chocolate pallet: Bitter chocolate and praline indulgence.*
- \* *Chocolate fondant with a vanilla bean ice-cream.*
- \* *Mille-Feuille: Poached pear with sweetened puff pastry layers with chantilly cream, salted butter caramel sauce and pistachios.*
- \* *Caramel filled doughnuts served on a pineapple capriccio with a bacardi and mint sugar syrup.*





# HIRE FEES



## **Combined Café and Garden Hire \$650**

### **Café Hire Fee \$500**

The Café, catering for 70 to 80 people comfortably sit-down will be decorated to a pleasing standard full of multiple inclusions such as tablecloths, napkins, bridal table, cake table and signing of the register table, skirting, fairy lights, toasting flutes and the staff will set up the function as directed. If desired tea light candles will be provided. Café is unavailable for hire on Sundays between 9am and 4.30pm.

### **Garden Hire Fee \$250**

The garden is available for weddings and special events. In the event of inclement weather, the café can be used as an alternate venue.

*(ADDITIONAL CHARGES APPLY AND IS DEPENDANT ON AVAILABILITY)*

### **Café hire excluding weddings \$150**

### **FRESH ROSE PETALS \$40**

Used for the aisle and decorating tables.

### **MARQUEE HIRE FEE (PRICE VARIES WITH SIZE)**

For the perfect function or garden wedding/reception, why not put up a marquee and experience the ambience of our flowering gardens and the great outdoors. Various sizes catering for 50 people to 120 people are available (plus 10% admin fee + \$40 delivery fee).

### **CHAIR COVERS \$5**

An extra touch to the decoration, chair covers with choice of sashes

*(extensive variety available)*

### **EXTRA CHAIR HIRE \$2.50 EACH**

For the garden wedding, extra white chairs can be hired for the special occasion

*(plus \$40 delivery fee)*



# Kingfishers Cafe Restaurant

## KINGFISHERS FUNCTION BOOKING AGREEMENT

**T K C R**  
**T C**

The following information is supplied to assist you in the planning of your function at Kingfisher to ensure you that your very special event runs to schedule. The information is correct at the time of printing (November, 2009), but some details may change from time to time. Our function coordinator will be able to confirm details when you finalise your menu selections. Please contact our coordinator at least 6 weeks prior to your wedding and make an appointment to finalise all arrangements including your floor plan. You should allow 1 hour for this appointment.

**T B** A tentative booking will be held for a period of seven (7) days only. A deposit of \$500.00 or 10% is required to confirm your booking. This deposit will be deducted from your final account.

**C** YoBr booking is not confirmed until a deposit is received. We hold tentative bookings for 7 days only, and if we do not receive confirmation and a deposit we will release the date without further notice.

**C** To confirm your booking we require a signed copy of this **F B** to be returned to us with the requested deposit.

**P** The contract signatory is liable to pay all money due under this Agreement. We do not provide credit. All function accounts must be paid with Credit Card, Cash or Bank Cheque at least 5 working days before the date of the function. Personal and company cheques are only accepted with prior approval.

**F N** The final numbers are to be confirmed at or before 12 midday at least 5 working days before the function. This will be a guaranteed number. Increases up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number attending, whichever is the greater.

**C** In the event of cancellation the following terms will apply:

1. All cancellations must be made in writing
2. For functions of 70 guests or more, if the function is cancelled more than 3 months from the function date the deposit will be refunded in full
3. For functions of 70 guests or more, if the function is cancelled less than 3 months from the booked date, the deposit will only be refunded if the function room is resold for a function of a similar size
4. For functions of 70 guests or less, if the function is cancelled less than 1 month from the booked date, the deposit will only be refunded if the function room is resold for a function of a similar size
5. For functions cancelled within 10 working days or less before the function date, the cancellation fee will be equal to 50% of the total estimate value of the function

**R H C** The cost for room hire of Kingfishers is \$500. Room hire includes tablecloths, napkins, Bridal table skirting, fairy lights, toasting flutes, and our helpful staff will set as directed to dress the room to your requirements. Hire of the garden is \$250. A combined price for the function room and the garden is \$650. A room hire surcharge may be applicable for a function that does not have catering requirements.





**E H** Charges apply for all special equipment or facilities provided for each function – please discuss costs and needs with restaurant staff.

**A** For musicians, video people and photographers are provided at a reduced cost.

**D** The restaurant must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in or out of equipment will only be possible if staff are available.

**W C** The wedding cake is to be delivered no later than 4 hours prior to the start of the reception. Please advise us of the delivery time. Cake bags are to be supplied by the client if required. The bottom tier of the wedding cake, unless otherwise advised, will be sliced and served on a platter and placed alongside the tea and coffee station (FREE OF CHARGE). Where the cake is to be served as dessert, we will present it with seasonal fresh fruit and cream for a plating fee of \$3.30 per person.

**A** No Alcohol is permitted to be brought onto the premises or grounds of the Kingfishers Cafe Restaurant. Kingfishers support Responsible Service of Alcohol.

It is illegal to serve alcohol to:

- 1) Persons under the age of 18
- 2) Intoxicated patrons
- 3) Disorderly patrons

**S** A surcharge of 15% will apply if your function is held on a Public Holiday.

**E** The management reserves the right to control the quality, style and volume of entertainment booked. Clients are welcome to arrange their own entertainment, but we ask that you discuss details with us in the first instance, to avoid problems on the evening.

**I**

Kingfishers Cafe requires the following information at least 5 days prior to your reception.

1. Floor plan
2. Guest list by table number
3. Place cards
4. Any other item being placed on the table, eg. guest gifts, speciality chocolates etc
5. Wedding cake (on the day)
6. Flowers (if any on the day)

**R** Depending on the other function bookings at the restaurant, it may not be possible for you to have access to the facilities early on the day of your reception for the purpose of decorating the room etc. Please speak to our coordinator concerning the access time for your reception.

**T** Round tables seat a maximum of 10 people. Round table selection will incur a hire fee. Rectangle tables seat 6, 8 or 10 people depending on the floor plan. We will assist you with a floor plan to best suit your needs.

**P** Once your seating plan has been decided, please group your place cards for each table together. Indicate on each group the table number and the number of people seated at the table. Our staff will place the cards on the tables for you.

**S** It is our recommendation that speeches be held after the main course. On conclusion of the last speech the Bride & Groom would proceed with the cutting of the cake and the bridal waltz after dessert. We provide an order of service for the night and usually work closely with the MC. We will arrange for the cake to be cut and served with coffee.

**T** On a standard table we can supply and set up the white table cloths, linen napkins, champagne flutes, wine glasses, water glasses, cutlery, and water jugs. We can also arrange candles if they are required.

**B** White linen tablecloth, linen napkins, skirting, any glassware that is provided as well as champagne flutes, wine glasses, water glasses and water jugs.





**C** Small square or round table with linen tablecloth & white skirting.

**P** White linen tablecloth, presents can be left on the premises at the end of the evening and picked up in the morning if requested; all care is taken but no responsibility.

**S** White linen tablecloth and white skirting.

**R**

1. The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the restaurant.
2. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.
3. The restaurant will take all necessary care but will not accept responsibility for damage or loss of any client's property in the restaurant before, during or after a function. Loss or damage to the property, chair bows, marquee, carpet, fixtures or fittings and any out of house equipment from the suppliers caused by the client, guests, agent or contractors, before, during or after the function, will be the financial responsibility of the organiser, and an appropriate charge will apply as the \$500.00 Room hire fee does not cover any loss or damage.
4. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the restaurant management and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.
5. The restaurant reserves the right to refuse the service of alcohol to any guests it considers to be under age or intoxicated or behaving in an offensive manner.

**F A**

Management will take all responsible steps to ensure the conditions of this agreement are observed, however Kingfishers will not be responsible if it is unable to carry out terms of this agreement due to circumstances beyond our control i.e.; Industrial Action, Government Intervention, etc. A signed copy of this agreement is required on confirmation of the booking. On behalf of all parties the undersigned agrees to all terms and conditions contained within this document.

Please read the above agreement carefully, sign it below and return it to Kingfishers Cafe Restaurant as soon as possible.

**Fax** it to 4613 5688

**Post** to: 333 Spring Street, Toowoomba QLD 4350 or

**E** to: [kingfisherscafe@bigpond.com](mailto:kingfisherscafe@bigpond.com)

**I**

**A**

Date of Function: ..... Number of people: .....

Function Booking Name: .....

Name in Full: .....

Signature: ..... Date: .....

**D** \$ .....  M/Card  Visa  Cheque  Cash

Cardholder Name: ..... Signature: .....

Card Number: ..... Expiry Date: .....

**O U O**

Received and processed by ..... checked by .....

Date: ..... Balance of payment due \$ .....



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*Restaurant*

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