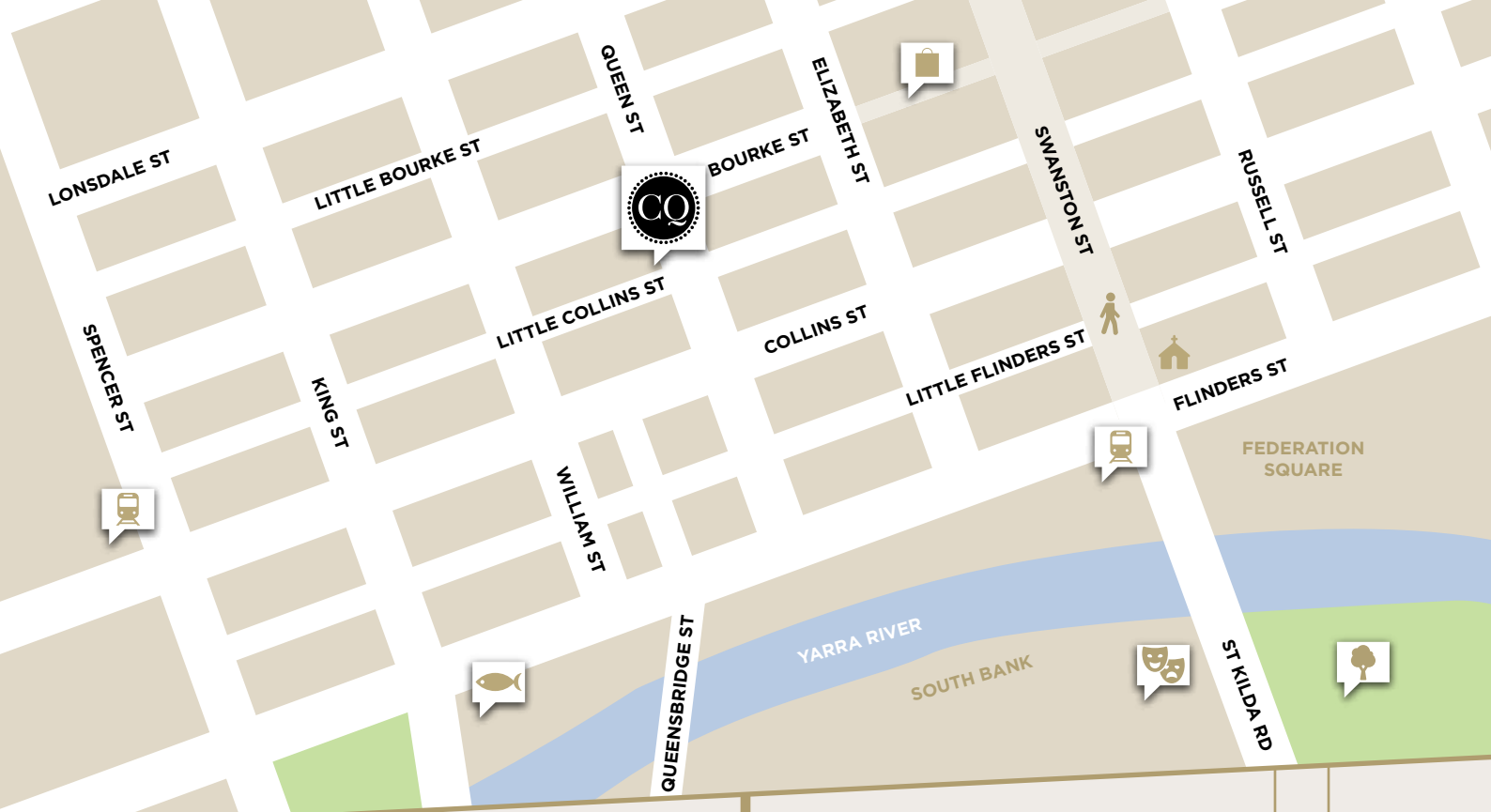


CELEBRATE CHRISTMAS
AT CQ FUNCTIONS



functions



OUR COORDINATORS
WILL TAKE YOUR CHRISTMAS
EVENT TO THE NEXT LEVEL

Independently owned and operated since 2006,
CQ Functions is a boutique venue in
the heart of Melbourne CBD.

Our facilities include:

- Lanai Bar and Restaurant
- Citiclub Hotel

Dedicated and focused, our CQ Functions team ensures
the smooth running and professional presentation
of your event in our versatile rooms with
complimentary Christmas
decorations.

BANQUET LUNCH & DINNER



LUNCH / 2 COURSE \$50.00 PP / 3 COURSE \$62.00 PP

DINNER / 2 COURSE \$55.00 PP / 3 COURSE \$67.00 PP

MINIMUM NUMBERS & MINIMUM SPEND APPLY

COMPLIMENTARY ALTERNATE SERVICE AND BON BONS

FRESHLY BAKED BREAD ROLLS & BUTTER ON ARRIVAL

MADAME FLAVOUR TEA, FILTERED COFFEE & CHOCOLATIER CHOCOLATES TO FINISH

ENTRÉE

SELECTION OF 2 DISHES

BRAISED DUCK LEG - endive, radish, orange, plum reduction (gf)

CARAMELISED PORK BELLY - apple slaw, crackling, apple pearls (gf)

PAN SEARED TUNA - tonka bean mayo, jamon crumbs, cress

SALT & PEPPER CALAMARI - asian herbs, green chilli salsa

SEASONAL VEGETABLE TART - cream cheese, pomegranate salad (v)

MAIN

SELECTION OF 2 DISHES

BRAISED BEEF - spiced carrot mash, broccoli, crispy leeks, red wine jus (gf)

CHICKEN BREAST - latke potato, sweet corn puree, broad bean, pancetta crisp, madeira jus

ROASTED TURKEY BREAST - cranberries, roasted chestnuts, chats, maple glaze carrots, sour cherry glaze

FETA & BASIL RAVIOLI - creamed spinach, heirloom tomatoes, parmesan, truffle oil (v)

GRILLED HAPUKU - ratatouille, lemon skordalia, fennel, sauce vierge (gf)

ROASTED LAMB CUTLET - spiced lamb cigar, kipfler potato, pea puree, pinot sauce

DESSERT

SELECTION OF 2 DISHES

CHEESE PLATTER - poppy seed lavosh, quince, relish, muscatel grapes (v)

CHOCOLATE PUDDING - crème anglaise, chocolate soil (v)

ETON MESS - meringue, cream, seasonal berries (v)

LEMONGRASS PANNA COTTA - citrus salad, chilli caramel, candied lime (v)

WARM CHRISTMAS PUDDING - brandy analgise, vanilla bean ice cream (v)

NEW YORK CHEESECAKE - coconut snow, melons, blueberry syrup (v)



BUFFET

LUNCH / \$60.00 PP

DINNER / \$85.00 PP

MINIMUM NUMBERS & MINIMUM SPEND APPLY

ANTIPASTO ON ARRIVAL - bread, dips, chargrilled mediterranean vegetables, hungarian mild chilli salami, prosciutto, smoked kabana, marinated feta stuffed bell peppers, pickled onions, sweet gherkins, sundried tomatoes, olives

SALAD

SELECTION OF 2 DISHES

WINTER HARVEST - broccoli, baby carrots, red capsicum, horseradish, seeded mustard (v) (gf)

GARDEN - cherry tomato, yellow capsicum, onion, green leaf mix (v) (gf)

MEDITERRANEAN - medley of tomatoes, black olives, cucumber, feta, balsamic (v) (gf)

GREEN BEAN & ALMOND - pumpkin, feta, sundried tomato, sweet mustard (v)

HOT

SELECTION OF 3 DISHES

LEMONGRASS CHICKEN STIR FRY - asian greens, chilli, honey soy, steamed rice (gf)

SOUTH GIPPSLAND GRASS FED BRAISED BEEF CHEEK - seasonal vegetables, red wine jus, roast chat potatoes (gf)

MISO CHICKEN - seasonal vegetables, mirin soy, pandan rice

TAGINE - seasonal vegetables, moroccan chickpeas, roasted baby chats (v) (gf)

SALMON FILLETS - asian greens, lemon dill sauce

CANNELLONI - spinach, ricotta, napoli sauce (v)

DESSERT

SELECTION OF 2 DISHES

APPLE CRUMBLE - vanilla anglaise (v)

CHEESE PLATTER - poppy seed lavosh, quince, relish, muscatel grapes (v)

CHOCOLATE POTS - toffee praline (v)

WARM CHRISTMAS PUDDING - brandy analgise, vanilla bean ice cream (v)

Madame Flavour tea, filtered coffee & Chocolatier chocolates to finish

UPGRADE TO NESPRESSO COFFEE STATION / \$5.00 PP

CANAPES



CANAPES / \$4.50 PER CANAPE PP

GRAZING DISHES / \$8.50 PER GRAZING DISH PP

MINIMUM NUMBERS & MINIMUM SPEND APPLY

COLD

BEEF TATAKI SPOON - seaweed salad

FRIED HALOUMI - tomato chutney, herbs (v)

HAND ROLLED SUSHI - vegetarian, seafood & chicken (v) (gf)

RICE PAPER ROLL - teriyaki chicken, lemon, lime & coriander sauce (gf)

SKEWERED BRUSCHETTA - balsamic vinegar drizzle (v) (gf)

SMOKED SALMON TART - roasted ratatouille, creme fraiche

HOT

ARANCINI - mixture of triple cheese & mushroom, aioli (v)

BEEF TACO - chipotle salsa, guacamole

CHICKEN SKEWERS - peanut sauce

STUFFED PUMPKIN FLOWER - goats cheese, sun dried tomato (v)

GOURMET MINI PIES - chicken & beef variety, tomato chutney

MOROCCAN LAMB KOFTA - tzatziki sauce

PRAWN DUMPLING - soy sauce

SPINACH & RICOTTA PASTRY - tomato chutney (v)

SWEET

MACARONS - colourful variety (v)

MINI DONUTS - nutella & salted caramel (v)

SORBET SHOOTERS - watermelon, fresh lime (v) (gf)

GRAZING DISHES

MINI BEEF SLIDER - cheese, lettuce, tomato

MINI HALOUMI SLIDER - red capsicum, rocket, tomato chutney (v)

GNOCCHI - pumpkin puree, onion, kale, mushroom (v)

PIZZA - margarita (v)

PORK BELLY BAO - asian slaw

SALT & PEPPER CALAMARI - garlic aioli

MINI ICE CREAM CONES - assortment of flavours (v)



SEASONAL PLATTERS & STATIONS



MIXED MEAT / \$120.00 PER PLATTER

PORK RIBS - twice cooked, honey, five spiced
LAMB CUTLETS - roasted garlic, rosemary
KOREAN FRIED BEEF TENDERS - miso, lemon & pepper seasoning
PEKING DUCK BAO - asian slaw
CHICKEN SKEWERS - peanut sauce

SEAFOOD / \$120.00 PER PLATTER

PORT PHILLIP BAY SCALLOPS - lemon, pepper
TASMAN BAY KING PRAWNS - dill, tahini lime
NATURAL OYSTERS - lime, mint salsa
SALT & PEPPER CALAMARI - garlic aioli
WHITING FILLETS - beer battered

VEGETARIAN / \$100.00 PER PLATTER

FRIED HALOUMI - tomato chutney, herbs (v)
MINI TACO - black bean & vegetable, spicy salsa (v)
GNOCCHI - pumpkin puree, onion, kale, mushroom (v)
VEGETABLE POCKET - roasted corn, sweet chilli (v)
ARANCINI - mixture of triple cheese & mushroom, aioli (v)

PIZZA STATION / \$15.00 PP

Margarita pizza, crudaiola pizza, marinated olives & grissini sticks served theatrically for guests to enjoy



GRAZING PLATTERS

STARTERS / \$120.00 PER PLATTER

SIDES / \$25.00 PER PLATTER

SNACKS / \$90.00 PER PLATTER

SWEETS / \$90.00 PER PLATTER

MINIMUM NUMBERS & MINIMUM SPEND APPLY

STARTERS

SUITABLE FOR SHARING WITH 10-12 GUESTS

ANTIPASTO - bread, dips, chargrilled mediterranean vegetables, hungarian mild chilli salami, prosciutto, smoked kabana, marinated feta stuffed bell peppers, pickled onions, sweet gherkins, sundried tomatoes, olives

CHEESE PLATTER - poppy seed lavosh, quince, relish, muscatel grapes (v)

SIDES

SUITABLE FOR SHARING WITH 10-12 GUESTS

BREADS & DIPS - warm pita bread, chef selection of duo dips (v)

CHIPS & WEDGES - aioli, sweet chilli, sour cream (v)

SNACKS

20 SERVINGS PER PLATTER

ARANCINI - mixture of triple cheese & mushroom, aioli (v)

CHICKEN SKEWERS - peanut sauce

GOURMET MINI PIES - chicken & beef variety, tomato chutney

MINI PORK BELLY WRAPS - honey glazed, bean sprouts, spring onion

SALT & PEPPER CALAMARI - garlic aioli

SAMOSA - vegetable curry (v)

SAUSAGE ROLLS - tomato chutney

SWEETS

20 SERVINGS PER PLATTER

MINI DONUTS - nutella & salted caramel (v)

MACARONS - colourful variety (v)



BEVERAGE PACKAGES



PREMIUM

2 HOURS \$32.00 PP
3 HOURS \$38.00 PP
4 HOURS \$44.00 PP
5 HOURS \$50.00 PP

BEER

Fat Yak Pale Ale
Pure Blonde
Bulmers Cider
Cascade Light

WHITE

T'Gallant Prosecco (VIC)
Matua Valley Sauvignon Blanc (NZ)
Montevecchio Bianco (VIC)

RED

Little Berry Shiraz (SA)
St Huberts Stag Pinot Noir (VIC)

DELUXE

2 HOURS \$42.00 PP
3 HOURS \$48.00 PP
4 HOURS \$54.00 PP
5 HOURS \$60.00 PP

BEER

Peroni
Corona
Wild Yak
Cascade Light

WHITE

Salinger Vintage Cuvee (VIC)
Wolf Blass Gold Label Sauvignon Blanc (SA)
Foxeys Pinot Gris (VIC)

RED

Foxeys Pinot Noir (VIC)
Wolf Blass Gold Label Shiraz (SA)
Turkey Flat Rose (SA)



ADDITIONAL OPTIONS

POPS - flavoured alcoholic popsicles / \$8.50 each
Cocktail on arrival / \$15.00 per cocktail per person
Upgrade to include spirits in package / \$12.00 per person
Bar tab / beverages charged on consumption
Drink cards / \$7.00 per prepaid drink card
Cash bar / beverages at guests own expense

PREFERRED SUPPLIERS



Social Circle Booth offers an open style photo booth with features that will blow your mind!



Supplying DJ's and live acts since 1998.



Cakes, biscuits, cupcakes and other delectable morsels that will have your guests reaching for more.



A range of premium frozen cocktails and real fruit popsicles, made in the UK. Ask us about their famous POPScart!



A full inventory of furniture, tableware, and linen ready for hiring.



functions