

*Lazy River*  
Estate



*lazy river*  
**EVENTS**  
&

## 2018 MOBILE CATERING PACKAGE

29R OLD DUBBO ROAD, DUBBO • [LAZYRIVERESTATE.COM.AU](http://LAZYRIVERESTATE.COM.AU)

6882 2111 • [EVENTS@LAZYRIVERESTATE.COM.AU](mailto:EVENTS@LAZYRIVERESTATE.COM.AU)

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# Welcome

INTRODUCING LAZY RIVER GOURMET CATERING - WITH AN  
EMPHASIS ON FRESH, LOCAL, SUSTAINABLE INGREDIENTS  
OUR MENUS ARE ROOTED IN WHOLESOME FLAVOURS.

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Lazy River has been at the forefront of Dubbo's event catering scene for over a decade. Throughout this time we have maintained our focus on change, innovation and dynamic leadership to ensure we continue to drive food trends and styles of entertainment. We are original and focus on creating the entire experience, not just delivering great food.

With full catering services at our exclusive venue, your home or another venue we are here to help every step of the way when planning your Wedding.

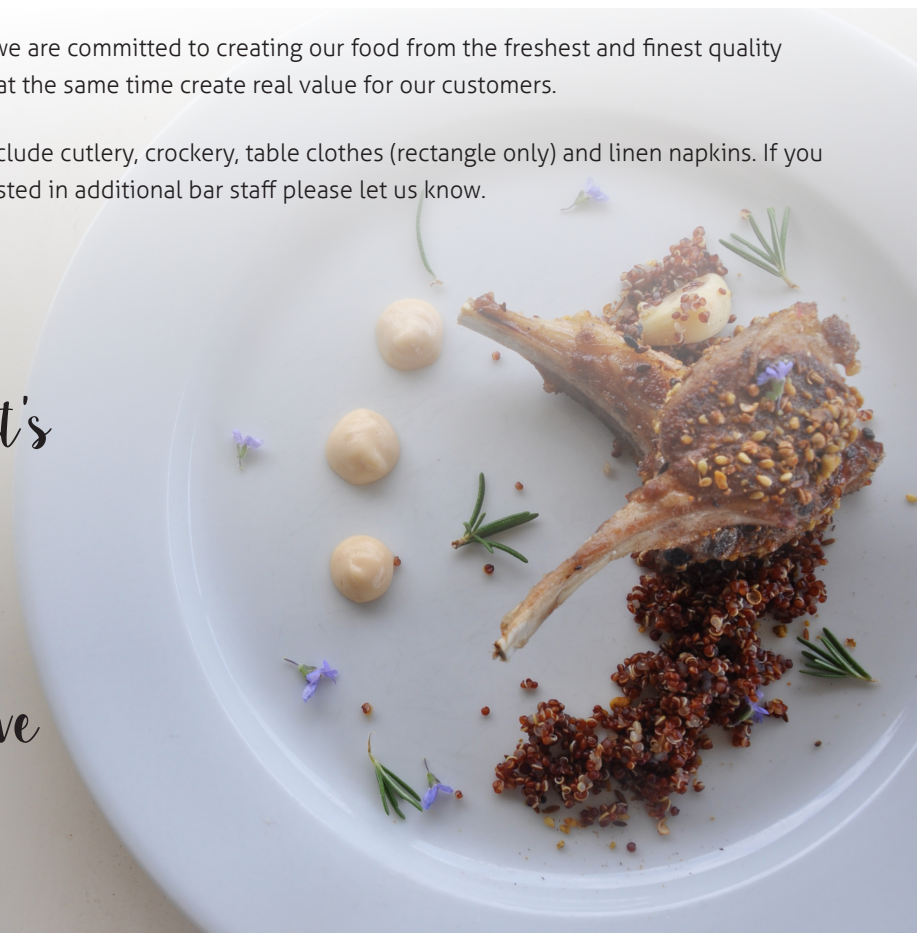
At Lazy River, our heart and soul goes into delivering our broad range of services. We have catered for small to very large numbers with uncompromising focus, we offer exceptional service, quality outcomes and a "can do" approach.

Included in selecting Lazy River Gourmet Catering as your wedding caterer is your own Wedding Planner who will work with you and our head chef in the lead up to your wedding to design a tailored menu and provide professional planning advice for your wedding day.

As a professional Catering Company, we are committed to creating our food from the freshest and finest quality ingredients and at the same time create real value for our customers.

Please note that our catering packages include cutlery, crockery, table clothes (rectangle only) and linen napkins. If you are interested in additional bar staff please let us know.

*For Lazy River Estate - it's  
all about the detail.  
We embrace each  
event offering highly  
personalised, imaginative  
and unexpected  
experiences.*







CALL US  
NOW TO  
BOOK YOUR  
MEETING

## Delivery only platters

Our delivery ONLY platters are perfect for all events, order some sweet, savoury and lunch platters for your corporate event, baby shower or casual luncheon or order our mixed cold meat and cold salads for a hassle free event where guests can create their own plate. FREE delivery within the Dubbo LGA

### SWEET PLATTERS

Carrot cake with cream cheese icing (Can be GF)  
Banana bread (Can be GF)  
Apple and berry slice  
Chocolate brownie (GF)  
Orange and polenta cakes (GF DF)  
Assorted sweet biscuits (GF options available)  
Lemon and blueberry loaf

Small (6-10): \$50 per platter  
Medium (11-14): \$60 per platter  
Large (15-20): \$70 per platter

### LUNCH PLATTERS

Sandwiches, baguettes or wraps (GF available)  
Herbed tuna with aioli and mesclun  
Roast chicken aioli and salad  
Locally smoked ham with swiss cheese and coleslaw  
Chickpea salad with mango chutney  
Creamy egg and lettuce  
Roast lamb with mint pesto, sundried tomato  
and baby rocket  
Roast beef with homemade pickles, cheddar cheese  
and baby spinach

Small (6-10): \$80 per platter  
Medium (11-14): \$105 per platter  
Large (15-20): \$148.50 per platter

### SAVOURY PLATTERS

Anti pasto platter (selection of meats, vegetables,  
cheese and dips served with Turkish bread)  
Homemade Quiche (served with garden salad)  
Seasonal Cheese platter (Selection of cheese served  
with dried fruit, roasted nuts and crackers)

Small (6-10): \$85 per platter  
Medium (11-14): \$102 per platter  
Large (15-20): \$118.50 per platter

### MIXED COLD MEATS

Smoked ham  
Garden herbed roast chicken  
Finely sliced roast beef  
All mixed cold meat platters include fresh Vienna rolls

Small (6-10): \$95 per platter  
Medium (11-14): \$138 per platter  
Large (15-20): \$180 per platter

### COLD SALADS

Minted potato and rocket with walnuts  
Rocket, roast pumpkin, pinenut with Parmesan crisps  
Tomato, cucumber and spanish onion with basil vinaigrette

Small (6-10): \$43 per salad  
Medium (11-14): \$65 per salad  
Large (15-20): \$86 per salad



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## Conference packages

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### ON ARRIVAL

(included in both half & full day packages)

Tea and coffee station, iced water, juice

### MORNING BREAK

Tea and coffee station, iced water, juice

Seasonal fruit platter

One selection from the conference menu morning/afternoon tea options

### LUNCH

Tea and coffee station, iced water, juice and soft drinks

Choice of sandwiches, baguettes or wraps (select one option and three fillings)

Option to add additional enhancements

### AFTERNOON BREAK

Tea and coffee station, iced water, juice

Seasonal fruit platter

One selection from the conference menu morning/afternoon tea options

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#### HALF DAY CONFERENCE PACKAGE

(m/t & lunch or lunch & a/t)

\$35 per person - minimum 30 persons\*

6 hour package

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#### FULL DAY CONFERENCE PACKAGE

(m/t, lunch & a/t)

\$45 per person - minimum 30 persons\*

8 hour package

*\* If the booking is for under 30 people a staffing fee applies. Packages without Tea and Coffee are available. Contact the Event Coordinator for prices.*

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# Conference menu

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## MORNING/AFTERNOON TEA

### Sweet

Homemade scones with whipped cream and locally made jam  
Carrot cake with cream cheese icing (Can be GF)  
Assorted friands (GF)  
Banana bread (Can be GF)  
Apple and berry slice  
Chocolate brownie (GF)  
Cranberry and chai biscuits (GF DF)  
Orange and polenta cakes (GF DF)  
Assorted sweet biscuits (GF options available)  
Lemon and blueberry loaf

### Savoury

Herbed cheese and chive scones (V)  
Mini salmon and lemon cakes (GF DF)  
Chicken/lamb/beef skewers (GF DF)  
Mini sausage rolls  
Assorted filo pastries (V options available)  
Fetta and spinach scrolls (V)  
Mini quiches (V options available)  
Warm mini chicken, pesto and avocado bruschetta (GF option available)  
Beetroot and pumpkin soda bread  
Haloumi wrapped in vine leaves with oregano and garlic

## SANDWICH MENU BAGUETTES/SANDWICHES/WRAPS

Herbed tuna with aioli and mesclun  
Roast chicken aioli and salad  
Locally smoked ham with swiss cheese and coleslaw  
Chickpea salad with mango chutney  
Pulled chicken with Greek salad and basil pesto  
Creamy egg and lettuce  
Roast lamb with mint pesto, sundried tomato and baby rocket  
Roast beef with homemade pickles, cheddar cheese and baby spinach  
Locally smoked ham with pickled onion, cheddar cheese, horseradish aioli and iceberg lettuce

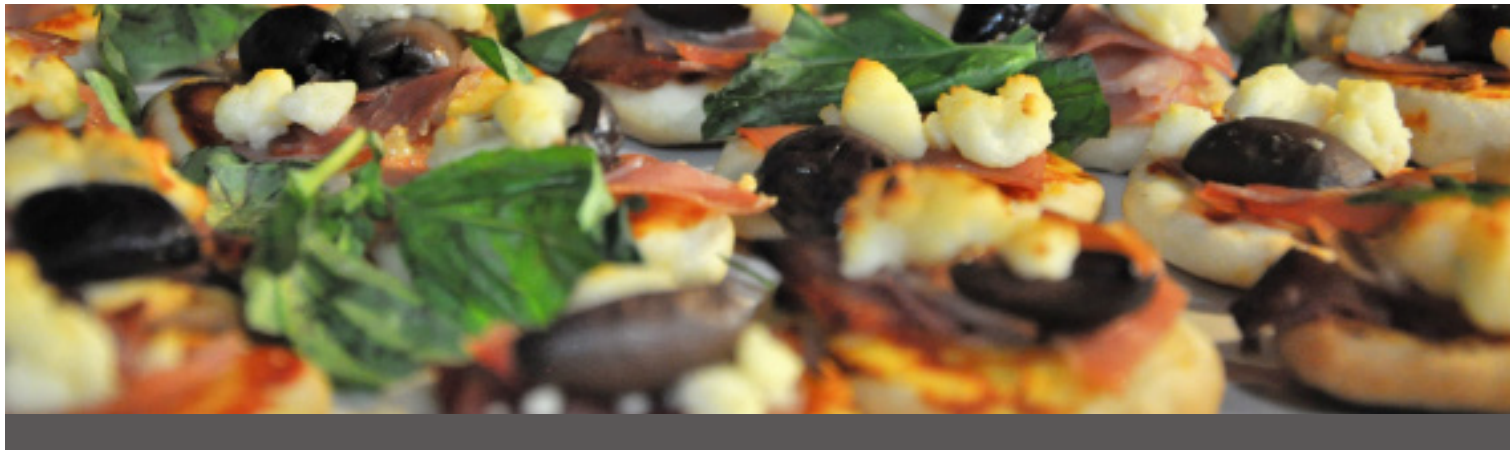
## ENHANCEMENTS

Selection of hot items (chefs choice of Assortment of filo pastry's, Chicken/lamb/pork and vegetable skewers,  
Gourmet Pies, Mini Quiches, Fish and chip platter ) - \$6 per person  
Apple, pecan, feta and spinach salad (GF) - \$3.50 per person



TAILOR  
YOUR  
PACKAGES  
WITH EXTRAS

*GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Elements of the menu are seasonal and may not be able to be sourced.  
All prices include GST | Prices are subject to change without notification.*



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## Cocktail packages

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A true compliment to any event, our cocktail packages are ideal for your social functions, Christmas parties and cocktail events.

The cocktail packages below allow for various function durations. All packages are flexible and able to be tailored. Please contact the function coordinator to develop a tailored menu for your event. Please note that each canape is served as minimum 2 pieces per person.

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### PREMIUM PACKAGE

1 gourmet platter (pg 14)  
8 canapes (minimum 5 cold)  
2 substantial canapes  
2 dessert canapes  
\$90 per person –  
minimum 30 persons\*  
8 hour package

### STANDARD PACKAGE

6 canapes (minimum 3 cold)  
1 substantial canape  
2 dessert canapes  
\$63 per person –  
minimum 30 persons\*  
6 hour package

### BASIC PACKAGE

4 canapes (minimum 2 cold)  
1 substantial canape  
2 dessert canapes  
\$51 per person –  
minimum 30 persons\*  
4 hour package

*\* If the booking is for under 30 people a staffing fee applies.*

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# Cocktail menu

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## CANAPES

### HOT

Peri peri chicken with smoked paprika dip  
Pulled BBQ pork cup with chipotle aioli  
Seared kangaroo fillet with beetroot and juniper jam blini  
Seared scallops with truffle pea puree  
Lamb and haloumi skewers with gremolata  
Dukkha spiced beef with cumin yoghurt  
Mini spinach and fetta tartlets  
Zucchini, cherry tomato and fetta vol au vont  
Roasted garlic yabbies drizzled with lemon oil  
Seared beef with lime pickle and sumin spiced dukkha

### COLD

Horeseradish and crème fraiche oyster shooters  
Sundried capsicum, black olive and pepperoni skewers  
Lemongrass and chilli prawns  
Smoked chicken and mango and mango crustini  
Blue cheese, pear and walnut tartlet  
Smoked duck, date chutney and olive crustini  
Ratatouille with tomato jelly  
Melon and crabmeat salad  
Chicken and saltbush pate bites with pickled onion  
Tomato creme fraiche and mint feuilletes

## DESSERT CANAPES

Caramelised strawberry skewers with mascarpone  
Spiced plum scones  
Blackberry mousse shot  
Chocolate fudge brownie  
Vanilla bites with crystalised lavender  
Honeycomb cupcake bites

## SUBSTANTIAL CANAPES

Greek salad with fried fetta and red wine vinegar  
Pappardelle with artichokes, almonds and olives  
Pork belly and smoked chicken salad  
with horseradish aioli  
Chilli and basil prawn stir-fry with crispy rice noodles  
Chicken and chorizo ceaser with sage aioli  
Thai beef sliders with coriander slaw  
Roasted sweet potato with caramelised  
garlic and spiced chickpeas  
Crab cakes with dill aioli and pickled carrot  
Lazy Yak battered flathead with French fries and  
baby sprout salad  
Middle eastern spiced lamb with toasted pita,  
green harissa and minted yoghurt

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# Banquet packages

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## STARTER

Variety of cheese and antipasto platters served with warm breads and homemade crackers or 2 x canapes selected from page 9. Served on platters to guests during pre-dinner drinks.

## MAIN

Fresh bread rolls served to the centre of the table  
Your choice of two items from the Main menu and two options from the sides menu overleaf,  
served to the centre of each table

## DESSERT

Option 1: Your choice of two items from the Dessert menu overleaf, served from a buffet station or to the centre of each table  
or

Option 2: Celebratory cake (provided by the organiser) cut and plated for the 'sweets' table

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### BANQUET PACKAGE – OPTION 1

\$70 per person –  
minimum 30 persons\*  
6 hour package

### BANQUET PACKAGE – OPTION 2

\$60 per person –  
minimum 30 persons\*  
6 hour package

*\* If the booking is for under 30 people a staffing fee applies.*



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# Banquet menu

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## STARTER/ ON ARRIVAL

Gourmet cheeses, cured meats, pickled vegetables, house prepared dips  
with crusty bread and black sea salted crackers

## MAIN

Meats (select two)

Oven baked beef ribs with rosemary and red wine just served on a bed of potato's (GF, DF)  
Roasted lamb shanks in date, apple and port orange jus on a bed of roasted pumpkin wedges  
Chargrilled chicken supreme with braised leeks and tarragon jus  
Slow cooked pork roll with cherry mustard and sweet potato wedges  
Braised squid and swiss brown mushrooms in rich tomato sauce

Sides (select two)

Mushroom and parmesan linguini with cracked black pepper  
Sage roasted pumpkin with fried shallots  
Roasted potato's in lemon thyme and lentils  
Roasted season vegetables with sautéed rosemary and toasted buckwheat  
Sweet potatoes and kipflers roasted in garlic oil  
Steamed green vegetables with quinoa, drizzled with citrus and tarragon butter

## DESSERT

(select two; available with option 1 only)

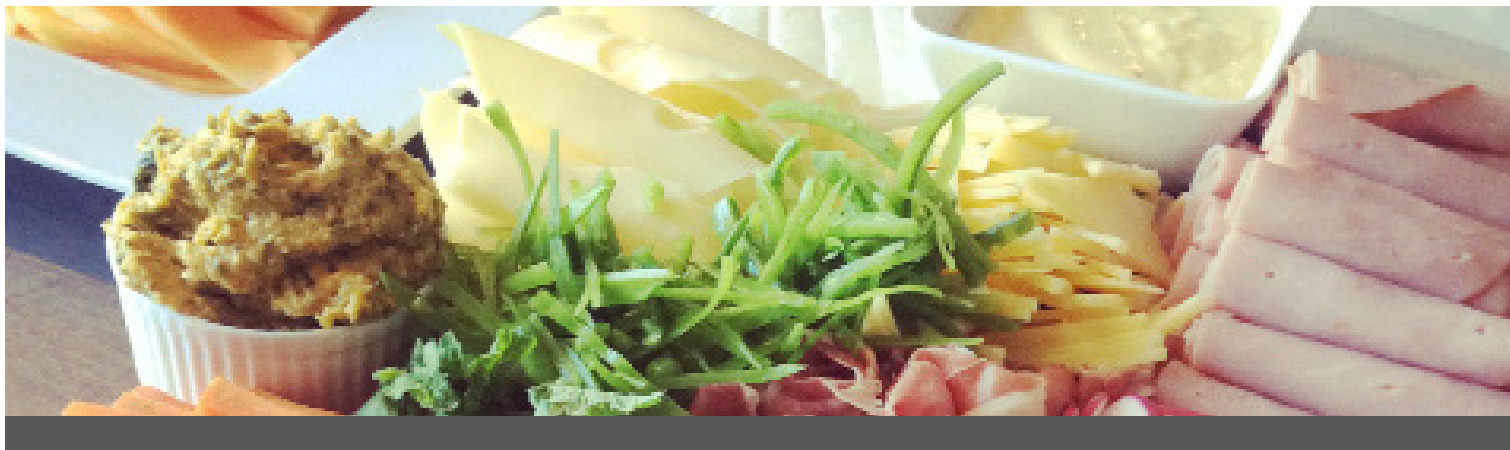
Doughnut balls with raspberry dip  
Honey and nut baklava  
Caramelised strawberry skewers with mascarpone  
House made apple pies with freshly whipped cream  
Fresh fruits dipped in chocolate

## ENHANCEMENTS

Fresh fruit skewers (served with dessert to the centre of the table or on the 'sweets' table) – \$4 per person  
Array of lollies/sweets for the 'sweets' table – \$6 per person  
Fruit and cheese platter on the 'sweets' table – \$53 per platter (serves 10 guests)  
Gourmet antipasto platter served to the bar – \$53 per platter (serves 10 guests)

**Please note that alternate serve options are available. Please contact our function coordinator on  
[events@lazyriverestate.com.au](mailto:events@lazyriverestate.com.au) or 6882 2111 to arrange a meeting and discuss your options.**

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## Buffet packages

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### STARTER

Variety of cheese and antipasto platters served with warm breads and homemade crackers. Served on platters to guests during pre-dinner drinks.

### MAIN

Fresh bread rolls served from a buffet station  
Your choice of two items from the Main menu overleaf, served from a buffet station

### DESSERT

Option 1: Your choice of two items from the Dessert menu overleaf, served from a buffet station  
or  
Option 2: Celebratory cake (provided by the organiser) cut and plated for the 'sweets' table

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#### BUFFET PACKAGE – OPTION 1

\$60 per person –  
minimum 30 persons\*  
6 hour package

#### BUFFET PACKAGE – OPTION 2

\$50 per person –  
minimum 30 persons\*  
6 hour package

*\* If the booking is for under 30 people a staffing fee applies.*

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# Buffet menu

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## ON ARRIVAL

Gourmet cheeses, cured meats, pickled vegetables, house prepared dips  
with crusty bread and black sea salted crackers

## MAIN

Thai green chicken curry served with jasmine rice and pappadams (DF)  
Braised pork shoulder with roasted cauliflower salad and redcurrant and rose jus (GF, DF)  
Slow roasted lamb leg with herbed watermelon and feta salad with pomegranate dressing (GF)  
Smoky bourbon Hereford Red beef brisket served with herbed roasted potato and rooted vegetables (GF)  
Oregano pesto spaghetti with flaked Atlantic salmon and lemon segments

## DESSERT

Includes sides of whipped cream and/or vanilla custard  
(select two; available with option 1 only)  
Warm date and apple pudding with caramel sauce  
Strawberry bread pudding with vanilla custard  
Chocolate brownie crumble  
Honey coated loukamades with rose petals

## ENHANCEMENTS

Please note that alternate serve options are available. Please contact our function coordinator on  
[events@lazyriverestate.com.au](mailto:events@lazyriverestate.com.au) or 6882 2111 to arrange a meeting and discuss your options.

# Kids menu

## LUNCH AND DINNER

(select one option for main and dessert) Under 12 ONLY

## MAIN

Steak with mash potato and corn  
Sausages with mash potato and peas  
Spaghetti bolognese

## DESSERT

Rainbow jelly  
Your celebratory cake served with fresh cream and berry coulis

## KIDS MENU PACKAGE

\$18 per person

Ages 2 - 12 ONLY

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# Breakfast

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Our external Breakfast Menu is a great way to start your day. Delivered to your door.

Muesli and yoghurt cups topped with berries

\$4.50 each

Sweet assorted danishes

Small (6-10) \$85.00 | Medium (11-14) | \$102.00 Large (15-20) \$118.50

Savoury breakfast Muffin with local ham, cheddar cheese and baby spinach

Small (6-10) \$85.00 | Medium (11-14) | \$102.00 Large (15-20) \$118.50

Crossiant Platters with Jam and butter

Small (6-10) \$50.00 | Medium (11-14) | \$60.00 Large (15-20) \$70.00

Ham and cheese | Chicken, swiss cheese & baby spinach | Mushroom, mozzarella & kale

Small (6-10) \$85.00 | Medium (11-14) | \$102.00 Large (15-20) \$118.50

Kale & quinoa breakfast salad served with dates, almonds and citrus dressing

Brown rice and blueberry breakfast salad served with ricotta and pecans

BLT breakfast salad served with boiled egg and avocado

Small (6-10) \$43.00 | Medium (11-14) | \$65.00 Large (15-20) \$86.00

Bennys Bagels Platter

Small Platter 12 bagels (1 variety)

Large Platter 24 bagels (1 variety)

Small: \$60.00 Large: \$120.00

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*\* If the booking is for under 30 people a staffing fee applies.*

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# Pop-up picnics

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Our Pop-up Picnics are an extension of our Lazy River Gourmet Catering delivery menu, tailored to serve either 1 or 2 people in a hassle free picnic setting. The pop-up picnics are designed to provide a full picnic service from planning to preparing and delivering the picnic to you, ready to serve!

Our hassle free pop-up picnics focus on utilising fresh, local produce from our region. Each picnic includes cutlery, crockery, water and the option to add a bottle of champagne, to make it that little more special all packaged in our environmentally friendly, disposable platter boxes.

Order 1 and enjoy with a friend, order 10 to cater for your small gathering or order 50 for a relaxed picnic Wedding. Order online at [lazyriverestate.com.au](http://lazyriverestate.com.au), email [events@lazyriverestate.com.au](mailto:events@lazyriverestate.com.au) or call 6882 2111 today!

## ANTIPASTO PICNIC - SERVES 2

The Antipasto Picnic is the perfect picnic for that special someone.

Book the picnic for a special occasion or just because. Include a bottle of champagne to really spice it up!!

Bread: Grain filled sourdough

Cheese: Locally handcrafted by Second Mouse Cheese Co, Henri and Brie cheeses served with our homemade poppy seed crackers.

Antipasto: Locally grown 'Grassland Poultry' smoked chicken, 'Bourke Street' smoked ham and torn prosciutto, House cured mushrooms, cumin pickled carrots, Lazy River olives and strips of sun-dried tomato, Beetroot, feta and balsamic dip and homemade pesto dip

Drinks: Still and/or sparkling water, option to include a bottle of champagne

Cost: \$50.00 (Serves 2)

## PLOUGHMAN'S PICNIC - SERVES 2

The Ploughman's picnic is the perfect lunchtime picnic. Hearty meats, beautiful fillings, fresh bread - seriously there is not much more you need!

Bread: Grain filled sourdough

Cheese: Mersey Valley Vintage cheddar, "Second Mouse Cheese co' camembert

Meats: Bourke Street smoked ham, Nanima Farm sliced lamb

Vegetables: Lazy River olives, House pickled onions, Curracreek fig paste, Homemade basil pesto

Salad: Leafy green salad

Drinks: Still and/or sparkling water, option to include a bottle of champagne

Cost: \$50.00 (Serves 2)

## SWEET TOOTH PLATTER - SERVES 2

Perfectly created sweets just waiting for that dessert picnic. Pair with a bottle of champagne and your evening is set!

Sweets: Homemade sweet lemonade scones with curra creek jam, Chewie chocolate brownie, Banana bread with butter, Mini chocolate and apricot dampers

Fruit: Fresh berry and kiwi bowl

Drinks: Still and/or sparkling water, option to include a bottle of champagne

Cost: \$45.00 (Serves 2)

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## TERMS AND CONDITIONS

### DELIVERY

- Free delivery is offered for orders placed within the LGA. If you require travel please contact the Events Coordinator.

### INCLUSIONS

- Please note that all prices include staff, cutlery, napkins and serving equipment. Prices do not include additional equipment for cooking, crockery, table clothes or kitchen hire fees.

### DIETARY REQUIREMENTS

- We are more than happy to cater for guests with any special dietary requirements. Please let us know when you finalise guest numbers with the Functions Coordinator.

### BEVERAGES

- Currently we do not offer beverage service outside of Lazy River Estate. If you are interested in gaining a quote from us to provide and serve alcohol please contact the event coordinator.

### GUEST NUMBERS & VENUE HIRE

- Minimum numbers of 30 guests are required for all functions. If you have less than 30 guests please select platters from page 3.
- A minimum of 50 guests are required for a Saturday function.
- Final details including guest numbers, menu, beverages, audio visual and room set up must be confirmed fourteen (14) days prior to the function.

### ACCESS & SET-UP

- Access to the venue for set-up is determined on a case by case requirement. Please contact the function coordinator to determine the amount of set up time required.

### FUNCTION DURATION

- Please note the function duration times for all packages. Functions longer than 8 hours in duration may attract additional fees to cover staff costs.

### PUBLIC HOLIDAYS

- Please be aware that a 15% surcharge on the per person catering cost applies for all functions and events held on public holidays. This fee also applies to New Year's Eve.

### CANCELLATION & DATE CHANGES

- Date changes are permitted with no penalty up to 3 months prior to the function. Date changes within 3 months will forfeit the deposit and will be required to pay another deposit to secure the new date.

### PAYMENTS

- A deposit of \$500 is payable on booking in order to confirm your event and will be credited to the final balance\*.
- By paying the deposit & confirming your booking, you are accepting & agreeing to all terms and conditions outlined in this package.
- Payments can be made using credit card over the phone, direct deposit or with EFTPOS, cheque or credit card at the venue. Please note that a 1% surcharge applies for all credit card transactions. Lazy River Estate does not have American Express or Diners Card facilities.
- Full payment is required fourteen (14) days prior to the function.
- The balance owing will be based on the final number of guests advised to the Functions Coordinator fourteen (14) days prior to your function.
- Direct Deposits:
  - Bank: National Australia Bank
  - Account Name: Lazy River Estate Pty Ltd
  - BSB: 082564
  - ACC: 149054015
- Please email [events@lazyriverestate.com.au](mailto:events@lazyriverestate.com.au) to advise us of any electronic transfer payments.
- \*The deposit amount is at the discretion of the business owners. For functions where the venue has been booked exclusively during peak season, a higher deposit may be required to secure the date.

### RESPONSIBILITY

- Lazy River Estate does not accept any responsibility for damage to or loss of any client's property left at the venue prior to, during or after a function. Organisers are financially responsible for any damage sustained to the cellar door & fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.

### VALIDITY

- Please note that the prices included in this package are valid only for events held in 2018.
- If you are interested in booking a function for 2019 and beyond, please note that some price increase should be expected. Whilst we try to keep price increases to a minimum, these are in line only with the increasing cost of produce & running costs. Please contact the Functions Coordinator to enquire as to when the 2017 package will be available.

*\* If the booking is for under 30 people a staffing fee applies. Platters are only to complement our current packages.*



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# Contacts

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## STAFF

Director/Owner: Pamela & Peter Scott

Functions & Events Coordinator: Liz Johnston

Head Chef: Stephanie Hendriks

## CONTACT DETAILS

02 6882 2111

29R Old Dubbo Rd, Dubbo NSW 2830

[events@lazyriverestate.com.au](mailto:events@lazyriverestate.com.au)

[www.lazyriverestate.com.au](http://www.lazyriverestate.com.au)

[www.facebook.com/lazyriverestate](https://www.facebook.com/lazyriverestate)

WE WOULD  
LOVE TO MEET  
YOU, POP OUT FOR  
A COFFEE TODAY

*The most successful event is the one that achieves  
your goals and exceeds your expectations...  
We are here to make that happen!*

*Lazy River*  
Estate



*lazy river*  
**EVENTS**  
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