

Lazy River
Estate



lazy river
EVENTS
∞

MOBILE CATERING PACKAGE

29R OLD DUBBO ROAD, DUBBO • LAZYRIVERESTATE.COM.AU

6882 2111 • EVENTS@LAZYRIVERESTATE.COM.AU

Welcome

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

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 event.

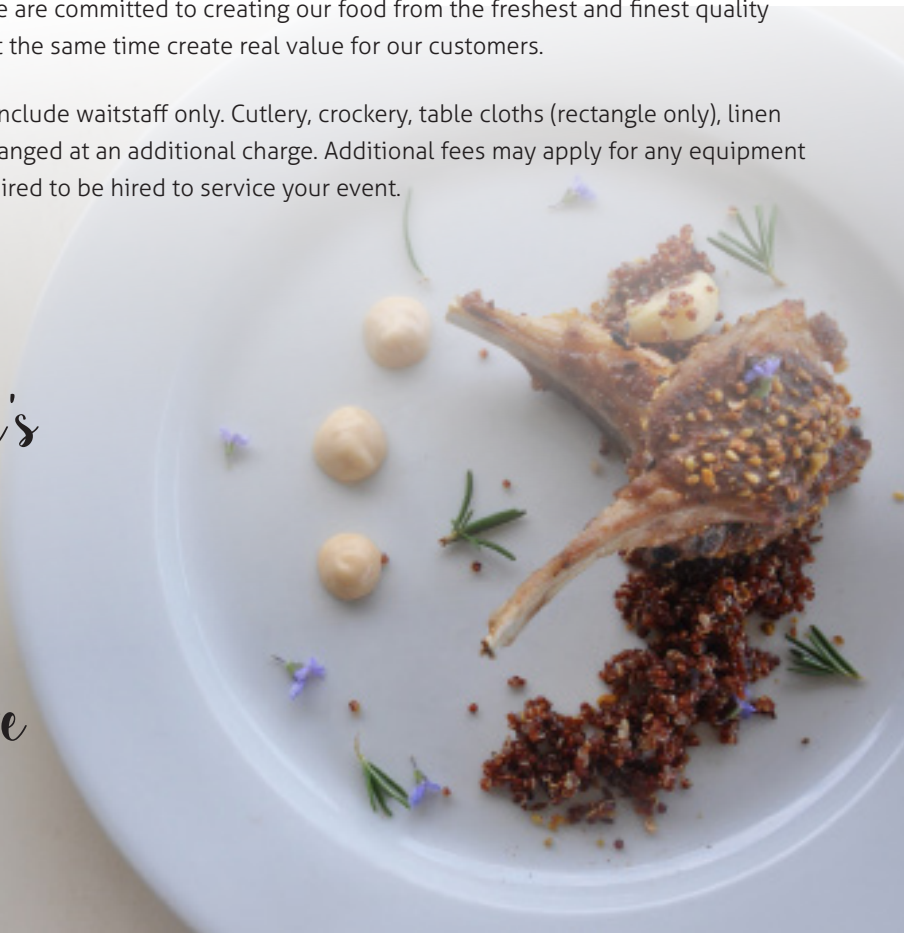
At Lazy River, our heart and soul goes into delivering our broad range of services. We have catered for small to very large numbers with uncompromising focus, we offer exceptional service, quality outcomes and a "can do" approach.

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

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 waitstaff only. Cutlery, crockery, table cloths (rectangle only), linen napkins and additional bar staff can be arranged at an additional charge. Additional fees may apply for any equipment required to be hired to service your event.

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





Conference packages

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 whole fruit bowl

One selection from the conference menu morning/afternoon tea options

LUNCH

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

Choice from lunch options overleaf

Option to add additional enhancements

AFTERNOON BREAK

Tea and coffee station, iced water, juice

Seasonal whole fruit bowl

One selection from the conference menu morning/afternoon tea options

HALF DAY CONFERENCE PACKAGE

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

\$37 per person - minimum 30 persons*

FULL DAY CONFERENCE PACKAGE

(m/t, lunch & a/t)

\$47 per person - minimum 30 persons*

** 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.*

Conference menu

MORNING/AFTERNOON TEA

SWEET

Rhubarb & banana bread
Salted caramel & pear blondie (GF)
Cherry & almond galettes
Strawberry pistachio cake
Lemon slice
Carrot cake cookies
Chocolate chip scones
Vanilla apple cake
Passionfruit & coconut muffins
Chocolate & oat cookies
Chocolate avocado cake
Housemade scones w' locally made jam and whipped cream

SAVOURY

Herb & cheese scones w' roast tomato & basil
Mini chicken & beef pies
Mini pork & apple sausage rolls
Silverbeet & pine nut egg muffins (GF, DF)
Savoury cheese & tomato jam cookies
Ham, cheese & garlic toast bites
Pizza muffins w' fresh basil
Vegetable frittata w' tomato jam (GF, DF)
Ham & zucchini bread w' butter portions
Mini potato pies
Coconut chicken rice paper rolls (GF, DF)

*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.*

Conference menu

LUNCH

(Select 1 option from the below)

INDIVIDUAL SALAD BOWLS

(Select 2)

- Roasted sweet potato, corn & red capsicum w' coriander lime dressing (GF)
- Quinoa, roast carrot, pomegranate & toasted almonds w' herb dressing (GF)
- Chargrilled vegetable w' rocket & lemon yoghurt dressing (GF)
- Nicoise salad w' basil vinaigrette (GF)
- Garden salad w' toasted chickpeas & raspberry vinaigrette (GF)

SANDWICHES, WRAPS OR ROLLS

(Select 1 type and 3 fillings)

- Salami, mozzarella & roasted red capsicum
- Grilled chicken & waldorf salad
- Tuna, parmesan & iceberg lettuce
- Roast beef, pickled onion, tarragon aioli & baby spinach
- Vegetable loaf w' tomato & herbed ricotta
- Smoked ham, corn relish & cream cheese w' salad greens
- Roast chicken & cucumber salad w' garlic aioli
- Herbed egg & baby sprout salad

TOASTED FOCCACIAS

(Select 2 fillings)

- Chicken, bacon & avocado
- Smoked ham, swiss cheese & tomato relish
- Pulled pork, pickled onion, gherkin & cheddar cheese
- Chargrilled vegetables & rocket pesto
- Greek grilled cheese w' fetta, olives & chopped parsley
- Sundried tomato, caper & fresh tomato's w' parmesan cheese
- Roast pumpkin & rosemary fetta w' artichokes & baby spinach

Enhancements

- Lamb & haloumi skewers w' spring onion oil (GF) - \$6 per person
- Sweet potato fritters w' tomato & coriander salsa (DF) - \$6 per person
- Mini vegetable quiches - \$6 per person
- Herbed chicken & vegetable skewers (GF, DF) - \$6 per person
- Chorizo, capsicum & fetta toasts - \$6 per person
- Seasonal fruit platter - \$5 per person





Premium Cocktail packages

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

OPTION 1-

8 canapes (4 hot, 4 cold)
2 substantial canapes
2 dessert canapes
\$95 per person –
minimum 30 persons*

OPTION 2-

6 canapes (3 hot, 3 cold)
1 substantial canape
2 dessert canapes
\$65 per person –
minimum 30 persons*

OPTION 3-

4 canapes (2 hot, 2 cold)
1 substantial canape
2 dessert canapes
\$55 per person –
minimum 30 persons*

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

Premium Cocktail menu

CANAPES

HOT

- Cauliflower soup shooter w' bacon crumble (GF)
- Prawn dumplings w' ginger and chilli soy (DF)
- Orange glazed chicken skewers w' toasted sesame seeds (GF, DF)
- Mushroom & ricotta quiche bites (V)
- Chicken & sage meatballs w' cumin & chilli yoghurt
- Bacon wrapped scallops w' cracked black pepper (GF, DF)
- Mini Yorkshire puddings w' beef & horseradish
- Caramelised onion & lamb tartlet w' goats cheese
- Pork san choy bau (GF)

COLD

- Watermelon & mint shooter w' crumbled feta (GF, V)
- Avocado, green bean & quinoa salad cups (GF, DF, V)
- Caprese Skewers w' Grape Tomatoes,
Fresh Basil & Mozzarella (GF, V)
- Crostini w' ricotta & fresh pear (V)
- Roasted capsicum & chicken wrap w' pea sprouts (DF)
- Hoisin duck salad w' bean shoots and shallots (GF, DF)
- Herbed Mediterranean prawns w' mango aioli (GF, DF)
- Sushi bites w' wasabi & soy (GF, DF)

SUBSTANTIAL CANAPES

- BBQ pork bao buns w' bean shoots & coriander
- Almond & fennel Swedish chicken meatball pasta
- Roast venison & pear salad w' toasted hazelnuts (GF, DF)
- Smoked chicken bruschetta w' pickled capers & raisins (DF)
- Sesame crusted tofu, barley & fennel salad w' curry dressing
(DF, V)
- Chickpea & lamb tagine w' pearl cous cous & coriander (DF)
- Chilli and basil prawn stir fry w' crispy rice noodles (DF)
- Roast beef & Dijon mustard slider w' pickled carrot salad

DESSERT CANAPES

- Banana & walnut muffin bites
- Churros w' chocolate sauce (DF)
- Orange meringue tartlets
- Coconut mousse shot (GF)
- Spiced plum scones w' whipped cream
- Lemon slice bites w' blueberry
- Watermelon & mint granita (GF, DF)
- Honey & lime fruit salad cups (GF, DF)

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Standard Cocktail menu

CANAPES

HOT

Satay chicken skewers (GF, DF)

Lamb and rosemary pies

Vegetable spring rolls (V)

Mini ham, cheese and tomato pizzas

Lamb koftas (GF, DF)

Chicken and corn vol au vont

Cajun beef kebabs (GF, DF)

Mini yorkshire puddings w' horseradish (V)

COLD

Caesar salad cups

Caprese skewers (GF, DF, V)

Ham and caramelised onion crustini (DF)

Sushi bites (GF, DF, V)

Bruschetta toasts (DF)

Chicken salad wrap bites

Antipasto skewers (GF, DF)

Sweet corn fritters w' tomato jam (V)

SUBSTANTIAL CANAPES

Pulled pork sliders

Butter chicken w' rice (GF)

Honey soy chicken salad w' sesame (GF, DF)

Pulled beef & sundried tomato pasta w' parmesan

Crispy pork belly & wombok salad (GF, DF)

Thai red vegetable curry w' papadums (V, GF)

DESSERT CANAPES

Banana & walnut muffin bites

Churros w' chocolate sauce (DF)

Orange meringue tartlets

Coconut mousse shot (GF)

Spiced plum scones w' whipped cream

Lemon slice bites w' blueberry

Watermelon & mint granita (GF, DF)

Honey & lime fruit salad cups (GF, DF)

OPTION 1-

5 canapes (cold, hot and/or
dessert)

\$30 per person –
minimum 30 persons*

OPTION 2-

6 canapes (cold, hot and/or
dessert)

\$65 per person –
minimum 30 persons*

SUBSTANTIAL-

Any of the above options

\$12 per selection
minimum 30 persons*

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Banquet packages

STARTER

Variety of cheese and antipasto platters served with warm breads and homemade crackers served over a one hour period during pre-dinner drinks

MAIN

Fresh bread roll for each guest

Your choice of two items from the main menu meats options and two items from the side options overleaf, served to the centre of the 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

BANQUET PACKAGE – OPTION 1

\$70 per person –
minimum 30 persons*

BANQUET PACKAGE – OPTION 2

\$60 per person –
minimum 30 persons*

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

Banquet menu

STARTER

Locally cured meats, house pickled vegetables,
specialty cheeses and house made dips and crackers

MAIN

Meats (select 2)

Braised beef cheeks Provencal w' cabernet reduction & truffle salted potato's (GF, DF)

Chicken supreme slow cooked w' sauerkraut served w' braised fennel & orange & tarragon chicken sauce (GF)

Cumin seasoned pork belly w' caramelized onion & apple compote served on braised cabbage & leek (GF)

Orange glazed chicken cutlets w' orange & apricot sauce served on green beans (GF, DF)

Pulled beef brisket braised in bay & tomato served on pappardelle pasta w' crumbled Danish fetta & chopped garden
fresh herbs

Lemon & dill baked salmon fillets w' creamy lemon & garlic sauce served w' Moroccan spiced cous cous

Dukkah spiced roast lamb w' roasted sweet potatoes & cashews (GF, DF)

Sides (select 2)

Steamed broccoli & cauliflower w' shallot butter & toasted pepitas (GF)

Honey roasted carrots w' dukkha & watercress (GF, DF)

Roasted beetroot salad w' snow pea tendrils & puy lentils (GF, DF)

Cider roasted root vegetables w fresh thyme & oregano (GF, DF)

Truffle salted baby potatoes sprinkled w' lemon zest (GF, DF)

Roast pumpkin w' walnuts, rocket & pomegranate dressing (GF, DF)

DESSERT

(select 2; available with option 1 only)

Portuguese tarts

Mango mousseliene brandy snap baskets w' candied mango shards

Mandarin & ginger syrup cake w' quondong mascarpone & crushed hazelnuts

Wattleseed tiramisu w' chocolate meringue cigars

Fresh fruit platters w' chocolate sauce and vanilla yoghurt (GF)

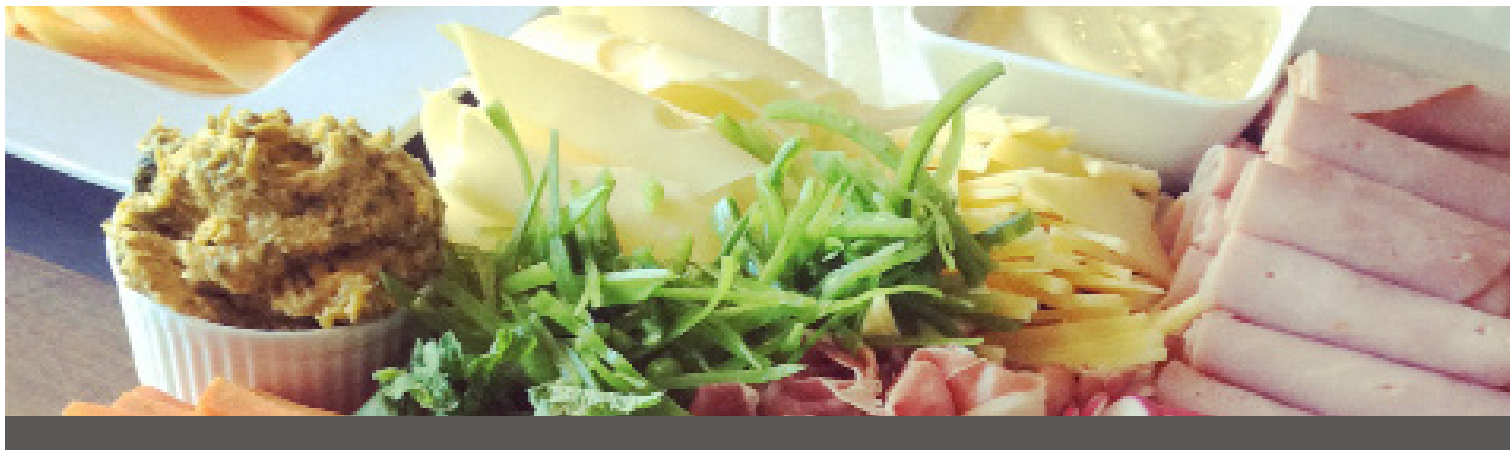
ENHANCEMENTS

Replace antipasto platters with 4 canapes from the hot & cold canape menu – \$15 per person

Fresh fruit skewers (served with dessert to the centre of the table or on the 'sweets' table) – \$4 per person

Tea and coffee station - \$4.50 per person

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Buffet packages

MAIN

Fresh bread rolls served from a buffet station

Your choice of two items from the main meats buffet menu and two items from the sides menu

DESSERT

Your choice of two items from the Dessert menu overleaf, served from a buffet station

PREMIUM BUFFET

\$65 per person –
minimum 30 persons*

STANDARD BUFFET

\$50 per person –
minimum 30 persons*

Packages can be tailored to suit your requirements, speak to your coordinator to create a package to meet your needs.

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

Premium Buffet menu

MAIN

Meats (select 2)

- Braised beef cheeks provencal w' cabernet reduction (GF, DF)
- Orange & tarragon glazed chicken cutlets w' apricot sauce (GF, DF)
- Cumin spiced pork belly w' caramelized onion & apple (GF, DF)
- Sage & rosemary seasoned lamb roast w' pepper & mint jus (GF, DF)
- Lemon & dill baked salmon fillets w' creamy lemon & garlic sauce (GF)
- Pulled beef brisket braised in bay & tomato, on pappardelle pasta topped w' Danish fetta
Field mushroom, thyme & walnut pasta w' rocket pesto shaved parmesan
- Pumpkin, mushroom & eggplant curry w' lentils & fresh basil (GF, DF)

Sides (select 3)

- Sea salted roast baby potatoes sprinkled w' lemon zest (GF, DF)
- Roasted sweet potatoes w' fetta & cashews (GF)
- Moroccan spiced cous cous w' snow pea tendrils (DF)
- Roast pumpkin w' walnuts, rocket and pomegranate dressing (GF, DF)
- Steamed broccoli & cauliflower w' shallot butter & toasted pepitas (GF)
- Quinoa, roast carrot, pomegranate & toasted almonds w' herb dressing (GF, DF)
- Garden salad w' toasted chickpeas & raspberry vinaigrette (GF, DF)
- Chargrilled vegetables w' rocket & lemon yoghurt dressing (GF)

DESSERT

(select 2)

- Pineapple coconut bites dusted w' cinnamon sugar
- Pecan tartlets w' vanilla mousse swirl
- Nectarine and berry dessert salad with honey lime dressing (GF, DF)
- Apple and passionfruit crumble with earl grey custard
- Salted caramel & pear blondie scattered w' fresh mint
- Lemon slice w' blueberry compote
- Rum & raisin slice w' toasted coconut flakes

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Standard Buffet menu

MAIN

Meats (select 2)

Slow braised beef in red wine (GF, DF)

Vegetable lasagne (V)

Marinated chicken nibbles (GF, DF)

Lamb Ragout (GF, DF)

Chicken stroganoff (GF)

Sides (select 3)

Pumpkin, rocket & parmesan salad (GF)

Sea salted roast potatoes (GF, DF)

Tossed roast root vegetables (GF, DF)

Green garden salad (GF, DF)

Cheesy cauliflower bake (GF)

Hasselback potatoes (GF, DF)

DESSERT

(select 2)

Pavlova w' whipped cream & berries (GF)

Chocolate mud cake w' ganache

Salted caramel & pear blondie

Fruit salad w' chantilly cream (GF)

Sticky date pudding w' caramel sauce

Bread & butter pudding w' chantilly cream

Please note that alternate serve options are available. Please contact our function coordinator at events@lazyriverestate.com.au or 6882 2111 to arrange a meeting and discuss your options.

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Kids menu

LUNCH AND DINNER

(select one option for main and dessert)

Under 12 ONLY

MAIN

- Steak with mash potato and corn (GF)
- Sausages with mash potato and peas (GF)
- Spaghetti bolognese (DF)

DESSERT

- Chocolate brownie w' whipped cream (GF)
- Fruit salad w' whipped cream (GF)
- Rocky road (GF)

KIDS MENU PACKAGE

\$18 per person

Ages 2 - 12 ONLY

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

TERMS AND CONDITIONS

DELIVERY ONLY

- 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 waitstaff. Prices do not include additional equipment for cooking, crockery, table cloths 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 event coordinator. Additional fees may apply.

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.
- A minimum of 50 guests are required for a Saturday and Sunday function.
- Final details including guest numbers, menu, and full event details are required a minimum of (14) days prior to the function.

ACCESS & SET-UP

- Set up and delivery of equipment will occur on the day of event ONLY.
- A site inspection prior to your event will be arranged to discuss set up time and requirements. If additional trips are required for set up or you request set up to occur in the days leading up to your event additional charges will occur.

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

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

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 event 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 to advise us of any electronic transfer payments.
- *The deposit amount is at the discretion of the business owners. For functions during peak season, a higher deposit may be required to secure the date.

VALIDITY

- Please note that the prices included in this package are valid only for events held in 2019 and 2020.
- If you are interested in booking a function for 2020 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 events coordinator to enquire as to when the 2021 package will be available.

Contacts

STAFF

Director/Owner: Pamela & Peter Scott

Head Chef: Stephanie Hendriks

CONTACT DETAILS

02 6882 2111

29R Old Dubbo Rd, Dubbo NSW 2830

events@lazyriverestate.com.au

www.lazyriverestate.com.au

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!*



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