

FUNCTION PACKAGE

74 HELENA STREET, MIDLAND PH: 9250 1099 FAX: 9250 1590 EMAIL: INFO@THE7THAVE.COM

WWW.THE7THAVE.COM



Thank you for considering us for your upcoming event. We cater for a wide variety of functions. We have 2 areas which can be used for your special event.

Our large function room seats up to 150 people. The room can be used for seminars, birthday parties, workshops, weddings. The possibilities are endless! **\$250 for room hire**.

We also have our top lounge area which can be used for a semi private, smaller and slightly less formal event. There is no charge to reserve this area.

We have a projector and screen for hire at a cost of \$200.

We aim to provide a friendly service where we are able to cater for the needs of all our guests. We are more than happy to arrange the room in any way that you require.

Please review our function package. If you have any questions then please contact the friendly staff at the 7th Ave, who will be able to assist you further with any enquiries.



ASIAN STYLE Dim Sims Spring rolls \$75.00 Samosas Prawn Toast Assorted dipping sauces ITALIAN ANTIPASTO Assorted Continental Meats Assorted Cheeses \$75.00 Served with Pickled Onion, Sundried Tomatoes, Kalamata Olives Warmed Turkish Bread MEDITERRANEAN \$75.00 Spicy Chicken Skewers Beef Skewers Served with Satay Sauce and Tomato Chilli Jam AUSSIE PLATTER Meat Pies Mini Quiches & Mini Pizzas \$75.00 Devilled Chicken Wings Meat Balls Served with Dipping Sauces VEGETARIAN Lentil & Sweet Potato Balls \$80.00 Spinach, Ricotta & Pumpkin Puff Chick Pea & Pumpkin Patties Corn & Hummus Puff 3 Bean Basket ASSORTED SLIDER PLATTER \$70.00 A combination of beef, chicken and pulled pork sliders ASSORTED SANDWICHES Vegetarian Available \$70.00 MIXED SUSHI \$85.00 TURKISH BREAD & DIPS PLATTER \$55.00 FRUIT PLATTER \$70.00 SEAFOOD PLATTER POA ASSORTED MINI CAKE PLATTER POA



SET MENU 1

\$41.90 PER PERSON MINIMUM OF 20 PERSONS PER BOOKING

Entrée

Soup of the day served with a fresh bread roll

Main

Grilled Barramundi served on a gourmet salad

Or

Scotch fillet (cooked medium) Served on Creamy Mash Potato & Seasonal Vegetables and Mushroom Sauce

Desert Chefs Choice of Desert

Percolated Coffee and Tea Selection



SET MENU 2

\$48.90 PER PERSON MINIMUM OF 20 PERSONS PER BOOKING

Entrée

Soup of the day served with a fresh bread roll or Bruschetta

Main

Grilled Barramundi served on Mash Potato, Asparagus Spears, Topped with a Tomato, Olive & Caper Salsa with Balsamic Glaze

Or

Scotch fillet (cooked medium) Served on Creamy Mash Potato & Seasonal Vegetables and Pepper Sauce

Or

Chicken Parmigiana served on Spaghetti with Napoletana Sauce and Parmesan Cheese.

Desert

Chefs Choice of Desert

Percolated Coffee and Tea Selection



SET MENU 3

\$53.90 PER PERSON MINIMUM OF 20 PERSONS PER BOOKING

Entrée

Turkish Bread and Dips or Thai Beef Salad

Main

Grilled Barramundi served on Mash Potato, Asparagus Spears, Topped with a Tomato, Olive & Caper Salsa with Balsamic Glaze

Or

Scotch fillet (cooked medium)

Served on Creamy Mash Potato & Seasonal Vegetables and Mushroom Sauce

Or

Chicken Breast wrapped in Filo Pastry served on a bed of Mash Potato, with Grilled Asparagus & Hollandaise Sauce

Steamed Vegetables on every table.

Desert

Chefs Choice of Desert

Percolated Coffee and Tea Selection



BUFFET MENU

MINIMUM OF 40 PERSONS PER BOOKING

Pre-Carved Roast- Choice of Beef, Lamb, Pork or Turkey. Served with Red Wine Gravy

Hot Dish Choices

Barramundi Fillets with a Lemon & Herb Butter Sauce Roast Pork Medallions with Plum Sauce Italian Style Lemon & Rosemary Chicken Asian Style Noodles with Vegetables Chicken Pieces in a Tomato & Red Wine Sauce with Olives Lamb Vindaloo Curry with Pappdums Chilli Mussels served in a Spicy Napoletana Sauce Beef & Guinness Deep Fried Pork served in a Sweet & Sour Sauce Beef Lasange

Salad Selection (Choice of 3)

Corn & Pasta Potato Salad Coleslaw Garden Salad with Balsamic Dressing Baby Beetroot & Salami

Menu also includes the following;

Potato Bake Steamed Rice Steamed Garden Vegetables



Desserts Chefs Choice of Dessert Chocolate Mousse

Seafood Platters on Request	P.O.A
Seasonal Fruit Platters Available	P.O.A

Followed by Percolated Coffee & Tea

Buffet Prices

All Include Roast Carvery

\$49.00	Choice of 3 Hot Dishes
\$54.00	Choice of 4 Hot Dishes
\$59.00	Choice of 5 Hot Dishes



MORNING & AFTERNOON TEA

Tea/Coffee Station \$3.90 PP—Continuous Tea/Coffee and Biscuits (Plain) \$4.90 PP Tea/Coffee and Biscuits (Assorted Cream) \$5.90 PP

> Tea/Coffee and Small Muffin \$6.90 PP (\$8.40 2 Muffins)

Tea/Coffee and Scones with Jam and Cream \$7.90PP with 2 Scones per serve

Tea/Coffee and a selection of Mini Cakes \$9.90 PP with at least 3pieces PP

Coffee and Cake Special (from normal menu) \$6.90 PP (only from top shelf) \$10.90pp for large cake slices or individual small cakes (served with cream)

Platters

For a Savoury option see our Platter menu. We Recommend one platter per 10 people