

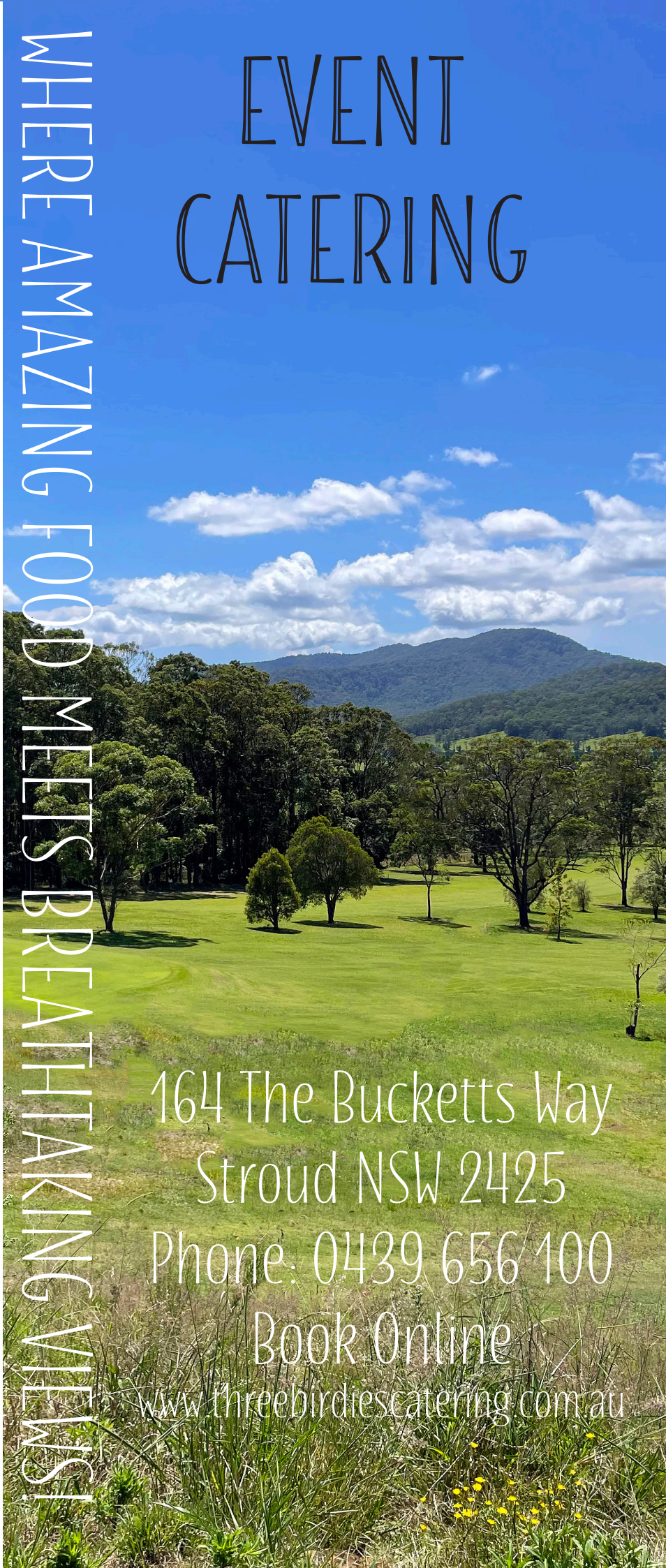
# THREE BIRDIES-

WHERE AMAZING FOOD MEETS BREATHTAKING VIEWS!

## EVENT CATERING

164 The Bucketts Way  
Stroud NSW 2425  
Phone: 0439 656 100  
Book Online

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





# Function Package A

Minimum 50 guests @\$70/person

*Perfect for formal events where mingling is encouraged.*

## Canapés

A Selection Of House Made Crusty Bread, Flat Bread, And Crackers  
Local Cheeses And Dips, Dried Fruit, Nuts And Olives  
Served As A Small Grazing Table

Plus – Served By Waitstaff

Cold (Choose Any 6 Items)

House Made Crostini With Crème Fresh, Smoked Salmon And Capers  
Crispy Pork, Cucumber And Shallot Pancakes (Df)  
Ricotta And Sweetcorn Fritters W' Avocado Lime Salsa (Gf) (Df)  
Slow Roasted Tomato And Goats Curd Tartlets (V)  
Caramelised Onion And Gorgonzola Tartlets (V)  
Tomato And Basil Bruschetta (V) (Df)  
Mini Pumpkin And Ricotta Tarts

Hot (Choose Any 6 Items)

Chicken Skewers With Creamy Satay Dipping Sauce (Gf) (Df)  
Arancini Balls W. Spinach And Mozzarella (V)  
Caramelised Five Spice Pork Belly (Gf) (Df)  
Lamb Tikka Meatballs W. Fresh Coriander Chutney (Gf) (Df)  
Barbequed Beef Brisket Slider W. Banh Mi Pickles And Chilli Mayo (Df)  
Slow Cooked Bourbon Glazed Pork Slider W. Apple Slaw (Df)  
Chicken Karaage W. Japanese Mayo And Lime (Df)  
Crispy Asian Style Salt And Pepper Calamari (Df)  
Parmesan Polenta Chips W. Rosemary Salt & Ranch Dipping Sauce (V) (Gf)

See The Addons Menu For Our Seafood Selections









# Function Package B

Minimum 50 guests @\$60/person

*A more comprehensive special occasion menu*

## Grazing Table

A Selection Of House Made Crusty Bread, Flat Bread, And Crackers

Local Cheeses And Dips, Dried Fruit, Nuts And Olives

Seasonal Fruit Platters (Gf) (Df) (V)

A Selection Of Cold Meat (Gf) (Df)

Rare Roast Beef, Off The Bone Ham, Roasted Turkey Breast,

Salami, Smoked Salmon & Grilled Chorizo

### Includes

(Choose Any 4 Items)

Green Salad With Mesclun Lettuce, Snow Peas, Cucumber & Sprouts With Mint

Yoghurt Dressing (Gf)

Asparagus And Smoked Salmon Salad With Hollandaise (Gf) (Df)

Char Grilled Pumpkin And Sweet Potato Salad (Gf) (Df) (V)

Baby Rocket With Watermelon, Fennel, Pomegranate And Goat Cheese (Gf) (Df)

Chat Potatoes With Crispy Bacon, Red Onions And Creamy Mayo (Gf) (Df)

Green Beans With Sriracha Dressing (Gf) (Df) (V)

Cherry Tomatoes And Baby Bocconcini With Pesto (Gf)

### Plus

(Choose Any 3 House Made Dessert Items)

Burnt Basque Cheesecake

Individual Tiramisu Cups

Death By Chocolate

Lemon Meringue Tarts

Banoffee Trifle

SEE THE ADDONS MENU FOR OUR SEAFOOD SELECTIONS

# Function Package C

Minimum 50 guests @\$40/person

*Ideal for small weddings & parties*

## Grazing Table

A Selection Of House Made Crusty Bread, Flat Bread, And Crackers

Local Cheeses And Dips

Dried Fruit, Nuts And Olives

A Selection Of Cold Meat

Rare Roast Beef, Ham Off The Bone, Roast Turkey Breast

### Includes

(Choose Any 3 Items)

Green Salad With Mesclun Lettuce, Snow Peas, Cucumber & Sprouts With Mint  
Yoghurt Dressing (Gf)

Asparagus And Smoked Salmon Salad With Hollandaise (Gf) (Df)

Char Grilled Pumpkin And Sweet Potato Salad (Gf) (Df) (V)

Baby Rocket With Watermelon, Fennel, Pomegranate And Goat Cheese (Gf) (Df)

Chat Potatoes With Crispy Bacon, Red Onions And Creamy Mayo (Gf) (Df)

Green Beans With Siracha Dressing (Gf) (Df) (V)

Cherry Tomatoes And Baby Bocconcini With Pesto (Gf)

Creamy Pasta Salad

SEE THE ADDONS MENU FOR OUR SEAFOOD SELECTIONS











# Function Package D

Minimum 30 guests @\$30/person

*Ideal for larger informal groups to mingle*

## Grazing Table

Freshly Baked Scones With Jam And Whipped Cream  
& House Baked Cookies

Plus

(Choose Any 3)

House Made Mini Sausage Rolls

Spinach And Feta Puffs

Pork Spring Rolls

Quiche Lorraine

Spinach Quiche (V)

Mexican Beef Pasties

Thai Chicken Pasties

Spicy Meatballs W' Hickory Bbq Sauce (Df)

Chicken & Parmesan Puffs

Plus

(Choose Any 3)

Sandwiches And Sliders

Gluten Free Bread Available By Request

Curried Egg And Rocket Sandwich

Ham, Cheese & Tomato Sandwich

Egg Salad Sandwich

Creamy Chicken & Celery Salad Sandwich

Red Salmon, Mayo And Mesclun Sandwich

Ham, Whole Grain Mustard & Cheese Slider

Pulled Pork & Coleslaw Slider

Complimentary Coffee And Tea



# CHRISTMAS CATERING A

Minimum 30 guests @\$50/person

*The perfect Christmas get together*

## Christmas Grazing Table

### Starters

A Selection Of House Made Crusty Bread, Flat Bread, And Crackers  
Local Cheeses, Dried Fruit & Nuts

Creamy Roasted Pumpkin Soup Served With Crusty Bread (V)

### Mains

A Selection Of Roast Meat – Turkey, Pork Belly, Beef & Ham (Gf) (Df)

Assorted Roast Seasonal Vegetables Including Duck Fat Roasted Potatoes,  
Beetroot, Parsnips, Pumpkin & Sweet Potato (Gf) (Df)

Steamed Seasonal Greens Including Broccoli, Green Beans, Sugar Snap Peas,  
Zucchini & Squash (Gf) (Df) (V) (Veg)

### Dessert

Old Fashioned Steamed Plum Pudding With Warm Custard

Ginger & Orange Bread & Butter Pudding With Custard

Mango & Passionfruit Pavlova (Gf)

Complimentary Coffee And Tea

SEE THE ADDONS MENU FOR OUR SEAFOOD SELECTIONS



# CHRISTMAS CATERING B

Two courses - Minimum 30 guests @\$30/person

Three courses - Minimum 30 guests @\$50/person

*Old fashioned Christmas Dinner*

## Christmas Sit Down Dinner

Any Two Of The Following Selections (50/50 Drop)

### Entree

Mushroom & Sundried Tomato Arancini

Cranberry And Brie Money Bags

Chicken And Leek Vol Au Vent

Mini Cheese Board W' House Made Lavosh

### Roast Meats

Pork Loin (Gf) (Df)

Rolled Turkey Breast (Gf) (Df)

Beef (Gf) (Df)

Chicken (Gf) (Df)

All Served With The Following

Assorted Roasted Vegetables, Steamed Greens, Cauliflower Bake

House Made Sauces And Gravy

### Dessert

Traditional Pavlova (Individual) (Gf)

Banoffee Trifle

Old Fashioned Steamed Plum Pudding With Warm Custard

Complimentary Coffee And Tea

SEE THE ADDONS MENU FOR OUR SEAFOOD SELECTIONS



# FUNCTION ADDONS

## SEAFOOD

For An Additional \$15/Head Add Any Two Of The Following Seafood Items

Fresh Prawn Platter With A Trio Of Dipping Sauces  
Fresh Oysters In The Shell With Citrus Dressing\*  
Smoked Salmon Platter With Crusty Bread And Dill Sauce  
Grilled Prawn Skewers With A Trio Of Dipping Sauces

\*Subject To Market Availability

## CHILDRENS MEALS

For \$10/Head Choose From Any Of The Following Kids Meal  
No Minimums  
Gluten Free Options Available On Request

Crumbed Chicken Pieces & Chips W' Tomato Sauce  
Crispy Fish & Chips With Tomato Sauce  
Mini Cheese & Tomato Pizza (V)  
Ham & Pineapple Pizza  
Pasta With Bolognese

All Kids Meals Include  
Complementary Ice Cream W' Sprinkles & Topping

We can prepare larger cakes for bigger groups, special occasions. Ask for a quote.



# CAKES

Book a party of 15 or more  
& receive a complementary cake!  
Choose from Chocolate, Rainbow, Caramel Mud or  
Strawberry sponge made by our in house Pastry Chef





# TERMS & CONDITIONS

## EVENTS, FUNCTIONS & EXCLUSIVE USE

- Exclusive use of the the restaurant area is only available for groups of 50+ adults, and will incur an additional room hire fee of \$200 (payable on booking)
- The entire table must be on the same set-menu aside from kids who can select the kids set menu.
- For two course menus the entire table must select either entree/main or main/dessert.
- Bookings of less than 30 that require a set menu incur an additional surcharge of 10%

## CONFIRMATION, PRICING & CANCELLATION POLICY

- For set menu bookings of a 50% a non refundable deposit is required two weeks prior to the booking.
- The final number of guests must be confirmed one week prior to the reservation date.
- Regardless of the number of guests that attend on the day, you will be charged and served for the confirmed number.
- Prices subject to change for all reservations made when the dining date is 3 months or more ahead of when the booking was made.
- All menu items are subject to market availability and subject to change seasonally.
- A surcharge of 10% on Public Holidays applies on top of the list prices in this booklet.

## CHILDREN'S POLICY

- Children as part of a group booking must have either an adult or children's set menu.
- We provide children's meals, highchairs, and are happy to accommodate pram spaces where appropriate.
- All children must remain seated at tables or supervised by an adult in the kid's room.
- Children must not be in the bar area or unsupervised in other parts of the building.

## CAKES

Three Birdies supplies complementary 8" decorated cake for group bookings of 15 or more.

We can prepare larger cakes for bigger groups or special occasions.

Full pre-payment required. Contact us for details. In-house cakes require a minimum of 72 hours notice.

## SPECIAL DIETARY REQUIREMENTS

At Three Birdies, we are happy to accommodate special dietary needs to ensure all guests have an enjoyable dining experience. Whether due to allergies, intolerances, or specific diets, simply inform us in advance, and we will tailor our dishes to your requirements with care and attention. Your satisfaction is our priority.

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (VEG) Vegan