

PLATTERS SELECTION

- **Charred spicy chicken 'buffalo wings'** \$29.95
(2kg) with finger bowls & napkins
- **Charred grilled vegetable brochettes** \$14.95
(8 pieces) with basil pesto
- **Wood fire Turkish bread** \$14.95
(16 fingers) with chef's choice dips
- **Garlic & herb pizza bread** \$9.95
(8 pieces)
- **Asian 'yum cha' basket** \$29.95
(24 pieces) featuring dim sums & spring rolls
- **Cocktail chicken skewers** \$14.95
(8 pieces) with teriyaki sauce & toasted sesame seeds
- **Stone baked cheesy cobb loaf** \$13.95
(1 share loaf) with bacon & spicy caramelized onion filling
- **Cheese platter** \$35.95
(500g cheese) with soft brie with apple, pineapple chutney & crisp bread
- **Sweets platter** \$79.95 (GF \$89.95)
Selection of bite size house made cakes & slices
**Gluten free/paleo options incur and extra cost*
- **Sandwich platter** \$79.95
(16 sandwiches cut into 4 pieces) with ham, cheese & tomato, egg & lettuce, roast sliced meat with cheese & pickle
GF extra \$1.00 per sandwich
- **Fisherman platter** \$85.95
(1 kg whiting & 15 calamari rings) tempura diver whiting & panko crumbed calamari with thousand island dressing
- **Party pies & sausage rolls** \$39.95
(12 pies & 12 sausage rolls) with tomato & BBQ sauces
- **Quiche platters** \$59.95
(24 pieces) an assortment of warm quiches
- **Blueberry muffin platter** \$34.95
(20 pieces) house made mini blueberry muffins

Please advise your functions manager of any dietary requirements you, or your guests may have.



Call us or email our functions manager to discuss your needs and book today

839 RUTHVEN STREET TOOWOOMBA
PHONE 07 4635 3311
functions@southernhotel.net

OPENING HOURS

BREAKFAST

from 7am - 11.30am daily

LUNCH

from 11am - 5.30am daily

DINNER

from 5.30pm - 9.00pm

www.southernhotel.net

S O U T H E R N H O T E L

& FUNCTIONS & EVENTS

Celebrate at the
Southern Hotel



Show your guests an amazing time with Southern Hotel hospitality

& FUNCTIONS EVENTS

Our functions are known for great atmosphere, fantastic food and value for money. Southern Hotel functions are free of room hire and there are some basic conditions such as minimum spend for private spaces.

Let us take all the fuss out of organising your special occasion. Call us today and let us help you create the perfect event.



TWO TIER HIGH TEA

- Petite sandwich
- Two mini boutique desserts
- Lemonade scone with Chantilly cream and raspberry jam
- Chocolate dipped strawberry
- Mini Quiche
- Mini butter puff glazed Danish
- Include a barista made coffee or selection of infused tea

\$29.95
PER PERSON



EARLY BIRD SPECIAL

complimentary arrival drink! Book 30 days in advance to receive a glass of mimosa each (early bird special apply on minimum 6 pax)

SINGLE COURSE ALTERNATE DROP

PLEASE CHOOSE TWO

- **Crumbed chicken thigh and prosciutto parmigiana**
Classic style parmigiana served with chips and salad
- **200g Rump cap**
Diamontina angus beef from Gatton, QLD cooked medium served with chips, salad and mushroom sauce
- **Battered fish**
Fresh caught Australian fish, battered in house served with chips, salad and thousand island sauce
- **Spicy BBQ pork ribs**
Spicy BBQ plum pork ribs served with chips and salad

\$25.95
PER PERSON



TWO COURSE ALTERNATE DROP

PLEASE CHOOSE TWO MAINS

- **Chicken supreme**
Pocketed with spinach and mozzarella, mashed potato, broccolini and mushroom sauce
- **Bacon wrapped beef mignon**
Cooked medium with potato gratin, steamed greens and port jus
- **Seared barramundi**
On an apple, raisin and toasted almond pilaf, steamed bok choy and a curry beurre blanc

\$29.95
PER PERSON



DESSERT

- Strawberry pavlova - With Chantilly cream, macerated berries, berry coulis and ice cream
- Molten caramel and chocolate brownie - With butterscotch sauce and vanilla bean ice cream

THREE COURSE ALTERNATE DROP

PLEASE CHOOSE SHARING ENTRÉES

- Charred spicy chicken 'buffalo wings'
- Char grilled vegetable brochettes
- Wood fire Turkish bread
- Garlic and herb pizza bread
- Asian 'yum cha' basket
- Cocktail chicken skewers
- Stone baked cheesy cobb loaf

\$34.95
PER PERSON



PLEASE CHOOSE TWO MAINS

- **Chicken supreme**
Pocketed with spinach and mozzarella, mashed potato, broccolini and mushroom sauce
- **Bacon wrapped beef mignon**
Cooked medium with potato gratin, steamed greens and port jus
- **Seared barramundi**
On an apple, raisin and toasted almond pilaf, steamed bok choy and a curry beurre blanc



DESSERT

- Strawberry pavlova - With Chantilly cream, macerated berries, berry coulis and ice cream
- Molten caramel and chocolate brownie - With butterscotch sauce



PLEASE ADVISE YOUR FUNCTIONS MANAGER OF ANY DIETARY REQUIREMENTS YOU, OR YOUR GUESTS MAY HAVE.