



Functions Package

YOUNG AUSTRALIAN Hotel & Function Centre

59 Perry Street
Bundaberg QLD 4670
P: 07 4153 1553
F: 07 4153 4431

events@youngaustralianhotel.com.au
www.youngaustralianhotel.com.au



Welcome **to the Young Australian Hotel & Function Centre,
North Bundaberg's finest establishment,
and a true icon in the Bundaberg region for over 100 years.**

The Young Australian Hotel is a beautifully redesigned, ultra-modern establishment that offers a stunning function room, exquisite catering and à la carte dining. It includes a private and modern gaming room, public and lounge bars with U-Bet and Keno facilities, under-cover entrance and plenty of private off-street parking.

It is the ideal venue for family, business or social gatherings of all types and is within 2 minutes of the city centre.

Our function packages are the beacon of our business and are of the highest quality. Are you planning a special celebration or corporate event and are looking to impress? Then the Young Australian Hotel & Function Centre offers fantastic facilities to cater for all your needs.

Our facilities include full service catering of exceptional quality, dedicated private function bar, tasteful amenities, outdoor courtyard, entertainment facilities, data screen and projector with laptop connectivity, adjustable sound and lighting and the very best in personal service.

We invite you to look through our functions package which includes our Platters Menu, Buffet Menu or our Alternate Drop 2 and 3 course Menu. We are also happy to tailor an individual functions package to suit your particular event.

To speak with our friendly Functions Manager, please call 07 4153 1553.

Platters Menu

All platters serve 8-12 people

Wedges Platter - \$50

Potato Wedges served with Sour Cream & Sweet Chilli sauce (V,GF)

Appetizer Platter - \$65

Cheese, Kabana, Dips, Vegetable Sticks & Crackers

Cheese Platter - \$75

Chef's selection of Cheese, Fruit, Nuts & Crackers (V)

Vegetarian Platter - \$80

Stuffed Peppers, Sundried Tomatoes, Marinated Vegetables, Artichoke Hearts, Vegetable Sticks, Guacamole Dip, Spring Rolls, Curried Samosas & Crackers (V)

Party Platter - \$90

A selection of Party Pies, Mini Sausage Rolls, Mini Dim Sims, Mini Meat Balls served with Dipping Sauces

Assorted Finger Sandwiches - \$90

Assortment of sandwiches on white and multigrain bread

Pizza Platter - \$95

Choice of one or two toppings - Margherita, Pepperoni, BBQ Meat Lovers, Ham & Pineapple, Supreme

Antipasto Platter - \$100

Italian Ham, Cabana, Continental Sausages, Olives, Stuffed Peppers, Sundried Tomatoes, Assorted Cheeses, Bread Sticks & Crackers

GF - Gluten Free, PGF - Possible to be Gluten Free, V - Vegetarian





Buffet Menu

Roast Meats

Roast Chicken (GF)
Roast Pork (GF)
Roast Beef (GF)
Roast Lamb (GF)

Pasta

Spaghetti Bolognese (PGF)
Fettucine Carbonara (PGF)
Spinach & Ricotta Ravioli (V)

Hot Mains

Green Thai Chicken & Vegetable Curry served with Rice (GF)
Indian Madras Chicken & Vegetable Curry served with Rice (GF)
Chicken Strips in a Creamy Mushroom sauce served with Rice (GF)
Beef Stir Fry with Hokkien Noodles
Sweet & Sour Pork served with Rice

Accompaniments

Garden Salad (GF)
Caesar Salad
Potato Salad (GF)
Pasta Salad (GF)
Coleslaw (GF)
Fried Rice (GF)
Potato Mash (GF)
Potato Bake (GF)
Braised, Carrots & Corn (GF)

Desserts

Creme Caramel
Chocolate Mousse
Berry Mousse
Pavlova served with fresh Fruit & Cream (GF)
Homemade Apple Crumble with Custard (GF)

Buffet Menu (continued)

\$36 per Guest

- 1 Roast
- 1 Pasta
- 1 Hot Main
- 3 Accompaniments
- 2 Desserts

\$39 per Guest

- 2 Roasts
- 1 Pasta
- 1 Hot Main
- 3 Accompaniments
- 2 Desserts

GF - Gluten Free, PGF - Possible to be Gluten Free, V - Vegetarian



Special Occasions Menu

Choose 2 options from each group

To be served alternately

Choice of 2 Courses - \$37 per guest

Choice of 3 Courses - \$42 per guest

Starters

Pumpkin Soup

with Sour Cream & Parsley (GF)

Salt & Pepper Squid

with Salad Garnish, Homemade Aioli & Lemon (GF)

Vol-au-Vent

filled with Chicken & Mushroom Ragout

Pumpkin & Sage Arancini

served on a Rich Tomato & Herb Sauce





Mains

Chicken Kiev

Roasted Chicken Breast with Garlic Stuffing, Creamy Herb Sauce, Potato Mash & Broccoli (GF)

Seared Salmon Fillet

served on Rice with a Creamy Lemon Butter Sauce & Seasonal Salad (GF)

Crispy Pork Belly

served with Mango Chutney, Roasted Vegetables & Potato Mash (GF)

Premium Chicken Breast

served with Mushroom Sauce, Chips & Salad (GF)

Slow Roasted Lamb Shank

served in a Red Wine Sauce with Sweet Potato Mash & Vegetables (GF)

Desserts

Sticky Date Pudding

served with Hot Butterscotch Sauce & Vanilla Ice Cream

Apple Crumble

served with Custard Sauce & Vanilla Ice Cream

Black Forest Cake

served with a Vanilla & Chocolate Cream & Cherry Compote

Pavlova

served with Fresh Seasonal Fruit & Cream (GF)

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