



115 The Lakes Way, Forster, NSW
02 6554 5555
www.islandpalms.com.au

Functions

We have several options to cater for any function. Weddings, birthdays, Christmas parties, we can cater for just about any event.

Our restaurant The Seafarer provides an intimate environment, which holds a maximum of fifty two people comfortably. We require a minimum of thirty people to book a private function.

We are a fully licensed restaurant with bar. The restaurant & bar are available until 10:30pm. We require that music be turn off by 10:00pm as a courtesy to other guests staying within the motor inn.

All functions include white table linen (table cloths & napkins). If you would like to decorate or arrange tables for your function, access is available from 9:30am. Please make sure you give us plenty of notice prior to your function if you require access.

A \$200 deposit is required & non-refundable at 21 days before date of function. We require meal option and numbers are finalised 7 days before your function.





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Buffet

You may select up to three different mains meals (roasts & pastas), three different appetiser & three different desserts. Fresh seasonal vegetables & salads are including in all buffet packages. Complementary bread will be served to the tables; complementary tea & coffee is available for self service.

Buffet..... \$58.00

Includes three dishes, seasonal vegetables, salads, bread on table & tea and coffee

Buffet with Appetisers..... \$68.00

Includes platters of appetisers served to table, three dishes, seasonal vegetables, salads, bread on table & tea and coffee

Dessert \$10.00

Book either of the buffet packages and add dessert for an additional \$10.00. Dessert will be served alternating drop.

Menu

Roast Meats

- Yearling Grain-fed Beef Rump Roast
- Slow Roasted Pork with Crispy Crackling
- Rosemary & Thyme Roast Lamb

Pasta

- Vegetarian Risotto
- Chicken Risotto
- Prawn & Salmon Linguini

Appetisers

- Garlic Bread
- Bruchetta
- Herb & Parmesan Crusted Squid
- Coconut Prawns with a Mango Salsa
- Sun Dried Tomato, Caramelised Onion & Bocconcini Tartlets
- Baked Mushroom Caps

Desserts

- Crème Brûlée
- Sticky Date Pudding with butterscotch Sauce
- Mississippi Mudcake
- Red Velvet Cake
- Manhattan Cheese Cake



Banquet

You may select two different meals for each appetiser, main & dessert. The appetisers are served on platters to the table and the mains & desserts are served as alternating drop. Complementary bread will be served to the tables; complementary tea & coffee is available for self service.

Two Course..... \$78.00

Appetisers & Mains

Three Course..... \$88.00

Appetisers, Mains & Desserts

Menu

Appetisers

Garlic Bread

Bruchetta

Herb & Parmesan Crusted Squid

Coconut Prawns with a Mango Salsa

Sun Dried Tomato, Caramelised Onion & Bocconcini Tartlets

Baked Mushroom Caps

Mains

Beer Braised Pork Belly with a Port & Red Current Jus

Veal Tuscany with Garlic Roasted Potato, Glazed Carrots & Broccolini

Lamb Shanks in Olive & Provencale Sauce

Yearling Grain-fed Beef Rump Roast

Prawn & Salmon Linguini

Vegetarian Risotto

Chicken Parmigiana with Roast Veggies & Mixed Leaf Salad

Atlantic Salmon with Creamy Dill & Mustard Sauce

Pan-Fried Barramundi in Lemon & Baby Caper Sauce

Desserts

Crème Brûlée

Sticky Date Pudding with butterscotch Sauce

Mississippi Mudcake

Red Velvet Cake

Manhattan Cheese Cake



Drinks

White Wines

Bay of Stones Chardonnay (Hunter Valley).....	\$16.00
Glass	\$5.00
Kissing Bridge Moscato (SA)	\$18.00
Glass	\$6.00
Ferngrove Symbols Semillon Sauvignon Blanc (WA).....	\$24.00
Grant Burge 5th Generation Chardonnay (SA).....	\$30.00
Lakes Chalice Sauvignon Blanc (NZ).....	\$24.00
Glass	\$7.00
Grant Burge Benchmark Pinot Grigio (SA)	\$24.00
Glass	\$7.00
House White Glass	\$4.00

Red Wines

Bay of Stones Shiraz (SA)	\$16.00
Glass	\$5.00
Fat Tree Cabernet Merlot (NSW).....	\$18.00
Glass	\$6.00
Morambo Mount Monster Cabernet Sauvignon (SA)	\$26.00
Glass	\$7.00
Grant Burge Benchmark Merlot (SA).....	\$24.00
Devils Corner Pinot Noir (TAS).....	\$35.00
House Red – Glass	\$4.00

Sparkling Wines

Whale Bay Sparkling (NZ).....	\$18.00
Devils Corner NV Sparkling (TAS)	\$32.00
Tempus Two Blanc De Blanc 200 ml (SA)	\$8.00



Drinks

Beers & Ciders

Victoria Bitter	\$5.00
Carlton Dry	\$5.00
Tooheys New	\$5.00
Tooheys Extra Dry	\$5.00
Corona	\$6.50
Millers	\$6.50
Hahn Premium Light	\$4.00
Bulmers Cider	\$6.00

Spirits & Liquors

Top Shelf Bourbon, Gold Rum, White Rum, Gin, Vodka, Scotch	\$6.50
Baileys, Kahlua, Tia Maria	\$6.50

Port

Penfolds Grandfather Tawny	\$11.00
House Port	\$5.00

Soft Drinks & Other Beverages

Lemon Squash, Lemonade, Orange Crush, Diet Coke, Coke	\$4.00
Orange Juice, Apple Juice, Sparkling Mineral Water, Bottled Water	\$4.00
Tea & Coffee	\$4.00