

GROUP MENU

ALTERNATE DROP

(CHOOSE 2 FROM EACH OPTION)

CORO • 88

2-COURSE MENU \$60

3-COURSE MENU \$70

ENTRÉES

1. Baked New Zealand Mussels, Bechamel Sauce, Mozzarella Cheese
2. Crispy Fried Salt & Pepper Squid, Lime & Pepper Seasoning, Aioli
3. Korean-Style Fried Chicken, Sweet & Spicy Korean Glaze, Japanese Mayo
4. Prawn Cocktail, Cocktail Sauce, Salsa
5. Korean Bossam-Style Pork Belly, Coral Lettuce, Pickled Jicama

PREMIUM SELECTIONS *SEE STAFF FOR PRICES*

1. Sydney Rock Oysters
2. Charcuterie Board
3. Seafood Platter
4. Caviar – Siberian Beluga Or Oscietra Sturgeon

MAINS

1. Roasted Chicken Maryland, Miso Glaze, Roasted Seasonal Vegetables
2. 250g Sirloin, Served With Fries, Mixed Salad & Your Choice of Sauce – Gravy or Red Wine Jus
3. Market Fish Choice of
Sauce Mouclade (Creamy Curry Sauce), Confit Desiree Potato, Grilled Broccolini Florets, Sun-Dried Tomato, Coconut Cream Reduction
Smoked Salmon Brandade, Saffron Cream Sauce, Tobiko (Fish Roe)
New Zealand Little Neck Clams, Baby Fennel, Parsnip, Tarragon Beurre Blanc
4. Squid Ink Pasta, Prawns, XO Butter Emulsion, Angel Hair Chili
5. Pumpkin & Sage Risotto, Butternut Pumpkin, Mascarpone Sauce, Pumpkin Reduction, Balsamic Glaze 🍴

PREMIUM SUPPLEMENT *SEE STAFF FOR PRICES*

1. Angus Tomahawk Steak
2. Wagyu Tomahawk Steak
3. Roasted Lamb Shoulder

DESSERTS SELECTIONS 🍴 *SERVED WITH VANILLA ICE CREAM*

1. Passionfruit Cheesecake
2. Tiramisu Cake
3. Chocolate Cake

GROUP MENU

CANAPES

\$50

(CHOOSE ANY 5)

SAVOURY

1. Salt & Pepper Squid
2. Korean Fried Chicken
3. Mushroom or Pumpkin Arancini 🍷
4. Peking Duck Spring Rolls
5. Pork & Veal Meatballs
6. Vegetarian Spring Rolls 🍷
7. Chicken Satay Skewers
8. Crumbed Prawn Cutlets
9. Pork & Chive Dumpling

SWEET 🍷

1. Tiramisu Cake
2. Passionfruit Cheesecake
3. Chocolate Cake

PREMIUMS (ADD \$10PP)

1. Charcuterie Board
2. Cheese & Fruit Board 🍷
3. Sandwich & Salad Platters
4. Sliders & Chicken Buffalo Wings
5. Pulled Pork Bao Buns
6. Nachos & Cheesy Loaded Fries

CORO-88

FUNCTION ENQUIRY

Contact Person: _____

Contact Number: _____

Email: _____

Function Type: _____

Date of Function: _____

Number of Guests: _____

Time of Function: _____

Conclusion of Function: _____

Catering (Specify): _____

TERMS AND CONDITIONS

1. Valid identification is required for all guests 18+ (Photo Card, Keypass, Driver or Rider License or Passport) for entry to premises.
2. Deposit of \$100 required.
3. Deposit is non-refundable if cancelled less than 7 days prior to booking.
4. Number of guests are to be finalised 7 days prior booking.
5. Menu choices are to be finalised 7 days prior booking.
6. If the number of guests who attend is lower than confirmed amount, the original confirmed amount will be charged.
7. If the number of guests who attend is higher than the confirmed amount, function menu food cannot be guaranteed and guests may need to order off the regular dining menu.
8. Cakeage charge of \$2.50 per person applies for customer supplied cakes.
9. BYO alcohol is prohibited.
10. All prices are inclusive of GST and Members discount.
11. Terms & Conditions are subject to change.

Customer Name: _____ Date: _____

Signature: _____ Processed by: _____