

the butterfactory

restaurant • café
functions • catering

function extras

OPTION 1

Salad and Vegetables \$5 per bowl

Bowls of steamed fresh seasonal vegetables and/or mixed green leaves + shaved grana padano with butterfactory dressing will be served to each table

OPTION 2

Oyster + Prawn Bar \$ Market Price per person

Prawns (your choice of gold coast tigers, crystal bay, king, local school) + freshly shucked oysters will be served from a seafood buffet with lemon; pickled ginger with soy; wakame; salmon pearls + chive; ponzu; red wine + eschallot vinaigrette, housemade cocktail sauce

OPTION 3

Grazing Table \$160 each

After dessert a grazing table will be supplied in the room with the following for those who get a little peckish towards the end of the night. Baked honey glazed ham with sour dough bread and condiments (about 80 rolls)

OPTION 4

Bread Bowls \$3 per person

A generous selection of the following will be on the table when your guests arrive to the room, turkish bread, sourdough, fresh baguette slice with extra virgin olive oil, balsamic reduction + dukkah

OPTION 5

Antipasto or Tapas Platters \$25 each

A selection of antipasto or tapas will be on the table for your guests to nibble on when they arrive

OPTION 6

Palate cleanser \$3 per person

Fresh fruit sorbet served between entree and main course

OPTION 7

Children's Meals \$14.50 per person

Chicken schnitzel with chips and salad followed by ice cream with topping and sprinkles

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Beverage packages

There are several beverage packages available for a butterfactory function.

PREMIER BEVERAGE PACKAGE

If you choose our premier beverage package, the following will be served

Selection of House Wines including Chardonnay, Semillion Sauvignon Blanc, Shiraz + Cabernet Merlot

Chain of Fire Brut Cuveé NSW*

2 x Standard Beers, Cascade Light + Soft Drinks*

Three hour package \$32 per person

Four hour package \$38 per person

Five hour package \$44 per person

*or wine to equivalent quality
@ the butterfactory's discretion

DELUXE BEVERAGE PACKAGE

If you choose our deluxe beverage package, the following will be served

Taltarni 'T' Sauvignon Blanc*

Pocket Watch Cabernet Sauvignon*

Chain of Fire Brut Cuveé, Mudgee NSW*

2 x Premium Beers, Cascade Light + Soft Drinks*

Three hour package \$38 per person

Four hour package \$43 per person

Five hour package \$52 per person

*or wine to equivalent value
@ the butterfactory's discretion

EXTRAS

A champagne + beer bar (standard beer) will be set up on arrival for your guests and will serve for 1 hour @ \$16 per person

To finish off the night you may choose to try our port + local dessert wine bar for 1 hour @ \$9 per person

the butterfactory is also able to arrange a consumption bar to operate for your guests throughout the function using a selection or the full range of the butterfactory bar

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The Pyree menu

Please choose 3 canapés, 2 entrées, 2 mains and 2 desserts. This menu is priced at \$70 per person.

canapés

please choose three from the extensive canapé menu

entrée

- tempura soft shell crab, vermicelli, nuoc cham, coriander peanut pesto, wakame
- crab + prawn tian, aragula pesto and concasse tomatoes
- house smoked trout, crostini, rocket, fennel, red onion caper vinaigrette
- thai beef salad nam jim fried shallots
- field mushroom pithivier gorgonzola cream, micro herbs, porcini oil
- double baked cheese souffle, rocket, grana padano, candied walnuts
- warm poached chicken, potatoes, rocket tarragon vinaigrette
- beef carpaccio, tomato + caper salad, honey dressing
- citrus cured kingfish, soy mirin emulsion, microherbs

main

- seared chicken breast, warm roast vegetable salad, wilted spinach tomato beurre blanc
- smoked lamb rump, garlic creamed potatoes, brocolini caramelised onion jus
- baked fillet of john dory, chat potatoes, chorizo, capsicum, zucchini meuniere butter
- sirloin chargrilled of beef creamy polenta, mushroom ragout, red wine porcini butter
- braised pork belly, caramelised kumara, apple puree, steamed greens + master stock

dessert

- sticky fig pudding, crème chiboust, toffee sauce
- double chocolate tart- clotted cream, raspberry coulis
- citrus + cardamom panna cotta, poached rhubarb
- lemon + vanilla poached pear, sticky ginger cake

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The Brundee menu

Please choose 3 canapés, 2 entrées, 2 mains and 2 desserts. This menu is priced at \$80 per person.

canapés

please choose three from the extensive canapé menu

entrée

- tuna nicoise, quail eggs, microherbs, balsamic glaze
- smoked duck salad, watercress, pears
- house smoked salmon, potato pancake, wild rocket + horseradish cream
- hoisin glazed quail butterflied, poached shitake, bok choy
- confit pork belly, seared scallop, pea puree

mains

- blue eyed cod, chat potatoes, shaved fennel salad, cherry tomatoes, chive caper dressing
- seared salmon, riesling veloute, roasted zucchini, spinach saffron risotto
- char grilled eye fillet, kipfler pancetta crush, green asparagus, truffle butter
- roast lamb backstrap, smoked paprika ratatouille, green beans, jus
- confit duck leg, parsnip puree, steamed greens, artichoke beignets
- poached chicken, dutch carrot, red onion, caraway, wild rocket tart

desserts

- bread + butter pudding, cinnamon apples, raspberry cream
- white chocolate panna cotta, pistachio ice cream, pistachio praline
- deconstructed cheesecake, lemon curd, strawberry coulis
- dark chocolate mousse, mixed berries, orange curd ice cream, white chocolate shavings

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table banquet menu

Please combine the following main course + sides with any of canapé selections and dessert options for your perfect celebration meal

Complimentary breads, dukkah, balsamic + olive oil on tables on arrival

Please choose two mains + three sides for a banquet main course \$40pp

Please choose three mains + three sides for a banquet main course \$46pp

mains

- braised lamb shoulder, smoked paprika ratatouille
- crisp skin pork belly, chilli, soy asian greens, master stock
- slow roasted sirloin, kumara puree, crispy onion rings, shallot jus
- buttered leek, goats cheese + rosemary tart
- smoked duck breast, mandarin + endive
- roasted side of salmon, shallot + caper beurre meuniere
- chicken + herb galantine, quinoa, peppers, tomato, sauce vierge
- garden fresh greens rocket, endive, goats cheese, fresh herb
- penne, crispy pancetta, sun dried tomatoes, fresh basil, e.v.o.o.
- grilled cauliflower, green olive, fetta
- crushed chat potatoes, horseradish, crème fraiche
- oven roasted root vegetables, goats cheese
- continental slaw, traditional lemon vinaigrette
- caesar salad
- grilled zucchini, baby beetroot, watercress, native mint
- pumpkin, rocket, lemon tarragon dressing

sides

- saute kipflers, spanish onion, baby tomatoes, vinaigrette
- char grilled eggplant, zucchini, fennel, labna
- parmesan + herb polenta roesti
- quinoa, baked baby beets, garden herbs, rocket
- oven roasted tomatoes, torn basil, shaved grana padano
- israeli cous cous, pomegranate, raisins, cherry tomatoes
- roasted tomato, cous cous, pomegranate
- marinated mushroom, radicchio, balsamic
- chilli, garlic, hasselback potato
- parsley, shallots, tomato, onion, burghul, oil, lemon juice
- chickpeas, beans, artichoke, capsicum, coriander, garlic yogurt
- hokkien noodles, carrot, wombok, sesame seeds, thai dressing

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day after menu

Following are some ideas that are a great way to embrace the new day after a fantastic night.

a celebration breakfast

includes the following served as cocktail style from 10am-1pm from \$20pp (up to 2 hours of food service 10.30am - 12.30pm)

- tea, plunger coffee and herbal infusion station
- bacon + egg rolls
- croissants w- ham + swiss cheese
- freshly baked sweet pastries
- fresh fruit salad cups w- berry yogurt
- orange juice + apple juice

a celebration lunch

includes the following served as buffet from 11am – 2pm including 3 hours bar service (beverages not included) \$20pp (up to 2 hours of food service 11.30am-1.30pm)

housemade sausage sizzle:

- a selection of housemade sausages
- lightly sautéed mushrooms + onions
- classic mixed green leaf salad
- fresh breads + rolls
- suitable condiments

the butterfactory brunch

includes the following served buffet style for one hour after the invited time at the butterfactory, a great way to get the day after started, from \$28pp

- espresso coffee + tea
- lightly grilled + seasoned tomatoes
- gourmet chipolatas
- orange juice
- thick cut toast
- suitable condiments
- fresh fruit bowl
- fresh baked croissants w- butter + jam
- crispy middle bacon rashers
- scrambled eggs w- chives

design your own brunch

- individual corn fritters topped w- crispy pancetta
- blts - fresh bacon, crisped bruschetta w- oven roasted tomatoes + fresh rocket
- individual salmon, dill + camembert frittatas
- sweet potato + capsicum roesti w- chipolatas
- crispy lavosh tiles w- button mushrooms
- caramelised leek, goat's cheese + spinach tart
- healthy nut + seed muesli
- cheese + herb cornbread w- scrambled eggs
- choc hazelnut puff pastry rolls
- choc chip + pistachio friands
- fresh + dried fruit platters

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