



CLEVELAND
EST • 1930

SANDS

HOTEL

FUNCTIONS

FUNCTION SPACES

COURTYARD

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**TABLES RESERVED BASED ON NUMBERS BOOKED.
THIS IS A SHARED SPACE WITH THE PUBLIC.**

Monday to Sunday

10am til late

Min 15 pax for group bookings

Max 150 pax

Menu Options

Platter Options: 11.30am - 9pm

A La Carte Menu: 11.30am - 2.30pm / 5.30pm - 9pm

Set Menu: Monday - Thursday : 11.30am - 2.30pm / 5.30pm - 9pm

Friday - Sunday : By Special Request

Drinks only after 9pm

RESTAURANT

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**TABLES RESERVED BASED ON NUMBERS BOOKED.
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A la Carte Menu

Monday - Thursday : 11.30am - 2.30pm / 5.30pm - 9pm

Friday - Sunday : 11.30am - 9pm

Set Menu

Monday - Thursday: 11.30am - 2.30pm / 5.30pm - 9pm

Friday - Sunday: By Special Request

Bookings over 20 guests will require credit card details to secure the reservation. Minors must be monitored by a parent or legal guardian & leave the venue by 10pm.



FOOD PACKAGES

CANAPÉS

Minimum 20 guests

CHOOSE 4 OPTIONS \$24PP

CHOOSE 6 OPTIONS \$33PP

CHOOSE 8 OPTIONS \$44PP

Beef & Burgundy mini pies

Gourmet sausage rolls

Mushroom & truffle arancini (vg)

Thai vegetable spring roll (ld, vg)

Spinach quiche (v)

Char siew BBQ pork buns

Natural oyster, lemon vignette (ld, lg)

Pork belly bites, kewpie (ldo, lg)

Beetroot & feta tartlett (v)

Fresh sushi (ld, vo, vgo)

Chicken satay kebab (ld)

SUBSTANTIALS - \$10PP

Minimum of 6

Bug Slider

sand crab, prawns, aioli

Mini Beef Burger

cheese, pickle, burger sauce

Chicken Slider

fried chicken, slaw, cheese

Battered Fish

citrus salt, chips, tartare

Noodle Box

rice noodles, Asian vegetables, hoisin (vo)

Fish Taco

crispy fried reef fish with coriander slaw,
baja sauce



FOOD PACKAGES

PLATTERS

PRICED PER PLATTER

PIZZA PLATTER \$80

choice of pizza from our current menu
margherita, tropical, pumpkin, tandoori chicken,
Sicilian, capricosa (ldo, lgo, vo, vgo)

VEGETARIAN PLATTER \$100

quiches, spring rolls, crumbed camembert, arancini,
halloumi fries, sweet chilli & tomato sauce (v)

CHEESE PLATTER \$115

cheddar, blue vein, brie, dried apricots, figs,
quince paste, roasted cashews & lavosh crackers

AUSSIE PLATTER \$120

gourmet pies, sausage rolls, quiches, tomato & BBQ sauce

BBQ PLATTER \$110

grilled meat balls, satay chicken skewers, onion rings, sweet
chiolli & BBQ sauce

ASIAN PLATTER \$100

mini chicken dim-sims, vegetable spring rolls, samosas,
sweet soy & chilli sauce

SLIDERS (12 PIECES) \$146

choice of either 12 beef, chicken or snow crab sliders

ANTIPASTO \$104

salami, ham, pepperoni, olives, fetta, chillis,
Turkish bread (lgo)

SEAFOOD PLATTER (25 PIECES) \$104

tempura prawns, salt & pepper calamari,
battered flathead, tartare, aioli



SET MENU

All courses shared alternate drop, cater for dietaries in each course

ENTRÉE

BRUSCHETTA

rustic tomato, onion, sourdough, parmesan, balsamic (v, vgo)

SZECHUAN SQUID

dusted squid strips, asian salad sweet dressing (ldo, lg)

KARAAGE CHICKEN

kewpie, pickled chilli (lg)

CRISPY FIRED CAULIFLOWER

sweet soy, chilli, sesame seeds (ld, vg)

MAINS

BARRAMUNDI

mashed potato, bok choy, julienne capsicum (lg)

RISOTTO

patron's choice (ld, lg, vg)

CHICKEN PICCATA

buttered chats, beets & beans, lemon caper cream, dehydrated lemon (lg)

TENNESSEE BRISKET

14 hour thrice cooked, sweet potato mash, broccolini, parsnip chips (ld, lg)

Pork Loin

Pork loin, roasted vegetables, mustard jus

DESSERT

STICKY TOFFEE

sugar shard, double cream (v)

CHOCOLATE BROWNIE

fudge sauce, double cream (lg, v)

STRAWBERRY CHEESECAKE

white chocolate, strawberry coulis, double cream (v)

LEMON TART

mango jam, double cream (v)

2 COURSE \$63PP

3 COURSE \$74PP

Pick 2 options from each course

Minimum 20 guests



SHARED MENU

(v) vegetarian - (vo) vegetarian option - (lg) low gluten - (lgo) low gluten option -
(ld) low dairy - (ldo) low dairy option - (vg) vegan - (vgo) vegan option

All courses are designed to share family style

ENTRÉE

BRUSCHETTA

grana pandano, heirloom tomatoes, dukkha, rustic bread (v, vgo)

CHARGRILLED RUMP SLITHERS

braised peppers, caramelised onions, chimichurri (ld, lg)

CHICKEN SHASLICK

lime & pepper rub, chipotle (lg, ld)

FRIED SQUID

chilli, aioli, lemon (lg)

PLOUGHMAN PLATE

shaved ham, mature cheese, dried apple, cornichon, piccalilli, lavosh

POTATO GNOCCHI

Asian mushroom ragu (v)

STICKY PORK RIB

plum conserve, green papaya salad, roasted peanuts (ld,lg)

MAINS

BAKED SALMON FILLET

lime & chilli, dill crust, lemon

CAULIFLOWER TAGINE

chermoula spice, coconut yoghurt, charred naan (v, vgo)

CHARGRILLED CHICKEN THIGH

chorizo, white bean, roasted tomato, herbs (ld, lg)

CRISPY PORK BELLY

spiced apple chutney, cider jus (ld, lg)

LAMB SHOULDER

caper & raisan salsa, jammy onions (ld, lg)

SLOW RAOSTED TEXAS BRISKET

jammy onions, burbon jus (ld, lg)

SIDES

CAULIFLOWER GRATIN

creamy pecorino sauce, garlic (v)

GARDEN SALAD

cherry tomato, cucumber, Spanish onion, house dressing (ld, lg, vg)

MAPLE ROASTED CARROTS

maple, dukkha, spiced chickpeas (ld, lg, vg)

ROASTED CHATS

rosemary, butter, sea salt (lg, v)

WEDGE SALAD

iceberg lettuce, blue cheese, ranch, bacon (lg, vo)

DESSERT

CHOCOLATE BROWNIE

raspberry cream, fudge sauce (lg, v)

CHURROS

cinnamon sugar, chocolate sauce (v, vgo)

EATON MESS

meringue, stewed strawberries, vanilla cream, passionfruit (lg, v)

LEMON CURD TARTLET

mango jam, toffee shards (v)

TIRA MISU

chocolate wafers, coffee rock candy (v)

2 course \$60pp

3 course \$69pp

Pick 2 options from each course



BREAKFAST MENU

All courses cater for
dietaries in each course,
minimum of 20 guests.

CONTINENTAL BREAKFAST | \$19 PP

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Served with tea, coffee and fresh juice

Fresh fruit, berry yoghurt, baked pastries, house made granola cups

PLATED BREAKFAST | \$24 PP

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Served alternate drop

Cooked breakfast

scrambled eggs, smoked bacon, tomato, pork chipolata, sourdough, relish

Eggs benedict

sauteed spinach, shaved leg ham OR smoked salmon, hollandaise sauce

House granola

granny smith apple, Greek yoghurt, seasonal berries, freshly baked pastry

Waffles

bacon, berry compote, maple syrup

Smashed avocado

toasted sourdough, crumbled fetta, middle eastern dukkha, salted baked tomato

HOT BREAKFAST | \$35 PP

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Served buffet style

Croissants and danishes

Fresh fruit

Baked beans

Hash browns

Mushrooms

Waffles with berry compote, vanilla cream

Pork chipolata

Roasted tomatoes

Scrambled eggs

Smoked bacon

Toasted sourdough

Tea, coffee and juices



BEVERAGE OPTIONS

PACKAGES

DURATION	STANDARD	PREMIUM
2 Hours	46pp	57pp
3 Hours	59pp	70pp
4 Hours	72pp	84pp

Beverage packages available for minimum 20 guests

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



STANDARD

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Tooheys New
James Squire 150 lashes

James Squire Orchid Crush

XXXX Gold

Selection of soft drinks
and juice

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$28 per person (minimum 50 guests).

COCKTAILS ON ARRIVAL

\$17 per person, in addition to any beverage package.

PREMIUM

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

Tooheys New
James Squire 150 lashes
Byron Bay Premium Larger

James Squire Orchid Crush

XXXX Gold



CONTACT

(07) 3051 7631

Bloomfield St & Middle St
Cleveland, Queensland, 4163

info@clevelandsands.com.au

