



TIFFANY'S FUNCTIONS

COCKTAIL / GRAZING STATION UPGRADES

You've selected Tiffany's grazing station to enjoy and celebrate your occasion here at Tiffany's. We have also created a unique range of self-serve grazing stations for upgrade options. You are able to choose one or all additional stations you desire. All stations will tantalise the taste buds of your guests utilising the finest free-range meats, the freshest seafood and outstanding quality locally grown and sourced produce.

We are very excited and extremely proud to present our menu offerings to you.

Bon Appétit – Lee Montague, Executive Chef

Menus may be subject to change due to seasonal availability.

WOODFIRE PIZZA

\$25.00 PER PERSON

1 hour hosted experience

20 guest minimum

WOODFIRE PIZZA OVEN

Our chef will present you and your guests woodfired pizzas made in front of you, whilst you enjoy your canape time. Prepared on handmade bases, using local free-range meats and seasonal produce available at the time of your wedding



CANAPE STATION

\$25.00 PER PERSON

Choose four (4) canapés on Tiffany's Canape Grazing Station.

Dukka spiced lamb fillet with grilled flatbread and tabouleh **GF**

Smoked Salmon & baby caper blini **MGF**

Crostini smoked chicken, avocado, shallots & aioli **MGF**

Free range chicken satay skewers with macadamia & coconut **GF**

Pumpkin, feta & caramelised onion tarts **MGF MDF**

Heart-shaped crostini with strawberry, brie & balsamic glaze **MGF**

Bruschetta of tomato, basil pesto, red onion & Persian feta **V MGF**

Haloumi chips with semi dried tomato pesto **MGF**

Asparagus, saffron & lemon arancini **V MGF**

Free range chicken tandoori on naan bread with mango chutney & lemon raita



SLIDERS STATION

\$25.00 PER PERSON

Choose three (3) sliders on Tiffany's Slides Grazing Station.

Mini lamb burger with coleslaw, tahini & honey yoghurt dressing

Slow braised lamb shoulder slider with fig jam & coleslaw

Coconut poached chicken with mango chutney

Jack Daniels slow braised pork belly and apple coleslaw

BBQ Jackfruit with southern style coleslaw V



OYSTER BAR STATION

\$60.00 PER DOZEN (min 2 dozen)

Includes a trio of self-serve toppings with lemon on the side:

TOPPINGS

Wakame Salad

Champagne Caviar

Pink Grapefruit

COLD SEAFOOD STATION

\$40.00 PER PERSON

15 guest minimum

COLD SEAFOOD MENU

Moreton Bay Bugs

Mooloolaba Prawns

Coffin Bay Oysters

Sashimi Tuna

SEAFOOD SIDES

Caviar

Cucumber

Celery

Garden Salad