



TIFFANY'S MALENY SIGNATURE BUFFET MENU

SAMPLE MENU ONLY

At Tiffany's our aim is to provide you with a dining experience that will not only delight in terms of flavour sensation, but also satisfy in portion size regardless of the collection or style of function you have chosen.

At Tiffany's Maleny the Signature Collection gives you the flexibility to plan your perfect day exactly how you wish. Following a beautiful ceremony, you will enjoy a 3-course buffet experience along with a 6.5 hour platinum range beverage package in our beautifully styled reception room.

(canapes, buffet mains, buffet desserts)

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

Bon Appétit – Lee Montague, Executive Chef

2024 Menus may be subject to change due to seasonal availability.

GF = Gluten Free MGF = Can be Made Gluten Free V = Vegetarian MV = Can be Made Vegetarian
DF = Dairy Free MDF = Can be Made Dairy Free VG = Vegan MVG = Can be Made Vegan



SIGNATURE BUFFET CANAPES

Choose three (3) standard and two (2) substantial canapés on Tiffany's Signature Collection.

CHOOSE YOUR THREE (3) STANDARD CANAPES

Natural Oysters GF DF

Oysters, aged cider emulsion GF DF

Crispy chicken skin, bacon jam & rosemary mascarpone GF

Grilled haloumi, zucchini pickles GF V

Grilled baby zucchini, harissa GF DF VG

Pea & smoked ham arancini, vintage cheddar

Crostini smoked chicken & avocado MGF

Cured Kingfish with Gin & beetroot GF DF

Mushroom Cappuccino V MVG

Roasted cauliflower & beetroot blini V MVG

Vegetable bhaji & lime raita V GF VG

Smoked Salmon, avocado, rye bread toast DF

Vietnamese beef rice paper roll GF DF

Vegetable rice paper roll GF DF VG

Sumac & lemon chicken kebab GF

Peking duck, wonton basket, hoisin, cucumber & shallots

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CHOOSE YOUR TWO (2) SUBSTANTIAL CANAPES

Asian style pork bao buns, apple slaw

Braised beef in Yorkshire pudding & horseradish cream

Fillet of beef satay skewers GF DF

Wagyu beef pies

Okonomiyaki, smoked Salmon & kim chi

Beer & miso lamb ribs GF DF

Prawn & chorizo skewers GF DF

Welsh Rarebit, smoked ham, Kenilworth cheddar

Crostini, bresaola, ricotta & olives MGF

Southern fried chicken pieces, guacamole MGF

Beer battered Flathead, hand cut chips, tartare sauce

Lentil & bean chilli loaded potato skins GF DF VG

Wagyu beef slider, cheese & caramelised onion

Braised lamb shoulder slider, coleslaw & fig jam

BBQ jackfruit sliders, southern style slaw DF VG



Pizza Oven can be added at an addition cost

SIGNATURE BUFFET MAINS & SIDES

Choose three (3) mains and three (3) sides on Tiffany's Signature Collection.

CHOOSE YOUR THREE (3) BUFFET MAINS

- Roasted reef fish with baby peppers, tomatoes & herbs GF DF
- Peppered pork loin steaks GF DF
- Stout braised Wagyu brisket, Mountaintop Mushrooms DF
- Grilled boneless chicken breast, mustard cream GF
- Seafood curry, local white fish, mussels, Fraser crab & Mooloolaba prawns GF DF
- Lamb leg ragu GF DF
- Salt baked fillet of beef GF DF
- Trio of lamb, pork & Wagyu beef sausages, braised onion gravy GF DF
- 100g rib fillet steak, chimichurri & brown rice GF DF
- Fennel crusted Snapper, toasted coconut, chilli & lemongrass infused broth GF
- Shepard's pie, slow cooked lamb with winter vegetables MVG
- Spiced pumpkin & sweet potato curry with green lentils GF DF VG

CHOOSE YOUR THREE (3) BUFFET SIDES

(Complimentary inclusion of Shoestring fries and Seasonal Garden Salad)

- Creamy mashed potato GF V
- Roasted Hinterland vegetables GF DF V
- Beetroot, feta & quinoa salad V MVG
- Creamy southern style slaw GF V MVG
- Caesar salad, baby cos, garlic croutons MVG
- Cardamom scented basmati rice GF DF V
- Cauliflower & broccoli gratin V
- Chorizo & sweet potato salad GF
- Baked mac & cheese V
- Penne pasta with basil pesto V
- Steamed seasonal greens GF DF V
- Steamed jasmine rice GF DF V

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SIGNATURE BUFFET DESSERTS

Choose one (1) buffet dessert table on Tiffany's Signature Collection.

CHOOSE YOUR ONE (1) DESSERT TABLE OPTION

PAVLOVA & PANNACOTTA seasonal fruit & Maleny cream GF V

CASCADING CHOCOLATE FOUNTAIN marshmallows, fresh fruit, pretzels V

MINI DESSERT Chef's selection of small dessert petit fours V

WINTER WARMER (select two) apple & rhubarb crumble & vanilla bean ice cream, sticky date pudding with hazelnut praline & butterscotch sauce, jam roly poly with hot English custard sauce, double chocolate brownie & vanilla bean ice cream V

CHEESE TABLE locally sourced cheese selections, seasonal fruits, dried fruit selections, quince paste, assorted nuts & crackers V MGF

GELATO STATION (select three flavours) – peppermint chocolate chip, tiramisu, apple pie, honeycomb, Italian marshmallow, Mars Bar, whiskey & prune, white chocolate & strawberry, chocolate, Jaffa, vanilla bean

DESSERT JARS please select from our dedicated dessert jar menu on the following page

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SIGNATURE BUFFET DESSERTS CONT.

DESSERT JARS (select two from the following)

French lemon cheesecake V

Bittersweet chocolate mousse GF V

Vanilla Bean Pannacotta, strawberry soup, fresh mint GF V

Tiramisu

Red Velvet cupcake

Banoffee Pie MGF

Lemon Meringue Pie MGF

Spiced Doughnuts, orange curd

Vanilla Crème Brulee, macadamia & lime biscotti V MGF

Apple & rhubarb crumble, crème patisserie V MGF

Sticky Date pudding, hazelnut praline & butterscotch sauce V

Profiteroles, crème patisserie, warm white chocolate ganache V

YOUR WEDDING CAKE

Our chef can platter your wedding cake free of charge

DIETARY REQUIREMENTS

Please note that guests with dietaries requirements will be catered for separately by our Chefs. This means, when selecting your wedding celebration meal choices, you do not need to make your selections specifically taking these guests into consideration. Please also be advised that all menu items are prepared in the same kitchen. Whilst all careful measures are taken, Tiffany's Maleny cannot guarantee cross contamination does not occur.

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