

OUTSIDE CATERING 2025



Thank you for your enquiry regarding outside catering at Knotts Crossing Resort. We can provide catering 7 x days per week for any occasion.

Catering options include:

- Morning & Afternoon Teas
- Lunches
- Hearty Lunches
- Event Platters
- Buffet Dinners

Delivery is available for an additional fee of \$100.00

48 x hours Cancellation Policy required.

If you wish to place an order, please do not hesitate to contact us on 08 8972 2511 or via email groups&functions@knottscrossing.com.au or jo.pace@knottscrossing.com.au

Kind Regards,

Joanna Pace & Team
Function Coordinators



MORNING & AFTERNOON TEA SELECTIONS



Option 1

Croissants, Ham & Cheese & Cheese & Tomato (V)

\$12.00 per person

Option 2

Variety of Cookies or Biscuits

\$11.00 per person

Option 3

Selection of Sweet & Savory Bakery Items

\$14.00 per person

Danishes, Muffins, Banana Bread (DF) and more items

Option 4

Savory Scones with Jam & Whipped Cream

\$14.00 per person

Option 5

Sausage Rolls, Mini Pies and Spinach & Ricotta Rolls (GF available)

\$16.00 per person

Option 6

Homemade Savannah Frittata Slices of the Day (GF)

\$18.00 per person

Option 7

Variety of Bagels

\$18.00 per person

Salmon & Cream Cheese; Sundried Tomato, Bacon & Basil; Chicken & Pesto

Ham, Cheese & Tomato; Salami & Pickels

Fresh Fruit Platter available for \$70.00

Tea & Coffee or Juice for \$7.00 per person

Disposable Plates, Cutlery, Cups & Napkins for \$5.00 per person

FUNCTION LUNCHES



Option 1

Assorted Sandwiches/Wraps (GF available)

Fresh Fruit Platter

\$20.00 per person

Option 2

Pasta of the Day with Savannah Salad (Vegan option available)

Fresh Fruit Platter

\$26.00 per person

Option 3

3 Savannah Pizza Selection – Chicken, Hawaiian, Meat Lovers, Peperoni, Vegetarian or Pepperoni

Garden Salad

Fresh Fruit Platter

\$20.00 per person

Option 4

Cold Lunch Buffet with Cold Meat Platter, Pasta Salad (GF)

& Caesar Salad & freshly baked Dinner Rolls

Fresh Fruit Platter

\$27.00 per person

Option 5

Chef's Curry of the Day with Rice, Naan & Salad (Vegan/Veg option available) (GF)

Fresh Fruit Platter

\$27.00 per person

Fresh Fruit Platter available for \$70.00

Tea & Coffee or Juice for \$7.00 per person

Disposable Plates, Cutlery, Cups & Napkins for \$5.00 per person

HEARTY LUNCHES



Hearty Lunch Time at The Savannah

All our Lunches are served Buffet style with a wide range of variety to suit all tastes.
Min. 25pax

\$58.00 per person

Crusty Bread & Butter

Please choose 3 Dishes from the following Main Meals

Roast Beef (GF) (DF)
Sweet & Sour Pork (GF) (DF)
Slow braised Lamb Shanks (GF) (DF)
Battered Flathead, Chips & Tartare Sauce
Curry of the Day with steamed Rice (GF)
Beef Lasagna
Fried Rice of the Day (GF)
Savannah Wings (GF)
Chef's Stir Fry of the Day (GF)
Mushroom Carbonara (Add Chicken)

Please choose 2 Salad/Veg

Potato Salad (GF)
Caesar Salad
Greek Salad (GF)
Roast Vegetables (GF)

Fresh Fruit Platter available for \$70.00

Tea & Coffee or Juice - \$7.00 per person

Disposable Plates, Cutlery, Cups & Napkins for \$5.00 per person

EVENT PLATTERS



Platter 1 – Morning/Afternoon Tea Platter

Savory Scones with Jam & Whipped Cream

Homemade Savannah Frittata of the Day slices (GF)

Croissants, Ham & Cheese & Cheese & Tomato

Fresh Fruit Selection (GF)

\$110.00 per platter

Platter 2 – The Savannah Platter

Vegetarian Spring Rolls (V)

Garlic & Chili Prawn (GF)

Prawn Parcel

Salt & Pepper Calamari

Samosas with Sweet Chili Sauce

\$95.00 per platter

Platter 3 – Finger Sandwich Platter

Selection of Sandwiches using quality ingredients: (GF available)

Ham, Salami, Roast Beef, Cheese & Salad Items & Condiments

\$95.00 per platter

Platter 4 – Canapé Platter

Chicken Skewers (GF)

Cheesy Garlic Bites

Cheese & Spinach Triangle

Slow cooked Pork Belly Bites (GF)

Beef Meat Balls

\$95.00 per platter

Platter 5 – Asian Platter

Dumplings

Chicken Wings (GF)

Beef Dim Sims

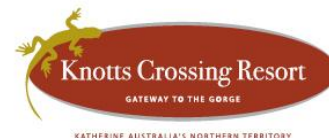
Beef Satay Malaysian (GF)

Mongolian Beef Spring Roll

\$95.00 per platter

Platters serve approximately 8pax

EVENT PLATTERS



Platter 6 – Mezze Platter

Duo of Dips (GF) with Flatbread

Falafel (V)

Vegetable Crudites (V) (GF)

Cold Meat Selection (GF)

Olives, Fetta & Gherkins (GF)

\$95.00 per platter

Platter 7 – Cheese Platter (V)

Selection of Cheese

Variety of Crackers

Fruit & Nuts (GF)

Olives (GF)

\$120.00 per platter

Platter 8 – Pizza Platter

(Choose 3 x Pizza Selections) (GF Base available)

Hawaiian

Meat Lovers or Pepperoni

Vegetarian or Margarita

Chicken

Pepperoni

\$85.00 per platter

Platter 9 – Kid's Platter

Chicken Wing Nibbles (GF)

Mini Sausage Rolls & Party Pies

Dino Nuggets & Chips with Tomato Sauce

Seasonal Wedges

\$95.00 per platter

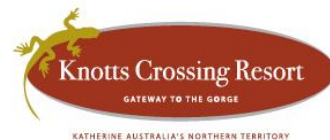
Platter 10 – Fresh Fruit Platter (V) (GF)

Selection of Fresh Seasonal Fruits

\$70.00 per platter

Platters serve approximately 8pax

GORGE BUFFET – \$55.00 PER PERSON



Oven Baked Bread Rolls & Butter

Chef's Special Curry & Rice **(GF)**

Atlantic Salmon with Lemon & Caper Butter Sauce

Savannah Penne Carbonara **(V)**

Beef Lasagna

Savannah Roast Merry Land Chicken **(GF)**

Medley of Oven Roasted Vegetables **(GF)**

Potato Salad **(GF)**

Tira Misu

Seasonal Fruit Salad

Tea & Coffee or Juice - \$7.00 per person

Disposable Plates, Cutlery, Cups & Napkins for \$5.00 per person

ASIAN BUFFET - \$60.00 PER PERSON



Oven Baked Bread Rolls & Butter

Asian Style Vegetarian Noodles

Vegetarian Fried Rice **(GF)**

Chicken Chili- mixed Seasonal Vegetable fried with
homemade sauce & tossed Chicken **(GF)**

Chef's Special Curry **(GF)**

Sweet & Sour Pork with homemade Sauce

Mixed Asian Style Salad with Cucumber, Onion, Lemon

Rosewater Berry (Gulab Jamun) with Yoghurt

Tea & Coffee or Juice - \$7.00 per person

Disposable Plates, Cutlery, Cups & Napkins for \$5.00 per person

SAVANNAH BUFFET- \$85.00 PER PERSON

Oven Baked Bread Rolls & Butter

Soup Of the Day **(GF)**

Oven Baked Fish with Lemon, Butter Sauce **(GF)**

Roast Pork with Red Wine Jus **(GF)**

Rosemary Roast Vegetables **(GF)**

Savannah Roast Merry Land Chicken **(GF)**

Roast Lamb

Cauliflower & Broccoli Gratin **(V)**

Greek Salad **(GF) (V)**

Pasta Salad

Tira Misu

Seasonal Fruit Salad

STUDENT BUFFET - \$40.00 PER PERSON

Oven Baked Bread Rolls & Butter

Beer Battered Flathead & Chips with twist of Lemon & Tartare

Oven Baked Chicken with Creamy Garlic Sauce **(GF)**

Spaghetti Bolognese

Potato Salad **(GF)**

Condiments – Tomato Sauce, Tartare Sauce & lightly Spiced Mayo

Kids Sundae Ice Cream with Chocolate, Vanilla & Caramel Toppings

Fresh Fruit Platter

Tea & Coffee or Juice - \$7.00 per person

Disposable Plates, Cutlery, Cups & Napkins for \$5.00 per person