

Cocktail Events

All Packages Include

- * Venue hire Sunday to Thursday
- * Complimentary on site parking
- * Floor to ceiling windows with spectacular outlook
 - * Natural light
 - * Exclusive lounge area
- * Ceiling mounted data projector
 - * Motorised projector screen
- * Flipchart with markers or whiteboard with markers
 - * Lectern & microphone

One Hour Cocktail Function

\$24 per person | Minimum 30 persons

Platters

- * Trio of homemade dips, crisp bread, grilled Turkish & crackers
- Cold Canapes
 - * Assorted sushi, soy, wasabi, freshly prepared (gf)
- * Poached chicken, hazelnut "sage stuffing," soy mayonnaise ribbon sandwich
- * Fennel crusted beef, confit leak, roasted red grape, saffron pebbles, pastry cup



Two Hour Cocktail Function

\$32 per person | Minimum 30 persons

Platters

- * Trio of homemade dips, crisp bread, grilled Turkish & crackers
- Cold Canapes
 - * Jimmy's satay tofu rice paper roll, sweet mirin and chilli (vg/gf)
- * Tikka Masala chicken cup, chatak chutney, micro coriander

Hot Canapes

- * Dukka spiced falafel, smoked tomato and gremolata (vg/gf)
- * Kaisen Gyoza with squid and prawn, XO chili dipping sauce
- * Petit pizza, double tomato, basil, ricotta and sour cream (v)



Cocktail Event Additions

Add an hour of additional canapes for \$15 per person

Cold Canapes

- * Opal Nera lamb, smoked red pepper yoghurt, olive risotto cake, parmesan (gf)
- * Assorted sushi, soy, wasabi, freshly prepared (gf)

Hot Canapes

- * Slow cooked lime and chilli chicken pie
- * Vegetarian spring roll, sweetened chilli and umeboshi (v)

Add Bigger Bites 1 \$14 per person

- Chicken karage boat, soy bean and ancho mayonnaise (gf)
- Sweet potato, lentil, tomato chilli jam mini polenta burger (v)
- Cheese & bacon kransky, seeded mustard, caramelised onion hot dog
- Silver bullet- Mini Brooklyn sub, homestyle meatball, basil and roast garlic Napoli, American mustard mayo

Add Stand Up Plated entree sized meals 1 \$17 per person

- Blood orange braised beef cheeks, smoked paprika sweet potato mash, snow pea tendrils & cinnamon jus (gf)
- Cajun grilled salmon fillet, tomato, toasted fennel & chickpea salad, citrus yoghurt
- Basil ginger crusted barramundi, creme fraiche tossed new potatoes, garlic chives and rice wine hollandaise

Add Roasting Station 1 \$14 per person

- Served with crusty breads & a selection of condiments.
- Orange glazed leg of ham | Minimum of 50 serves
- Red grape mustard wagyu beef | Minimum of 30 serves

Add Seafood Station 1 \$17 per person Minimum 50 persons

- Allows for 2 prawns & 2 oysters per person
- Fresh ocean king prawns peeled, with tails on Freshly shucked oysters
- A trio of Asian influenced dipping sauces & lime mayonnaise

Add Antipasto Platter 1 \$9.00 per person

- Selection of cured meats with Mediterranean style marinated vegetables with assorted breads and crackers

Add Cheese Platter 1 \$9.00 per person

- Duo of Australian cheese, spiced pear paste, dried fruit, crackers and nuts (v)

