

Corporate & Special Events - Cocktail Menu Selection

COCKTAIL MENU 1

\$45.00 per person food only – Lunch and Dinner functions (for functions 2 hours or less in duration)

Minimum spend for food and beverages at \$75 per person (note: min spend for November & December periods)

Choose 5 cold items

Choose 5 hot items

COCKTAIL MENU 2

\$58.00 per person food only – Lunch and Dinner functions (for functions 3 hours or less in duration)

Minimum spend for food and beverages at \$88 per person (note: min spend for November & December periods)

Choose 5 cold items

Choose 7 hot items

COCKTAIL MENU 3

\$75.00 per person food only - Lunch and dinner functions (4 or less in duration)

Minimum spend for food and beverages at \$105 per person (note: min spend for November & December periods)

Choose 5 cold items

Choose 5 hot items

Choose 2 bowl foods

Choose 3 desserts

COCKTAIL MENU 4

\$85.00 per person food only – Lunch and dinner functions

Minimum spend for food and beverages at \$115 per person (note: min spend for November & December periods)

Choose 6 cold items

Choose 6 hot items

Choose 2 bowl foods

Choose 3 desserts

Choose 1 station

COCKTAIL MENU 5

\$95 per person food only – Lunch and dinner functions

Minimum spend for food and beverages at \$125 per person (note: min spend for November & December periods)

Choose 6 cold items

Choose 6 hot items

Choose 2 bowl foods

Choose 4 desserts

Choose 2 stations

Additional Items:

Canapés can be added at \$4.00 per item, per person

Bowl food can be added at \$10.00 per person

Menu items:

Cold items

House-made naan bread, hummus, dukkah, olive oil (v)

Persian feta, sweet pea mousse, choux pastry (v)

Chicken, corn pastry, apricot chutney (gf)

Wood fired asparagus and zucchini, chilli and lemon oil (v) (gf)

Tomato, basil and baby Bocconcini skewers (gf) (v)

Hoi Sin duck pancakes

Crab, cucumber and avocado remoulade (gf)

Corn bread with jalapenos and sour cream (v)

Salmon, dill, lemon ricotta crepe rolls

Sushi

Prawn and avocado (gf)

Chicken and vegetable (gf)

Tuna, cucumber and mayonnaise (gf)

Mixed vegetable and omelet (v) (gf)

Nigiri sushi – assorted pieces of fish and prawns on top of rice (gf)

Hot items

Porcini mushroom arrancini (v)

Grilled prawn skewers, lime chilli and ginger glaze

Crispy Chinese style mini drumettes

Spinach and ricotta pastizzi, yogurt dipping sauce (v)

Indonesian beef satays with peanut sauce

Bocconcini, and basil Panini (v)

Oysters – classic Kilpatrick

Grilled fish cakes, peas, potatoes, lemon aioli (gf)

Chicken and leek mini pies

Pulled pork croquette, apple dipping sauce

Wagyu beef meatballs, lemon mint and vinegar dressing

Pizzas

Margarita Pizza; rocket, Kalamata olives (v)

Mixed meat; salami, ham, chorizo, roasted peppers, mozzarella

Seafood; prawns, scallops, smoked salmon

Bianca; Eagle Vale olive oil, sea salt, rosemary (v)

Bowl food

Salt and pepper squid, spicy garlic aioli (gf)
House-made gnocchi, tomato and basil with parmesan (v)
Mini Black Angus beef burgers, red onion jam
Madras curry, rice and mini poppadum's
Fish and chips with tartare sauce and lemon
Crumbed lamb cutlets with sweet potato mash, mint jelly
Currant couscous, Moroccan chicken and herb yoghurt (gf)
Grilled snapper fillet, Chinese cabbage, almonds, coconut, mango salsa
Teriyaki beef, Asian coleslaw, crisp shallots (gf)
Pork steamed bun, herb salad, chilli caramel
Mini nachos – corn chips, red beans, jalapenos, cheese, guacamole and sour cream (v)

Desserts

Little passion fruit cheesecakes
Lemon and lime tart with toasted meringue
Chocolate marquise (gf)
Mini assorted ice-creams
Vanilla profiteroles, butter scotch sauce
Chocolate éclairs
Eton mess, strawberry, raspberry, meringue (gf)
Vanilla slice
Macarons – assorted flavours

Stations

Oyster shucker – 3 oysters allocated per person
A selection of wood fired pizzas

- With a pizza oven and chef (Catalina Room)
- Without the oven (Roe Room)

Traditional paella station cooked in front of guests
Lolly buffet and chocolate fountain with a selection of fresh fruit and confectionary
Local and imported cheese display with dried fruits and crackers
Antipasto table with a selection of prawns, oysters and condiments
Coffee & tea station

COCKTAIL MENU ADDITIONAL ITEMS

Only available for functions over 60 people or additional charges apply

Weather permitting

Add your own oyster shucker – 3 oysters allocated per person

\$15.00 per person

A selection of wood fired pizzas

With a pizza oven and chef (Catalina Room)

\$15.00 per person

Without the oven (Roe Room)

\$10.00 per person

Traditional paella station cooked in front of guests

\$15.00 per person

Lolly buffet and chocolate fountain with a selection of fresh fruit and confectionary

\$12.00 per person

Local and imported cheese display with dried fruits and crackers

\$7.00 per person

Antipasto table with a selection of prawns, oysters and condiments

\$15.00 per person

Coffee & tea station

\$4.00 per person