

Chapter IV Function Packages 2021

Venue Hire Only

Package 1 \$1,500.00

- Venue Hire up to 5 hours
 - 7AM – 9PM: - Monday – Thursday
 - 4PM – 10PM: - Friday – Sunday
- Public Holiday Not Included
- Does not include Food and Beverage

Cocktail / Canapé Package

Package 2 - AU\$40.00 per head

- **Free** Venue Hire (Minimum spend AU\$1500.00)
- **6** choices of Finger Food / Canapés
- Available Times:
 - 7AM – 9PM: - Monday – Thursday
 - 5PM – 10PM: - Friday – Sunday
 - Public holidays not included
- Includes **6** choices of Finger food / Canapés
- Food served over a period of 2.5 hours
- Full use of venue for up to 5 hours*

Package 3 - AU\$50.00 per head

- **Free** Venue Hire (Minimum spend AU\$1500.00)
- **8** choices of Finger Food / Canapés
- Available Times:
 - 7AM – 9PM: - Monday – Thursday
 - 5PM – 10PM: - Friday – Sunday
 - Public holidays not included
- Includes **8** choice of Finger food / Canapés
- Food served over a period of 2.5 hours
- Full use of venue for up to 5 hours*

Cocktail / Canapé Package Menu 2021

Category 1 (Package 2: Choose 3) / (Package 3: Choose 4)

- Sweet Potato & Herb Rosti w/ Cream Cheese & Smoked Salmon Rose (V)
- San Choy Bow w/ Cos Lettuce, Chicken & Herbs GF)
- Coconut Crumbed Tiger Prawn w/ Sour Cream & Chives
- Beef & Vegetable Curry Puff
- Mini Vegetable Spring Rolls w/ Sweet Chili Sauce (V)
- Mini Chicken Spring Rolls w/ Sweet Chili Sauce (V)
- Spinach & Ricotta Mini Puff
- Mini Bruschetta w/ Sundried Tomato & Avocado Hummus
- Chorizo, Basil, & Tomato Puffs
- Blini w Smoked Salmon Mousse & Fresh Dill
- Assorted Quiche (Lorraine, Spinach, Semi Dried Tomato & Caramelised Onion)
- Assorted Mini Pies (Peppered Beef, Lamb and Rosemary,
- Vegan Rolls – Chickpea, Spinach and Caramelised Onion

Category 2 (Package 2: Choose 2) / (Package 3: Choose 2)

- Satay Chicken Skewers W Peanut Sauce
- Truffle & Porcini Arancini (GF)
- Goat Cheese Spinach and Thyme Puffs
- Salt & Pepper Squid with Tartare Sauce (GF)
- Southern Style Fried Chicken
- Pork & Prawn Dumpling W/ Sweet Soy Vinaigrette
- Beer-Battered Chips Cup
- Breakfast Pie w Bacon, Egg, & Spinach
- Thai Fish Cakes w/ Sour Cream & Sweet Chilli
- Beef Curry Puffs
- Miniature Ham & Cheese Croissant

Category 3 (Package 2: Choose 1) / (Package 3: Choose 2)

- Wagyu Beef Burger Sliders W/ Smoky Aioli
- Market Fish Goujon & Beer Battered Chips
- Miniature Chicken Pot Pie
- Matcha Organic Soba Noodles w/ Mushroom & Ponzu Dressing
- Shanghai Noodle w Chicken, Vegetable & XO Sauce
- Peking Duck Pancake w/ Hoisin Sauce
- Pineapple Fried Rice w Maple Cured Bacon
- Chicken Caesar Wrap
- Herb Roasted Chicken, Avocado, Rocket Mini Sub
- Chicken & Mushroom Filo Pastry
- Teriyaki Chicken w/ Japanese Rice Box
- Mini Bagels w/ Smoked Salmon & Gherkin
- Bao w Southern Style Fried Chicken, Honey Seeded Mustard

A decorative border featuring detailed black and white line drawings of various plants, including leaves, stems, and flowers, set against a light green background. The border frames the central text area.

Desserts Selection

- Mini Cupcakes – Vanilla / Chocolate / Fairy Bread
- Mini Donuts – Raspberry Vanilla, Chocolate Hazelnut, Caramel
- Double Chocolate Brownie Bites
- Chocolate Mousse Cup w/ Raspberry
- Lemon Meringue Tart
- Wild Berry Coulis & Cream Fruit Tart
- Fruit Salad Skewer (VG)
- Apple Crumble Slice
- Carrot Cake w/ Cream Cheese Frosting
- Caramel Slice
- Chocolate Mud Cake
- Orange & Poppy seeds Cake (GF)
- Lemon & Orange Cake (GF)
- Flourless Chocolate Cake (GF)
- Assorted Macaroons w Dark Chocolate Drizzle (GF)

Sit Down Package **(Alternate Drop / Pre-Order)**

Package 4 – AU\$55.00 per head

- **Free** Venue Hire (Minimum spend AU\$1500.00)
- Two Course Meal
- Minimum spend AU\$1500.00
- Time:
 - 7AM – 9PM: - Monday – Thursday
 - 5PM – 10PM: - Friday – Sunday
 - Public Holiday not included
- Food served over a period of 2 hours
- Full use of venue for up to 5 hours

Package 5 – AU\$65.00 per head

- **Free** Venue Hire (Minimum spend AU\$1500.00)
- Three Course Meal
- Time:
 - 7AM – 9PM: - Monday – Thursday
 - 5PM – 10PM: - Friday – Sunday
 - Public Holiday not included
- Food served over a period of 2 hours
- Full use of venue for up to 5 hours
-

Add On Kids Package (7 years old & under)

- \$10 per head
- Kids meal – Choice of
 - Spaghetti Bolognese
 - Mini Pizza
 - Dino Nuggets w/ Chips
- Includes 1 Pop Top Juice

Grazing Table Package

Package 6 Grazing Table 1 – \$25 per head (min 20 Pax)

:

- 2 Cheese Varieties,
- 2 Meats,
- Fresh Sliced Rustic Breadbasket, Crackers,
- Homemade Dip, Quince Paste, Condiments
- Nuts, Dried Fruits, Fresh Seasonal Fruits
- 2 Varieties of Finger Sandwiches
- Mini Scones Served w/ Jam & Cream
- 2 Varieties of Petit Pastries
- Assorted Sweets

We will provide a chef and a table stylist inclusive in this menu

Package 7 Grazing Table 2 – \$35 per head (min 20 Pax)

:

- 3 Cheese Varieties,
- 3 Meats,
- Fresh Sliced Rustic Breadbasket, Crackers,
- 2 Homemade Dips, Quince Paste, Condiments
- Nuts, Dried Fruits, Fresh Seasonal Fruits
- 3 Varieties of Finger Sandwiches
- Mini Scones Served w/ Jam & Cream
- 3 Varieties of Petit Pastries
- Assorted Sweets

We will provide a chef and a table stylist inclusive in this menu

Cheese Platter Package

Package 8 Standard Cheese & Nibbles Platter

- \$130 per platter
- Serves 10
- 3 Types of Cheese, Fresh Fruit, Lavosh, Pickles, Turkish Crostini

Package 9 Deluxe Cheese & Nibbles Platter

- \$190 per platter
- Serves 10
- 3 Types of Cheese, Quince Paste, Dried & Fresh Fruit, Lavosh, Nuts, 1 Housemade Dip, Turkish Crostini, Medley Olives, 2 Types of Cured Meat

DRINK:-

BYO with Corkage \$5 per bottle

Cakeage :- \$3 per person