

UNSW cocktail parties

A thrilling combination of textures and flavours, including deft Asian as well as European technique ... clearly the best in the day

Good Living, The Sydney Morning Herald



Guide to menus:

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependant on the facilities in the venue you have selected.

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All pricing is GST inclusive

The Gold Menu – Relaxed finger food options

5 pieces per person, select 3 items, \$17.00
 6 pieces per person, select 4 items, \$20.00
 7.5 pieces per person, select 5 items, \$24.25
 10 pieces per person, select 6 items, \$31.50

Hot

Mini turkey burger with homemade tomato relish
 Tortillitas Carne: Rosemary and parsley fried steak with roast garlic sauce
 Fried coconut and chicken rice dumplings with lime and coriander sauce
 Balinese chicken satays with peanut sauce
 Baby pea and cherry tomato arancini with napolitana sauce
 Thai fish cakes with homemade sweet chilli sauce
 Zucchini fritters with beetroot dip
 Moroccan lamb meatballs with coriander yoghurt dipping sauce
 Chicken skewers marinated in sweet paprika and garlic
 Spinach and fetta filo triangles
 Tempura fish pieces with tomato and caramelised onion dipping sauce
 Vegetarian spring rolls with homemade sweet chilli sauce and soy dipping sauce
 Mini steamed buns with mushroom, Chinese broccoli and water chestnuts
 Platters of sliced grilled Kransky and Bratwhurst with German mustard served with pistol skewers
 "Tiny Schnitzels" - platters of veal goujons with lemon wedges
 Beef meatballs with spicy Spanish style tomato sauce
 Crumbed chicken goujons with lime and coriander yoghurt
 Bite size fish fried with turmeric and fragrant roasted spices
 Mini lamb Turkish pide with tahini yoghurt dressing
 Gourmet mini pies with either: Chicken and roast pumpkin **or** Lamb and rosemary **or** Beef and Guinness **or** Roasted vegetable
 Mini pizza topped with either: Roma tomato and bocconcini **or** Goat's cheese and rocket **or** Prosciutto and basil
 Mini quiche (can be served hot or cold) with either: Spinach and dill **or** Smoked trout and artichoke **or** Smoky bacon **or** Roast pumpkin, basil and ricotta
 Yoghurt bread topped with either: Goats cheese curd, oregano and lemon zest **or** Persian fetta and beetroot relish **or** Za'atar and olive oil with tzatziki dip



Cold

Puff pastry layered with fetta, cashew nuts and caramelised onion
 Spanish potato omelette (tortilla) with chargrilled capsicum
 Festive salmon whirl - smoked salmon, cream cheese and dill in crepe
 Platter of felafel, stuffed vine leaves and babaganoush with grissini sticks
 Selection of our own vegan, vegetarian and seafood sushi rolls with ponzu dipping sauce
 Party mix of mixed nuts, Japanese crackers, chilli marinated Kalamata olives
 Grissini sticks wrapped with prosciutto
 Frittata pieces, either: Onion and mascarpone **or** Zucchini and almond **or** Mushroom, tomato and basil
 Vegetable crudité's and Turkish bread with a selection of 2 dips: Babaganoush **or** Chunky guacamole **or** Hommos dusted with sumac **or** Syrian red pepper, walnut and pomegranate **or** Spicy Mexican red bean dip **or** Cucumber, yoghurt, mint and green chilli
 Bruschetta with either: Roma tomato and fresh basil **or** Crushed peas and bacon **or** Beetroot minted yoghurt **or** Roasted capsicum, goats cheese and basil
 Finger sandwich filled with either: Chargrilled vegetables, pesto and Brie **or** Roast chicken, fresh herbs and mayonnaise **or** Smoked salmon, cream cheese and dill **or** Peppered egg and mayonnaise
 Mini knot roll filled with either: Smoked chicken and avocado **or** Rare roast beef, watercress and horseradish **or** Smoked salmon, cream cheese and dill **or** Freshly sliced tomato, bocconcini and pesto



The Premium Menu

1 hour of food service, \$30.75 per person
 1.5 hours of food service, \$37.50 per person
 2 hours of food service, \$44.50 per person
 2.5 hours of food service, \$51.75 per person
 3 hours of food service, \$59.25 per person

Sample menu 1 - based on 1 hour food service

Peking duck pancake
 Caramelised coconut king prawn with green chilli, lime and coriander dressing
 Mini double baked Gruyere cheese soufflé served on a Chinese spoon
 Mini lamb burger with tzatziki
 Three mushroom ragout tartlet
 Smoked Atlantic salmon on cucumber with Waldorf salad

Sample menu 2 - based on 2 hours food service

Seared kingfish carpaccio with pickled ginger and bitter orange
 Za'atar and sesame potato fritter with red onion confit, parsley and pomegranate salad
 Mini crab sandwich with parsley and tarragon
 Salt and pepper prawn
 Vietnamese rice paper roll with avocado and mint
 Shredded beetroot, snowpea and caramelised walnuts with walnut oil and raspberry vinaigrette
 Grilled quail breast with prosciutto and sage
 Thai chicken and corn cake with homemade sweet chilli sauce
 Ponzu marinated beef Tataki

Sample menu 3 - based on 3 hours food service

Salad of shredded chicken and prawns with tamarind and iceberg lettuce in a rice paper roll
 Crostini with vine ripened tomato, white bean puree, salsa verde and chervil
 Ricotta, parsley and bacon dumpling with napolitana sauce
 Butterflied king prawn with lime and chermoula
 Tempura of asparagus, zucchini, eggplant, beans and beancurd with ponzu sauce
 Tiny schnapper and leek pithivier
 Pink grapefruit, cashew and toasted coconut salad
 Salmon tartare tartlet with cucumber and salmon roe
 Mini chicken Tikka skewer with mango chutney
 Saffron paella with fresh green peas, garnished with prawns, calamari and mussels, served in a small china bowl
 Potato gnocchi with smoked mozzarella and tomato basil sauce, served in a small china bowl
 Mini lemon meringue tartlet



Grazing platters

\$8.50 per person

Vegetable crudités and Turkish bread with a selection of 2 dips: Babaganoush **or** Chunky guacamole **or**
 Hommos dusted with sumac **or** Syrian red pepper, walnut and pomegranate **or** Spicy Mexican red bean dip **or**
 Cucumber, yoghurt, mint and green chilli

Options to enhance your cocktail menu

There are so many other options ...

A BBQ on the balcony, an oyster bar or seafood bar, gelato, desserts, the list goes on ...

Beverage packages

	House Package	Premium Package	Soft Drinks Package
1 hour	\$14.50	\$25.75	\$11.00
1.5 hours	\$18.00	\$29.75	\$13.25
2 hour	\$21.50	\$33.00	\$15.25
2.5 hours	\$24.75	\$36.25	\$16.50
3 hour	\$28.00	\$39.50	\$17.50
3.5 hours	\$30.75	\$42.50	~
4 hour	\$33.75	\$45.75	~
Per hour after 4	\$8.00	\$9.00	~

House bar package

Bennett's Lane NV Brut
 Scotchmans Hill The Hill Sauvignon Blanc
 Scotchmans Hill The Hill Cabernet Sauvignon Shiraz
 Local and light beers
 Orange juice, soft drinks, mineral water

Premium package

Chandon NV
 Isabel Estate Sauvignon Blanc
 Tar and Roses Shiraz
 James Boag's Premium Lager and Hahn Premium Light
 Orange juice, soft drinks, mineral water

