

## 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.

Sunday and public holiday prices will be quoted separately including surcharge.

## The Gold Menu – Relaxed finger food options

5 pieces per person, select 3 items, \$17.55  
 6 pieces per person, select 4 items, \$20.60  
 7.5 pieces per person, select 5 items, \$25.00  
 10 pieces per person, select 6 items, \$32.45

### 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  
 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  
 Selection of nori rolls with Ponzu sauce, either: Tempura prawn **or** Teriyaki chicken **or** Salmon and avocado **or** Cooked tuna and cucumber **or** Daikon, cucumber, carrot and shallot  
 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  
 Bruschetta with either: Roma tomato and fresh basil **or** Crushed chickpeas with garlic, cumin and coriander **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, \$31.70 per person  
 1.5 hours of food service, \$38.65 per person  
 2 hours of food service, \$45.85 per person  
 2.5 hours of food service, \$53.30 per person  
 3 hours of food service, \$61.05 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

\$8.80 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	\$14.95	\$26.55	\$11.35
1.5 hours	\$18.55	\$30.65	\$13.65
2 hour	\$22.15	\$34.00	\$15.75
2.5 hours	\$25.50	\$37.35	\$17.00
3 hour	\$28.85	\$40.70	\$18.30
3.5 hours	\$31.70	\$43.80	~
4 hour	\$34.80	\$47.15	~
Per hour after 4	\$8.25	\$9.30	~

### 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

