

## Premium package 1

Spring menu selection

### Canapés on arrival

Chef's selection of 3 canapés served for 30 minutes

### Entrée

Select one dish

Blood orange, rhubarb and beetroot salad with a warm goats cheese dumpling and eschalot dressing  
Spinach wrapped terrine of slow braised oxtail, roast ratatouille vegetables, sherry vinegar and fine herbs

Kingfish sashimi with witlof and red radish, citrus dressing and ginger sorbet

Sashimi tuna and avocado salad with a mustard and shiso herb dressing

Salad of blue swimmer crab, shredded Asian mushrooms, cucumber and lime leaf

Layers of sugar cured salmon and puff pastry, pickled fennel and horseradish

Vitello Tonnato: shaved veal fillet on green beans with fresh tuna mayonnaise

Poached king prawn tossed with remoulade of parsley, mustard, Cajun spices and fried green tomato

Mezze of chickpeas, kalamata olives, fried cauliflower, sesame carrot, labneh and thyme crispbread

Red cooked quail breast and confit of quail leg brandade with star anise jus

New season's artichoke hearts with mushroom stuffing, asparagus and a spring onion ragout and crisp prosciutto (can be served vegetarian)

Javanese spiced rice cakes with green bean and ginger salad with roasted peanut sauce

Steam basket of king prawns, ginger and shallot with soy dipping sauce

Grilled radicchio on lemon zest and parmesan linguini

Eggplant cannelloni of ricotta, goats' cheese and basil, with napolitana sauce

Roasted marron in a light paprika broth with braised baby artichokes and fava beans (\$9.90 per person surcharge)

### Main course

Select one dish

Roasted jewfish fillet with pine nuts, capers, chickpeas, preserved lemon and olive oil

Seared rare tuna fillet served warm on a salad of Nicola potatoes, green beans, olives and saffron aioli

Seared Atlantic salmon fillet with spring borlotti bean ragout and celery emulsion

Baked kingfish with tomato, olive and basil compote and eggplant caviar

Reef fish bouillabaisse with mussels, squid, prawns and spiced red pepper puree

Roast cauliflower koftas with grilled pear, spinach poppyseed puree and yoghurt curry

Blackcurrant glazed Muscovy duck with baby turnips and crisp tomato chips

Slow cooked corn fed chicken, pomegranate and walnuts with burned onions and almond rice

Sliced chicken breast on salad of prawns, watercress, tamarind, red and green peppers and shallot

Roasted saddle of venison with sauce poivrade and beetroot puree

Grass-fed beef fillet with whole roasted eschalot, merlot sauce and crisp hand-cut chips

Pink and green peppercorn seared grass-fed beef fillet with baked baby apple and light golden jus

Grass-fed sirloin with bone marrow gremolata and braised field mushroom

Saddle of lamb with soft parmesan polenta, ratatouille and essence of roast tomatoes

Mushroom dusted veal, roast trussed tomatoes, thyme scented zucchini and pan-fried ricotta gnocchi

Our chef will select accompaniments to best compliment your main course, such as:

Potato and parsnip gratin, Chat potatoes with fresh herbs, Pan-fried turned potatoes, Steamed jasmine rice

Green salad with apple cider vinegar, Dijon mustard and olive oil dressing

Salad of Asian greens with soy, lime and sesame seed oil dressing

Seasonal vegetables

Sour dough bread

MONDAY TO SATURDAY PRICES LISTED

Sunday and public holiday prices will be quoted separately including surcharge

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## Cheese and dessert

Select one dish

Pyengana Clothbound Cheddar, Tarago River triple cream brie, Strzelecki goat blue with dried muscatels and figs, pear and Pane Croccante (individual plates or platter for the table)  
Caramelised pineapple and ginger filo tart with coconut and pineapple sorbet, pineapple chips  
Coconut and Tahitian lime custard with white rum syrup  
Warm raspberry galette with crème anglaise and vanilla bean ice cream  
Pistachio and blood orange crème brûlée with cocoa sorbet  
Buttermilk bavarois with blackcurrant compote and candied Cedro  
Mango and raspberry sorbet with rose petal syrup and toasted nut tuile  
Summer pudding with vanilla crème anglaise and fresh berries  
Homemade zuccotto with mascarpone, Belgian chocolate and toffee almonds

Coffee and selection of tea with biscotti and hand-made chocolate truffles

## Beverages

Champagne cocktail on arrival - please select one:

Bellini - sparkling wine, peach schnapps and peach nectar

Velvet rose - blackberry liqueur, cranberry juice and lemon juice, topped with sparkling wine

The Traditional - sugar cube soaked in Angostura bitters, doused in sparkling wine

Bennetts Lane NV Brut

Scotchmans Hill Swan Bay Sauvignon Blanc Semillon

Scotchmans Hill Swan Bay Shiraz

Local beer and light beer

Orange juice, soft drinks and mineral water

## Premium package 2

Spring menu selection

### Travelling entrée

Selection of canapés served for 1 hour

Please select option 1 or 2

#### Option 1

Peking duck pancake

Grilled swordfish with salsa verde on mini toast

Smoky eggplant caviar and roasted tomato tartlet with green pepper, lemon and parsley salsa

Market fresh oyster with lime and palm sugar dressing, crispy shallot

Potato and chive griddle cake with red onion confit and sour cream

Shitake mushroom sautéed with ginger and soy

Pan-fried king prawn with roast garlic and flamed capsicum butter

Ricotta, parsley and bacon dumpling with napolitana sauce

Vitello Tonnato in a witlof cup

#### Option 2

Prawn tramezzino with lemon, parsley and baby capers

Deep-fried quail with garlic and peppercorns

Tuna sashimi with pickled daikon and black sesame rolled in rice paper

Spiced lamb meatball with apple, cumin and coriander raita

Salt and chilli squid with coriander and red chilli

Pink grapefruit, cashew and toasted coconut salad

Mini skewer of Buffalo mozzarella, marinated artichoke, roast capsicum and Italian parsley

Crepe parcel of Nicola potato, caramelised onion and chorizo

Three mushroom ragout tartlet

### Main course

Select one dish

Roasted jewfish fillet with pine nuts, capers, chickpeas, preserved lemon and olive oil

Seared rare tuna fillet served warm on a salad of Nicola potatoes, green beans, olives and saffron aioli

Seared Atlantic salmon fillet with spring borlotti bean ragout and celery emulsion

Baked kingfish with tomato, olive and basil compote and eggplant caviar

Reef fish bouillabaisse with mussels, squid, prawns and spiced red pepper puree

Balmain bug tail and shaved fennel salad with king prawn lasagne

Roast cauliflower koftas with grilled pear, spinach poppyseed puree and yoghurt curry

Blackcurrant glazed Muscovy duck with baby turnips and crisp tomato chips

Slow cooked corn fed chicken, pomegranate and walnuts with burned onions and almond rice

Sliced chicken breast on salad of prawns, watercress, tamarind, red and green peppers and shallot

Roasted saddle of venison with sauce poivrade and beetroot puree

Grass-fed beef fillet with whole roasted eschalot, merlot sauce and crisp hand-cut chips

Pink and green peppercorn seared grass-fed beef fillet with baked baby apple and light golden jus

Grass-fed sirloin with bone marrow gremolata and braised field mushroom

Saddle of lamb with soft parmesan polenta, ratatouille and essence of roast tomatoes

Mushroom dusted veal, roast trussed tomatoes, thyme scented zucchini and pan-fried ricotta gnocchi

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Potato and parsnip gratin, Chat potatoes with fresh herbs, Pan-fried turned potatoes, Steamed jasmine rice

Green salad with apple cider vinegar, Dijon mustard and olive oil dressing

Salad of Asian greens with soy, lime and sesame seed oil dressing

Seasonal vegetables

Sour dough bread

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## Travelling dessert

Bite-size desserts on large platters, placed on each table and/or trayed around by waiters to standing guests  
Select 4 items

Mini caramel and walnut tartlet  
Gelato such as lime and lychee, pistachio, vanilla bean in little bowls  
Rich Belgian chocolate mousse topped with Iranian fairy floss in a mini parfait glass  
Mini passionfruit curd tartlet with crème patissiere  
Medjool dates with chocolate ganache and caramelised walnuts  
Mini lemon meringue tartlet  
Caramelised figs with plum wine jelly and a ribbon biscuit in a mini parfait glass  
Seasonal fresh fruit skewer with warm Belgian chocolate dip or raspberry coulis dip  
Tira mi su in a mini parfait glass  
Mini fresh berry tartlet  
Vanilla profiterole with caramel  
Bite-size fresh coconut pancake with caramelised banana, served warm  
Mini pear and frangipan galette, served warm with crème patissiere  
Handmade chocolate truffles  
Bite-size lavoshe with a selection of cheese, quince paste, muscatels and pear

Coffee and selection of tea with biscotti

## Beverages

Champagne cocktail on arrival - please select one:  
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Bennetts Lane NV Brut  
Scotchmans Hill Swan Bay Sauvignon Blanc Semillon  
Scotchmans Hill Swan Bay Shiraz  
Local beer and light beer  
Orange juice, soft drinks and mineral water

## Premium package details

Prices vary due to each venue's specific facilities and requirements:

This package at the MCA - \$179.50 per person

This package at Wharf 8 or Overseas Passenger Terminal - \$182.50 per person This package at Paddington Town Hall or Gap Bluff Centre - \$164.50 per person

Dinner packages at the UNSW - [UNSW Venues](#)

Please contact us if you have another venue in mind and we will customise a quote for your event.

Package price includes:

Menu and beverages as listed

1:15 waitstaff ratio plus supervisor and barman, and chefs for a 4½ hour function

Hire of crockery, cutlery, glassware, linen, kitchen and bar equipment

10% GST

Package extension past 4½ hours - \$8.50 per person per hour

Under 90 guests - a staff charge of \$181.50 applies

This package does not include venue hire

Please contact us for other options such as seasonal menu selections, alternate service of dishes, dietary requirements and upgrading to Premium or Premium Plus beverages.