

EVENTS
at THE GROUNDS

MENU & BEVERAGE OFFERINGS

SAMPLE COCKTAIL MENU

COCKTAIL - OPTION 1

*SUITABLE FOR EVENTS WITH
LESS THAN 140 ADULT GUESTS

ANTIPASTO GRAZING STATION:

Cured meats, Grounds made dips, marinated vegetables, farmhouse cheeses, fresh & dried fruits, nuts, olives, Grounds baked lavosh, grissini and fresh loaves.

CANAPE PACKAGE:

Includes 6 regular & 3 substantial canapes:

- * Pumpkin & feta arancini with basil aioli.
- * Schehuan pear or apple with buffalo mozzarella, reduced balsamic & crispy parsnip.
- * Cured ocean trout with crème fraiche, chives & endive cups.
 - * Bolognese arancini with Parmesan aioli.
 - * Miniature strawberry tartlets (dessert).
- * Miniature salted caramel & chocolate tartlets (dessert).

- * Char-grilled lamb cutlets with sticky red wine & miso (substantial).
 - * Chicken saffron risotto (substantial).
- * Veal meatballs with pomodoro & grated pecorino (substantial).

COCKTAIL - OPTION 2

*SUITABLE FOR EVENTS WITH
OVER 140 ADULT GUESTS

ANTIPASTO GRAZING STATION:

Cured meats, Grounds made dips, marinated vegetables, farmhouse cheeses, fresh & dried fruits, nuts, olives, Grounds baked lavosh, grissini and fresh loaves.

CANAPE PACKAGE:

Includes 8 regular canapes:

- * Seared scallops with cauliflower puree, tomato, chives, pine nuts and burnt butter.
- * Bolognese arancini with Parmesan aioli.
- * Mini Beef sliders with tomato, cheese, coney island sauce & black charcoal bun.
- * Signature avocado with heirloom tomato, Danish feta & charcoal crouton.
- * Seared duck breast with an apple & radish salad.
- * Sirloin on croute with bearnaise & micro herbs.
 - * Blue swimmer crab tartlet with lemon mayonnaise & red micro herb.
- * Mini goats curd tartlets with a semi-dried cherry tomato & basil oil.

CHOICE OF 1 INTERACTIVE STATION:

Example:

The Grounds newest edition The Pizza Silo. Watch our professional pizza chef create traditional homemade Italian pizza with a selection of two toppings.

(PIZZA AVAILABLE IN THE GARDEN ONLY)

NOTE: discuss other available options with your coordinator

CREATING MEMORABLE EXPERIENCES

Menu & Beverage Offerings

SAMPLE SIT DOWN MENU

SIT DOWN - OPTION 1

ANTIPASTO SHARED BOARDS:

Cured meats, Grounds made dips, marinated vegetables, farmhouse cheeses, fresh & dried fruits, nuts, olives, Grounds baked lavosh, grissini and fresh loaves.

SHARED FEAST:

Selection of 3 mains & 3 sides;

- * Baked salmon fillet, sweet & sour onions, dried cherry tomatoes, baby spinach & Danish feta.
- * Roasted whole chicken, Italian soft polenta, Reggio Parmagianna, char-grilled baby leeks, brioche crumbs & morel sauce.
- * Lamb shoulder, 12 hour slow braised in tomato & wine, lemon & almond, black olive crumble.

* Green bean with cashew nut, chilli, lime & extra virgin olive oil.

- * Baby tomato salad with cherry tomatoes, tear drop cherry bocconcini & apple balsamic dressing.
- * Roasted chat potatoes with rosemary, sea salt & extra virgin olive oil.

ROVING DESSERT CANAPES:

Selection of 3 regular canapes:

- * The Grounds bounty bar with candied coconut.
- * Miniature salted caramel and chocolate tartlets.
- * Miniature strawberry tartlets

SIT DOWN - OPTION 2

ANTIPASTO GRAZING STATION:

Cured meats, Grounds made dips, marinated vegetables, farmhouse cheeses, fresh & dried fruits, nuts, olives, Grounds baked lavosh, grissini and fresh loaves.

SHARED FEAST:

Selection of 3 mains & 3 sides;

- * Roasted Grass-fed sirloin, sautéed silver beet, watercress & horseradish cream.
- * Twice cooked Berkshire Pork belly Braised du puy lentils, & roasted baby heirlooms carrots.
- * Baked Ocean trout, shaved fennel, orange, red onion, watercress & salsa verde'
- * Pomme' Pariseinne with baby spinch and shallots.
- * Grounds garden salad with baby cos lettuce, cucumber, vine ripened tomatoes, carrot ribbons, snow pea sprouts & lemon vinaigrette.
- * Baby spinach leaves with red onion, dried roma tomatoes sweet soy emulsion.

SHARED DESSERT

Selection of 3 regular canapes:

- * Miniature salted caramel and chocolate tartlets.
- * Vanilla & toffee profiteroles.
- * Miniature lemon meringue tartlets.

CREATING MEMORABLE EXPERIENCES

Menu & Beverage Offerings

SAMPLE SIT DOWN MENU

SIT DOWN - OPTION 3

ENTREE

Alternate plated;
Breosola, radichio, shaved parmesan, herb
grissini, lemon & green sauce.

Smoked chicken salad, vine ripened tomato,
watercress & soft herb dressing.

MAIN MEAL

Alternate plated;
Confit duck leg, du puy lentils, caramelized
endive & heirloom carrots.

Pan- roasted salmon fillet, cauliflower puree,
grilled asparagus & cherry tomato dressing.

DESSERT GRAZING STATION:

Includes 4 regular & 1 substantial canapes;
The Grounds bounty bar with candied coconut.

Lemon meringue tartlet.

Salted caramel tartlets.

Profiteroles Vanilla and toffee profiteroles.

Milk chocolate, hazelnut and strawberry layer cake
(substantial).

SIT DOWN - OPTION 4

ENTREE

Alternate plated;
Goats curd tart, watercress, dried cherry tomatoes,
parsnip, sweet onion & basil dressing.

Roasted garlic field mushroom, roasted tomato,
melted taleggio, pesto crumbs & micro red basil.

MAIN MEAL

Alternate plated;
Beef tenderloin, sauté mushrooms, Paris mash &
“café de Paris” butter.

Roasted snapper fillet with spiced eggplant,
capsicum, zucchini, potato, & saffron dressing.

DESSERT

Alternate plated;
Passionfruit mousse with mango puree and
pistachio ice cream.

Pear & white chocolate mousse with almond
mirliton.

CREATING MEMORABLE EXPERIENCES

Menu & Beverage Offerings

BEVERAGE PACKAGES

INCLUDED IN BOTH PACKAGES

Coopers Light
Hillbilly Cider
Mineral Water
Juice
Soft drink
French Press Coffee
Loose Leaf Tea

PREMIUM PACKAGE

CHOICE OF 4 WINES FROM THE BELOW;

Sparkling

Twin Islands Brut
Redbank King Valley Prosecco

White Wine

Vasse Felix Semillon
Sauvignon Blanc
Ha Ha Pinot Gris

Rose

Wirra Wirra Mrs Wrigley Rose

Red Wine

Alamos Malbec
Heathcote Craven Place Shiraz

CHOICE OF 2 FULL STRENGTH BEERS;

Coopers Pale Ale
Peroni
Sapporo

DELUXE PACKAGE

CHOICE OF EITHER;

Galss of Pol Roger
Champagne per guest on
arrival

OR

Cocktail per guest on arrival

CHOICE OF 5 WINES FROM THE BELOW;

Sparkling

Corte Giara Prosecco
Janz Premium Brut
Louis Bouillot Rose

White Wine

Mesh Reisling
Hay Shed Hill Chardonnay
Greywacke Sauvignon Blanc

Rose

Fromma La Strada Rose
Domaine Triennes Rose

Red Wine

Opawa Pinot Noir
Wirra Wirra Catapult Shiraz
Yalumba "The Cigar" Cabernet
Sauvignon

CHOICE OF 2 FULL STRENGTH BEERS;

Coopers Pale Ale
Peroni
Sapporo

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