

SOCIAL NIGHT EVENTS

SOCIAL COCKTAIL PARTY INCLUSIONS

3.5 hour event (7:00pm - 10.30pm)

Shared entrée (choose one)

Antipasto grazing station

Selection of 6 regular sized canapés (choose 3 hot & 3 cold)
& 2 substantial sized canapés

3 hour Standard beverage package

Professional event supervisor & wait staff

Full air conditioning & heating facilities

Security for the duration of your event

Basic audio equipment

Unique Grounds furniture

Complimentary hour of bump in time - from 6:00pm

Includes bump out by midnight & cleaning fees

*VALID FOR EVENINGS:
2021*

Cocktail From 100.0

Terms and Conditions:

1. Minimum numbers apply. 2. Promotion prices are only valid for specified dates. Dates are subject to availability & excludes Saturdays, long weekends or public holidays. 3. Not to be used in conjunction with any other promotion. 4. Promotion is valid for new events only. 5. Halal menu available & will incur a 5% per head surcharge. 6. Offer is not valid for Weddings or Corporate events. 7. Promotion only applicable on a limited menu.

SHARE MENU OPTIONS

REGULAR COLD OPTIONS (choose 3):

- Tomato, Cucumber and Spanish Onion tartlet - *with* minted labneh V
- Cucumber Cream Cheese and Mint Sandwich - *with* fresh watercress V
- Steamed King Prawn Tails - *with* lemon and dill aioli
- Vietnamese Rice Paper Rolls - *with* green mango, chilli coriander and lime V, GF, DF
- Prawn and Ginger Rice Paper Rolls - *with* Vietnamese slaw and nouc cham GF, DF
- Beetroot Cured Salmon - *with* creme fraiche on wholemeal bilni and cucumber pickle
- Poached Chicken Tartlet - *with* lemon basil and capers
- Wagyu Bresaola - *with* parmesan and truffle aioli on brioche toast
- Cumin Crusted Lamb Loin on Fried Bread - *with* spiced eggplant and chickpea DF

REGULAR HOT OPTIONS (choose 3):

- Tartlet of Leek, Fontina Cheese and Wild Mushroom V
- Wild Mushroom Kale and Macadamia Arancini - *with* truffle and chive mayo V
- Fried Truffled Polenta - *with* goats curd honeycomb and fig V
- Artichoke and Parmesan Tartlet - *with* almond picada V
- Crisp Fried School Prawns - *with* paprika aioli and lemon GF, DF
- Salt and Chilli Fried Arrow Squid - *with* fresh lime and black sesame aioli, GF, DF
- Fried crab and Ginger Wontons - *with* red vinegar lemongrass and spring onion DF
- Smoked Salmon and Kale Croquette - *with* chunky tartare sauce DF
- Fried Szechuan Salted Cuttlefish Skewers - *with* soy and lime GF, DF
- Buttermilk Fried Chicken Skewers - *with* pickled daikon & red chilli aioli GF

SUBSTANTIAL OPTIONS (choose 2):

- Toasted Quesadillas - *with* manchego, chorizo, roasted corn, smoked paprika and sour cream V
- Pea and Mint Risotto - *with* parmesan and pea shoots V
- Soft Barramundi Tacos - *with* tomato, chilli, coriander and lime salsa DF
- Kingfish Ceviche Tostada - *with* avocado jalapeno and coriander DF
- Sticky Glazed Pork Belly - *with* Asian slaw and soy aioli DF
- Spicy Thai Chicken Salad - *with* green mango and fried shallot DF
- Poached Chicken Salad - *with* asian slaw and szechuan pepper DF
- Seared Beef Slider - *with* onion compote, tarragon and cornichon gribiche
- Spicy Korean Fried Chicken in Brioche - *with* slaw and chilli mayo
- Crispy Fried School Prawns - *with* paprika aioli and lemon GF, DF