

SOCIAL NIGHT EVENTS

SOCIAL DINNER PARTY INCLUSIONS

- 4 hour event (7:00pm - 11:00pm)
- Shared entrée (choose one)
- Shared main meal (choose 3 main dishes + 3 side dishes)
- Shared dessert boards (choose one)
- 3.5 hour Standard beverage package
- Professional event supervisor and wait staff
- Full air conditioning and heating facilities
- Security for the duration of your event
- Basic audio equipment
- Unique Grounds furniture and table settings
- Complimentary hour of bump in time - from 6.00pm
- Includes bump out by midnight and cleaning fees

*VALID FOR EVENINGS:
2021*

Dinner From 110.0

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

ENTREE - choose 1

Antipasto Platter - Selection of shaved cured meats, marinated roasted vegetables and dips, ripened hard and soft cheeses, fresh and dried fruit, olives, toasted sourdough, grissini and crackers

Selection of Oysters - Cabernet vinegar, prawns with lemon and dill aioli and smoked trout bruschetta with creme fraiche

Mezze platter - Assorted kibbeh, carrot sticks, sambousek, falafel, fattoush and dips, grilled pide and mediterranean marinated and pickled vegetables

MAIN - choose 3

Whole free range chicken - *with* eggplant, zucchini and salsa verde GF

Buttermilk Fried Chicken Pieces - *with* slaw, potato salad & chilli

Wild Mushroom and Sweetcorn Risotto with kale & taleggio V

Glazed Slow Cooked Lamb Shoulder - *with* labneh, zaatar & minted yoghurt GF

Grilled fillets of Ocean Trout - *with* olive tapenade heirloom tomatoes, fennel and capers GF DF

Tomato and Chilli Gemelli Pasta - *with* corn, capsicum salsa and buffalo mozzarella V

Beef Tagine - *with* slow cooked beef brisket with tomatoes dates, couscous and almonds DF

Roasted Pork Belly - *with* mustard creamed polenta, roasted apple and charred savoy cabbage GF

SIDES - choose 3

Panzanella Salad - *with* tomatoes, basil, torn cos, cucumber, olive red wine vinegar DF

Green Bean feta and Pistachio Salad GF

Mixed Grains and Seeds - *with* labneh and pomegranate

Smashed Fried Potatoes - *with* lemon olive and aioli DF GF

Shredded Red Cabbage and Chickpeas - *with* hummus and tahini GF, DF

Wedge Salad - *with* buttermilk dressing parmesan and pistachio G

DESSERT- choose 1

Pastry Chefs Selection of Dessert Canapes

Strawberry and Creme Patissiere Tart - *with* vanilla ice cream

Chocolate and Vanilla Profiteroles - *with* warm chocolate and salted caramel

Tiramisu - *with* the Grounds coffee and mascarpone

Orange and Almond Syrup Cake - *with* citrus salad, pomegranate and pistachio