

UNSW CBD Campus 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.

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All pricing is GST inclusive

The Gold Menu – Relaxed finger food options

Cold selection

3 pieces per person, select 2 items, \$10.35
6 pieces per person, select 4 items, \$15.50

Hot and Cold selection

5 pieces per person, select 3 items, \$17.45
6 pieces per person, select 4 items, \$19.85
7.5 pieces per person, select 5 items, \$24.60
10 pieces per person, select 6 items, \$31.80



Hot

Balinese chicken satays with peanut sauce
Baby pea and cheery tomato arancini
Thai fish cakes with homemade sweet chilli sauce
Zucchini fritters with beetroot dip
Moroccan lamb meatballs with coriander yoghurt dipping sauce
Chicken Yakitori skewers marinated in soy and mirin
Spinach and fetta filo triangles
Mushrooms Kilpatrick – baked whole button mushrooms, bacon, Worcestershire
Tempura fish pieces with tomato and caramelised onion dipping sauce
Vegetarian spring rolls with homemade sweet chilli sauce and soy dipping sauce
Chicken, ginger and coriander steamed buns
Mini French toasted ham and cheese finger sandwiches
"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
Crumbed fish goujons with tartare sauce
Mini lamb Turkish pizza (Pide) with tahini yoghurt dressing
Gourmet mini sausage rolls
Gourmet mini pies with either: *Chicken and leek* OR *Lamb and rosemary*



Hot or cold

Mini quiche with either: *Sweet potato and basil* OR *Smoked salmon and dill* OR *Smoky bacon* OR *Goats cheese, leek and red capsicum*

Calzone filled with either: *Roasted pumpkin, pine nuts and black olives* OR *Eggplant, basil and tomato* OR *Mushroom and herb* OR *Curried potato and pea*

Cold

Festive salmon whirl - smoked salmon, cream cheese and dill in crepe
Platter of felafel, vine leaves and babaganoush
Selection of sushi rolls served with ponzu dipping sauce
Party mix of mixed nuts, Japanese crackers, chilli marinated Kalamata olives
Cheese twists - puff pastry batons layered with Gruyere
Grissini bread sticks wrapped with prosciutto

Frittata pieces, either: *Onion and mascarpone* OR *Zucchini and almond*

Selection of dips with Turkish bread OR vegetable crudités (select 3):
Babaganoush OR *Hommos* OR *Guacamole* OR *Syrian red pepper, walnut and pomegranate* OR *Red bean salsa* OR *Cucumber, yoghurt, mint and green chilli*

Bruschetta with either: *Tomato and basil* OR *Crushed peas and bacon* OR *Roasted capsicum, goats cheese and basil* OR *Mascarpone and prosciutto*

Selection of gourmet finger sandwiches with either:
Roast chicken with fresh herbs and homemade mayonnaise OR *Peppered egg with homemade mayonnaise* OR *Cucumber, watercress, butter and pepper*

Mini knot rolls with either: *Smoked salmon, cream cheese and dill* OR *Roast beef with watercress and horseradish* OR *"Antipasto" - chargrilled red pepper, chargrilled zucchini, pesto and Brie*



The Premium Menu

Cold selection

1 hour of food service, \$25.40 per person
2 hours of food service, \$41.40 per person

Hot and Cold selection

1 hour of food service, \$30.80 per person
2 hours of food service, \$44.75 per person
3 hours of food service, \$59.70 per person

Sample menu 1 - based on 1 hour food service



Mini lamb burger with tzatziki
Marinated artichoke fried with Parmesan, sage and rosemary crust
Grilled kingfish and salmon sausage with roast tomato, cumin and preserved lemon
Crisp filo of goat's cheese with smoked red pepper sauce
Shitake and daikon nori cone omelette with avocado and fresh shiso
Tartlet of sugar cured tuna with fresh cucumber pickle and sesame seeds
Vanilla profiterole with caramel

Sample menu 2 - based on 2 hours food service



Peking duck pancake
Butterflied king prawn with lime and chermoula
Tempura of asparagus, zucchini, eggplant, beans and beancurd with ponzu sauce
Ricotta, parsley and bacon dumpling with napolitana sauce
Three mushroom ragout tartlet
Grilled swordfish with salsa verde on mini toast
Vietnamese rice paper roll with iceberg lettuce, bean sprouts, lime, noodles and sesame omelette
Scallop, lemongrass and fresh coconut salad
Mini chicken Tikka skewer with mango chutney

Sample menu 3 - based on 3 hours food service



Grilled quail breast with prosciutto and sage
Mini bocconcini with olive, basil and dried tomato
Caramelised coconut king prawn with green chilli, lime and coriander dressing
Mini lamb burger with tzatziki
Crisp filo of goat's cheese with smoked red pepper sauce
Butterflied king prawn with lime and chermoula
Vietnamese rice paper roll with iceberg lettuce, bean sprouts, lime, noodles and sesame omelette

Moroccan lamb tenderloin with preserved lemon and pinenut couscous, tahini and cucumber dressing, served in a small china bowl

Nasi goreng with green bean and ginger salad, and warm roasted peanut sauce, served in a noodle box with wooden chopsticks

Bar snacks



Party mix of mixed nuts, Japanese crackers, chilli marinated Kalamata olives
\$3.90 per person

Selection of 2 dips with Turkish / Lebanese bread and vegetable crudités :
Babaganoush OR Hommos OR Guacamole OR Syrian red pepper, walnut and pomegranate OR Red bean salsa OR Cucumber, yoghurt, mint and green chilli
\$7.80 per person

Options to enhance your cocktail menu

There are so many other options ...

A BBQ on the balcony, a sushi bar, an oyster bar or seafood bar, gelato...desserts, the list goes on.

Beverage packages

Prices exclude GST

	House Package	Premium Package	Soft Drinks Package
1 hour	\$14.15	\$24.80	\$10.90
2 hour	\$20.60	\$31.80	\$14.95
3 hour	\$27.40	\$37.90	\$17.30
4 hour	\$33.60	\$43.95	~
Per hour after 4	\$7.80	\$7.80	\$3.85



House bar package

Bennett's Lane NV Brut
Zilzie Selection 23 Sauvignon Blanc
Zilzie Selection 23 Cabernet Merlot
Tooheys Extra Dry and Hahn Premium Light
Orange juice, soft drinks, mineral water



Premium package

Chandon NV
Green Point Chardonnay
Campbells Bobbie Burns Shiraz
Crown Lager and Hahn Premium Light
Orange juice, soft drinks, mineral water

