

UNSW 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.

The menu available for your event will be dependant on the facilities in the venue you have selected.

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All pricing is GST inclusive

The Gold Menu – Relaxed finger food options

5 pieces per person, select 3 items, \$17.00
 6 pieces per person, select 4 items, \$20.00
 7.5 pieces per person, select 5 items, \$24.25
 10 pieces per person, select 6 items, \$31.50

Hot

Balinese chicken satays with peanut sauce
 Baby pea and cherry tomato arancini with napolitana sauce
 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 - whole button mushrooms baked with bacon and Worcestershire sauce
 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 Croque Monsieur - toasted finger sandwich of ham and mozzarella with Gruyere mornay
 "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 **or** Beef and burgundy

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, stuffed vine leaves and babaganoush with grissini sticks
 Selection of our own vegan, vegetarian and seafood sushi rolls with ponzu dipping sauce
 Party mix of mixed nuts, Japanese crackers, chilli marinated Kalamata olives
 Cheese twists - puff pastry batons layered with Gruyere
 Grissini sticks wrapped with prosciutto
 Frittata pieces, either: Onion and mascarpone **or** Zucchini and almond **or** Mushroom, tomato and basil

Vegetable crudité and Turkish bread with a selection of 2 dips: Babaganoush **or** Chunky guacamole **or** Hommos dusted with sumac **or** Syrian red pepper, walnut and pomegranate **or** Spicy Mexican red bean dip **or** Cucumber, yoghurt, mint and green chilli

Bruschetta with either: Roma tomato and fresh basil **or** Crushed peas and bacon **or** Beetroot minted yoghurt **or** Roasted capsicum, goats cheese and basil

Finger sandwich filled with either: Double smoked ham, mustard, cheddar and sprouts **or** Roast chicken, fresh herbs and mayonnaise **or** Peppered egg and mayonnaise **or** Cucumber, watercress, butter and a touch of cracked pepper

Mini knot roll filled with either: Rare roast beef, Dijonnaise and snowpea sprouts **or** Smoked salmon, cream cheese and dill **or** "Antipasto" - chargrilled red pepper, chargrilled zucchini, chargrilled eggplant, pesto and Brie



The Premium Menu

1 hour of food service, \$30.75 per person
 1.5 hours of food service, \$37.50 per person
 2 hours of food service, \$44.50 per person
 2.5 hours of food service, \$51.75 per person
 3 hours of food service, \$59.25 per person

Sample menu 1 - based on 1 hour food service

Tartlet of seared kingfish carpaccio with pickled ginger and bitter orange
 Za'atar and sesame potato fritter with red onion confit, parsley and pomegranate salad
 Baby pea and cherry tomato arancini with napolitana sauce
 Mini crab sandwich with parsley and tarragon
 Thai chicken and corn cake with homemade sweet chilli sauce
 Ponzu marinated beef Tataki

Sample menu 2 - based on 2 hours food service

Mini lamb burger with tzatziki
 Marinated artichoke fried with parmesan, sage and rosemary crust
 Bruschetta with chicken liver and marsala parfait, mustard seed and caramelised onion
 Grilled kingfish and salmon sausage with roast tomato, cumin and preserved lemon
 Freshly shucked oyster with lemon and pepper
 Crisp filo of goats cheese with smoked red pepper sauce
 Shitake and daikon nori cone omelette with avocado and fresh shiso
 Cajun prawn remoulade of mayonnaise, parsley, mustard and tabasco in a puff pastry tartlet
 BBQ quail breast with lemon, garlic and oregano

Sample menu 3 - based on 3 hours food service

Peking duck pancake
 Butterflied king prawn with lime and chermoula
 Pink grapefruit, cashew and toasted coconut salad
 Crostini with vine ripened tomato, white bean puree, salsa verde and chervil
 Bite size fish fried with turmeric and fragrant roasted spices
 Three mushroom ragout tartlet
 Mini chicken Tikka skewer with mango chutney
 Smoked Atlantic salmon on cucumber with Waldorf salad
 Mini double baked Gruyere cheese soufflé served on a Chinese spoon

Moroccan lamb tenderloin with preserved lemon and pinenut couscous, tahini and cucumber dressing, served in a small china bowl
 Hotpot of Asian greens, tofu and wood mushrooms with star anise and mother stock, served with bean shoots fried with chilli and sesame oil, and steamed rice, served in a noodle box

Vanilla profiterole with caramel

Grazing platters

\$8.50 per person

Vegetable crudités and Turkish bread with a selection of 2 dips: Babaganoush **or** Chunky guacamole **or**
 Hommos dusted with sumac **or** Syrian red pepper, walnut and pomegranate **or** Spicy Mexican red bean dip **or**
 Cucumber, yoghurt, mint and green chilli

Options to enhance your cocktail menu

There are so many other options ...

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



Beverage packages

	House Package	Premium Package	Soft Drinks Package
1 hour	\$14.50	\$25.75	\$11.00
1.5 hours	\$18.00	\$29.75	\$13.25
2 hour	\$21.50	\$33.00	\$15.25
2.5 hours	\$24.75	\$36.25	\$16.50
3 hour	\$28.00	\$39.50	\$17.50
3.5 hours	\$30.75	\$42.50	~
4 hour	\$33.75	\$45.75	~
Per hour after 4	\$8.00	\$9.00	~

House bar package

Bennett's Lane NV Brut
 Zilzie Selection 23 Sauvignon Blanc
 Zilzie Selection 23 Cabernet Merlot
 Local and light beers
 Orange juice, soft drinks, mineral water

Premium package

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

