REAGHS EVENTS

MENU ISSUE: Canapé & Grazing Table

Canapé SELECTIONS

4 Choices	30.0pp
5 Choices	35.0pp
6 Choices	40.0pp
7 Choices	45.0pp

Cold Canapés

1 - Mini Sourdough, Slice Rockmelon, Ricotta & Prosciutto

2 - Goat Cheese, Brown onion, mushroom olives tarts (VG)

3 - Mini Slice Pizza margarita (VG)

4 - Chicory, babaganoush, pomegranate, almond flakes (V)

5 - Hoisin Chicken Rice Paper Rolls

6 - Cucumber Prawns Cocktail
with crispy shallot & sweet chili in tasting spoon

7 - Brie & Cranberry Triangle Filo

8 - Cherry Tomato, Basil & Bocconcini Skewers

Hot Canapés

1 - Chicken Wings
on 3 dipping sauce

2 - Beef Brisket Slider
slaw, chipotle mayo, gherkin pickled

3 - Mini Sausage rolls
with ketchup sauce

4 - Leak & Feta mini pies
with spicy mayo

5 - Three Cheese Mushroom Arancini

6 - Chicken Satay Skewers
with crunchy peanut sauce

7 - Vegie Tempura
with lemon ponzu dip

8 - Mini chicken burrito, filling
with grilled chicken, avocado, salsa verde, jalapeno mayo

9 - Mini Beer Batter Fish Roll
baby cos, chives mayo

DESSERT

Mini Lemon Meringue tart

Double Chocolate & Almond Brownies

Vanilla Pastry
cream & mix berries tart

Grazing TABLE

Traditional Grazing Table 18.0*pp*
smoked caciocavallo cheese, mortadella beef, salami, prosciutto crudo, blue cheese, triple dairy brie, apricot, almond nut, alto olives, labneh, hummus, guacamole, quince, the grounds sourdough, rice cracker, bread sticks, market fruits

Vegetarian TABLE

Vegetarian Grazing Table 20.0*pp*
crudites heirloom vegetables, baba ganoush, guacamole, beetroot hummus, smoked caciocavallo cheese, triple dairy brie, blue cheese, pitted date, alto olives, house vege antipasto, market fruits, the grounds sourdough, rice cracker, bread sticks

Morning TABLE

Brunch & Breakfast Grazing Table 25.0*pp*
the grounds granola yogurts, mix mini pastries, mix muffin, banana bread, mini scone butter & jam, the grounds sourdough with condiments, ham & cheese mini tartlet, feta & smoked salmon on bites, sausage rolls, mushroom & leaks mini pies, fresh market fruits, individual cold pressed juice bottles, barista coffee.

Note:
All Grazing Tables include Cocktail plates, cutlery & napkins, Minimum of 20 people, Customise a menu for dietary & Allergies Requirements. Professional RSA certified, Labour staff & Chef are $40 per person per hour.

REAGHS EVENTS

MENU ISSUE: *Seated Platters*

Seated Share PLATTERS

Bronze Share Platters **55.0**
1 entrée,
1 protein,
1 salad
2 side

Silver Share Platters **75.0**
2 entrée
2 protein,
2 salad
2 side

Golden Share Platters **89.0**
2 entrée
3 protein
3 salad
1 side
1 glass choice of wine | beer | soft drinks

Platinum Share Platters **99.0**
3 entrée
3 protein
2 salad
2 side
1 desserts
1 glass choice of sparkling wine | beer | soft drinks

Entrée

Garlic Bread
side balsamic & olives oil.

Caprese Salad (gf,v) *heirloom tomato, buffalo mozzarella cheese, fresh basil, salt & pepper, olive oil.*

Prawns Skewers
garlic & chili sauté prawns

Chicken & Spinach Dumpling
dipping soy sauce.

Share Main

Slow Cooked Lamb
sautéed kale, jus & 3 green herb tahini sauce (mint, parsley, basil).

Crispy Salmon
tikka masala, leek, bombay potato, veg & lime pickle.

Roasted Chicken Maryland
coated romesco sauce, lime rocket & butter corn pure.

Vegan BBQ Teriyaki Tofu
grilled broccolini & zucchini

Share Salad

Roasted Pumpkin & Kale
sesame seed, red onion, cherry tomatoes, lemon dressing

Caesar Salad
cos lettuce, house caesar dressing, parmesan, thyme garlic croutons, crispy bacon, boiled egg.

Gado-Gado
mix veggies, tempeh, fried tofu, boiled egg, coated peanut butter sauce & fried shallot with cracker.

Vermicelli Salad
edamame, sesame seed, shredded carrot, mix slaw with tamarin sauce.

Dessert

Classic Italian Tiramisu

Basque Cheesecake
served with vanilla ice cream

REAGHS EVENTS

MENU ISSUE: Beverage

Beverage PACKAGES

Standard — *1 hour* **20.0** *pp* | *2 hour* **39.0** *pp* | *3 hour* **49.0** *pp*

1 red wine
1 white wine
1 sparkling wine
2 beers
pressed juices
soft drinks
still water
sparkling water

Premium — *1 hour* **29.0** *pp* | *2 hour* **49.0** *pp* | *3 hour* **59.0** *pp*

3 red wine
3 white wine
1 rosé wine
1 sparkling wine
3 beers
pressed juices
soft drinks
still water
sparkling water

Cocktail On Arrival — *extra* **15.0** *pp*

Espresso Martini
Aperol Spritz
Tommy's Margareta

Spirits Add On — *extra* **15.0** *pp*

Vodka
Gin
Tequila
Rum
Whisky

Notes : Minimum 40 people, Wait staff can be hired at a cost of $40p/h, Confirmation of your menu selections and guest numbers are required 7 days before your function date. 50% catering charge is payable for cancellation less than 6 days, dietary and allergy please note before.