



COCKTAIL



CONDITIONS: Labour charges apply for all orders under 50 pax (\$260.00; maximum six hour period), under 25 pax (\$360.00; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8.50 per person. Extra charge applies if coloured linen is required.

Cocktail Menu

SUGGESTED QUANTITIES PER PERSON:

Pre-Dinner Drinks (½ hour)	3 pieces
Cocktail Party (1 hour)	4 pieces + 1 slider + 1 substantial item
Cocktail Party (2 hours)	7 pieces + 1 slider + 2 substantial items
Cocktail Party (3 hours)	8 pieces + 2 sliders + 2 substantial items
Cocktail Party (4 hours)	10 pieces + 2 sliders + 2 substantial Items

Platter to Share

Za'atar spiced flat breads with baba ganoush, Gibson Grove olives and beetroot hummus V

Sydney Royal Charcuterie Board

King Island Dairy Stokes Point smoked cheddar, Bertocchi capocollo, smoked chicken Gibson Grove olives, Julianne's Kitchen chicken speck and pistachio terrine, apple and thyme paste with Brasserie Bread
(Minimum 100 people)

Canapés

COLD SELECTION |

Flame grilled teriyaki salmon sushi with flying fish roe and togarashi mayonnaise DF
Sesame beef rice paper rolls with ho sin sauce
Meredith Dairy chevre and beetroot hummus tart with sunflower tartor V
Smoked chicken and baba ganoush tart with pickled onion and soft herb salad
Vermicelli and vegetable rice paper rolls with tamarind dipping sauce VE
Julianne's Kitchen chicken, speck and pistachio terrine with pickled fennel and salsa verde

HOT SELECTION |

Crispy charcoal prawns, yuzu kosho mayonnaise and shiso
Jamaican jerk chicken skewers with lime and black pepper mayonnaise GF DF
Mini mushroom and lentil pie with tomato ketchup VE
Cheeseburger spring rolls with mustard and ketchup
Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing V GF
Mini caramelised onion, chipotle and brie tarts V
Indian butter chicken samosa with yoghurt relish
Mac 'n' cheese croquettes with tomato and red pepper salsa V
Mini lamb koftas with coriander tahini and za'atar GF DF
Shiitake mushroom and sesame spring roll with spicy plum sauce VE
La Boqueria chorizo croquettes with smoked paprika aioli
Mini chunky beef, streaky bacon and cheddar pies with tomato ketchup
Mushroom and green pea arancini with tomato agrodolce V



SWEET SELECTION |

Chocolate mousse with strawberry tarragon salad and Cuttaway Creek raspberry vinegar
Spanish churros with cinnamon sugar, roast almond gelato and spiced chocolate sauce

SLIDERS |

Fried mac 'n' cheese slider with smoked pulled pork, pickles and house barbeque sauce
Grilled cheeseburger with streaky bacon, pickles and burger sauce
Panko fried chicken burger with peri peri sauce, garlic aioli and butter lettuce
American cheeseburger with mustard mayonnaise, pickles and tomato ketchup
Panko fried chicken burger with tonkatsu sauce, mayonnaise and pickled cabbage
Smoked beef brisket slider with cheddar, pickles and house barbeque sauce
Grilled Portobello mushroom and fried mac 'n' cheese slider, chipotle relish and butter lettuce V
Asian bean and kumara slider with chipotle beans, butter lettuce and vegan mayonnaise GF VE

BAO BUNS |

Char grilled Korean chicken bao buns, kim chi, sesame mayonnaise and sprouts
Crispy whiting bao buns, yuzu kosho mayonnaise, pickled cabbage and sprouts
Roast pork belly and sriracha bao buns, pickled radish and Vietnamese herbs
Japanese fried chicken bao buns, kewpie mayo, pickled cucumber, shisho and shallots

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Hot Substantial

Seven-spiced lamb shoulder, carrot and cumin yoghurt, pickled onion and pita bread

Crispy squid with Sichuan salt, pickled cabbage and yuzu kosho mayonnaise

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita

Thai chicken larb with lime, basil, chilli and steamed rice

Crispy whiting fillets with rustic fries, pickles and herb aioli

Southern-style fried chicken with buttermilk ranch, pickles and rustic fries

Smoked beef brisket with cabbage, kale and corn slaw with red radish and cider vinaigrette

Crispy prawns with rustic fries, pickles and Mississippi comeback sauce

Japanese fried chicken with rustic fries, pickled cucumber and togarashi mayonnaise

Braised pork and fennel meatballs with casarecce, tomato and basil sauce

Ancient grain casarecce with tomato, olives, eggplant and basil VE

Chickpea and spinach curry with steamed rice and coconut sambol VE

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* Functions running over a scheduled time period will incur a labour charge

Live Stations

Additional charges may apply if under 200 people

SYDNEY ROYAL CHARCUTERIE BOARD

King Island Dairy Stokes Point smoked cheddar, Bertocchi capocollo, smoked chicken Gibson Grove olives, Julianne's Kitchen chicken, speck and pistachio terrine, apple and thyme paste with Brasserie Bread

POKE BOWL

Tasmanian salmon sashimi, crispy prawns or yuzu miso tofu with ponzu sauce, pickled ginger, shisho, edamame, cucumber, radish, broccoli, shredded nori, wasabi peas and seeds on house blend of short grain and brown rice

BAO BUNS

Char grilled Korean chicken or miso eggplant bao buns, kim chi, sesame mayonnaise and sprouts

THE SMOKIN' GRILL


Smoked beef brisket or pulled pork shoulder milk bun with pickles and house barbeque sauce

MEXICAN SOFT TACO STATION

12 hour pulled pork shoulder or Mexican black bean and rice with guacamole, coriander, lime and a selection of hot sauces

INDIAN SPICE STATION

Kashimiri chicken tikka, vegetable raita, chat masala and roti

Vegetable samosa with tamarind date chutney 

JAPANESE GYOZA BAR

Pan fried wagyu beef, vegetable or prawn gyoza's with a ginger and rice vinegar dipping sauce

MIDDLE EASTERN CARVERY

Seven-spiced lamb shoulder, carrot and cumin yoghurt, pickle onion and pita bread

SPANISH PAELLA**

Spanish chorizo, chicken and calamari paella with saffron and smoked paprika

THE LANTERN

Steamed Chinese dumplings, siu mai and spring rolls with sriracha and plum sauce

*** please note the Spanish paella station is only available in exhibition halls, pavilions or outdoors*



Cocktail Menu Packages

Cocktail Packages cater for all guest's needs and dietary requirements.

A discount has been applied to these packages. Please note these are set menus and items cannot be substituted.

Cocktail Menu One

Crispy charcoal prawns, yuzu kosho mayonnaise and shiso

Mini chunky beef, streaky bacon and cheddar pies with tomato ketchup

Indian butter chicken samosa with yoghurt relish

Mini lamb koftas with coriander tahini and za'atar GF DF

Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing V GF

American cheese burger with mustard mayonnaise, pickles and tomato ketchup

Shiitake mushroom and sesame spring roll with spicy plum sauce VE

Cocktail Menu Two

Flame grilled teriyaki salmon sushi with flying fish roe and togarashi mayonnaise

Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing V GF

Jamaican jerk chicken skewers with lime and black pepper mayonnaise GF DF NF

Mini chunky beef, streaky bacon and cheddar pies with tomato ketchup

Crispy charcoal prawns, yuzu kosho mayonnaise and shiso

Mini lamb koftas with coriander tahini and za'atar GF DF

American cheeseburger with mustard mayonnaise, pickles and tomato ketchup

Crispy whiting fillets with rustic fries, pickles and herb aioli

Mr Pisa Gelato tubs

