

Note: Surcharges apply on public holiday

Menus

Catering required by Sydney Crystal (no byo) Service staff included

Note: Minimum Catering Requirement – 30 pax (year round)

COCKTAIL MENU

Canape Menu: \$60.00 per person

Additional canapes @ \$6.00 per person/ per choice

Pre-select 8 canapés to be served

Seafood & vegetarian nori sushi served with sweet soya sauce (V-GF)

Spinach & ricotta filo pastries (V)

Tomato & basil bruschetta (V-GF)

Mini petit pies served with tomato & onion jam (peppered beef, chicken & vegetable, lamb & rosemary)

Beetroot & goats cheese tartlets (V)

Mini roasted vegetable frittatas (V)

Indian vegetable samosas (V)

Antipasto cherry tomato & mushroom roasted skewer (VEG-GF)

Salt & pepper squid with aioli

Smoked salmon roulade, crème fraiche on crostini

Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VEG-GF)

Golden Pumpkin Arancini with bush tomato chutney (VEG-GF)



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Thai beef salad with mint, coriander, lime chilli.

Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes

Mediterranean beef skewers with spicy BBQ sauce

Peking duck, cigar crapes, Hoisin sauce

Individually served classic prawn cocktail

V- Vegetarian / GF- Gluten Free / VEG - Vegan

GRAZING BUFFET MENU

Grazing Menu: \$79.00 per person

Additional canapes @ \$6.00 per person/ per choice

Canapes

Spinach & ricotta filo pastries (V)

Petit pies served with tomato & onion jam (peppered beef, chicken & vegetable, lamb & rosemary)

Seafood & vegetarian sushi served with sweet soya (GF)

From the Buffet Grazing Table Mains

Leg of champagne ham served with a selection of mustards and relishes

Mediterranean chicken fillet on cous cous with Semillon jus (GF)

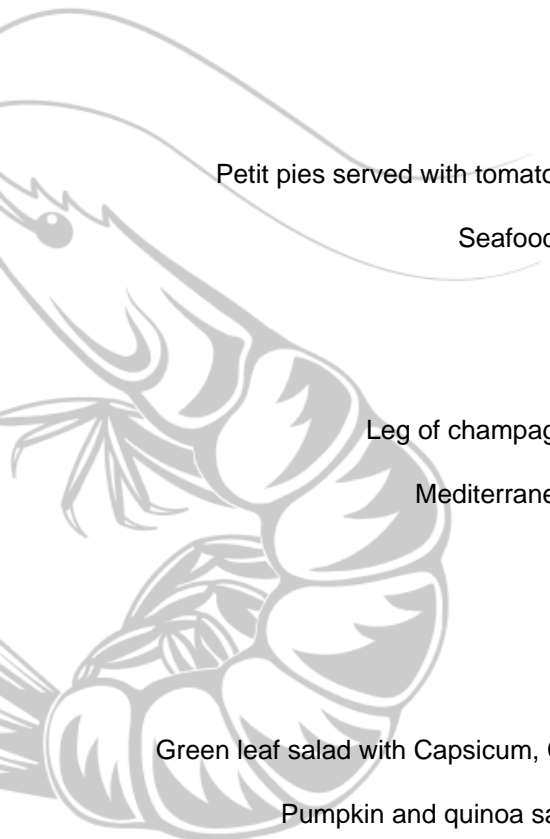
Seasonal roasted vegetables (VEG)

Salads

Green leaf salad with Capsicum, Cucumber, Spanish Onion, Cherry Tomatoes & Italian Dressing (GF -VEG)

Pumpkin and quinoa salad with shredded kale, cranberries and crushed walnuts (VEG)

Mixed fresh bread rolls



Sydney Crystal



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Dessert

Assorted petite cakes served with berry coulis

V- Vegetarian / GF- Gluten Free / VEG - Vegan

PLATTERS / ADDITIONAL MENU ITEMS

Add on in addition to any of the above menus. Minimum spend guidelines applies

Hot and Cold Canapes

\$6 per person / per selection

Seasonal menu available upon request

Dips and Breads

\$9 per person

Selection of dips and seasonal vegetables served with a selection of breads & sourdoughs (VEG)

Cheese Board

\$9.50 per person

Bega Heritage Reserve Vintage Cheddar, King Island Brie, Berry's Creek Tarwin Blue.

Accompanied with a selection of seasonal fruits, bread sticks and lavosh (V)

Charcuterie / Garden Antipasto Board

\$15 per person

Featuring Cured Meats, Great Australian Cheeses, Olives, Bread, Fig Spread, Pesto, Coarse Ground Mustard,

Dried Fruit And Nuts (GF)



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Spiced Roast Zucchini Dip, Seasonal Vegetable Batons, Crackers, Olives and Antipasto Vegetables (VEG)

Seafood Board

\$25 per person

Pacific Oysters, Freshly Shucked, Served with Red Wine Vinegar & Lemon

Smoked salmon with fennel, rocket and dill aioli (GF)

Fresh cooked prawns with cocktail sauce

(average of 3 oysters, 3 prawns per person)

Dessert Platter

\$12 per person

A delightful selection of dessert Petit Fours, assorted Chocolate Truffles

Seasonal Fruit Platter

\$9 per person

Local seasonal selection

**Menu subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items. Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients*

