



Inclusions

Cocktail Package
Use of microphone for speeches
Cake Knife and Gift Table
White Table Linen and glassware
Professional wait staff
5 hour room hire
Experience Function Coordinator
Complimentary on-site parking

Optional

Projector and Screen Hire \$150.00
Chair Covers \$6.50 per chair
Unlimited Soft Drink & Juice \$10.00 per person
DJ Hire \$650.00
Dance Floor Hire from \$650

Package

Urban Package \$55.00 per Adult
Classic \$46.00 per Adult

Urban Canapés

(Minimum 100 guest)
Tag Foundation – Foundation Room

Melon, Cheese & Proscuto Skewers
Corn Blini with Smoked Salmon, Cream Cheese and Caviar
Duck Pancakes

Vegetable Gyoza with Japanese Soy Sauce
Grilled marinated Beef & Lemon Grass Sliders with Sweet Chilli
Salt & Pepper Calamari Boxes with Chips

Fruit & Cheese Grazing Station with
Chocolate Coated Strawberries & or Mini Cup Cakes

Classic Canapés

Bruschetta with Goats Cheese, Peach & Honey
Vegetable skewers with Zucchini, mushroom, cherry Tomatoes,
capsicum, onion, and house made yakitori sauce

Panko Crumbed Chicken Breast Sliders, Iceberg lettuce, Tonkatsu
sauce and Japanese Mayonnaise

Prawn Gyoza with Japanese Soy Sauce
Chicken Yaki Tori Skewer with shallots & house made yakitori
sauce

Kushiyaki Beef Skewers and house made Yakitori Sauce
Hokein Noodle Box with Japanese Mushrooms

Vanilla & Chocolate Cupcakes

Minimum Charges Apply

* Prices Subject to Market Conditions*

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Package

Create your own menu

Canapés

Cold Items

Sushi Nori Roll Assortment
Frittata with Rocket and Balsamic Reduction
Goats cheese & Beetroot Bruschetta
Shot glasses filled with Tzatziki, Taramasalata, or Baba Ganoush,
Diane vegetables
Seared Lamb Fillet with Mango Chutney
Rare Beef Eye Fillet with Béarnaise Sauce
Vietnamese Rice Paper Rolls with Fresh Herbs (Vegetarian or
Prawn)
Fresh Salmon and Thai spiced dressing
Seared scallops & Mint served on a spoon
San Choy Bow on Wheat Loaf
Haloumi, mint and fig appetizers
Corn Balini with smoked Salmon, cream cheese and caviar
Corn Balini with cream cheese, zucchini and pine nuts
Cumin Spiced Pumpkin Roulade with rocket & mayonnaise
Cucumber and Cream Cheese bites with sundried tomatoes with
Chives
Cherry Tomato, feta cucumber and olive skewers
Watermelon, strawberry, & mint skewer appetizers

Hot Items

Chicken Tenderloin Skewers (satay, honey/soy, chilli/lime)
Chicken Souvlaki Sticks with lemon & oregano
Cocktail Spring Rolls with Dipping Sauces (Vegetarian or Duck)
Mini Beef Cheese Burgers
Calamari with chili and lemon grass
Mini Arancini fried risotto balls with assorted fillings
Satay Beef Skewers
Lime, Lemongrass and Chilli Marinated Prawns

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Lamb and vegetable skewers with Tzatziki
Assorted mini homemade Quiches
Spinach and Ricotta Filo Triangles
Ricotta, pinenuts and Kale mini sausage roles
Crispy Polk belly Sliders
Hokkien Noodle Box Egg Noodles and Japanese Mushrooms
Homemade crumbed Barramundi and chips
Homemade prawn or chicken wantons

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