

A woman in a yellow dress is being hoisted by a crowd of people at a party. The scene is set in a modern, brightly lit indoor space with large, warm-toned pendant lights and hanging greenery. The woman is smiling and looking down. The crowd consists of men and women of various ages, all appearing to be in a celebratory mood, clapping and cheering. The overall atmosphere is festive and joyful.

FUNCTIONS PACKAGE

KIDS MENU

\$33p/p (Choose 6)

TO START

(PASS AROUNDS):

- Mini fish and chip buckets
- Mini nugget and chip buckets
- Mini chip buckets
- Beef sliders
- Fish sliders
- Chicken schnitzel sliders
- Vegetarian spring rolls

MAINS

(PASS AROUND, SHARE PLATE, BUFFET):

- Mini Margarita Pizza's
- Napoletana Pasta
- Mac and Cheese
- Garlic Bread
- Side salad green

Please note - If you wish to serve some of the Main options as a Starter, or one of the Starter options as a Mains - that is fine!

Dietries - please discuss with your coordinator



ADULTS STARTERS

\$17pp for 2 options - \$23pp for 3 options - \$28pp for 4 options

ROAMING PASS AROUNDS

- Peking duck pancakes with hoisin sauce
- Bamboo boat, crispy falafel bites with smokey hummus (v)
- Mini Smoked salmon bagels with pickled red onion, capers and cream cheese
- Honey soy haloumi San choy bow (v, gf)
- Mini corn fritters with smoked salmon (gf)
- Vegetable arancini with herb dipping sauce (v)
- Crispy wonton poke bite with torched salmon
- Pesto and roasted cherry tomato tartlet (v)
- Vegetarian rice paper rolls (v vg gf df)
- Vego spring rolls (v df)
- Roast vegetable frittata (v gf)
- Mini Fish & Chip boxes

SLIDERS

- Beef Sliders with lettuce tomato onion
- Haloumi Sliders with rocket, tomato relish and herbed mayo (v)
- Crumbed fish slider with herb aioli, cucumber pickles and lettuce
- Buttermilk Chicken Slider with chipotle slaw
- Can be made GF with naked bun or GF bun*

OR

SEASONAL GRAZING TABLE

\$28pp - Includes Simple Styling || Buffet/Grazing style

- Selection of cheeses
- Black jack mature cheddar, smoked dutch cheese, brie, blue vein cheese*
- Charred Turkish bread with dried herbs and olive oil
- Bresaola and Smoked Salmon
- Trio of seasonal house made dips
- Hummus, Tzatziki, Balsamic Beetroot*
- Selection of lavosh, crackers and grissini
- Seasonal Fresh Fruit
- A mix of stuffed green olives and pitted kalamata
- Quince paste and Dried fruit

Quick note,
you can serve
the grazing
table to start
then canapés
for mains if
you don't wish
to do the
adults buffet
menu stated
on the next
pages



ADULTS MAINS

\$60p/p

Set on a Buffet table OR to tables as Share Plates

PROTEIN CHOOSE 2

- Oven Baked Salmon with Dill and Lemon Zest (gf df)
- Pan Fried Barramundi with Herb Butter (gf)
- Slow Cooked Lamb on a Bed of Hummus & Salsa Verde (gf df)
- Crispy Skin Chicken Thigh (gf)

SALADS & SIDES CHOOSE 2

- Tuscan Bread Salad - Torn & Toasted Sourdough Bread with Balsamic Tomatoes, Spanish Onion & Basil Leaves (v vg df)
- Brown Rice Poke Bowl - Charred Corn, Edamame, Shredded Cabbage, Carrot, Cucumber & Cherry Tomatoes with a Roasted Sesame Dressing topped with Fried Onion (v gf)
- Warm Roasted Vege Salad with quinoa, Marinated Feta, Mixed Leaf, Fresh Parsley & Toasted Pinenuts (v gf)
- Caramelised Roasted Cauliflower with Cranberries Fresh Lemon & Wild Rocket (v vg gf df)

Classic Green Salad - Mixed Leaf (v vg gf df)

PASTA AND GNOCCHI CHOOSE 1

- Mushroom & Truffle Gnocchi (v)
- Roasted Pumpkin Gnocchi (v)
- Salmon Angel Hair Pasta with Creamy White Wine Sauce
- Spaghetti Puttanesca (v)
- Vegetarian Lasagne (v)

CHIPS CHOOSE 1

- Beer Battered Thick Cut Chips with Sumac & Parsley
- Sweet Potato Chips with Kosher Salt & Fresh Parsely



ADULTS ADD ONS

Below options can be added on to the starters grazing table, to mains, or you can sub out some of the main options for these below - just for variety!

SIDES, ALL SERVED 15 PEOPLE

Green Beans & Broccoli with Fresh Chilli and Lemon (v, vg, gf, df) ~ \$65

Classic Green Salad - Mixed Leaf, Cucumber, Edamame & Spanish Onion (v, vg, gf, df) \$35

Roasted Smashed Chat Potatoes with Thyme and Rosemary Salt (v, vg, gf) ~ \$65

Roasted Pumpkin, Desiree Potatoes, Carrots and Sweet Potato (v, vg, gf) ~ \$65

SLIDERS \$5.50 EACH

Flathead with Iceberg Lettuce and Tartare Sauce

Beef Slider with Lettuce, Tomato and Onion

Buttermilk Chicken Slider with Lettuce and Herb Mayonnaise

Halloumi OR Falafel with Mixed Leaf, Beetroot Hummus & Herbed Mayonnaise (v)

Can be made GF with naked bun or GF bun

SOUPS \$5.50 PER 250ML SERVE

Pumpkin with Roasted Chickpeas, Fresh Parsley and Chilli (v vg gf)

Sweet Potato & Roasted Red Capsicum Soup with Croutons (v vg gf)

Mushroom, Shallots and Sour Cream Soup (v vg gf)

INDIVIDUAL QUICHE \$7.50

Salmon, Spinach and Dill

Tomato, Feta and Pesto with Fresh Basil (v)

Roasted Vegetable (v)

Capsicum, Mushroom, Spinach, Onion & Cherry Tomato



DESSERT

MIN 20 PEOPLE PER PACKAGE

Canape Desserts Boards \$15.00 per person

A selection of papa pasticceria's finest tiny delectables (1-2 pieces per person)

Assorted Bravo Mini Gelato Cones (1 piece per person)

Ice cream Cone Station \$9.50 per person

Your choice of 3 flavours with toppings (sprinkles & syrups)

Kids lolly table \$7.50 per person

Chefs selection of lollies and chocolates set on a grazing table with minimal styling (Levels, Jars, Greenery)

Assortment of Bambino Cones \$3.50 per piece

Cake-age fee \$2.50 per person:

The field staff to cut and serve cake brought in by client

We do not supply candles

Use of our cake knife, cutlery, plates and napkins



ADDITIONAL HIRE

Marquee 6m x 3m: \$85

Marquee 3m x 3m: \$60

Round White Table cloths: \$25

Round White rectangle cloths: \$15

Heaters: \$85

Additional Staff:

Monday - Friday - \$45.00

Saturday - \$55.00

Sunday - \$65.00

Cake-age fee (THE FIELD LOUNGE EVENTS ONLY)

- \$2 per person fee
- The field staff to cut and serve the cake
- We do not supply candles
- Use of our cake knife, cutlery, plates and napkins



OUR RECOMMENDATIONS

FLOWER WALLS, BACKDROPS AND PHOTO BOOTHS:

info@mirrorboothaustralia.com.au

DJS:

DJ Solutions - Liora - 0405 964 203

THIRD-PARTY ENTERTAINMENT:

www.bigfun.com.au

www.planetentertainment.com.au

www.bubblingwithenergy.com.au

STYLISTS:

hello@milkandhoneypicnics.com.au - Vicki

KIDS PARTY STYLING - MAGNOLIA PARTY PLANNER

magnolia.planner@gmail.com.au

KIDS PARTY ENTERTAINERS:

Supa Dupa Parties - hello@supadupakidsparties.com.au

*Please approve any 3rd party entertainment with
the events coordinator prior to booking*







