

# CONFERENCE AND EVENT CATERING MENUS

CREATING  
CONNECTIONS  
OVER SHARED  
PLATES



HOSPITALITY PARTNER  
ATLANTIC GROUP®

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# ABOUT US

Looking to foster connections and ignite innovation at your next meeting or event? Atlantic Group® is here to help. Our expert culinary team has crafted a range of delicious menus and tailored packages designed to elevate your gathering and inspire collaboration.

Situated within the Melbourne Connect precinct, Atlantic Group® offers a seamless catering experience. From meticulously crafted dishes to innovative event solutions, our dedicated team will take care of every detail, ensuring your event is both memorable and impactful.

All profits support The University of Melbourne to fund future research and innovation.

**To discuss your next event, please contact us at  
[mc-catering@atlanticgroup.com.au](mailto:mc-catering@atlanticgroup.com.au)**

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# SPECIAL REQUESTS & MENU KEY

If any of your guests have dietary requirements, please notify us in advance of your event.

## MENU KEY SPECIAL REQUESTS

**V** | Vegetarian (may contain egg, dairy products and/or honey)

**VEGAN** | Vegan (contains no animal products)

**KETO** | Low Carb

## MENU DISCLAIMER

We understand each guest has different requirements and every endeavour is made to accommodate special meal requests. However, we cannot completely guarantee allergy-free meals due to allergens being present within the working environment and supplied ingredients. Food and beverage will be provided on the understanding and acknowledgement that it has been prepared in kitchens and/or bars and on equipment that handles known allergens.

## PLEASE NOTE

While we will make every effort to provide your preferred selection, substitutions may occasionally be necessary. Please note that minimum numbers may apply. All menu prices are inclusive of GST.

# MEETINGS & EVENTS MENU



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# MEETING & EVENTS MENU

Choose from one of our catering packages or select items from the Catering Platters menu.

## BREAKFAST PACKAGES

### REV ME UP

13pp (5 pax min)

Freshly Baked Assorted Petite Pastries -  
Mini Danishes, Scrolls & Croissants | V

Seasonal Fruit Platter | VEGAN

### MORNING GLOW

18pp (5 pax min)

#### Mini Assorted Breakfast Quiches

Spinach & Cheese | V

Bacon & Egg

#### Mini Assorted Breakfast Sliders

Egg & Bacon with Special Sauce

Mushroom & Spinach with Tomato Relish | V

Mini Yoghurt, Berry & Granola Cups

### CARPE DIEM

35pp (5 pax min)

Fruit Salad Bowl | VEGAN

Freshly Baked Assorted Petite Pastries -  
Mini Danishes, Scrolls & Croissants | V

#### Assorted Breakfast Pots

Layered Yoghurt, Berry & Granola Cups

Black Chia Pudding with Mango | VEGAN

#### Hot Breakfast

Scrambled Eggs, Hash Brown, Smashed Avocado &  
Roasted Mushroom | V

Served with Sourdough Toast

Freshly Brewed Tea, Coffee and Juice

**Extra: Add Bacon for 2pp**

### BEVERAGE ADD-ONS

Tea & Coffee Station **6pp**

Coffee Cart Day Rate **800 per day**

Still & Sparkling Water (250ml) **4.5 per bottle**

Simple Superfood Smoothies **6.5 per bottle**

Non-Alcoholic Beverage Package **11pp**  
(Still & Sparkling Water, Juice & Soft Drink)

Tea & Coffee, Still & Sparkling Water Package **11pp**

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# MEETING & EVENTS MENU

## CONFERENCE PACKAGES (20 PAX MIN)

### PACKAGE ONE

78pp

*All Day Tea, Coffee, Still and Sparkling Water*

#### MORNING TEA

*Choose 2 options from the Catering Platters selection*

#### LUNCH

*Includes Juice and Soft Drink*

##### Assorted Finger Sandwiches

Special Uni Chicken & Herb  
Curried Egg & Baby Cos Lettuce | V  
Ham, Cheese, Tomato & Piccadilly Pickles  
Pumpkin Dukkah, Spring Onion, Tahini & Cress  
| VEGAN

##### Bang Bang Chicken Skewers

##### Florentine Quiche | V

##### Peppered Beef & Cheddar Pie

#### AFTERNOON TEA

*Choose 2 options from the Catering Platters selection*

### PACKAGE TWO

87pp

*All Day Tea, Coffee, Still and Sparkling Water*

#### MORNING TEA

*Choose 2 options from the Catering Platters selection*

#### LUNCH

*Includes Juice and Soft Drink*

##### Selection of Mini Sourdough, Baguette, Ciabatta and Olive Rolls

Special Uni Chicken & Herb, Guacamole  
Beef Brisket, Slaw, Chipotle Mayo & Jalapeno  
Banh Mi Style Tofu, Pickled Vegetables, Mayo, Coriander | VEGAN

##### Homemade Beef & Vegetable Sausage Rolls

##### Cauliflower, Potato & Green Pea Curry, Toasted Coconut, Tamarind Chutney | VEGAN

*Served with Rice & Seasonal Garden Salad*

#### AFTERNOON TEA

*Choose 2 options from the Catering Platters selection*

# MEETING & EVENTS MENU

## CONFERENCE PACKAGES (20 PAX MIN)

### PACKAGE THREE

95pp

*All Day Tea, Coffee, Still and Sparkling Water*

#### MORNING TEA

*Choose 2 options from the Catering Platters selection*

#### LUNCH

*Includes Juice and Soft Drink*

*Choose 3 items from the Hot Food Section*

*Choose 2 Salads*

*Portuguese Tarts*

#### AFTERNOON TEA

*Choose 2 options from the Catering Platters selection*

**ADD A 30-MINUTE POST-CONFERENCE CANAPÉ SERVICE FOR 13PP**

*Chef's Selection of 2 Gourmet Canapés*

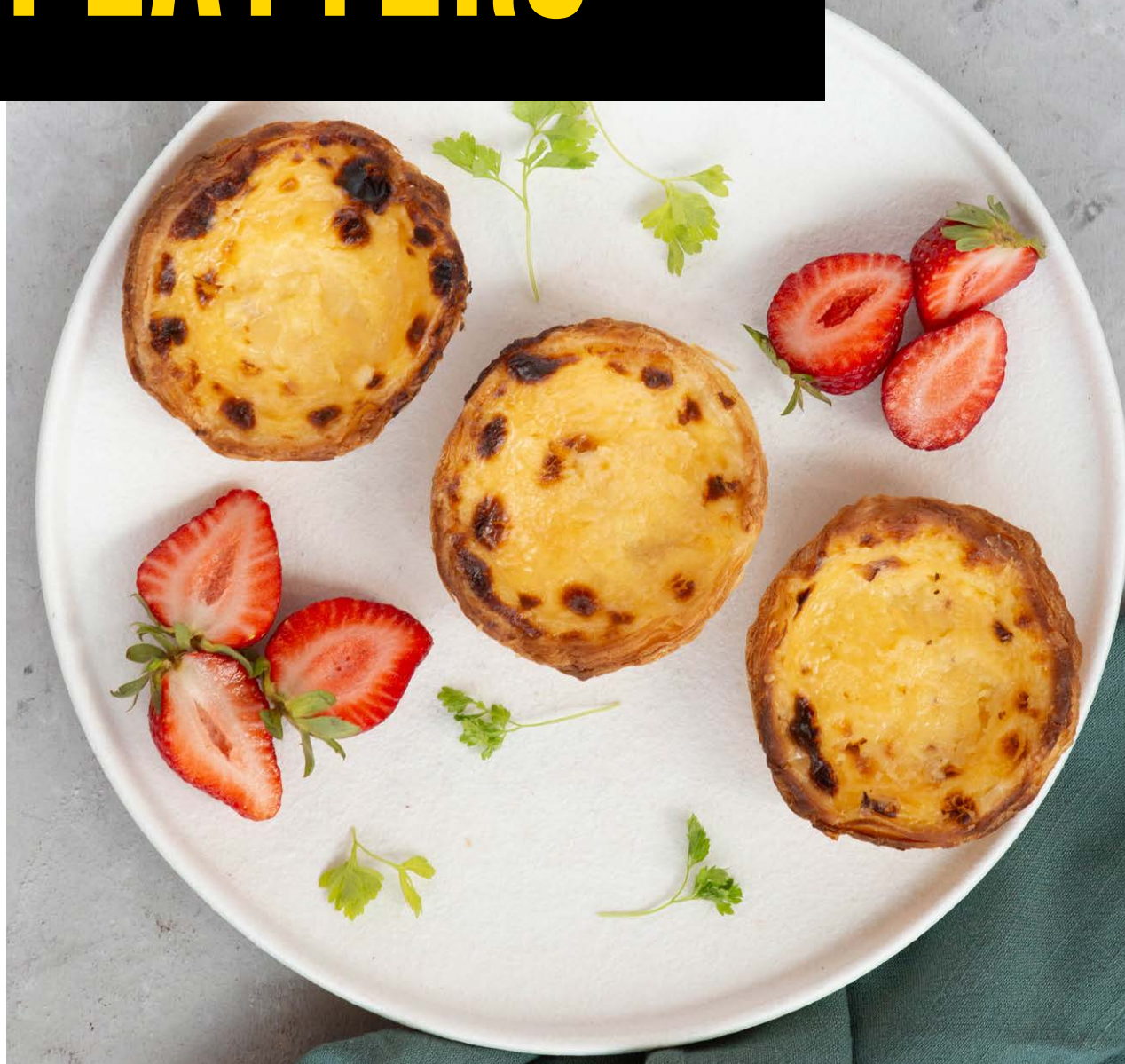


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# CATERING PLATTERS



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# CATERING PLATTERS

## SWEET PLATTERS

(5 pax min)

Seasonal Whole Fruit   VEGAN	<b>2.5pp</b>
Seasonal Fruit Platter   VEGAN	<b>7pp</b>
Mini Yoghurt, Berry & Granola Cups	<b>6pp</b>
Freshly Baked Assorted Petite Pastries   V <i>Mini Danishes, Scrolls &amp; Croissants</i>	<b>6pp</b>
Portuguese Custard Tarts	<b>6.5pp</b>
Burnt Caramel Macaron	<b>5pp</b>
Chocolate Fudge Choc Chip Cookie	<b>5pp</b>
Scones – Served with Fresh Cream & Jam   V	<b>6pp</b>
Mini Sweet Muffins	<b>6pp</b>
Assorted Mini Cannoli with Seasonal Citrus & Coffee Ricotta Filling	<b>6pp</b>
Spanish Churros served with Hazelnut Chocolate & Berry Dipping Sauce	<b>6pp</b>
Mini Donuts – Assorted Filled Flavours <i>Apple, Caramel, Choc Hazelnut, Mixed Berry</i>	<b>6pp</b>
Premium Biscoff Bomboloni <i>(Minimum 10pax)</i>	<b>6.5pp</b>
Petite Carrot & Walnut Muffin with Cashew Cream   VEGAN	<b>6.5pp</b>
Keto Macadamia Cookies   KETO, VEGAN	<b>5.5pp</b>
Keto Pistachio & Cinnamon Cookies   KETO, VEGAN	<b>5.5pp</b>
Vegan Vanilla Bean Blondie Slice & Dried Raspberries   VEGAN	<b>9pp</b>
Vegan Brownie   VEGAN	<b>9pp</b>
Bliss Balls   VEGAN <i>Chocolate, Chilli, Cranberry, Goji Berries, Matcha, Coconut</i>	<b>5.5pp</b>

## SAVOURY PLATTERS

(5 pax min)

Mini Savoury Muffins   V	<b>6pp</b>
<b>ASSORTED MINI CROISSANT PLATTER</b>	<b>7pp</b>
Ham, Cheese & Tomato Cheese & Tomato   V	
<b>ASSORTED JAFFLES</b>	<b>7.5pp</b>
Ham, Cheese, & Tomato Cheese & Tomato   V Mushroom & Spinach   VEGAN	
<b>MINI ASSORTED BREAKFAST QUICHE</b>	<b>7pp</b>
Spinach & Cheese   V Bacon & Egg	
<b>MINI ASSORTED BREAKFAST SLIDER</b>	<b>6pp</b>
Egg & Bacon with Special Sauce Mushroom & Spinach with Tomato Relish   V	

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# CATERING PLATTERS

## HOT PLATTERS

(5 pax min)

Traditional Beef Sausage Rolls, Tomato Ketchup	<b>6pp</b>
Vegetable Sausage Roll, Capsicum Relish   V	<b>6pp</b>
Chunky Beef & Cheddar Pie, Tomato Ketchup	<b>6pp</b>
Chickpea & Potato Curry Pie   VEGAN	<b>6pp</b>
Florentine Quiche   V	<b>6pp</b>
Quiche Lorraine	<b>6pp</b>
Spinach, Feta & Sun Dried Tomato Quiche   V	<b>6pp</b>
Pea, Asparagus & Ricotta Quiche   V	<b>6pp</b>
Chickpea Falafel & Harissa Gel   VEGAN	<b>6pp</b>
Pork Belly Bao, Chipotle Slaw, Cucumber	<b>7.5pp</b>
Miso Mushroom Bao, Slaw, Coriander   V	<b>7.5pp</b>
Bang Bang Chicken Skewers	<b>6.5pp</b>
Dumplings with Black Vinegar   VEGAN	<b>5pp</b>
Pad Thai Spring Roll with Nam Jim Dipping Sauce	<b>6.5pp</b>
Truffled Mushroom Arancini, Pecorino, Thyme Aioli   V	<b>6pp</b>
Mac & Cheese Croquette, Smoky Chipotle Mayo   V	<b>6pp</b>
Assorted Chicken, Beef & Vegetarian Mini Sliders <i>served with Kraft Singles Cheese, Pickles &amp; Lettuce</i>	<b>6pp</b>
Mini Posh Dogs, Caramelised Onion, Mustard, Tomato Sauce, Brioche Bun	<b>7pp</b>

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# CATERING PLATTERS

## LUNCH PLATTER OPTIONS (5 pax min)

### ASSORTED FINGER SANDWICHES

12.5pp

Special Uni Chicken & Herb

Curried Egg & Baby Cos Lettuce | V

Ham, Cheese, Tomato & Piccadilly Pickles

Pumpkin Dukkah, Spring Onion, Tahini & Cress | VEGAN

### ASSORTED WRAPS

14.5pp

Southern Fried Buttermilk Chicken, Secret Herbs & Spiced Sauce, Iceberg Lettuce

Chickpea & Lentil Pattie, Cucumber, Tomato, Cos Lettuce & Mango Mayo | VEGAN

Beef Brisket, Slaw, Chipotle Mayo, Jalapeño & Cheese

### SELECTION OF MINI SOURDOUGH, BAGUETTES, CIABATTA & OLIVE ROLLS

14pp

Special Uni Chicken & Herb, Guacamole

Beef Brisket, Slaw, Chipotle Mayo & Jalapeño

Banh Mi Style Tofu, Pickled Vegetables, Mayo, Coriander | VEGAN

### ASSORTED MINI BAGELS

14.5pp

Turkey, Cranberry, Cream Cheese & Spinach

Smoked Salmon, Capers, Lemon Cream Cheese & Watercress

Indian Pakora & Eggplant Kasundi | VEGAN

### PIES & SAUSAGE ROLL PACK

13pp

Traditional Beef Sausage Rolls, Tomato Ketchup

Chunky Beef & Cheddar Pie, Tomato Ketchup

Chickpea & Potato Curry Pie | VEGAN

Vegetable Sausage Roll, Capsicum Relish | V

### BAKERY BUNDLE

13pp

Florentine Quiche | V

Quiche Lorraine

Spinach, Feta & Sun Dried Tomato Quiche | V

Asparagus, Pea & Ricotta Quiche | V

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# CATERING PLATTERS

## ASIAN CORNER

17pp

Pork Belly Bao, Chipotle Slaw, Cucumber  
Miso Mushroom Bao, Slaw, Coriander | V  
Bang Bang Chicken Skewers  
Dumplings, Black Vinegar | VEGAN

## AMERICAN DINER

17pp

Mac & Cheese Croquette, Smokey Chipotle Mayo | V  
Assorted Chicken, Beef & Vegetarian Mini Sliders served with Kraft Singles Cheese, Pickles & Lettuce  
Mini Posh Dogs, Caramelised Onion, Mustard & Tomato Sauce in a Brioche Bun

## ASSORTED RICE PAPER ROLLS

12.5pp (20 pax min)

Served with Nam Jim Dipping Sauce | VEGAN available on request

## PIZZA

14pp (6 pax min, increments of 6 only)

Margherita – Fresh Basil, Bocconcini, Tomato Passata | V  
Tomato, Ham, Mushroom, Cheese  
Eggplant, Tomato, Onion & Vegan Cheese | VEGAN

## VEGETABLE CRUDITÉ PLATTER

8pp (5 pax min)

In Season Vegetable Dippers & Vegan Dips | VEGAN

## LOCAL VICTORIAN CHEESE

17pp (10 pax min)

Locally Sourced Victorian Cheese, Quince Paste, Smoked Almonds, Grapes, Crackers & Lavosh | V

## CHARCUTERIE BOARD

12pp (10 pax min)

Selected Artisan Smoked Meats, Tomato Chutney, Pickles & Fresh Baguette

# CATERING PLATTERS

## HOT FOOD OPTIONS

(10 pax min)

Lamb Rogan Josh, Mango Pineapple Chutney, Pappadum, Mint Yoghurt **14.5pp**

Pork Belly Bites, Egg Noodle, Bok Choi, Chilli Caramel, Fried Shallots **14.5pp**

Pan Fried Gnocchi, Pecorino, Pistou Dressing, Slow Roasted Heirloom Tomatoes | V **14.5pp**

Cauliflower, Potato & Green Pea Curry, Toasted Coconut, Tamarind Chutney | VEGAN **14.5pp**

Slow Braised Chicken, Truffled Mushroom, Green Beans, Thyme Oil **14.5pp**

## SALAD OPTIONS

(10 pax min)

Brown Rice Vermicelli, Crispy Chilli Oil, Lime, Ginger, Coriander, Julienne Vegetables VEGAN **12pp**

5 Bean Medley - Turtle Beans, Red Kidney Beans, Cannellini, Edamame & Great Northern Beans, Corn, Thyme & Lemon Vinaigrette | VEGAN **12pp**

Mixed Quinoa, Roast Pumpkin, Corn, Pea, Seeds, Nuts, Chipotle Dressing | VEGAN **12pp**

Chat Potato, Sweet Potato, Korean Red Chilli Mayo, Furikake Crumble, Spinach | V **12pp**

Green & Yellow Spring Beans, Snow Pea, Capsicum, Sugar Snaps | VEGAN **12pp**



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# FOOD STATIONS



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# FOOD STATIONS

## GRAZING TABLE

18pp  
(50 pax min)

### ANTIPASTO

Sicilian Olives, Sun Dried Tomato, Marinated Octopus, Cornichons, Stuffed Peppers, Chargrilled Zucchini, Marinated Artichoke, Pumpkin, Eggplant, Burrata, Vegan Dips, Stuffed Vine Leaves, Capers, Marinated Mushrooms, Cheddar, Brie, Blue Cheese

### MARKET FRESH

Selection of Seasonal Fruit and Vegetables – Strawberries, Blueberries, Raspberries, Black Berries, Fig, Purple & Green Grapes, Dragon Fruit, Kiwi Fruit, Passionfruit, Pomegranate, Apricots, Plums, Nuts & Dried Fruit, Cherry Tomatoes, Radishes

### CURED MEATS

Prosciutto Crudo, Mild Sopressa, Mild Cacciatore, Wagyu Bresaola, Largo Ham, Kabana

### BAKERY & SWEETS

Freshly Baked Country Baguette & Turkish Bread, Fig & Apricot Crackers, Seeded Crackers, Crackers, Grissini Sticks, Walnuts, Pistachio, Smoked Almonds, Chocolate Shards, Quince Paste, Honey, Chocolate Pretzels, Raisins

## PIZZA SLABS

15pp (20 pax min)

Margherita – Fresh Basil, Bocconcini, Tomato Passata | V

Tomato, Ham, Mushroom & Cheese

Eggplant, Tomato, Onion & Vegan Cheese | VEGAN

## PASTA BAR

15pp (20 pax min)

Penne Pasta:

Bolognese

Napoli | V

Garlic bread

(VEGAN option available upon request)

## TIFFIN CURRY STATION

22pp (20 pax min)

Chicken Curry

Vegetable Curry | VEGAN

**Served with a Range of Sides:**

Samosa | V

Onion Pakora | V

Raita | V

Mango Chutney | V

Basmati Rice

Cucumber & Mint Salad | V

Roti Bread

(VEGAN option available upon request)

## BURGER BAR

18pp (20 pax min)

**Build Your Own Burger:**

Beef, Chicken, or a Vegetarian Patty

**Top with:**

Lettuce, Pickles, Cheese, Tomato, Bacon Bits, Condiments, Sauce

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# ELEVATE YOUR EXPERIENCE



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# ELEVATE YOUR EXPERIENCE

## 'SUSHI BABY' ACTIVATION

(50 pax min)

Choose from a range of activation options:

'Sushi Baby' Package **49pp**  
Sashimi, Aburi & Poke Bowl, Nigiri & Sushi Station

Sashimi, Aburi & Poke Bowl Station **39pp**

Aburi Station **19pp**

Nigiri & Sushi Station **19pp**

## AUSTRALIAN INDIGENOUS FOOD EXPERIENCE

Price on  
application

Connect with our friendly team to discuss the Native-Inspired Menu created by our Indigenous catering partner, Pawa Catering & Events.

## COFFEE CART

800

Delight your guests with coffee or tea crafted to their liking. Elevate your event by hiring a private barista for the ultimate coffee experience.

## GELATO CART

Price on application

Whatever the occasion, we can arrange a gelato cart to bring your vision to life. Connect with our friendly team to explore a range of options tailored to your event, offering a truly interactive ice cream experience.

## OYSTER BAR

Price on application  
(100 pax min)

Freshly shucked oysters served with an array of condiments, pearls, dressings, lemons, and limes, all expertly prepared by a chef shucking in front of you.

## DONUT WALL

Price on application  
(50 pax min)

Assorted Ring Donuts

Contact our team if you wish to customise themed colors for your event.

## SUGAR HIT STATION

18pp

Edible table of the following:

Chocolate soil, honeycomb shards, salted caramel chocolate bark, espresso marshmallows, chocolate truffles, freeze-dried fruits, and assorted macarons, all styled with a graffiti-inspired touch for added flair and drama.

## BRIDGERTON HIGH TEA

23pp

An array of sweet treats designed to tantalise the taste buds. Featuring a variety of flavours and textures, all beautifully styled and arranged to take centre stage at any function.

### Sample Menu

Buttermilk Scones, Vanilla Chantilly, Raspberry Jam

Craquelin Choux, Burnt Caramel, Vanilla Bean, Pearls

Wild Strawberry Tarte, Strawberry Cheesecake  
Bavarois

Raspberry & Cream Macaron

Golden Gaytime Tartlet, Caramelised White Chocolate

Burnt Butter Tea Cake with Fruits of Forest

## ANY OTHER EVENTS-RELATED REQUIREMENTS

Price on application

Connect with our friendly team for all your event-related needs, including floral arrangements, styling, lighting, entertainment, and more.



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# CANAPÉ MENU



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# CANAPÉ MENU

## PACKAGES

### 1 HOUR

- 1A.** 4 x Canapés **26pp**  
**1B.** 2 x Canapés **30pp**  
2 x Substantials

### 2 HOUR

- 2A.** 6 x Canapés **36pp**  
**2B.** 4 x Canapés **41pp**  
2 x Substantials

### 3 HOUR

- 3A.** 8 x Canapés **48pp**  
**3B.** 6 x Canapés **50pp**  
2 x Substantials  
**3C.** 6 x Canapés **62pp**  
2 x Substantials  
2 x Dessert items

## COLD

### FROM THE SEA

Kingfish, Kaffir Lime, Chilli, Tostada  
Flaked Rainbow Trout, Green Goddess Mayo, Blini  
Torched Salmon, Tapioca Cracker, Ponzu, Cress  
Seared Scallop, Mango, Coriander, Bacon Crumbs

### FROM THE Paddock

Teriyaki Beef Rice Paper Roll, Wasabi Crumbs, Kewpie  
Shredded Tandoori Chicken, Cos Lettuce, Cucumber,  
Mint Yoghurt  
Chicken Pâté Toast, Orange Gel, Tarragon  
Prosciutto, Celeriac Remoulade

### FROM THE GROUND

Whipped Feta, Olive Crumbs, Tomato Bread | V  
Crisp Za'atar, Capsicum Rouille, Grilled Eggplant |  
VEGAN  
Betel Leaf, Oyster Mushroom, Ponzu, Fried Garlic,  
Black Sesame | VEGAN  
Vegan Apple & Enoki Rice Paper Roll | VEGAN

## HOT

### FROM THE SEA

Steamed Prawn Dumpling, Crispy Chilli Oil  
Sesame Prawn Toast, Wasabi Mayo, Pink Desert Lime  
Salt & Pepper Whiting, Squid Ink Mayo, Seaweed Salt

### FROM THE Paddock

Peking Duck Crepe, Hoisin Glaze, Spring Onion  
Miso Glazed Chicken & Spring Onion Skewers  
Spiced Lamb Fatayer, Sumac Yoghurt  
Baby Bao, Pulled Chicken, Shredded Lettuce,  
Sriracha Mayo

### FROM THE GROUND

Moroccan Infused Cauliflower Buds, Chimichurri |  
VEGAN  
Potato Rosti, Zucchini Bread & Butter Pickles | VEGAN  
Miso Eggplant Spring Roll, XO Sauce | VEGAN  
Potato Encrusted Vegetable Bombs, Coriander  
Sweet Chilli | VEGAN  
Sumac Spiced Pumpkin & Feta Cigar | V

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# CANAPÉ MENU

## SUBSTANTIAL

### CHILLED

Seared Tuna Poke Bowl, Edamame, Sesame, Black Rice, Miso Dressing

Caprese Salad, Pesto Oil, Goats Cheese, Balsamic Pearls | V

Smoked Salmon, Shaved Pickled Cucumber, Salmon Roe & Chive Dressing, Confit Beetroot

### WARMER

Kashmiri Vegetable Curry, Eggplant Chutney, Tamarind Dressing | VEGAN

Chickpea Falafel Pita Pocket, Confit Garlic Sauce, Cucumber, Tomato | VEGAN

Swan Hill Lamb Shoulder, Middle Eastern Spices, Toun, Shaved Zucchini, Red Pepper Dressing

Chilli Caramel Pork Belly Bao, Coriander Slaw, Pineapple Chutney

Miso Mushroom Bao, Slaw, Coriander | V

Baby Beef Slider, Pickle, Special Sauce, Cheese Melt

## SWEETS

Wild Strawberry & Cream Tartlet, Strawberry Cheesecake Mousse

Biscoff Pie Truffle, Biscoff Crumble

Tiramisu Choux Bun, Chocolate Crème

Passionfruit Pie Truffle, Coconut Rough Crumble

Ferrero Rocher Chocolate Tart, Praline Caramel



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# PLATED MENU



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# PLATED MENU

## 2 COURSE MENU

70pp (20 pax min)

## 3 COURSE MENU

90pp (20 pax min)

## ADD ALTERNATE SERVICE

10pp

## ENTRÉE

Burrata with Slow Roasted Grape Tomato, Macadamia Crumbs, Basil Oil | V

Chicken Leek Terrine, Crostini, Apricot Mustard, Pistachio, Watercress

Pumpkin & Tarragon Pappardelle, Parsley Oil, Root Vegetable Crisp | VEGAN

Red Onion Tart, Goat's Cheese, Burnt Orange, Wild Roquette, Pepitas | V

Crispy Pork Belly, Cherry Gel, Frizze Lettuce, Drunken Golden Raisin

Maple & Miso Eggplant, Sesame, Spring Onion | VEGAN

## MAIN

Swan Hill Lamb, Fig Salsa, Farro, Roasted Fennel, Blistered Plum Tomatoes, Green Beans

Roasted Chicken Breast, Smashed Potatoes, Green Goddess Dressing, Dutch Carrots

Roasted Barramundi, Miso Japanese Pumpkin, Snow Pea, Soy & Desert Lime Butter Sauce

Baked Polenta, Ragu Truffled Mushrooms, Parsley Oil, Pine Nuts | V

Cauliflower Steak, Eggplant Kasundi, Papadum Crumbs, Hummus, Coriander & Mint Vegan Yoghurt | VEGAN

Toasted Coriander Seed & Ginger Marinated Chicken Breast, Vine Tomato, Saffron Yoghurt, Almonds, Pomegranate

Beef Medallion Sous Vide, Crushed Duck Fat Potatoes, Horseradish Butter, Broccolini, Red Wine Jus

## DESSERT

Meringue Dome, Cassis, Lime, Coconut

Dark Chocolate Bar, Amarena Cherry, Tonka

Burnt Caramel Mousse, Praline, Noisette Crumble

Wild Strawberry Eton Mess, Curd, Vanilla Cream, Meringue

Biscoff & Caramel Chocolate Tart, Caramelised Milk, Popcorn



HOSPITALITY PARTNER  
ATLANTIC GROUP®

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# BEVERAGE MENU



HOSPITALITY PARTNER  
ATLANTIC GROUP®



# BEVERAGE MENU

## PACKAGES

### STANDARD PACKAGE

1 Hour:	25pp
2 Hour:	35pp
3 Hour:	45pp

#### SPARKLING WINE

Bay of Stones Sparkling, Southeast Australia

#### WHITE WINE

Ate Pinot Grigio, Alpine Valley, Victoria

#### RED WINE

Ate Cabernet Sauvignon, Southeast Australia

#### BEERS

Heineken

James Boag's Premium Light OR Heineken 0.0

#### INCLUSIVE OF NON-ALCOHOLIC OPTIONS

Soft Drinks

Juice

Still & Sparkling Water

### SUPERIOR PACKAGE

1 Hour:	30pp
2 Hour:	40pp
3 Hour:	50pp

#### SPARKLING WINE

Veuve Tailhan 'Blanc de Blancs' NV, Loire Valley, France

#### WHITE WINE

*Select One*

One Million Cuttings Chardonnay, Southeast Australia

Pocketwatch Sauvignon Blanc, Southeast Australia

#### RED WINE

*Select One*

Pocketwatch Pinot Noir, Southeast Australia

Killibinbin Sneaky Shiraz, Langhorne Creek, South Australia

#### BEERS

Byron Bay Premium Lager

James Boag's Premium Light OR Heineken 0.0

#### INCLUSIVE OF NON-ALCOHOLIC OPTIONS

Soft Drinks

Juice

Still & Sparkling Water

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# BEVERAGE MENU

## PACKAGES

### PREMIUM PACKAGE

**1 Hour: 35pp**

**2 Hour: 45pp**

**3 Hour: 55pp**

### SPARKLING WINE

*Select one*

Yves Premium Cuvee, Yarra Valley, Victoria

Da Luca Prosecco, Veneto, Italy

### WHITE WINE

*Select Two*

Tahbilk Riesling, Nagambie, Victoria

Credaro '5 Tales' Pinot Grigio, Margaret River, Western Australia

Amelia Park Trellis Sauvignon Blanc Semillon, Margaret River, Western Australia

Taltarni Dynamic Chardonnay, Pyrenees, Victoria

### RED WINE

*Select Two*

Yering Station 'Elevations' Pinot Noir, Yarra Valley, Victoria

Gioiello Estate Merlot, Upper Goulburn, Victoria

Gioiello Estate Syrah, Upper Goulburn River, Victoria

Blue Pyrenees Estate Cabernet Sauvignon, Pyrenees, Victoria

### BEERS

*Choice of Two Heavy Beers + One Light OR 0%*

Stone & Wood Pacific Ale, Heineken, Byron Bay Premium Lager, Birra Moretti

James Boag's Premium Light OR Heineken 0.0

### INCLUSIVE OF NON-ALCOHOLIC OPTIONS

Soft Drinks

Juice

Still & Sparkling Water

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# BEVERAGE MENU

## BEVERAGES ON CONSUMPTION

### BUBBLES + CHAMPAGNE

	<b>BTL</b>
Bay Of Stones Sparkling, Southeast Australia	<b>32</b>
Veuve Tailhan 'Blanc de Blancs' NV, Loire Valley, France	<b>49</b>
Yves Premium Cuvee, Yarra Valley, Victoria	<b>69</b>
Da Luca Prosecco NV, Veneto, Italy	<b>52</b>
G.H. Mumm Grand Cordon NV, Reims, France	<b>120</b>
Perrier Jouet Grand Brut, Epernay, France	<b>140</b>

### WHITES

#### RIESLING

Tahbilk Riesling, Nagambie, Victoria	<b>52</b>
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#### SAUVIGNON BLANC

Pocketwatch Sauvignon Blanc, Southeast Australia	<b>49</b>
Amelia Park Trellis Sauvignon Blanc Semillon, Margaret River, Western Australia	<b>52</b>
Levant Sauvignon Blanc, Yarra Valley, Victoria	<b>90</b>

#### CHARDONNAY

Tatachilla House Chardonnay, South Australia	<b>32</b>
Tahbilk 'One Million Cuttings' Chardonnay, Southeast Australia	<b>49</b>
Taltarni Dynamic Chardonnay, Pyrenees, Victoria	<b>68</b>

#### WHITE VARIETAL & ROSÉ

Ate Pinot Grigio, Alpine Valley, Victoria	<b>32</b>
Credaro '5 Tales' Pinot Grigio, Margaret River, Western Australia	<b>56</b>
Rosé La Vieille Ferme Cotes Du Ventoux, Rhône Valley, France	<b>56</b>

### REDS

#### PINOT NOIR & BLENDS

Pocketwatch Pinot Noir, Southeast Australia	<b>49</b>
Yering Station 'Elevations' Pinot Noir, Yarra Valley, Victoria	<b>64</b>

#### MERLOT

Bay Of Stones Merlot, Southeast Australia	<b>32</b>
Gioiello Estate Merlot, Upper Goulburn, Victoria	<b>64</b>

#### CABERNET SAUVIGNON

Ate Cabernet Sauvignon, Southeast Australia	<b>32</b>
Blue Pyrenees Estate Cabernet Sauvignon, Pyrenees, Victoria	<b>49</b>

#### SHIRAZ & BLENDS

Killibinbin Sneaky Shiraz, Langhorne Creek, South Australia	<b>49</b>
Gioiello Estate Syrah, Upper Goulburn, Victoria	<b>64</b>

#### GSM

Glen Garvald GSM, Yarra Valley, Victoria	<b>90</b>
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### BEERS

Heineken 0.0	<b>9</b>
James Boag's Premium Light	<b>9</b>
Heineken	<b>8</b>
Furphy Refreshing Ale	<b>10</b>
Birra Moretti	<b>12</b>
Byron Bay Premium Lager	<b>12</b>
Stone & Wood Pacific Ale	<b>14</b>
James Squire Orchard Crush Cider	<b>12</b>

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# BEVERAGE MENU

## COCKTAILS, MOCKTAILS & SPIRITS

### CLASSIC COCKTAILS

16pp

(minimum 20 pax, choose up to 2)

Espresso Martini  
Margarita  
Old Fashioned  
Mojito  
Negroni

### SPECIALTY COCKTAILS

23pp

(minimum 20 pax, choose 1)

#### Missionary's Downfall

Rum, Peach Liqueur, Lime & Pineapple

#### Insomniac's Pillow

Bourbon, Coffee Liqueur, Brown Crème de Cacao,  
Espresso, Maple & Cream

#### Passionfruit Martini

Vanilla Vodka, Lime, Passionfruit, Sparkling Wine

#### The Red Gum

Australian Native Taka Gin, Brandy, Lemon, Grenadine  
& Egg White (can be made vegan on request)

### MOCKTAILS

(minimum 20 pax, choose up to 2)

Connect Fizz	11
Virgin Mojito	8
The Melbourne Blue	10
Watermelon Cooler	8

### SPIRITS

(minimum 20 pax, choose up to 5)

#### GIN

Beefeater Gin	11
Australian Native, Taka Gin	16

#### VODKA

Wyborowa	11
Grey Goose	16

#### RUM

Havana Club 3-Year-Old	11
Havana Club 7-Year-Old	16

#### WHISKY/BOURBON/SCOTCH

Johnnie Walker Red Label Blended Scotch Whisky	11
Jim Beam Bourbon Whisky	11
Glenfiddich Single Malt Whisky	16
Makers Mark Bourbon Whisky	16

# BEVERAGE MENU

## NON-ALCOHOLIC BEVERAGES

### ICED TEA

House Blend Iced Tea Raspberry & Hibiscus 6

### WATERS

#### SPARKLING

San Pellegrino Sparkling 250ml, 1L 4.5/9

#### STILL

Aqua Panna 250ml, 1L 4.5/9

### ORGANIC SODAS 330ML

Simple Organic Cola 5.5

Simple Organic Lemonade 5.5

Simple Organic Ginger Beer 5.5

Simple Organic Lemon Lime & Bitters 5.5

Simple Organic Blood Orange 5.5

### JUICES/SMOOTHIES 325ML

#### JUICES

Pineapple Bliss 5.5

Australian Orange 5.5

Pressed Apple 5.5

Glow Bright 5.5

#### SMOOTHIES

Green Smoothie 5.5

Mango Smoothie 5.5

#### SUPERFOOD SMOOTHIES WITH PREBIOTICS

Afterglow 6.5

Cleanse 6.5

Passion Hit 6.5

### OTHER

Coffee Cart Day Rate 800 per day

All Day Tea & Coffee Station 6pp

All Day Tea, Coffee, Still & Sparkling Water Package 11pp

Non-Alcoholic Beverage Package 11pp

(Still & Sparkling Water, Juice & Soft Drink)

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# BEVERAGE MENU

## ACTIVATIONS

*Please enquire with our team about activation pricing, which is subject to availability.*

### COCKTAIL BAR

**Minimum 50 pax**

Choose from our Classic Cocktail & Specialty Cocktail Menu

Add on: Mocktail Bar

### SPIRIT BAR

**Minimum 50 pax**

Choose from our range of spirits

### WHISKY BAR

**Minimum 50 pax**

The Glenlivet 12-Year-Old Single Malt Scotch Whisky, Talisker 10 Year Old Single Malt Scotch Whisky, Bushmills 10-Year-Old Single Malt Irish Whisky & Starward Two Fold Double Grain Australian Whisky

### GIN BAR

**Minimum 50 pax**

Ink Gin, Australian Native TKA Gin, Green Ant Gin, Four Pillars Rare Dry Gin

### FLAIR BARTENDING

Theatrical Bartending – Delight your guests with a captivating cocktail spectacle!



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