
FINGER FOOD PACKAGES

PACKAGE 1

COLD SELECTION

Antipasto station of cured meats & marinated vegetables (gf) (v)

Trio of dips, grilled Turkish bread (gf) (v)

Chilli beef skewers, lime aioli (gf)

Fried Thai fish cakes, chilli lime dressing (gf)

HOT SELECTION

Sage & mozzarella arancini, garlic yogurt (can be made gf)

Creamy chicken & mushroom vol au vent

Bacon & zucchini quiche

Garlic lamb & oregano meatballs, basil pesto

SUBSTANTIAL SELECTION

(Only available for 15-17 piece packages)

Porcini mushroom and spinach risotto boxes (gf) (v)

Chinese pork and hokkien noodle boxes with hoisin sauce (vegetarian option)

PACKAGE 2

COLD SELECTION

Wafer sliced beef fillet on mini toasts, horseradish cream (gf option)

Mixed sushi rolls – vegetarian, salmon, & crab (gf) (v)

HOT SELECTION

Sage & mozzarella arancini, garlic yogurt (can be made gf)

Indonesian satay chicken skewers, ketchup manis (gf)

Mini handmade beef & red wine pies

Spinach, ricotta, onion & garlic filo triangles (v)

Veggie spring rolls, nouc cham dipping sauce (v)

Duck stuffed mushrooms filled, persian fetta (gf)

SUBSTANTIAL SELECTION

(Only available for 15-17 piece packages)

Beef sliders w/ chutney, onion tobacco, blue cheese aioli (gf & veg options)

Mini chipolata hotdogs w/ mustard, pickles, cheese

PACKAGE 3

COLD SELECTION

Seared tuna fillet, seaweed salad, kewpie mayo (gf)
Peking duck crepes, coriander, julienne asian vegetables, hoisin sauce
Oysters two ways - lime & chilli syrup or red wine vinegar w/ shallots (gf)

HOT SELECTION

Beef & veggie spring rolls (veg option)
Persian fetta & mushroom vol au vents (v)
Chicken lolly pop wings w/ honey & sesame (gf)
Smokey pork spare ribs (gf)
Lamb kebab w/ garlic riata (gf) (veg option)

SUBSTANTIAL SELECTION

(Only available for 15-17 piece packages)

Battered barramundi & chip cones, caper aioli, lemon (veg option)
Hickory smoked brisket sliders w/ coleslaw & honey bbq sauce (gf option)

PRICING

PACKAGE 1

\$24 x 8 pieces per person
\$36 x 12 pieces per person
\$45 x 15 pieces per person
\$50 x 17 pieces per person

PACKAGE 2

\$28 x 8 pieces per person
\$40 x 12 pieces per person
\$50 x 15 pieces per person
\$55 x 17 pieces per person

PACKAGE 3

\$33 x 8 pieces per person
\$50 x 12 pieces per person
\$60 x 15 pieces per person
\$65 x 17 pieces per person

ADDITIONS

Fruit & cheese platters = \$3.5 per person
Grazing Dessert Buffet = \$9 per person

NOTES:

- Menu may vary slightly due to seasonal produce & prices may be subject to change
- A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden. Room hire for Saturday nights in peak season (October-April) is \$500, any other day is \$250. Payments can be made via direct deposit:
Name: Agrim Pty Ltd
BSB: 013 671
Account #: 289625836
- We require confirmation of the booking in writing, either by email or by letter. If we do not receive written confirmation we may re-sell your preferred function date
- Final numbers & full payment are due 7 days prior to function
- Public Holiday 20% surcharge may apply