
FUNCTION FINGER FOOD PACKAGES

PACKAGE 1

COLD SELECTION

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

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

HOT SELECTION

Panko crumbed chicken skewers, piri-piri sauce

Beef chimichanga, chimichurri sauce

Macaroni and cheese croquettes, ketchup aioli

Sausage rolls, tomato chutney

Flame grill meatballs, adobo aioli

Vegetarian spring rolls (v)

SUBSTANTIAL SELECTION

(Only available for 15-17 piece packages)

Sundried tomato, spinach, pesto, risotto boxes (gf) (v)

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

PACKAGE 2

COLD SELECTION

Cajun spiced beef fillet, wafer crisp, horseradish cream (gf option)

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

HOT SELECTION

Macaroni and cheese croquettes, ketchup aioli

Fried chicken ribs, buffalo, ranch, & honey sesame (gf)

Mini handmade beef & red wine pies

Spanish empanda w/ sour cream sofrito (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)

Hickory smoked chipolata, mini roll, sauerkraut, mustard

PACKAGE 3

COLD SELECTION

Salmon ceviche in chinese spoons
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)
Fried chicken ribs, buffalo, ranch, & 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 \$550, any other day is \$300. 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