

# **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
Curry potato & vegetable samosa with mango chutney
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	PACKAGE 2	PACKAGE 3
\$26 x 8 pieces per person	\$30 x 8 pieces per person	\$35 x 8 pieces per person
\$38 x 12 pieces per person	\$42 x 12 pieces per person	\$52 x 12 pieces per person
\$47 x 15 pieces per person	\$52 x 15 pieces per person	\$62 x 15 pieces per person
\$52 x 17 pieces per person	\$57 x 17 pieces per person	\$67 x 17 pieces per person

# **ADDITIONS**

Fruit & cheese platters = \$7.5 per person Grazing Dessert = \$9 per person

# NOTES:

- Minimum numbers of 40 apply unless otherwise agreed with management.
- 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 is \$400 Sunday-Friday or \$550 on a Saturday.
   Name: Agrim Pty Ltd

BSB: 013 671

Account #: 289625836

- We require a completed booking form and deposit to confirm your booking. If we do not receive both of these we reserve the right to re-sell your preferred function date.
- Final numbers are due 14 days prior to function & full payment is due 7 days prior to function date
- Public Holiday 20% surcharge may apply