

TWENTY SEVEN

## **Function Menu Offsite Spring 2024**

TWENTY SEVEN is the trusted partner for events & catering across Mildura, servicing private, corporate & social events.

We have been involved with some of Mildura's most glamorous parties for media, government, and private clients.

We are experienced with high end catering & understand the importance of delicious food, outstanding drinks & seamless service.

The team at TWENTY SEVEN look forward to preparing a proposal for you.

## TWENTY SEVEN

### Plated Dining OFFSITE Packages

#### 2 course \$85pp

This is perfect for a light lunch or dinner

- A selection of 1 entrée & 1 main or 1 main & 1 dessert
  - *Sourdough bread & butter included*

#### 3 course \$105pp

Treat your guests to the ultimate dining experience

- Select 1 entrée, 1 main & 1 dessert
  - *Sourdough bread & butter included*

### Alternate Drop Dining Package

#### 2 course \$92pp

This is perfect for a light lunch or dinner

- A selection of 2 entrées & 2 mains or 2 mains & 2 desserts
  - *Sourdough bread & butter included*

#### 3 course \$109pp

Treat your guests to the ultimate dining experience

- Select 2 entrées, 2 mains & 2 desserts
  - *Sourdough bread & butter included*

### Share Plate Dining

#### 2 course \$107pp

This menu is perfect for a shared lunch or dinner

- A selection of 2 entrées, 2 main dishes & 3 side dishes or 2 main dishes & 3 side dishes and 1 dessert
  - *Sourdough bread & butter included*

#### 3 course \$132pp

This package will give your guests plenty of options to pick from

- A selection of 2 entrées, 2 main dishes & 3 side dishes and 1 dessert
  - *Sourdough bread & butter included*

### Finger Food

A selection of finger food is available for an additional fee if required, please discuss your needs prior to booking.

## TWENTY SEVEN

### Entrée

Grilled prawns, salmorejo, soft herbs, black garlic purée

Orecchiette, cavolo nero, peas, broccolini, ricotta (v, gf option)

Seared scallop, chilli jam, shallot, mint, coriander, fried lotus root (gf)

Beef carpaccio, puff pastry, fried capers, preserved lemon aioli

Cured Kingfish, spring garnish

Grilled haloumi, harissa, asparagus, grilled broccolini, za'atar (v)

### Main

Crispy chicken breast, cracked wheat, muhammara, pickled beetroot

Pork Belly, chilli jam, smashed cucumber, tomato, shallot, mint, coriander, sesame, peanut, Thai dressing (make it vegetarian, add Tofu)

Middle Eastern slow cooked lamb shoulder, tahini, yogurt, soft herbs, pickled onion, house made flat bread

Confit duck, braised cannellini beans, sage, oregano, cavolo nero, fennel, toasted pumpkin seeds, pistachio pesto

Confit Salmon, green pea purée, spring vegetable, mint oil

Aged Eye fillet, prosciutto, potato purée, spring peperonata salsa, fried parsley, basil

## TWENTY SEVEN

### Sides

Carrots, salted ricotta, parsley (gf)

Dutch Cream roasted olive oil potatoes (gf)

Baby cos, pickled Spanish onion, pink peppercorns (gf)

Green beans, almonds, creamy anchovy dressing with chilli (gf)

Grilled broccolini, whipped ricotta, preserved lemon

### Dessert

Chocolate and raspberry eton mess

Cheesecake

Flourless orange cake (gf)

Lemon meringue tart (gf)

Chocolate nemesis cake

## TWENTY SEVEN

### TERMS & CONDITIONS

- Final numbers to be confirmed 7 days prior to your event
- No changes can be made within 24 hours before your event
- Full payment required upon receiving your invoice
- (unless other arrangements have been made)
- Cancellations within 3 days of event will incur a cancellation fee of 50% of total invoice
- Cancellation with 24 hours of event will be charged the full invoice amount
- TWENTYSEVEN is not responsible for the removal of any rubbish on site.
- TWENTYSEVEN is not responsible for the lock up of the venue unless prior arrangements have been made.

### **INCLUDED**

Included in your event planning is an initial meeting with the Event Manager (maximum one hour). Any further meetings required will incur additional costs.

### **EXTERNAL ITEMS FOR HIRE**

Crockery/cutlery/glassware may be provided for an additional cost of \$4.50pp all inclusive.

Basic tablecloths can be hired for \$5 per item/serviettes \$1 per item.

Tailored/speciality linen tablecloths/serviettes are available for hire if required

Specific/themed décor may incur additional costs according to your requirements, this can be discussed upon reserving your function date and any potential fees will then be explored.

### **MINIMUM SPEND**

To be determined by the Event Manager

### **ACCOUNT PAYMENTS**

All credit card payments will incur a 1.65% surcharge

### **STAFFING**

Your package will include staffing to be determined by your guest count and location.

Our Event manager will advise you of any additional staffing fees.

We can also provide the following at an extra cost

- Event Manager
- Stylists
- Florist

### **PUBLIC HOLIDAY BOOKINGS**

A public holiday surcharge of 20% applies.