Finger Food Menu Onsite 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 great food, outstanding drinks & seamless service.

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

OPTION 1 - \$38pp

8 items per person Select 3 hot, 2 cold of the following choices:

OPTION 2 - \$48pp

10 items per person Select 2 hot, 2 cold, 2 substantial of the following choices:

OPTION 3 - \$58pp

11 items per person Select 2 hot, 2 cold, 1 substantial, 1 bowl:

Additional items:

Additional bites: \$4.7 each Additional substantials: \$7.5 each Additional bowls: \$11 each Additional sweets: \$4.7 each (each of the additional items requires a minimum of 20 pieces each)

Cold

Pâté on brioche toast, beetroot chutney (gf option)

Vegetable frittata (gf) (v)

Beetroot & goats cheese tartlet (v)

Chicken, celery & walnut round sandwich (gf opt)

Corn fritters, whipped ricotta, smoked salmon & crème fraîche

Crispy wonton, chicken, chopped salad (v, vegan option)

Caramelized onion & fetta tartlet (v) (gf)

Beef tartare, puff pastry, preserved lemon, aioli

Black olive, confit tomato & bocconcini tarts (gf)

Green pea & ricotta tart (gf)

Crostini, tomato, black garlic (v)

Hot

House arancini (v)

Pork & fennel sausage roll

Grilled haloumi, zucchini, pistachio pesto, skewer (v, vegan option)

Slow cooked beef pie

Parmesan crumbed mushrooms, aioli (v)

Filo roll, fetta, harissa asparagus (v)

Seared scallop, chilli jam (gf)

Crumbed camembert, cranberry (v)

Chicken & asparagus vol-au-vents

This is a sample of our dishes as each menu will be tailored around the nature of the occasion and the season. (v) Vegetarian (gf) gluten free (df) dairy free - please note some items may be customized to suit specific dietary requirements

Substantial

Mini lamb flat breads, tahini yoghurt

Crispy fried chicken, soy mayo

Wagyu beef slider, caramelised onion, pickle (gf)

Prawn kadaifi, muhammara

Bowls

Crispy skin salmon, rossini broccolini, cavolo nero, peas, zucchini, ricotta

Italian sausage, strozzapreti pasta (gf option)

Sticky chilli pork belly, smashed cucumber & sesame salad, Thai dressing, peanut (gf)

TWENTYSEVEN chopped salad, zucchini, crunchy chickpeas, cracked wheat, broccoli, (v)

Orecchiette, cavolo nero, peas, zucchini, ricotta (gf option)

Crispy duck, braised cannellini beans, cavolo nero, toasted pumpkin seeds, pistachio pesto (gf)

Dessert

Carrot Cake

Banana cake

Mini Muffin Tart (gf)

Flourless Orange Cake (gf)

Chocolate Brownie

Baked Mixed Tarts (gf)

TERMS & CONDITIONS

• There is a \$350 flat rate room hire fee.

- Final guest numbers and menu 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).
- Beverages on consumption must be paid on the day/night of your event **No BYO.**
- Bar closes at 11pm. <u>Guests must leave the venue by 11.30pm, no exceptions</u>. Should guests fail to comply and not be offsite by the requested time, a further room hire fee will be charged.
- Cancellations within 3 days of event will incur a cancellation fee of 50% of total invoice due.
- Cancellation with 24 hours of event will be charged the full invoice amount due.
- Please, NO glitter/confetti filled balloons/wax candles of any sort are permitted in the venue.
- Room set up is from 3-4pm only. Outside of this time must be negotiated with the Event Manager.

INCLUDED IN ROOM HIRE, IF REQUIRED

Roving microphone

Music speakers compatible to an iPhone or Spotify

Staff included and will be determined by your guest count

Basic room set up with tablecloths/serviettes/crockery/cutlery/glasses for the appropriate events

EXTERNAL ITEMS FOR HIRE

Flat Screen TV \$350 (price includes delivery and installation) Band and AV set up is the responsibility of the client

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

Group bookings during the day and intimate evening events WILL require a minimum guest numbers of 20 and minimum spend is \$2500 please contact functions@twentysevendeakin.com.au to discuss the terms.

ACCOUNT PAYMENTS

All credit card payments will incur a 1.65% surcharge

STAFFING

We can also provide the following at an extra cost: • Event Manager • Stylists • Florist

PUBLIC HOLIDAY BOOKINGS

A public holiday surcharge of 20% applies.

BEVERAGE PACKAGE FOR FUNCTION

<u>CLASSIC</u>

Wine

Bandini Prosecco NV, Zilzie - Selection 23 Pinot Grigio, Zilzie - Selection 23 Shiraz

Beer

Dry, Draught, Northen

Other

Soft drink, Juice, Tea/Coffee station

\$30 per person for 2-hour package
\$35 per person for 3-hour package
\$40 per person for 4-hour package
\$45 per person for 5-hour package
\$50 per person for 6-hour package

PREMIUM

Wine

Bandini Prosecco NV, Cloud St Sauvignon Blanc, Henschke 'Sass the Tailor' Pinot Gris Blend Motley Cru Sangiovese, Trentham Estate Shiraz

Beer

Draught, Northern, Dry, Draught, Northern, Peroni, Corona, Cider

Other

Soft drink, Juice, Tea/Coffee station

\$40 per person for 2-hour package \$45 per person for 3-hour package \$50 per person for 4-hour package \$55 per person for 5-hour package \$60 per person for 6-hour package