

TWENTY SEVEN

Function 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 delicious food, outstanding drinks & seamless service.

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

TWENTY SEVEN

Plated Dining Package

2 course \$75pp

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 \$95pp

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 \$79pp

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 \$102pp

Treat your guests to the ultimate dining experience

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

Share Plate Dining Package

2 course \$85pp

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 \$110pp

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 yoghurt, soft herbs, pickle 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 pepperonata 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, chilli (gf)

Grilled broccolini, whipped ricotta, preserved lemon aioli

Dessert

Chocolate and raspberry eton mess

Cheesecake

Flourless orange cake (gf)

Lemon meringue tart (gf)

Chocolate nemesis cake

TWENTY SEVEN

TERMS & CONDITIONS

- **There is a \$350 flat rate room hire fee.**
- Final 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. **Guests must leave the venue by 11.30pm, no exceptions.** 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
- Cancellation with 24 hours of event will be charged the full invoice amount
- 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 number 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.

Some menu variation is possible for vegetarian/pescatarian/gluten free as long as the kitchen is notified when booking.

We cannot alter the menu if we have not received PRIOR NOTIFICATION. We do endeavour to cater for all allergies, however we cannot guarantee there is no cross contamination from products used or supplied directly to us.