



# BANQUET SHARE MENU

**\$48+GST PER PERSON - SELECT 3 MAIN DISHES**

*This is a new formal but fun menu option where we serve a mini buffet in the middle of your guests' tables so they can help themselves and share a festive assortment of dishes for your special event.*



## MAIN DISHES

- Malaysian spicy coconut gravy beef rendang
- Modern Russian braised beef & mushroom trio stroganoff fusilli
- Italian chicken cacciatore with olives, white wine and mixed herbs
- Twice cooked pork belly with Chinese 5 spices upon seasonal greens
- Grilled eggplant & zucchini penne marinara **[V] [VGA]**

## ACCOMPANIMENT

- Steamed white jasmine rice
- Roast vegetable trio of pumpkin, carrot, sweet potato
- Soft white bread rolls & butter.
- Modern Greek salad with continental cucumbers, stuffed green olives, Kalamata olives, solanato tomatoes, Danish feta, Spanish red onions, mixed leaves and light vinaigrette dressing

Legend: **[V]** - Vegetarian, **[VGA]** - Vegan,  
**[GF]** - Gluten-Free

## EXTRAS

- For guests with special requirement, a custom menu can be designed **\$28+GST per person**

\*\*We offer a range of other dishes if you would like to substitute any of the menu items.

- Add more choice of dishes **\$6+GST per person**
- Beverage serving staff (per hour) **\$55+GST per person**

## CATERING TERMS

\*\*Menu ingredients and dishes may change due to seasonality and availability of products.

\*\*Prices are subject to 10% GST to be added.

\*\*Prices are based on a minimum of 30 people.

\*\*Delivery is included for venues within 30km of our location. A quote is provided for venues outside this area.

\*\*For specific dietary requirements, special menu items are available and additional charges apply.

\*\*A 48-hour notice in writing will be required for any changes in orders.

\*\* Price includes chef. Extra charges apply for waitstaff, kitchen staff and food service staff and travel costs if more than 30km from base.

