

Script.
Events & Catering

COCKTAIL
MENUS



COCKTAIL PARTIES

CANAPÉS

2 items @ \$12.40 per person
+ service labour, plus beverages

3 items @ \$18.60 per person
+ service labour, plus beverages

4 items @ \$24.80 per person
+ service labour, plus beverages

5 items @ \$31.00 per person
+ beverages

6 items @ \$37.20 per person
+ beverages

Labour charges will apply under the following conditions;

-
- + Functions fewer than 15 guests

 - + Function duration over one hour

 - + Less than five (5) canapés per person
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Please contact our catering manager for details and pricing – labour is charged at \$46.50 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.



CANAPÉ SELECTIONS

COLD CANAPÉS

Vegetarian

- + **Hand rolled rice paper** with glass noodles, mirin pickled carrot, cucumber, spring onion, daikon and Vietnamese mint with a coriander and chilli infused soy (gf, df)

- + **Zucchini fritter** topped with oregano infused crème fraiche and confit cherry tomato

- + **Vegetable frittata** with Sicilian olive tapenade and Persian feta (gf)

- + **Witlof san choy bao** – ginger, bean shoots, water chestnuts, oyster sauce with roasted peanuts and fresh coriander in witlof leaf (gf)

Fish

- + **Ocean trout rillette** with salmon pearls, baby capers and dill, served on crunchy toast

- + **Togorashi prawn** on tostada with cucumber and lime salsa (gf)

- + **Spanner crab**, ginger, fresh lime and crisped shallots on betel leaf* (seasonal) (gf)

- + **King Ora salmon** cured with Sloe Gin and citrus on wakame with nori crumble (gf)

- + **'Hot-smoked' salmon** on lime and chive blini with pickled cucumber and whipped coconut cream (gf)

- + **Coffin Bay oyster** natural on ice or with your choice of;
 - lime and Tabasco (gf)
 - rhubarb iced tea (gf)
 - sweet mandarin vinaigrette (gf)

Meat

- + Compressed fresh melon with **crispy parma prosciutto**, Persian feta and micro sage (gf)

- + Fresh fig poached in honey with gorgonzola cheese, truffle oil and wrapped in **prosciutto*** (seasonal) (gf)

- + **Pot set chicken liver parfait** with fig and walnut chutney and crostini

- + **Peking duck pancake** with hoisin, spring onion, carrot and herbs

Petit club sandwich

(two (2) per serve) with fillings such as;

- **cucumber**, crème fraiche and dill

- **smoked salmon**, rocket leaves, lemon and baby capers

- **watercress, celery, goats curd** and walnut

- **rare roast beef** and horseradish cream

- **sharp cheddar**, pickle relish and ham off the bone

- **roast chicken**, house aioli and flat leaf parsley

Crostini

(two (2) per serve) with toppings such as;

- **heirloom tomato, buffalo mozzarella**, fresh basil and local extra virgin olive oil

- **chicken liver parfait** with apple and pear chutney

- **vitello tonnato** – thinly sliced veal with a creamy tuna & anchovy sauce

- **salmon tartare** with capers, red onion and lemon

- **olive tapenade** and Persian Fetta



HOT CANAPÉS

Vegetarian

- + **Caramelised leek** and green pea tart with gorgonzola cheese and baby chives

- + **Sauteed field mushrooms** and mascarpone cheese tart with crispy sage

- + **Arancini** – mushroom, parmesan, mozzarella cheese and herbs

- + **Crispy parmesan polenta** with green olive tepanade, Persian fetta and thyme (gf)

- + **Little vegetable pastie** with Moroccan spice

- + **Steamed gyoza** filled with exotic mushrooms and chives with a chilli and soy dipping sauce

Fish

- + **Grilled Harvey Bay scallop** served in the shell with noac cham dressing and crispy leek

- + **Steamed shrimp har gow dumpling** with crispy shallots and a sweet chilli soy*

- + **Crispy King George whiting goujon** with classic tartare sauce *

- + **Flathead fillet** with wasabi aioli and Asian herb slaw in a little bun

Meat

- + **Chicken**, thyme and garlic in golden filo pastry parcels

- + **Baby New York bagel** with buttermilk chicken, thyme mayonnaise

- + **Sticky pork belly** with crispy skin and caramelised apple treacle

- + **Baby Asian beef slider** with Asian herbs and wasabi mayonnaise

- + **Little American style burger** with tomato jam, American mustard, shaved pickles and sharp cheddar

- + **Petit fillet mignon** with sauce Béarnaise and micro tarragon leaves (additional \$1.50)

The taco stop

- + Chili bean, avocado, shredded lettuce, sour cream and coriander

- + King George whiting, lime mayonnaise with an avocado and red onion salsa

- + Crispy roast duck with cucumber, spring onion and lime

- + Slow roasted pork shoulder, red cabbage, pineapple chutney and chipotle dressing/ mayonnaise

Little pies

- + Roasted pumpkin, basil, parmesan and garlic cream

- + Mixed wild mushroom with truffle oil

- + Chicken, leek and white wine

- + Beef and Guinness with smoky bacon

- + Quail roasted with thyme, lemon and verjuice

- + Duck pithivier (traditional French pie) with star anise and poached quince

Hand made shepherd's pie

with a crispy potato top filled with;

- Slow roasted beef and burgundy
- Roasted pumpkin and basil leaves

** pending number of guests and location due to cooking requirements*

ADDITIONS TO YOUR MENU

SUBSTANTIAL ITEMS

The following dishes can be served to provide guests with a more substantial menu offering. These dishes are served in little bowls, boxes or on small plates with a little fork.

Priced at \$9.90 per person, per selection

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- + **Truffle scented soft polenta** with field mushrooms, parmesan and toasted ciabatta (gf)

 - + **House made gnocchi** with gorgonzola sauce and toasted walnuts

 - + **Porcini and field mushroom** risotto with parmigiano and fresh herbs

 - + **Ricotta and pumpkin ravioli** with crispy sage, sultanas and a burnt butter sauce

 - + **Trio of steamed dumplings** with crispy shallots and spiced soy dressing – served in traditional steamer baskets

 - + **Fish n' Chips** – crispy flat head fillet with shoestring fries and house made tartare sauce – served in cones *

 - + **Grilled lamb cutlet** on pea and mint puree drizzled with lemon oil (additional \$1.50) (gf)

 - + **Farfalle pasta with slow roasted duck** and carrot ragu

 - + **Soft polenta with pork** and fennel sausage ragu (gf)

 - + **Swedish meatballs** in rich tomato sauce with cherry jam and mascarpone cream on silken mash (gf)

 - + **Curry**
 - Butter chicken and cucumber raita on saffron rice with mini pappadum (gf)
 - Thai green curry with (or without) chicken and Asian greens, lemongrass and jasmine rice (gf)
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SWEET THINGS

Priced at \$9.40 per person, per selection

-
- + **House made choux pastry eclairs** with Belgian chocolate filled with;
 - Crème patisserie
 - Passionfruit curd
 - Salted caramel
 - Raspberry mousse

 - + **Baby pavlovas** with lemon curd, Chantilly cream and fresh berries

 - + **Tiramisu** – mascarpone cream set with Savoiardi sponge, Frangelico liqueur and espresso coffee – in a little glass

 - + **Little gin and lime tarts** with double cream

 - + **White and dark chocolate mousse** with pistachio praline 'spoon'

 - + **Beignets** – little French donuts filled with orange custard and dusted with vanilla and cinnamon sugar *

 - + **High Tea** – Chef's selection of gourmet petit desserts from a range of delicious handmade treats
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CHEESE SELECTION

Priced at \$16.90 per person

Fine local cheese served with poached pear, apple cider paste, roasted walnuts, crackers and lavosh

COFFEE AND TEA

Priced at \$7.20 per person

Genovese plunger coffee and T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

** Pending number of guests and location due to cooking requirements*

Please note: gluten free pasta can be substituted for any pasta dish

Due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best - in season, however we may need to make substitutes from time to time.

ATTENDING A PERFORMANCE?

You can add an interval function to your pre or post performance event;

Interval drinks and nibbles

(In addition to a pre performance cocktail party or a post performance supper)

BEVERAGES + CHEESE PLATTER

\$21.60 per person

Includes;

-
- + Beresford 'Beacon Hill' NV Brut Sparkling (South Eastern Australia)

 - + Endless Sauvignon Blanc (Central Victoria)

 - + Endless Shiraz (Central Victoria)

 - + Coopers Pale Ale and Cascade Light Ale

 - + Local Mineral Water and Orange Juice

Or

DESSERTS + COFFEE & TEA

\$11.65 per person

-
- + Genovese plunger coffee, T2 tea selection plus cookie and chocolate selection
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Please note: in the event that interval catering is provided in isolation to any other pre- or post-performance catering, the price will be adjusted to reflect staffing requirements. Please discuss your requirements with us.

NOTES TO THE MENUS AND BEVERAGE PACKAGES

Pricing

- + All prices include GST. Pricing valid for functions booked and occurring in the 2015/16 year
- + Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual
- + Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 20 guests
- + Lunch and dinner menu pricing includes chef labour – service labour is an additional charge
- + Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise
- + An additional fee of \$11.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating)
- + An additional fee of \$11.00 per person, per course applies for alternating entrée, main and/or dessert for numbers less than 20 guests

Minimum Numbers

In the event numbers are less than 15, additional labour charges will apply – see 'Pricing' above

Final Numbers

Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.

Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

Cancellations

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services

Please refer to our full Terms & Conditions for further information – available on request

*Please sign and return this page (via email where possible – scanned) as confirmation of the quote and our terms and conditions to **functions@scriptbar.com.au***

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Date of Function

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Client Name

.....
Company Name (If applicable)

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Signature

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Date