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ON BOARD

P A C K A G E S





DROP-OFF CANAPÉS

\$280 per person • minimum 10 guests

6 Selections (1.5 pieces per person)

Grilled Peach, Brie Tartlet (v)

Ratatouille Rice Paper Rolls with Salted Duck Yolk Emulsion (v) (g)

Rice Paper Samosa, Mint Chutney Filling (v)

Blue Cheese Beetroot Fold-overs (g)

Torched Teriyaki Salmon, Sesame Yoghurt, Lime

Cured Salmon, Horseradish Cream, Herb Blini

Crab Tartlet with Mango, Guacamole

Chicken & Leek Tartlet

Chicken, Pomelo, Shallots, Coriander and Coconut Rice Paper Roll with Sambal Dipping Sauce (g)

Fresh Fig, Taleggio, Walnut wrapped in Parma Ham (g)

Carbonara Tartlet with Pancetta, Pecorino and Truffle

Rare Beef, Soba Sushi Rolls with Cucumber, Wasabi Mayonnaise

Lamb, Mint, Zucchini Rolls with Hazelnut Dukkah, Goat's Cheese (g)

Pistachio and Passionfruit Dark Chocolate Truffle

Mandarin Cremeux Tart

Matcha Cake with Cashew Coconut Mousse and Figs (vegan)



CASUAL DROP-OFF SET MENU

\$600 per person • minimum 6 guests

Includes all items below.

MAINS

Three Yellow Spiced Spatchcock Chicken with Creamy Herbed Sauce

Jasmine Tea House-Smoked Atlantic Salmon Cured in Whisky

SALADS

Couscous with Grilled Cherry Tomato and Mixed Fresh Herbs (v)

Green Salad; French Beans, Sweet Pea and Sugar Snap with Almonds and Nigella Seed Dressing (vegan) (g)

DESSERT

Triple Chocolate Brownies

GRAZING PLATTER

Chef's Selection of Cheese & Charcuterie, served with Relish, Pickles and Crackers

Artisanal Breads with French Salted Butter



ASIAN CASUAL DROP-OFF SET MENU

\$600 per person • minimum 6 guests

Includes all items below.

MAINS

Korean Miso Marinated Cod Fish

Three Yellow Spatchcock Chicken with Teriyaki Sauce

SALADS & SIDES

Thai Papaya Salad in Red Cabbage Cups

Cold Soba Noodle Salad with Sesame Soy Dressing

Green Coconut Curry with Spring Vegetables and Steamed Rice (v)

DESSERT

Matcha Marble Cake with Ricotta Cream

GRAZING PLATTER

Fruit Platter – Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew, and Pineapple (v) (g)



ALL DAY SET CRUISE MENU

\$880 per person • minimum 6 guests

Includes all items below.

Green Salad; French Beans, Sweet Pea and Sugar Snap with Almond and Nigella Seed Dressing

Baby Potato Salad with Pickled Red Onion, Green Mustard and Yoghurt Dressing (v) (g)

Portobello and Truffle Cream Cheese Puffed Slice, Rocket Salad and Sweet Daikon Pickles (v)

Jasmine Tea House-Smoked Atlantic Salmon Cured in Whisky

DIY Lobster Rolls; Blue Lobster with Celery Mayo, Baby Gem, Truffle Caviar and Brioche Rolls

NZ Grilled Rare Beef Tenderloin with Burnt Baby Gem Lettuce, Cherry Tomato and Red Onion Relish

GRAZING PLATTER

Cheeseboard Selection – Artisanal French and Italian Cheeses served with Fresh and Dried Fruit, Nuts, Crackers, Homemade Quince Jelly and Relish (v)

Fruit Platter – Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew, and Pineapple (v) (g)



BBQ MENU

\$1050 per person • minimum 8 guests • **REQUIRES A CHEF ONBOARD**

Includes all items below.

Maitake Mushrooms with Black Garlic Aioli (v)

Grilled Corn on the Cob with Kimchi Mayo and Parmesan Cheese (v)

Baby Potato Salad with Pickled Red Onion, Green Mustard and Yoghurt Dressing (v)
(g)

Relish's Angus Beef Slider: Brioche Buns with Kimchi Mayo, Taleggio and Beetroot Relish

Fresh Whole Grilled Calamari "Al Ajillo"

Black Tiger Prawn Skewer with Parsley and Almond Picada

US Pork Ribs with Homemade BBQ Sauce

ADDITIONAL ITEMS:

Whole Red Snapper with Lemongrass, Galangal and Coriander (600g) +\$80 per person

Spiny Lobster with Parsley Picada + \$150 per person

Dry Aged Rubia Gallega Tomahawk with Chimichurri + \$150 per person

CASUAL DINING

FROM \$825 PER PERSON • MIN. 10 GUESTS

SAMPLE MENU

BREAKING BREAD

Selection of Artisanal Breads and Rich, Fine Butters

MAINS

Jasmine Tea House-Smoked Atlantic Salmon Cured in Whisky (served at room temperature)

Whole Roasted Suckling Pig with Garnishes*

Sherry Glazed Onion Tarte with Ricotta Cheese, Apricot (v)

SIDES & SALADS

Grilled Corn on the Cob with Siracha Mayo, Shaved Parmesan (v)

Spring Salad with Asparagus, Goat Cheese, Lemon, Hazelnuts (g)

Crispy Blackened Cauliflower with Burrata Cheese Herbs (g)

Caramelized Fennel Pasta with Sausage, Pistachios

DESSERT

Matcha Marble Cake with Ricotta Cream

FULL MENU AVAILABLE ON REQUEST



GRAZING PLATTERS

EACH SERVES 10-15 GUESTS

Cheeseboard Selection – Artisanal French and Italian Cheeses served with Fresh and Dried Fruit, Nuts, Crackers, Homemade Quince Jelly and Relish (v) • \$1,650

Charcuterie – Selection of Salamis, Chorizo, Parma Ham, Lime Pickled Onions, Cornichons, Relish, Lavosh, Candied Black Olives and Green Olives • \$2,200

Middle Eastern – Baba Ghanoush, Chickpea Falafel, Hummus, Kalamata Olives, Pickled Green Chillis and Turkish Feta Salad with Homemade Durum Flatbread (v) • \$1,430

Jasmine Tea Smoked Sustainable Salmon, Whisky Cured with Crackers and Horseradish Mascarpone • \$1,540

Chilled Sustainable Seafood – King Crab Legs, Clams, Mussels, King Prawns, Seared Tuna with Dipping Sauces: Thousand Island, Ponzu Sauce, Tartare Sauce • \$3,080

Rare Australian Angus Beef Tenderloin with Relishes, Mustards and Mini Rolls • \$1,540

Australian Bone Ham, glazed with our own delicious Marmalade Caramel, served with Bread Rolls, Mustard and Relish • \$1,650

Crudités – Delicious variety of Vegetables such as Endive, Asparagus, Sugar Snaps, Radish, Carrots, Baby Corn, Cauliflower, French Beans, Cucumber, Slow Roast Tomatoes, with Herbaceous Pesto and Caramelised Garlic Aioli (v) • \$2,200

Fruit Platter – Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew, and Pineapple (v) (g) • \$1,650





KID'S PICNIC BASKET

\$280 per person

Organic Juice Box - INCLUDED

Snack #1 - SELECT ONE

Sausage Roll

Finger Sandwich (Cucumber or Chicken Mayo)

Rice Paper Roll

Main – SELECT ONE

Mac & Cheese

Relish's Favourite Sausage in a Bun

Pies (Chicken & Sweet Corn / Beef & Cheddar)

Beef Slider / Impossible Slider

Ham & Cheese Croissant

Snack #2 - SELECT ONE

Fresh Fruit Skewer

Yogurt with Berry Compote

Crudités & Hummus

Cookie Decorating Kit (Boat / Anchor Shaped Cookie) – INCLUDED



STAFF, DÉCOR & ENTERTAINMENT

STAFF

Server: 4 hours • \$850

Chef: 4 hours • \$950

Mixologist: 6 hours • \$2,200

DÉCOR

Tabletop Floral Design • from \$1,500

Custom Photo Backdrop • from \$3,000

Custom Tablecloths and Napkins • from \$3,000

ENTERTAINMENT

DJ: 4 hours • from \$7,500

Magician • from \$10,000

Mermaid • from \$10,000

*Get in touch with us for more options

ABOUT US



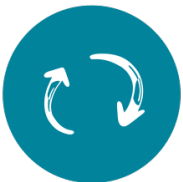
RELISH

Relish creates exceptional events at your chosen location from intimate fine dining occasions to fabulous cocktail parties to lavish weddings.



REVEL

Founded in 2005, Relish began as a modern catering company bursting with fresh, seasonal produce influenced by cuisines from around the world. From humble beginnings, Relish has since grown to a “concept to completion” events and catering company. It starts with extraordinary food, add generous drinks packages, then stunning décor and entertainment for an event to remember.



REPEAT

Since 2020, you can also enjoy all that Relish has to offer at our great private venue in Wong Chuk Hang – a spacious indoor and outdoor space that can be customised to suit your needs.

Host your next event with Relish and let us take care of every detail so you don’t have to – and we do it all with flair and finesse. We’re dedicated to making your event just as special as you!

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