



## COCKTAIL STYLE EVENTS

The Piggery Café provides a versatile location that can accommodate up to 150 guests for stand up, cocktail style events. Canapés are served on trays, circulating throughout the space and from stations where appropriate. Lunch events can be held from 12:00pm – 4:00pm and evening events can be held from 6:00pm – 11:00pm, depending on availability.

### CANAPÉ PACKAGES

<b>2 hour event</b>	\$50 per person
4 savoury & 1 dessert canapé	
<b>3 hour event</b>	\$65 per person
6 savoury & 2 dessert canapés	
<b>4 hour event</b>	\$80 per person
6 savoury, 2 dessert & 2 substantial canapés	
<b>5 hour event</b>	\$90 per person
8 savoury, 2 dessert & 3 substantial canapés	

### MENU

Please select from the following items for your event. Please note all menu items are subject to change without notice due to seasonal availability.

#### Savoury Canapés

Smoked ocean trout tartare, mustard leaf  
Scotch egg  
Cured pork leg, turmeric, pickled turnips  
Vegetables fritters, avocado, green chilli relish  
Crab fritters, avocado, green chilli relish  
Wild mushroom jaffles  
Mini Wagyu beef burger  
Mini vegetable burger  
Mini barramundi burger  
Duck quiche  
Mini lobster brioche rolls  
Yarra Valley feta, avocado, smoked salmon roe

#### Substantial Canapés

Steak and potatoes  
Fish and chips  
Mushroom risotto  
Pumpkin pizza  
Truffle pizza

#### Dessert Canapés

Mini lemon myrtle tart  
Mini orange flourless cake  
Macarons  
Lamingtons  
Carrot cake

### MENU ADDITIONS

**Salad Bar** \$15 per person  
A selection of freshly made salads, reflecting what is seasonal and produced on the estate. Served via an interactive help yourself station.

**Charcuterie & Terrine Station** \$15 per person  
A selection of home made produce and some from our local and trusted suppliers. Served with a selection of Burnham Bakery bread, home made pickles and condiments. Served via an interactive help yourself station.

**Cheese Station** \$20 per person  
A selection of artisan cheeses served with Burnham Bakery bread. Served via an interactive help yourself station.

**Dessert Buffet** \$20 per person  
An impressive display of petite sweets created by the Vue Events pastry team featuring macarons, tartlets, gateaux and other miniature delicacies. Served in replacement of the dessert canapés via an interactive help yourself style station – only available for 4 & 5 hours events

### DIETARY REQUIREMENTS

Dietary requirements can be accommodated and must be advised 7 days prior to the event.

### CHILDREN'S MEALS

\* Available for children under the age of 12  
Two Courses - \$20  
Three Courses - \$30

