

BISTRO VUE

COCKTAIL EVENTS

Cocktail events are available during the day from noon until 4pm or of an evening from 6pm until midnight.

PACKAGES

Our Chef will create a menu specifically for your event. Your canapés will be served on trays and from stations in the room where appropriate.

2 hour event:\$55 per person
5 canapés

3 hour event:\$70 per person
8 canapés

4 hour event:\$90 per person
8 canapés + 2 substantial canapés

5 hour event:\$110 per person
10 canapés + 3 substantial canapés

All menus created are subject to change without notice due to seasonal and market availability.

Dietary requirements

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

Children's meals

Children's meals can be provided for children under the age of 12 years of age.

Two course menu\$30 per person

Three course menu\$40 per person

Crew meals

One course\$30 per person

Two courses\$50 per person

BEVERAGES

Available on consumption – organiser selects from our wine list to be charged on a consumption basis. Our sommelier would be happy to make recommendations upon request.

Beverage package – select from one of our beverage packages for the time period of your event.

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EXAMPLE CANAPÉS

Please note, the following items are examples only, a menu will be designed especially for your event. Menu options are subject to availability of ingredients and may change without notice.

COLD CANAPÉS

(S) = can be made as a substantial canapé
(two bites rather than one)

(V) = vegetarian canapé

Moonlight Flat oysters

Smoked salmon, crème fraîche, blini

Crab & brown butter tartlet, caviar

Quail san choi bau **(S)**

Pumpkin & feta tartlet **(V)**

Crispy pork, apple **(S)**

HOT CANAPÉS

(S) = can be made as a substantial canapé
(two bites rather than one)

(V) = vegetarian canapé

Lamb Wellington **(S)**

Chicken & cep tart

Tuna, warm mayonnaise **(S)**

Chickpea fries, dijonnaise **(V) (S)**

Mini wagyu beef burger **(S)**

Beef cheek sandwich **(S)**

Potato & apricot **(V)**

Truffle risotto **(V)**

DESSERT CANAPÉS

Macarons

Goat's curd on fruit bread

Lamington

Marshmallow
