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xlade
weddings - corporate - social

Dinner
'22- '23



Dinner Packages

Relax on the lawn overlooking a panoramic stretch of the Brisbane River while your guests enjoy sumptuous canapes and decadent drinks.

Then retire to your private room enjoying those same views to wine and dine the night away, have a dance and make it a night to remember.

Choose from Alternate Drop or Feasting menu packages with or without dessert. Choose from a drinks package or a Bar Tab, we want to work with you to tailor a package that suits your needs.

Packages Inclusions:

- Private Room with exclusive patio and Lawn area
- Tiffany Chairs
- Linen Tablecloths
- Linen Serviettes
- P.A. System for background music
- Cordless Microphone
- Lectern
- Fairy Lights in Jacaranda Trees
- Festoon Lighting strung between trees on the lawn
- The Ballroom is air-conditioned for your comfort

Menu Selections

Canapes - Choose five (5) from the selections below :

Cold Canapés

- Freshly shucked Pacific oysters - served with a watermelon, lime, chilli & mint salsa (GF)*
- Local king prawns - peeled & accompanied with wasabi & lime mayonnaise (GF)
- Duck pancakes - slow roasted Chinese duck with cucumber, Asian herbs & hoi sin sauce
- Vietnamese rice paper roll - rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vegan & GF)
- Eggplant kasundi tartlet - red onion pickle (V& GF)
- Tataki beef - vegetable pickle, ponzu & wasabi
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)
- Zucchini carpaccio, dill & lemon, parsley, garlic & pine nuts with cashew cheese on buckwheat & caraway cracker (Vegan & GF)

Hot Canapés

- Vegetarian spring rolls - handmade and served with soy & ginger dipping sauce (Vegan)
- Pork & bacon sausage roll- served with chilli jam
- Roasted pumpkin arancini- with basil mayo (Vegan & GF)
- Shepherd's pie slow braised lamb, rosemary and tomato jus, potato crust
- Panko crumbed pork belly - with Japanese mayonnaise
- Mushroom & truffle risotto balls, parmesan & rosemary salt, with zesty mayonnaise (V)
- Karaage Chicken pieces, togarashi and Japanese mayo (GF)
- Sweet potato and black bean empanadas- sofrito (Vegan)
- Crispy fried squid, lemon mayonnaise (GF)
- Steamed pork dumplings with Chinese vinegar sauce

*Add \$1.50 per person per selection

When making canape selections be aware of your dietary requirements as we expect that your dietary requirements are satisfied within your selected items.





Shared Feasting

Our Shared Feasting Menu is a communal style of dining which is perfect for creating a relaxed and intimate dining experience. Guests are encouraged to help themselves to a selection of food brought to the table on shared platters which are placed in the middle of the table creating an interactive dining experience.

Sharing plates

SIDES (select 3)

- Roast vegetable and quinoa salad (GF & Vegan)
- Caprese salad with prosciutto, yellow peach (if available) & honey Balsamic syrup (GF & Vegan)
- Maple roasted pumpkin with fetta, roquette & walnuts (GF & V)
- Fresh steamed green, salted butter & toasted almonds (GF & V)
- Duck fat fried potatoes, kalamata olives, roasted onion, sauteed spinach & smoked speck (GF)
- Mac n' cheese, baked with a bread & gruyere crust, pickled green chilli & charred corn salsa (V)

MAIN DISHES (select 2)

- Sticky pork- master stock reduction, wok tossed vegetables, bean sprouts & shallots
- Moroccan chicken- cous cous, green bean, almond & pomegranate salad
- Roasted Rib eye, blistered cherry tomatoes, charred asparagus, red wine demi glaze, horseradish & thyme cream (GF)
- Pan seared Atlantic Salmon, cauliflower puree, grilled asparagus, salsa verde (GF)
- Ricotta gnocchi, mushrooms, goats' cheese, peas, tomatoes & chard (V)
- Roasted lamb leg, pan juices, rosemary, garlic & black pepper & pepita pesto

Dessert (select 2)

- Sticky date pudding- served with butterscotch sauce, whipped cream and walnut praline
- Warm chocolate brownie- with chocolate fudge sauce & pistachio ice cream (GF)
- Citrus tart- served with lemon curd and coconut Chantilly, strawberry salad
- Cherry frangipane tart with chocolate mascarpone
- Eton mess - crushed meringue whipped cream and smashed berries (GF)

or

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

Canape + Main + Dessert \$ 75.90

Main + Dessert \$ 59.50

Feasting menus are a great option for dining, although it does mean that the table settings and decor need to be considered. Keep it clean and simple to allow

Alternate Drop

Entree - Select two

- Sautéed wild mushrooms on toasted brioche, asparagus and hollandaise (V)
- House smoked salmon with shaved fennel, radish & orange salad, with a dill and chive dressing (GF)
- Crispy fried pork belly - bok choy slaw & chilli jam (GF)
- Goat's cheese & Manchego croquetas with tomato & red pepper salsa & rosemary aioli (V)
- Sous vide beef carpaccio- mustard, capers, roquette & pecorino (GF)
- Pumpkin & caramelised onion tart- watercress, pear and walnut salad (V)
- Three cheese & truffle risotto, crème fraiche & black pepper (V & GF)

Main Course - Select two

- Pan roasted, Ras el hanout, scented chicken breast- freekeh pilaf, baby carrots & lemon, yoghurt dressing
- MSA Beef rump - "mixed roasted roots" roquette and parmesan salad, bearnaise sauce (GF)
- Grain fed, MSA Sirloin steak,- smoked mashed potatoes, Parma wrapped beans, confit tomatoes, jus & marrow butter (GF) * add \$3- per person
- Roasted lamb rump with warm potato, artichoke and pea salad, lamb gravy and mint pesto (GF)
- Cone Bay Barramundi fillet, pea & herb salad, salsa verde (GF)
- Confit Duck leg- niçoise style salad with frisee & lyonnaise potatoes
- Pan roasted potato gnocchi with mushrooms, caramelized onions, rocket and goats cheese (V)
- Grilled Barkers creek pork cutlet- parsnip puree, apple gel, roasted beets, green beans & almonds (GF)

Dessert - Select two

- Sticky date pudding - served with butterscotch sauce, whipped cream and walnut praline
 - Warm chocolate brownie - with chocolate fudge sauce & pistachio ice cream (GF)
 - Citrus tart- served with lemon curd and coconut Chantilly, strawberry salad
 - Cherry frangipane tart with chocolate mascarpone
 - Eton mess - crushed meringue whipped cream and smashed berries (GF)
- or Shared Dessert
- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
 - A selection of premium, Australian & international cheeses with accompaniments

Canapes + 3 Course	\$84.90
Canapes + 2 Course	\$75.90
2 Course	\$59.50





Drinks

Draught

James Squire 150 Lashes	Byron Bay Lager	\$9- schooner
XXXX Gold	Great Northern - Original	
James Squire Ginger Beer		\$10-
Canadian Club & Dry		\$13-
Bottled Beer/Cider		\$ 8-

Wine -

3 Jacks - South Australia	\$ 8- g \$39-bottle
Brut Reserve Sauv Blanc Pinot Grigio	
Rose Shiraz Pinot Noir	

La Gioiosa Moscato - Italy	\$9- g \$42- bottle
Moore's Creek Chardonnay - South Australia	\$9- g \$42- bottle

Delamere Cuvee NV - Tasmania	\$57- bottle
GH Mumm NV Champagne - France	\$85- bottle
Veuve Clicquot NV Champagne - France	\$110- bottle

Astrolabe Sauvignon Blanc - Marlborough NZ	\$11- g \$50- bottle
Soumah Pinot Grigio - Yarra Valley SA	\$11- g \$50- bottle
Jericho Rose - Adelaide Hills SA	\$11- g \$49- bottle

Soumah Pinot Noir - Yarra Valley SA	\$11- g \$53- bottle
d'Arenberg - The Footbolt Shiraz - McLaren Vale	\$12- g \$59- bottle

Spirits

Basic Spirit	\$10-
Premium Spirit	\$POA

Cocktails - See Cocktail List	\$POA
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Soft Drink & Fruit Juice	\$ 4- g
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Drink Packages

House

Premium

Wine

3 Jacks Sparkling Brut Reserve
3 Jacks Prosecco
3 Jacks Sauv Blanc
3 Jacks Pinot Grigio

Moore's Creek Chardonnay - SA
La Gioiosa Moscato - Italy

3 Jacks Rose
Tyrell's Old Winery Pinot Noir
3 Jacks Shiraz

Beer

James Squire - 150 Lashes
Great Northern - Original
Great Northern - Super Crisp
Byron Bay - Lager
XXXX Gold
Peroni Nastro Azzurro
Peroni Legerra
Corona

Cider

Orchard Theives Cider

3 Hour - \$38pp
4 Hour - \$49pp
5 Hour - \$54pp

Wine

Delamere Cuvee NV - Tasmania

Astrolabe Sauvignon Blanc - Marlborough NZ
Soumah Pinot Grigio - Yarra Valley SA
La Gioiosa Moscato - Italy
Moore's Creek Chardonnay - SA

Jericho Rose - Adelaide Hills SA
Soumah Pinot Noir - Yarra Valley SA

d'Arenberg - The Footbolt Shiraz - McLaren Vale

Beer

James Squire - 150 Lashes
Great Northern - Original
Great Northern - Super Crisp
Byron Bay - Lager
XXXX Gold
Peroni Nastro Azzurro
Peroni Legerra
Corona

Other

Orchard Theives Cider
Canadian Club & Dry
James Squire Ginger Beer

3 Hour - \$45pp
4 Hour - \$57pp

Cocktails

Pina Colada \$19

White rum, malibu, pineapple juice, coconut cream

Long Island Iced Tea \$20

Tequila, gin, vodka, bacardi, cointreau, lemon, cola

Cosmopolitan \$19

Vodka, cointreau, cranberry juice, lime juice

French Martini \$19

Vodka, chambord black raspberry liqueur, pineapple juice

Aperol Spritz \$14

Aperol, prosecco, orange, dash of soda

Tropical Tiger \$19

Malibu, chambord, lychee liqueur, passionfruit pulp, tropical juice

Toblerone \$19

Frangelico, kahlua, baileys, white creme de cacao, fresh cream

Japanese Slipper \$18

Midori, Cointreau, lemon juice, melon wedge

Keep it peachy \$19

Moscato, vodka, peach schnapps, lemonade, dash of grenadine

Havana blue \$19

Midori, malibu, blue curacao, pineapple juice, lemonade

Whisky Sour \$19

Makers mark, sugar syrup, lemon juice, wonderfoam

Pink Gin Sour \$19

Gin, lychee liqueur, lemon juice, cranberry juice, wonderfoam

Lychee Martini \$19

Vodka, lychee liqueur, pineapple juice, fresh lychee

Negroni \$19

Gin, campari, cinzano rosso, fresh orange

Margarita \$18

Tequila blanca, triple sec, lime juice, salt rim, lime wedge

Mojito \$18

White rum, sugar, fresh lime, fresh mint, soda

Espresso Martini \$18

Fresh espresso, vodka, kahlua, sugar syrup

Fruit Tingle \$19

Vodka, Blue curacao, lemonade, dash of raspberry

