



ELEMENT

## **DINING OPTIONS**

Cocktail Style / Canape (Minimum 15 Guests)

Buffet Menu (10 – 20 Guests)

Platters (Minimum 3, Designed to be shared between 5-7 guests)

Formal Sit Down (Seasonal available on request - Max 8 guests)

\$50 delivery fee for all catering.

BYO catering fee is \$200 and includes use of plates, cutlery and utensils.

No BYO food on Thursday, Friday and Saturday in November and December.

## **BEVERAGE OPTIONS**

Gold Package - \$16 per person, per hour

Platinum Package - \$28 per person, per hour

Spirit Upgrade - \$8 per person, per hour

Soft Drink Package - \$5 per person, per hour

Consumption bar available with a minimum spend of \$1,000 during peak season (Nov-Dec) and \$500 off-peak.

No BYO Thursday, Friday and Saturday during peak season in November and December.

BYO beverage option is available when a catering package is purchased.

BYO surcharge of \$20 per person applies.

BYO fee includes supply of ice, utensils, cutlery, plates and filtered tap water.

Does not include tea, coffee, lemon, lime, mixers.

# **ELEMENT**



## CANAPE PACKAGES

### FORT DENISON CHEF'S SELECTION - \$50pp

Min 15 pax to 24 pax (No Chef Required)

25 + pax (\$300 Chef Charge)

Pea, Mint, Feta, Crostini – V, (VE no feta)

Portobello Truffle Mushroom, Parmesan Tarts – V, (VE no parmesan)

Karage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

Coconut Snapper Ceviche, Coriander, Lime, Chili – DF - GF

Salted Chocolate Pistachio Brownie – N

### GARDEN ISLAND SELECTION – \$70pp

(Minimum 20 pax)

Choice of 5 Classic | 1 Substantial | 1 Dessert

### JONES BAY WHARF SELECTION – \$85pp

(Minimum 20 pax)

Choice of 5 Classic | 1 Signature | 1 Substantial | 2 Dessert

(Chef Included in Garden Island & Jones Bay Wharf Packages)

V – VEGE | VE – VEGAN | N – NUTS | D - DAIRY



# ELEMENT

## CLASSIC CANAPE CHOICES

(\$9 per item for additional choices)

### COLD

Huon smoked salmon blini, chive, dill, crème fraiche

BBQ duck pancake rolls, shallot, hoisin

Crab, fennel, limoncello, radish DF

Asparagus, prosciutto, parmesan aioli GF

Beetroot gin cured ocean trout, smoked yogurt, cucumber relish - GF

Smoked sweet potato hummus, pita chips, brown butter - V

Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF

Snapper sashimi, ponzu, cucumber – GF, DF

Eggplant, tarragon, garlic confit, crostini - V

Nori squares, avocado, ginger, shallot, wasabi - V

Haloumi, cherry tomato, basil leaves, balsamic - V

Pea, Mint, Feta, crostini – V

Roast beef, béarnaise, potato rosti

Beetroot, zucchini, quinoa fritters, yogurt mint - V

Parmesan polenta basil bites – V

### WARM

Corn fritters, spicy tomato relish, avo smash - V

Mexican chicken mole tostada, guacamole, pico de gallo

Chorizo, whipped feta, brioche toast

Karage chicken, green onion, nori

Golden crunchy new potatoes, curry salt, aioli - V

Wild mushroom duxelles tarts, truffle oil, pecorino - V

Prawn lollipops, kaffir lime butter

Scallop in half shell, cauliflower puree, herb crumb

Teriyaki beef, lemongrass, sesame bamboo skewers

Pulled chicken, crisp curry leaves, wonton crisp

Pork Belly, cauliflower, pomegranate

Chickpea fritters, tzatziki, chili jam - V

Crispy brussel sprouts, vincotto - V

Lamb kofta, yogurt mint, dukkha salt N

Cauliflower, parmesan, cheddar, thyme arancini

Pork, fennel, house made sausage rolls, tomato jam

Chicken corn, house made sausage rolls, tomato jam

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## SIGNATURE CANAPE CHOICES

(\$9pp per item for additional choices)

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps  
Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce  
Sticky pork, betel leaves, crispy shallot, palm sugar, chili  
Tuna tartare, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp - GF  
Fijian coconut ceviche, lime, coriander, chili, papaya - GF  
Oysters x 3pp - watermelon, raspberry mignonette or shallot red wine vinegar OR nori ponzu

## SUBSTANTIAL CANAPE CHOICES

(\$14pp per item for additional choices)

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley  
Wild mushroom truffle risotto, parmesan, rocket – V  
Haloumi burger, rocket, relish, aioli - V  
Pork sliders, green apple ranch slaw, smoky bbq sauce  
Fish tacos, baja sauce, slaw  
Moroccan spice eggplant, tomato, cous cous, preserved lemon - V  
Risoni pasta, zucchini, olives, fetta, chili, herbs - V  
Grilled market fish, papaya, coconut lime chili - GF  
Beef sliders, American cheese, pickles  
Wagyu mini beef burger, cheese, house pickles, milk buns  
BBQ Chicken, smoked tomato tarragon vinaigrette - GF  
Lamb skewers, chimichurri sauce - GF  
Miso salmon, pickled ginger, sesame, cucumber - GF  
Chicken schnitzel petite rolls, lettuce, aioli  
\*Grilled lobster tails, café de paris butter (*market price, please enquire*) - GF

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## DESSERT CANAPE CHOICES

(\$9pp per item for additional choices)

Salted chocolate pistachio brownie - N

Spiced orange polenta cake - GF

Lemon lime tarts

Baked ricotta, cinnamon, tarts - D

Chia, coconut, passionfruit, spoons – DF & GF

Avocado Cocoa mousse – DF, VE, GF

## SALAD OPTIONS

(\$12 per person)

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini yoghurt dressing - N, V, GF

Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

Chermoula potato salad with crispy chorizo, sweet corn, olives - GF

Super greens, tamari sesame seeds; broccolini, beans, asian greens, ponzu dressing – VE, GF

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## GRAZING PLATTERS

Grazing plates can be ordered for a min of 10 - 15 guests when ordered in accompaniment of another menu

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips – V \$200

Cured Meats: salami, proscuitto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions \$250

Fromage Plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh \$250

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friends , sweet slices \$180 GF options available

Fruit Platter: Selection of in season fresh fruit \$150

Oysters, wakami seaweed, pickled ginger, ponzu sauce, lemon \$260

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## BEVERAGE PACKAGES

### GOLD PACKAGE

\$16 per person, per hour

#### Sparkling Wine

Barnsworth Blanc de Blanc Brut

#### White Wine

Earths End – Sauvignon Blanc

Burns and Fuller – Chardonnay

#### Red Wine

The Hedonist – Shiraz

Woods Crampton – Cabernet Sauvignon

#### Beer

Corona, Peroni Nastro Azzurro, Cascade Light

#### Soft Drinks

Juice, Sparkling Mineral Water, Tea & Coffee

#### Spirits Additional On Consumption

Vodka, Gin, Rum, Tequila, Scotch - \$12 each

### PLATINUM PACKAGE

\$28 per person, per hour

#### Champagne

Veuve Clicquot Brut NV

#### White Wine

Churton – Sauvignon Blanc

Ngeringa 'Uncultured' – Chardonnay

#### Rose

Bondar

#### Red Wine

Arfion 'Spring' – Pinot Noir

Dominique Portet 'Fontaine' – Cabernet Sauvignon

#### Beer

Corona, Peroni Nastro Azzurro, Cascade Light

#### Soft Drinks

Juice, Sparkling Mineral Water, Tea & Coffee

*Beverages may change subject to availability*

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## **BEVERAGES ON CONSUMPTION**

### **Champagne**

Veuve Clicquot Brut NV - \$100

### **White Wine**

Earths End – Sauvignon Blanc

Burns and Fuller – Chardonnay

### **Rose**

Bonda

### **Red Wine**

The Hedonist – Shiraz

Woods Crampton – Cabernet Sauvignon

### **Beer**

Corona - \$10, Peroni Nastro Azzurro - \$10, Cascade Light - \$8

### **Soft Drinks**

Juice, Sparkling Mineral Water, Tea & Coffee - \$3 each

### **Spirits**

Vodka, Gin, Rum, Tequila, Scotch - \$12 each

*Beverages may change subject to availability*

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