

EVENTS  
by

*Nria.*



AUSTRALIA'S  
finest events

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OFFERING  
*quintessential and elegant catering*

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CREATING  
*truly stunning events and experiences*

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SEASONAL  
*menus created by Matt Moran*

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PROFESSIONAL  
*service and attention to detail*

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MAKING REQUESTS  
REALITY

## EAT

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Canapé Selection  
Substantial Canapé Selection  
Food Stations  
Entrée  
Main Course  
Sides  
Dessert  
Petit Fours  
Collective Menu  
Degustation  
Breakfast  
Day Delegate

## DRINK

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Classic Selection  
Premium Selection  
Sommelier Selection  
Cocktails and Upgrades





## EAT

With menus designed by Matt Moran featuring the freshest of seasonal ingredients and a service team dedicated to exceeding your expectations we offer all the artistry and passion required to make your event truly memorable.

From an intimate evening at your home, to a dinner on a grander scale in one of Sydney's finest venues, let us take care of every detail for your special occasion.



### — COLD CANAPÉ SELECTION

Heirloom tomato, tapenade, basil *V*

Jewelled quail egg, volcanic salt, gold leaf *V GF*

Golden beetroot, orange, parmesan *V GF*

Cumin lavosh, avocado, fresh radish *VGN*

Freshly shucked Sydney rock and Pacific oysters, mignonette dressing *GF*

Kingfish sashimi, yuzu, nori *GF*

Prawn ceviche taco, lime, jalapeño

Smoked king salmon, celery, lemon *GF*

Yellowfin tuna tataki, kombu, pickled ginger *GF*

Iberico ham, melon *GF*

Steak tartare, cured egg yolk, potato crisp *GF*

### — HOT CANAPÉ SELECTION

Gruyere cheese gougère *V*

Roasted sweet potato, tzatziki, mint *V GF*

Crispy basil prawn, aioli

Miso salmon, salted cucumber

Chicken and tarragon pie, mushroom

Fried quail, lemon thyme *GF*

Spiced duck pancake, hoisin sauce

Chorizo and goats cheese arancini

Lamb, kale and feta croquette

Roast Jerusalem artichoke, truffle, sage *VGN*

### — DESSERT CANAPÉS

Goat cheese, fig jam, oat biscuit

Peanut butter cheesecake

Jaffa lamington

Top deck chocolate pyramid *GF*

Strawberry and cream macaron *GF*

Passionfruit and coconut meringue kisses *GF*

Hazelnut and chocolate tart

Lemon marshmallow *GF*

## — SUBSTANTIAL CANAPÉ SELECTION

Fusilli pasta, rocket, pesto, mushroom *V*

Falafel salad, beetroot baba ghanoush, preserved lemon *V GF*

Yellowfin tuna poke bowl, lemon, avocado, pickled cabbage *GF*

King prawn cocktail, baby gem lettuce, Marie rose *GF*

Whiting taco, spicy tomato, white cabbage, chipotle mayo

Butter chicken, pilaf rice, mint riata *GF*

Moran family lamb cutlet, tarragon salsa *GF*

Wagyu cheese burger, tomato, mustard, pickles

## — FOOD STATIONS

*based on a minimum of 50 guests*

### Oyster bar

*Selection of Sydney rock and Pacific served with caramelised red wine mignonette, finger lime dressing, nuoc cham and muslin wrapped lemons*

### Poke bar

*Selection of raw tuna, kingfish, ocean trout served with pickled red cabbage, brown rice, avocado, raddish, wakami salad, nori and Japanese dressing.*

### Charcuterie

*Selection of cured meats to include prosciutto, bresaola, salami, coppa and chorizo accompanied with marinated vegetables, olives, breads, cornichons, pickled onions and mustard pots*

### Pho/Laksa

*Selection of braised pork belly, prawns and tofu, served with laksa/pho broth, bean sprouts, rice noodles, Asian herbs, chilli (vegetable stocks available upon request)*

### Yum Cha dumpling house

*Please choose 3 options;*

*Chestnut glass noodle dumpling, open top mixed veg dumpling, pork gyoza, beef gyoza, scallop dumpling, prawn dumpling (har gao), pork prawn siumai, chicken prawn, mushroom siumai, pork prawn wonton deep fried option, seafood wonton deep fried option, chicken bun, bbq pork bun*

*Condiments include sweet chili and lime, black vinegar and garlic, soy and fresh ginger*

### New York deli

*Selection of bagles served with cream cheese, lox, pickled cucumber, pastrami, pickled cabbage and selection of mustards*

### Moran family lamb shoulder

*Pulled lamb shoulder, cousous, hummus, mint salsa*

### Dessert bar

*Selection of four (4) dessert canapé items*

### Donut stand

*Selection of three flavours*

### Australian and imported cheese

*Cheddar, brie, blue and goat varieties served with grapes, baby pears, fresh dates, lavosh and cracker *GF**



*Please select two entrées, two main courses  
and two desserts for your menu*

*Alternate service is complimentary*

*Menu includes selection of Sonoma bread rolls,  
Chefs selection petit fours, Vittoria coffee, Ovvio  
organic teas and infusions*

## — ENTRÉE

Warm Goat cheese, witlof, green lentils, beetroot vinegar *V*

Maple roasted pumpkin, mixed grains, preserved lemon and harissa *GF VGN*

Kingfish sashimi, citrus, picked fennel, togarashi *GF*

Cured king salmon, salmon roe, apple, dill, horseradish *GF*

Seared scallops, Jerusalem artichoke, hazelnut, black truffle dressing *GF\**

*\*Additional fresh truffle when in season \$10 per person*

Corn fed chicken ballotine, caper and cornichon dressing *GF*

Crisp pork belly, caramelised Brussels sprouts, quince *GF [contains soy sauce]*

Wagyu bresaola, roasted heirloom beetroot, feta, watercress *GF*

## — MAIN COURSE

Roasted cauliflower, tomato, sumac. olive *VGN*

Ricotta, kale and chilli ravioli, mushroom, burnt sage butter *V*

Seared pink snapper fillet, calamari, zucchini, mint, preserved lemon *GF*

Steamed barramundi, bok choy, chantenay carrots, master stock *GF [contains soy sauce]*

King salmon, Israeli couscous, saffron, tomato

Roast chicken breast, white polenta, grilled leek, tarragon *GF*

Roast rack of lamb, ras el hanout, broccolini, pinenuts, samphire *GF*

Seared beef fillet, heirloom carrot, gratin potato, smoked bone marrow bordelaise *GF*

## — SIDES\*

*Each side serves 5 guests*

Aria truffle mash potato, chives *GF*

Honey glazed carrots *GF*

Herb and garlic roast potatoes *GF*

Seasonal green vegetables, olive oil *GF*

Salad of baby green leaves, vinaigrette *GF*

*\*Surcharge applies.*



## — DESSERT

Chocolate delice, hazelnut, espresso

Pear and almond tart, vanilla chantilly cream

Carrot and walnut cake, cream cheese, lemon

Coconut pannacotta, citrus, lemongrass *GF*

Rhubarb and strawberry trifle

Peanut butter cheesecake, choc brownie crust, orange, candied pecans *GF*

Selection of Australian and international cheeses

## — PETIT FOURS

*All dining menus include a chef's selection petit fours*

Optional additions;

Cognac truffle *GF*

Raspberry friand *GF*

Lemon marshmallow *GF*

Chocolate and almond florentine *GF*

Mini strawberry and cream macaron *GF*



*Collective menu includes chefs selection of petit fours, Vittoria coffee, Ovvio organic teas and infusions. This menu is designed to be shared.*

Garlic flatbread, olive oil, garden thyme

Local baby octopus, guindilla peppers, almond, grape *GF*

Salt baked beetroot, hazelnut, amaranth *GF VGN*

Quail and chicken ballotine, pickled walnut, fig

Roasted river trout, fennel, leek, ruby grapefruit, garden herbs *GF*

Slow-roasted Moran family lamb, eggplant, baby gem, mint *GF*

Roasted cauliflower, tomato, sumac, wild rice *GF VGN*

Roasted sweet potato, sesame dukkah, coriander *GF VGN*

Valrhona chocolate, hazelnut, blackberry

Mirabelle plum, finger lime, shiso *GF VGN*



## SAMPLE MENU

### — ON ARRIVAL

NV Tenute Arnaces Prosecco, Friuli Italy

### — FIRST

Cured king salmon, salmon roe, apple, dill, horseradish *GF*

2014 Cooper Burns Riesling Eden Valley SA

### — SECOND

Wagyu bresaola, roasted heirloom beetroot, feta, watercress *GF*

2015 AIX Rosé, Provence France

### — THIRD

Seared pink snapper fillet, calamari, zucchini, mint, preserved lemon *GF*

2015 Last Horizon Pinot Noir, Tamar Valley Tasmania

or

2015 Mount Adam 'High Eden' Chardonnay, Eden Valley

*\*please choose one*

### — FOURTH

Roast rack of lamb, ras el hanout, broccolini, pinenuts, samphire *GF*

2016 Two Hands 'Knarly Dudes' Shiraz, Barossa Valley SA

### — SIDES

Seasonal green vegetables with lemon olive oil *GF*

### — FIFTH

Chocolate delice, hazelnut, espresso *GF*

2016 Frogmore 'Iced' Riesling, Coal River Tasmania

### — OPTIONAL

Australian and imported cheese

includes cheddar, brie, blue and goats cheese with fig and walnut bread, muscatels and quince

Ardbeg 10 y.o Whisky

or

Quinta Noval Tawny Port

*\*please choose one*

## — BREAKFAST CANAPÉS

Croque monsieur  
 Mixed friands and muffins  
 Smoked salmon mini bagel, horseradish, dill, crème fraîche  
 Fruit and seed muesli bar *GF*  
 Roast vegetable frittata *GF*  
 Avocado, cherry tomato, Persian feta, quinoa cracker *GF*  
 Fruit salad *GF*  
 Granola and berry yoghurt pot  
 Pikelets, raspberry, whipped ricotta  
 Tomato and gruyere croissant  
 Scones with jam and cream  
 Avocados with finger lime dressing *GF*

## — OPTIONAL ADDITIONS

### SMOOTHIE SHOTS

Banana and honey  
 Mixed berry and yoghurt  
 Spinach, almond, coconut and kale

## — TABLE BUFFET BREAKFAST MENU

*Please choose four (4) items from the selection below*

Oven baked muesli with yoghurt  
 Bircher muesli  
 Banana bread, butter and jams  
 Assorted pastries  
 Mixed friands and muffins  
 Seasonal fruit platter *GF*  
 Smoked salmon bagel, dill crème fraîche  
 Double smoked ham and cheese croissant  
 Bacon and egg roll  
 Roast vegetable frittata *GF*

## — PLATED BREAKFAST MENU

*Please choose two (2) items from the selection below (alternate serve)*

Eggs benedict, smoked ham, spinach  
 Smoked salmon, poached eggs, kale, toasted brioche  
 Scrambled eggs, bacon, oven roast tomato, mushrooms, toasted sourdough  
 Roasted field mushrooms, parmesan, rocket, toasted sourdough  
 Buttermilk pancakes, whipped ricotta, seasonal berries  
 Avocado, heirloom tomato, feta, dukkah, toasted sourdough

*Breakfast packages include; orange juice, still and sparkling water, Vittoria pressed plunger coffee, Ovvio organic teas and infusions*



## — PACKAGE OPTION ONE

*Self served platters*

## MORNING TEA

Chefs selection of muffins, Danishes and friands

Pressed plunger coffee, teas and infusions

Orange juice, still and sparkling water

## LUNCH

Assortment of gourmet wraps and artisan breads

Whole seasonal fruit

Soft drinks, Orange juice, still and sparkling water

## AFTERNOON TEA

Selection of gourmet biscuits

Pressed plunger coffee, teas and infusions

## — PACKAGE OPTION TWO

*Grab and Go from self served station*

## MORNING TEA

Chefs selection of muffins and smoothie shots

Mini ham, cheese, tomato croissants

Pressed plunger coffee, teas and infusions

Orange juice, still and sparkling water

## LUNCH

Assortment of gourmet wraps and artisan breads

*Sample of fillings, please select 3 options:*

Egg &amp; Lettuce: Egg, traditional mayonnaise, lettuce

Walnut Chicken: Chicken breast, mayonnaise, walnut &amp; celery

Beef Ploughman's: Roast beef, cheddar cheese, tomato relish, caramelised onion &amp; lettuce

Turkey &amp; Brie: Turkey breast, cranberry sauce, brie cheese, cucumber &amp; cos

Tuna, Aioli &amp; Swiss: Tuna, aioli, parsley, capsicum, red onion, sweet corn

Summer Salad: Cucumber, carrot, lettuce, tomato, tasty cheese, avocado

Vietnamese Chicken: Chicken breast, cucumber, coconut mayonnaise, sriacha chilli sauce, ginger, lemongrass

Chicken Caesar: Chicken breast, caesar dressing, boiled egg, crispy bacon &amp; lettuce

Pulled pork: Pulled pork, smokey bbq sauce, classic coleslaw, American cheese

Whole seasonal fruit

Soft drinks, Orange juice, still and sparkling water

## AFTERNOON TEA

Scones, jam and cream

Pressed plunger coffee, teas and infusions

## — PACKAGE OPTION THREE

*Seated dining menu*

## MORNING TEA

Bacon and egg roll

Fruit and seed muesli bar *GF*

Granola and berry yoghurt pot

Pressed plunger coffee, teas and infusions

Orange juice, still and sparkling water

## WORKING LUNCH

Assortment of gourmet wraps and artisan breads

Sample of fillings, please select three (3) options

- Egg & Lettuce: Egg, traditional mayonnaise, lettuce
- Walnut Chicken: Chicken breast, mayonnaise, walnut & celery
- Beef Ploughman's: Roast beef, cheddar cheese, tomato relish, caramelised onion & lettuce
- Turkey & Brie: Turkey breast, cranberry sauce, brie cheese, cucumber & cos
- Tuna, Aioli & Swiss: Tuna, aioli, parsley, capsicum, red onion, sweet corn
- Summer Salad: Cucumber, carrot, lettuce, tomato, tasty cheese, avocado
- Vietnamese Chicken: Chicken breast, cucumber, coconut mayonnaise, sriacha chilli sauce, ginger, lemongrass
- Falafel: Falafel, hummus, tabbouleh, sweet chilli and rocket
- Chicken Caesar: Chicken breast, caesar dressing, boiled egg, crispy bacon & lettuce
- Pulled pork: Pulled pork, smokey bbq sauce, classic coleslaw, American cheese

*Served warm*

Slow cooked beef tagine, pistachio, couscous

*Accompanied by your choice of two (2) salads*Beetroot, baby spinach, roast red onion, toasted hazelnuts *GF VGN*Roast cauliflower, puffed wild rice, sumac, coriander *GF VGN*Cabbage slaw, lemon, parsley *GF*Heirloom tomato salad, basil, croutons, balsamic glaze *VGN*Mixed rice, dried fruit, orange, shallots *VGN GF*Israeli couscous, preserved lemon, radish, tomato, herbs *VGN*Seasonal fruit bowls *GF*

## AFTERNOON TEA

Scones with jam and cream

Raspberry friands

Pressed plunger coffee, teas and infusions



## DRINK

Events by Aria wine list, created by Aria Sommelier Matt Dunne, offers a balanced selection of wines from around Australia and the world, representing the best of new and old world wines. With a focus on the boutique wineries the list has something suitable for every palate.

We can provide a tailored beverage package or you can choose from our extensive wine list with wines charged on consumption. With our team of skilled bartenders we can provide a full cocktail bar, offering the classic to the contemporary.

## CLASSIC SELECTION

*Select one white wine, one red wine  
and one full strength beer*

### — SPARKLING WINE

NV Leftbank Brut

### — WHITE WINE

Leftbank Chardonnay

Leftbank Sauvignon Blanc

### — RED WINE

Leftbank Shiraz

Leftbank Cabernet Merlot

### — BEER

Crown Lager

Cascade Premium Light

Orange juice, sparkling mineral water, assorted soft drinks

## PREMIUM SELECTION

*Select one sparkling, two white wine,  
two red wine and one full strength beer*

### — SPARKLING WINE

NV Bartlett's Brut by Taltarni, Pyrenees VIC

NV Chandon Brut, Yarra Valley VIC

NV Mascareri Prosecco, Italy

### — WHITE WINE

Bartlett's Sauvignon Blanc, by Logan, Orange NSW

East Pinot Gris, Marlborough NZ

Papanico Chardonnay, SA

Bartlett's Chardonnay by Tarrawarra, Yarra Valley VIC

### — ROSÉ

East Pinot Rose, NZ

Luna Rosa Rosè, NSW

### — RED WINE

Bartlett's Pinot Noir, by De Bortoli, Yarra Valley VIC

Bartlett's Shiraz, by Tendril, Barossa Valley NSW

Chianti Fiore, Italy

Cape Mentelle Trinders Cabernet Merlot, WA

### — BEER

Peroni

Crown Lager

Cascade Light

Orange juice, sparkling mineral water, assorted soft drinks

## BEVERAGE PACKAGES

Beverage packages include orange juice,  
sparkling mineral water, assorted soft drinks

*Wines and vintages are subject to change according to availability.*

## SOMMELIER SELECTION

*Not provided as a package*

All wines listed below are subject to availability. If you require any assistance with your selection, or wish to enquire about the availability of other wines, our Events by ARIA sommelier will be pleased to assist you.

### — SPARKLING WINE/CHAMPAGNE

NV Bartlett's Brut by Taltarni, Pyrenees VIC  
 NV Chandon Brut, Yarra Valley VIC  
 NV Tenute Arnaces Prosecco, Friuli Italy  
 NV Ninth Island Pipers River, TAS  
 NV Taittinger Brut Reserve, Champagne France  
 NV Veuve Cliquot Brut, Champagne France  
 2006 Louis Roederer Deluxe Brut Nature, Champagne

### — WHITE WINE

2014 Cooper Burns Riesling Eden Valley SA  
 2007 Mitchell 'Watervale' Riesling, Clare Valley SA  
 2015 Bartlett's Sauvignon Blanc by Logan, Orange NSW  
 2016 Catalina Sounds Sauvignon Blanc, Marlborough NZ  
 2016 Craggy Range Sauvignon Blanc, Martinborough NZ  
 2015 Cape Mentelle Semillon| Sauvignon, Margaret River WA  
 2016 Tar & Roses Pinot Grigio, Strathbogie Victoria  
 2015 Spagnolli Pinot Grigio, Trentino Italy  
 2015 Bartlett's Chardonnay by Tarrawarra, Yarra Valley VIC  
 2015 Shaw & Smith 'M3' Chardonnay, Adelaide Hills SA  
 2011 McWilliam's 'Lovedale' Semillon, Hunter Valley NSW  
 2015 Mount Adam 'High Eden' Chardonnay, Eden Valley  
 2015 Chablis Jean Dauvissat, Burgundy France

### — ROSÉ WINE

2016 Bellwether Nero d'Avola Rosé, Riverland SA  
 2015 AIX Rosé, Provence France

### — RED WINE

2015 Bartlett's Pinot Noir by De Bortoli Yarra Valley VIC  
 2015 Last Horizon Pinot Noir, Tamar Valley Tasmania  
 2015 Nanny Goat Hill Pinot Noir, Central Otago NZ  
 2014 Bourgogne Maldant Pinot Noir, Burgundy France  
 2015 Chianti Fiore, Tuscany Italy  
 2010 Barolo 'Riserva' Cascina Ghercina, Piedmonte Italy  
 2013 Balnaves 'The Blend' Cabernet Merlot Coonawarra SA  
 2014 Oliver's Taranga 'Small Batch' Grenache, McLaren SA  
 2013 Cape Mentelle 'Trinder's' Cabernet Merlot, Margaret River WA  
 2015 Bartlett's Shiraz 'by Tendril' Barossa Valley SA  
 2016 Two Hands 'Knarly Dudes' Shiraz, Barossa Valley SA  
 2009 McWilliam's 'Rosehill' Shiraz, Hunter Valley NSW

### — DESSERT WINE

2010 McWilliams Botrytis Semillon, Hunter Valley NSW (375ml)  
 2016 Frogmore 'Iced' Riesling, Coal River Tasmania (375ml)

### — FORTIFIED & WHISKY

*available by the glass or bottle*

Quinta do Noval Tawny Port, Portugal  
 Campbells Rutherglen Muscat, Victoria  
 Ardbeg 10 YO Whisky, Scotland



## — COCKTAILS

### APEROL SPRITZ

*Aperol, prosecco, citrus, soda*

### PASSIONFRUIT COSMO

*Absolut citron, Cointreau, lime, cranberry, passionfruit*

### WHITE NEGRONI

*Beefeater gin, Suze, elderflower, lillet blanc, lemon*

### CUCUMBER MARGARITA

*Espolon tequila, Cointreau, cucumber, agave, lime, celery bitters*

### LAVENDER BERRY COLLINS

*Hendricks gin, lavender, raspberry liqueur, lemon, soda*

### VANILLA APPLE MOJITO

*Havana Club 3yo, mint, lime, vanilla, apple, soda*

### CAMERON'S KICK

*Chivas 12yo, Jameson Irish, lemon, almond*

### ESPRESSO MARTINI

*Absolut vodka, coffee liqueur, salted caramel, espresso, caramel popcorn*

## — MOCKTAILS

### VIRGIN MOJITO

*Mint, lime, vanilla, apple, soda*

### PASSIONFRUIT SPRITZ

*lime, cranberry, passionfruit, soda*

### BERRY SMASH

*Seasonal berries, honey, lemon juice, sparkling water*

## — DRINK DISPENSERS

*Each dispenser makes 25 drinks*

### NON-ALCOHOLIC

*Choose any mocktail or ask our staff about Ice Tea selections*

### ALCOHOLIC

*Pimms, Margarita, Daiquiri*

## — STANDARD SPIRITS

Absolut Vodka

Beefeater Gin

Chivas 12yo Whiskey

Havana Club 3yo Rum

Makers Mark Bourbon

## — PREMIUM SPIRITS

Belvedere Vodka

Bombay Sapphire Gin

Chivas 18yo Whiskey

Woodford Reserve Bourbon

## — MIXERS

Coke, Lemonade, Soda, Tonic, Dry Ginger,

Orange Juice, Pineapple Juice and Cranberry Juice

## — WHISKEY TROLLEY

A beautifully presented trolley offering a selection of whiskeys from around the globe

Glenfiddich

Johnnie Walker Black Label

Wild Turkey

Canadian Club

Chivas Regal

Jamesons

Maker's Mark

Appleton Estate

## — SODAS

Santa Vittoria Chinotto

Santa Vittoria Limonata

Santa Vittoria Aranciata Rossa

Santa Vittoria Aranciata



EVENTS  
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Bennelong Point  
Sydney NSW 2000

02 8274 9600  
[enquire@eventsbyaria.com](mailto:enquire@eventsbyaria.com)  
[eventsbyaria.com](http://eventsbyaria.com)