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xlade
weddings - corporate - social

Dinner
2022



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 Patio and Lawn area
- Tiffany or Americana Chairs
- Linen Tablecloths
- Linen Serviettes
- Tiffany or Americana Chairs
- P.A. System for background music
- Cordless Microphone
- Lectern
- Fairy Lights in Jacaranda Trees
- Festoon Lighting strung between Jacaranda Trees
- 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 sauce mignonette *(GF)
- Local king prawns - peeled and accompanied with wasabi & lime mayonnaise* (GF)
- Duck pancakes - slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll - rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vegan & GF)
- Roasted tomato tartlet - red onion jam & goat's cheese (V)
- Rare roast beef - crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (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 & mozzarella arancini - with basil & tomato salsa (V)
- Lamb koftas - with mint & garlic yoghurt
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Sweet potato and black bean empanadas - sofrito (Vegan)
- Crispy fried calamari, lemon mayonnaise (GF)
- Mushroom & walnut sausage roll - tarragon mayonnaise (Vegan)
- Steamed pork dumplings with Chinese vinegar sauce

*Add \$1.50 per person per selection





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.

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 for dinner service to flow seamlessly.

Sharing plates

- Sour dough bread rolls
- Roast vegetable and quinoa salad
- Buttered green beans, broccolini & toasted almonds
- Duck fat potatoes, kaiserfleisch, roasted onions & kale

Served with (choose two of:)

- Crispy skinned pork belly, roasted apple and onion, cider jus (GF)
- Grilled, Chermoula Chicken breast- chorizo and potato salad (GF)
- Roasted Rib eye, blistered cherry tomatoes, red wine demi glaze, horseradish & thyme cream (GF)
- Pan seared Atlantic Salmon, cauliflower puree, grilled asparagus, seared scallops, salsa verde (GF)
- Ricotta gnocchi, mushrooms, goats cheese, peas, tomatoes & chard (V)

Dessert

- 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)
- Duo of cheeses- Aged cheddar and triple cream brie with apple and walnut salad, quince paste & crackers

Canape + Main + Dessert \$ 72.90 pp

Main + Dessert \$ 57.50 pp

Alternate Drop

Entree - Select two

- Sautéed wild mushrooms on toasted brioche, asparagus and hollandaise (V)
- House smoked salmon with shaved fennel, fried capers and radish, orange & dressed with a dill mayo (GF)
- Twice cooked, crispy skinned pork belly, carrot puree, candied apple, cider jus (GF)
- Goat's cheese & manchego croquetas with tomato & red pepper salsa & rosemary aioli (V)
- Seared sesame beef, daikon, snow pea and radish salad, wasabi and citrus dressing
- Pumpkin, caramelised onion tart- watercress, pear and walnut salad (V)

Main Course - Select two

- Oven roasted, free range chicken breast- sweet potato, chorizo, grilled corn, kale & tomato fondue (GF)
- 180 day Grain fed Sirloin steak, crushed garlic potatoes, rocket & parmesan salad, Béarnaise sauce (GF)
- 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)
- Pan roasted potato gnocchi with mushrooms, caramelized onions, rocket and goats cheese (V)

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)
- Duo of cheeses - Aged cheddar and triple cream brie with apple and walnut salad, quince paste & crackers

Canapes + 3 Course	\$82.00 pp
Canapes + 2 Course	\$72.90 pp
2 Course	\$59.00 pp





Drinks

Draught

James Squire 150 Lashes
XXXX Gold

James Squire Ginger Beer
Canadian Club & Dry
Bottled Beer/Cider

Byron Bay Lager
Great Northern - Original

\$9- schooner

\$10-
\$13-
\$ 8-

Wine -

3 Jacks - South Australia
Brut Reserve | Sauv Blanc | Pinot Grigio
Rose | Shiraz | Cabernet Merlot

\$ 8- g \$39-bottle

La Gioiosa Moscato - Italy
Moore's Creek Chardonnay - South Australia

\$9- g \$42- bottle
\$9- g \$42- bottle

Bottle Only

Delamere Cuvee NV - Tasmania
GH Mumm NV Champagne - France
Veuve Clicquot NV Champagne - France

\$57-
\$85-
\$110-

Astrolabe Sauvignon Blanc - Marlborough NZ
Soumah Pinot Grigio - Yarra Valley SA
Jericho Rose - Adelaide Hills SA

\$50-
\$50-
\$49-

Soumah Pinot Noir - Yarra Valley SA
d'Arenberg - The Footbolt Shiraz - McLaren Vale

\$53
\$59-

Spirits

Basic Spirit
Premium Spirit

\$10-
\$POA

Cocktails - See Cocktail List

\$POA

Soft Drink & Fruit Juice

\$ 4- g \$ 12- jug

Drink Packages

House

Premium

Wine

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

Moores Creek Chardonnay - SA
La Gioiosa Moscato - Italy

3 Jacks Rose
3 Jacks Cabernet Merlot
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

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
Moores 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

3 Hour - \$45pp
4 Hour - \$57pp
5 Hour - \$62pp

