

# Jardin Event PRICELIST

## COCKTAIL

### Premium Canapes

- Include cold, hot & dessert option
- Non Alcoholic beverages included (still & sparkling water, juice, soft drink, coffee, & tea)

**3 hours** \$50 per person

- 6 canapes
- 5 canapes+1 slider/substantial

**4 hours** \$60 per person

- 7 canapes
- 6 canapes+1 slider/substantial

### Additional

- Slider +\$10 per person
- Substantial +\$12 per person

## SEATED

- Served with artisan bread roll per person
- Non-alcoholic beverages included (still & sparkling water, juice, soft drink, coffee, & tea)

**2 courses** \$99 per person

**3 courses** \$139 per person

**Sides** \$5 per person

**3 canapes** \$20 per person



## ALCOHOL PACKAGE

- Alcohol package include (Rose, Sparkling, Red Wine, Beer)
- Add \$10 per person for each additional hour thereafter
- Spirits, pre-mixes, and cocktail available by request and only available from cash bar

**3 hour** \$40 per person

**4 hour** \$50 per person

## FOOD STATION

Cheese Platter \$12 per person

Antipasto Platter \$12 per person

Dessert Platter \$12 per person

Seafood Platter \$20 per person

### Live Action Station

Oyster Station \$30 per person

*Freshly shucked oysters with condiments*

Rotisserie Station \$30 per person

*Choice of pork belly, roast chicken, slow cooked beef brisket with condiments*



## VENUE HIRE & GRATUITY

**Crypt & Garden** \$250/hour

*Standing max 150 pax & Seated max 60-80 pax (choose crypt or quiet garden)*

**Covered Courtyard** \$250/hour

*Standing max 100 pax & Seated max 70 pax*

**Crypt, Garden, Courtyard** \$400/hour

*Capacity up to 250 pax*

*\*All event is subject to approval and availability from the church. 2-3 weeks booking in advance recommended with details of the event (Type of event, entertainment requirement, guest numbers, bump-in and bump-out times)*

# COCKTAIL STYLE MENU

## *COLD CANAPES*

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Smoked Salmon with creme fraiche on blini  
Rare beef with truffle aioli on crostini  
Ceviche with mango salsa (gf)  
Duck rice paper roll  
Vegetarian rice paper roll (vg)  
Caprese mozzarella, tomato and basil (v) (gf)  
Zucchini, asparagus miso dressing on cracker (gf) (vg)  
Tomato and basil bruschetta (vg) (gf)  
Poached chicken, parmesan croutons, aioli  
Prawn cocktail with romesco (gf)  
Cured fish carpaccio with ponzu on crostini  
Prosciutto, pear and rocket with balsamic  
Caramelised onion and goat cheese tartlet (v)  
Goat cheese & olive tapenade on parmesan crisp (v)  
(gf) Chicken and water chestnut san choy bow  
Spinach ricotta puff pastry  
Duck rice paper roll  
Vegetarian rice paper roll  
Duck pancake with hoisin

## *HOT CANAPES*

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Salt and Pepper Calamari with Yuzu Aioli  
Prawn tempura with wasabi mayo  
Arancini bolognese  
Arancini mushroom and spinach (v)  
Mediterranean lamb skewers with raita  
Satay chicken with peanut sauce (gf)  
Corn fritters with romesco (v)  
Sausage roll with tomato sauce  
Beef pie with tomato sauce  
Bacon Potato Cheese tartlets  
Yakiniku pork belly skewers  
Beef teriyaki skewers  
Pork belly bites with hoisin

## *SLIDERS*

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Fried chicken with pickled jalapeno and chipotle aioli  
Falafel slider with beetroot hommus and raita (v)  
Beef slider, lettuce, pickle, cheese and tomato chipotle  
Fish slider with tartare sauce

## *SUBSTANTIAL*

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Squid ink pasta with calamari  
Black garlic risotto with Mushroom (vg)  
Beef ragout Pasta  
Korean fried chicken with gochujang  
Crispy pork belly with mango salad  
Pesto gnocchi with pine nut (v)  
Tuna tataki with ponzu dressing  
Beef with pommes puree and onion gravy  
Fish and Chips with tartare sauce

## *SWEETS*

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Assorted macarons  
Lemon meringue tartlets  
Petit fours  
Coconut sago with pineapple shaved  
Rice pudding with rhubarb compote  
Brownies  
Warm chocolate tartlets with biscuits

