



HOSPITALITY EST.

event catering by design.

Seated Dining Options | Summer Seasonal Menu

Entrée Options

Seared duck breast with Asian herb salad, crispy shallot sesame and plum dressing (GF)

Roast pork with cauliflower puree, sautéed chickpea and currant glaze (GF)

Roasted pumpkin ravioli with sage burnt butter sauce, shaved pecorino and crispy prosciutto (V)

Zucchini and haloumi fritters with lemon mayonnaise and rocket (V)

Grilled pork salad with green mango and red nahm jim (GF)

Seafood tasting plate with king prawn, grilled scallops and szechuan soft shell crab (GF)

Main Options

Eye fillet with potato gratin, mushroom duxelle, blistered balsamic tomato and jus

Barramundi with rosemary potato, broccolini, crispy leek and lemon butter sauce

Snapper fillet with sautéed barlotti beans, peas and speck. Served with salsa verdi

Chicken breast with crunchy herb stuffing, buttered beans and roasted kipfler potato and be

Twice cooked duck leg confit with roasted kumera, crispy kale and sticky orange and cassia glaze

Spiced lamb fillet with summer pasta salad of risoni, goats cheese and roasted zucchini. Served with minted yoghurt.

Dessert Options

Cherry, passion fruit curd and hazelnut praline mille feuille

Deconstructed lemon meringue tart with homemade curd, Italian meringue, biscuit base and Persian fairy floss

Salted Chocolate tart with raspberry coulis and vanilla bean cream

Pear and frangipane tart with Frangelico sabayon

Orange and chocolate scorched brulee with chocolate soil and vanilla bean ice cream

Chocolate Tasting Plate

Chocolate brulée, double chocolate brownie, choc dipped strawberry, ganache and chocolate gelato

Pricing

2 Course (E&M)	Alternate Venue \$80 / @ Hospitality Est Venue \$85.00
2 Course (M&D)	Alternate Venue \$75 / @ Hospitality Est Venue \$80.00
3 Course	Alternate Venue \$95 / @ Hospitality Est Venue \$100.00
3 Canapés & 3 Course	Alternate Venue \$110 / @ Hospitality Est Venue \$115.00

Information about our seated dining

Pricing is based on a minimum of 15 guests

Minimum spends do apply on Friday, Saturday and Sundays

Our seasonal seated dining menu is designed as “Alternate Drop” meaning you choose two items per course and each dish is served to every second person.

Included in the above price:

- Personal Chef
- All food
- All prep-work
- Delivery within the Sutherland Shire or 4hrs of exclusive venue hire
- All kitchenware to cook and eat the food
- Crockery
- Cutlery;
- Paper napkins.

Wait staff are additional and are \$35 per/hr with a minimum of 4hr hire.

Pricing is based on basic kitchen essentials being provided by the client. Any additional equipment will be priced on application.