

### CLASSIC CANAPÉ PACKAGE

*applicable for entire group*

\$30 PP FOR 2HR DURATION | MINIMUM 25 GUESTS

assorted mini quiche  
roasted pumpkin and taleggio arancini  
with mustard seed aioli (v)  
smoked salmon crostini with dill sour cream (gf)  
vegetarian spring rolls with dipping sauce (v)  
mini beef cocktail pies

INCLUDES SERVICE CHARGE

### PREMIUM CANAPÉ PACKAGE

*applicable for entire group*

\$45 PP FOR 3HR DURATION | MINIMUM 25 GUESTS

goats cheese, slow cooked beetroot and olive tarts (v)  
roasted pumpkin and taleggio arancini  
with mustard seed aioli (v)  
smoked salmon blini with dill sour cream (gf)  
peking duck spring rolls  
harissa chicken skewers with raita  
wagyu beef sliders with house made chilli  
jam and gruyère on brioche

INCLUDES SERVICE CHARGE

### SUBSTANTIAL CANAPÉ PACKAGE

*applicable for entire group*

\$60 PP FOR 4 HOUR DURATION | MINIMUM 25 GUESTS

goats cheese, slow cooked beetroot and olive tarts (v)  
roasted pumpkin and taleggio arancini  
with mustard seed aioli (v)  
smoked salmon blini with dill sour cream (gf)  
peking duck spring rolls  
harissa chicken skewers with raita  
wagyu beef sliders with house made chilli  
jam and gruyère on brioche  
beer battered fish and chips with caper aioli served in a  
bamboo cone

INCLUDES SERVICE CHARGE



## CATERING PACKAGES

You may choose our BEVERAGE PACKAGE  
**OR** design your own BAR TAB to suit your function



### BEVERAGE PACKAGE

*applicable for entire group, bar service*

\$38 PP FOR 2 HOURS | \$48 PP FOR 3 HOURS

Still and Sparkling Water  
Soft Drinks | Selected Domestic Beer

Markview Sparkling  
Sauvignon Blanc | Chardonnay  
Shiraz | Cabernet

House Spirits are available for an additional  
\$10 per person / per hour

### BEVERAGE TABS TO BE CHARGED ON CONSUMPTION

By nominating what drinks you'd like available on your bar tab and setting a \$ limit our bar staff will monitor this throughout your event. Wristbands can be provided to event organisers allowing guests access to the tab and if requested, limits may be increased on the evening.

Sommelier assistance can be provided to help you select high quality wines at reasonable prices. Alternatively, you may choose up to 3 beers and 3 wines from those available by the glass off the current wine list from your selected venue.

All menus are subject to change and seasonal variations.

**Contact us to discuss the perfect venue for your event:**  
catering@gregangroup.com.au / phone (02)9250 7893

### CONFIRMATION AND DEPOSIT

To confirm a function booking, the following is required:

1. 50% Deposit
2. Completed booking form

Please note: A deposit of 50% is required. Should the booking form and deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

\* Venue hire for exclusive use will require a minimum spend