



## SPECIAL EVENTS & COCKTAIL MENU



*Carefully Crafting Your Special Day...*

AT DARKHORSE CAFÉ WE CARE ABOUT GOING THE EXTRA MILE TO MAKE YOUR DAY EXTRA SPECIAL WITH OUR RANGE OF SCRUMPTIOUS BITES AND REFRESHING BEVERAGES.

CAREFULLY CRAFTED BY OUR HEADCHEF, OUR FOOD OPTIONS OFFER FRESHLY PREPARED GRAZING PLATTERS, CANAPE PLATTERS BOTH HOT AND COLD AND DESSERT PLATTERS.

WE ALSO OFFER A VARIETY OF LOCALLY SOURCED WINES, BEERS, SOFT DRINKS AND OUR VERY OWN BLEND OF COFFEE.

## GRAZING PLATTERS

OUR SUMPTUOUS GRAZING PLATTERS ARE SET UP ON A TABLE FOR GUESTS TO MAKE THEIR OWN SELECTIONS FROM

A SELECTION OF DELICIOUS LOCALLY SOURCED CHEESES; DIPS; NUTS; SEASONAL FRUITS ANTIPASTO MIX (OLIVES, EGGPLANT, SUN-DRIED TOMATOES, ROASTED CAPSICUM & ARTICHOKES); PRESERVES; SALAMI & PROSCIUTTO

SERVED WITH BREADS, BISCUITS & CROSTINI'S

- \$12 Per Person -

## ROAMING CANAPE PLATTERS

CHOOSE FROM OUR EXTENSIVE SELECTION OF HOT AND COLD CANAPES IN A RANGE OF SERVING SIZES AND PRICES TO SUIT YOUR BUDGET:

**\$4 FOR PICCOLO \$7 FOR MEDIUM \$10 GRANDE**

### COLD PLATTERS

- SEARED TUNA WITH LIME LEAF ON CUCUMBER DISKS
- RARE ROAST BEEF ATOP MELBA TOAST WITH TOMATO CHUTNEY
  - ASHED GOAT'S CHEESE, PEAR & WALNUT CROSTINI
  - SMOKED SALMON, CREAM CHEESE & DILL CROSTINI
  - CUCUMBER, SUN-DRIED TOMATO & FETTA MINI SKEWERS
- BRUSCHETTA – TOMATO, OLIVE, SPANISH ONION, BASIL & PARMESAN
- CARAMELISED ONION, ASHED GOATS CHEESE ON BREAD CRISP

- Starting from \$4 Per Item -

- CHICKEN SAN CHOY BAU (CHINESE LETTUCE CUPS)
- GRILLED THAI BEEF SALAD GARNISHED WITH CORIANDER SERVED IN A SPOON
- VEGETARIAN VIETNAMESE RICE PAPER ROLLS (V/VEG)

- Starting from \$7 Per Item -

### HOT PLATTERS

- MINI BEEF SAUSAGE ROLLS WITH KETCHUP
- MINI QUICHE -LORRAINE OR SPINACH/RICOTTA(V) ASSORTED MIXED
- ARANCINI- BOLOGNAISE OR PESTO(V) ASSORTED MIXED SERVED WITH GARLIC AIOLI
  - VEGETARIAN SPRING ROLL WITH SWEET CHILLI SAUCE (V)
    - MOROCCAN LAMB MEATBALLS (GF)
    - LAMB KOFTA WITH MINT YOGHURT(GF)
      - HONEY SOY CHICKEN WINGS (GF)
      - VEGETARIAN DUMPLINGS (V/VEG)
      - SPINACH & RICOTTA MINI FILO (V)

- Starting from \$4 Per Item -

- CHEESEBURGER SLIDER; BABY BUN W BEEF PATTIE, CHEESE & CHUTNEY
- VEGETARIAN SLIDER; BABY BUN W VEGGIE PATTIE, CARAMELISED ONION & TOMATO (V)
  - CRUMBED LAMB CUTLET W MINT YOGHURT SAUCE (GF)
  - ROASTED VEGETABLE SKEWERS (SEASONAL VEGETABLES) (V/GF)
    - THAI SATAY CHICKEN SKEWER
    - CHARRED BABY OCTOPUS SKEWERS

- Starting from \$7 Per Item -

## HOT PLATTERS CONT..

- MINI STEAK SANDWICH WITH TOMATO, CHEESE & CHUTNEY IN A ROLL
- SALT N PEPPER CALAMARI & GARLIC AIOLI SERVED IN A CONE
  - FLATHEAD TAILS & CHIPS SERVED IN A CONE

- \$10 Per Item -

## DESSERT PLATTERS

A SELECTION OF BITE SIZE SLICES (4 PER GUEST) TO BE SELECTED FROM A VARIETY OF CHOICES:

PEPPERMINT, LEMON, CARAMEL (GF) AND SALTED CARAMEL RAW VEGAN (VEG)

- \$5 Per Head -

WE ALSO OFFER COMPLIMENTRY SERVICES TO SLICE AND PLATTER WEDDING CAKES UPON CUSTOMERS REQUEST FOR THEIR GUESTS AS A DESSERT OPTION.

## WANT SOMETHING ELSE?

WE ARE MORE THAN HAPPY TO ACCOMMODATE YOUR REQUESTS FOR ALTERNATIVE MENU ITEMS WHEREVER POSSIBLE - AFTERALL IT'S YOUR DAY AND IT SHOULD BE THE WAY YOU ENVISAGED IT.

OUR EXPERIENCED HEAD CHEF CREATES TEMPTING & DELICIOUS DISHES THAT ARE BURSTING WITH FLAVOUR AND WE ENDEVOUR TO USE LOCAL PRODUCE WHERE WE CAN.

WE CATER TO FOOD ALLERGIES, VEGETARIANS AND VEGANS AND OUR SELECTIONS INCLUDE OPTIONS TO CATER FOR EVERYONE.

FOR THE LITTLE ONES BETWEEN 2 AND 12, WE CAN OFFER A SPECIFIC CHILDRENS MENU.

## PRICING STRUCTURE & OPTIONS

Pricing Includes GST valid to 31/12/2020 Pricing based on minimum numbers of 30. Minimum spend (Across Food & Drinks) - Weekday events \$2500; Weekend events \$3500.00 No additional charges for ceremonies held on site when minimum spend met for reception.

Menu and Beverage options subject to change without notice. All pricing will be confirmed upon confirmation of your event.

(V) Vegetarian, (VEG) Vegan, (GF) Gluten Free

## BEVERAGE PACKAGES

**OPTION 1** ADULTS - \$55PP FOR 5HR DURATION.  
\$66PP FOR 6HR DURATION.

INCLUSIVE OF UNLIMITED HABITAT WINES, BOTTLED BEERS & NON-ALCOHOLIC BEVERAGES. (SEE MENU BELOW)

UNDER 18'S - \$25PP FOR 5HR DURATION.  
\$30PP FOR 6HR DURATION.

INCLUDES ALL NON-ALCOHOLIC BEVERAGES LISTED BELOW. (SEE MENU BELOW)

**OPTION 2** PAY PER DRINK (CHOICE OF OPEN BAR TAB OR PAY PER DRINK ON PURCHASE)

## BEVERAGE MENU

### HABITAT WINES

#### WHITE WINES

CHARDONNAY

SAUVIGNON BLANC

PINOT GRIGIO

#### RED WINES

SHIRAZ

CABERNET MERLOT

#### SPARKLING

BRUT CUVEE

\$9G - \$32B

### SPIRITS WITH MIXERS

GIN

VODKA

SCOTCH

BOURBON

\$10 PER SHOT

### CRAFT BEER

CZECH PILSNER, GOLDEN ALE, AU PALE ALE & GRAND PORTER

\$9 Per Bottle

### CIDER

APPLE OR PEAR CIDER \$9 Per Bottle

### NON - ALCOHOLIC DRINKS

COKE - COKE NO SUGAR – LEMONADE \$5 PER GLASS

SPARKLING NATURAL MINERAL WATER (375ML BOTTLE) \$5 PER BOTTLE

COFFEE (CAPPUCCINO, LONG BLACK & LATTE) \$4.50 EACH

TEA (ENGLISH BREAKFAST, GREEN, LEMON OR GINGER) \$5 EACH

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