



# *Celebrate Christmas with Event Solutions*

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# Nibbles

*Minimum 15 guests*

## **Menu 1 - 18.00pp**

House made dips, crudutes & artisan sourdough **gfo dfo**  
House made pork and fennel sausage rolls  
Beef, onion & garlic meatballs, beetroot relish **gf**  
Cherry tomato, basil, buffalo mozzarella & balsamic glaze **gf v**

## **Menu 2 - 22.00pp**

Australian cheese board, quince paste, nuts, fruit & lavosh **gfo v**  
**OR**  
Charcuterie selection, house pickles, sourdough **dfo gfo**

House smoked turkey bruschetta, braised fennel, cranberry sauce **dfo gfo**  
Beef, onion & garlic meatballs, beetroot relish **df gf**  
Cherry tomato, basil, buffalo mozzarella and balsamic glaze **gf v**

Christmas mince tartlets, crumble topping  
**OR**  
Lemon meringue tartlets

## **Menu 3 - 27.50pp**

Australian cheese board, quince paste, nuts, fruit & lavosh **gfo v**  
**OR**  
Charcuterie selection, house pickles, sourdough **dfo gfo**

Chilled bikini prawn platter, garlic aioli & lemon wedges **gf**  
Hot smoked salmon and ricotta stuffed choux pastry  
House smoked turkey bruschetta, braised fennel, cranberry sauce **dfo gfo**  
Beef, onion & garlic meatballs, beetroot relish **df gf**

Christmas mince tartlets, crumble topping  
**OR**  
Lemon meringue tartlets

Side plates ✓  
Cocktail napkins ✓  
Cake forks & tongs ✓  
**Add On:**  
Wait Staff \$50.00ph  
Table cloth \$17.00  
Delivery POA  
Table \$8.00

*Perfect for office parties... delivered straight to your door!*

# Canapé

*Minimum 30 guests*

## **From the sea**

Poached prawn, watermelon, ginger & mint salsa **df gf**  
Seared scallop, cauliflower purée, salsa verde, salmon roe **gf**  
Green shell mussels, XO chilli sauce **df gf**  
Locally caught fish ceviche, lime, coriander, chilli **df gf**  
Citrus cured tuna, wakame salad, cucumber **df gf**  
Beetroot cured salmon, dill & ricotta tart

## **Meat & poultry**

Coconut poached chicken, lime, coriander & coconut salsa **df gf**  
House made duck pate, quince jelly  
Oolong tea smoked duck, coa poa, hoisin, cucumber  
Roast pork belly, granny smith purée **gf**  
Seared buffalo, potato crisp, chimmichurri **gf**  
Grilled kangaroo, semolina gnocchi, wildberry jus  
Caramelised apple & Spanish onion tart, house smoked speck **vo**

## **Vegetarian**

Pumpkin tart, goats' cheese, caramelised onion **v**  
Garlic & leek stuffed portabello mushroom, olive & almond tapenade **gf v**  
Roast zucchini, tomato & basil salsa **df gf ve**  
Chargrilled eggplant, red pesto, chevre **gf v**

## **Sweet**

Lemon meringue tartlets  
Mini chocolate ganache tarts  
Salted caramel tarts, hazelnut toffee  
Christmas mince tartlets, crumble topping

Wait staff ✓  
On site chefs ✓  
Portable kitchen ✓  
Cocktail napkins ✓  
**Add On:**  
Additional canapés  
\$5.00pp, per choice

*We can also organise furniture for you...  
tall bar tables are perfect for cocktail style events!*

**25.00pp**  
four choice  
1 hour of service

**34.00pp**  
six choice  
1.5 hours of service

**43.00pp**  
eight choice  
2 hours of service

**52.00pp**  
ten choice  
2+ hours of service

# Buffet

*39.00 per person  
Minimum 30 guests*

## **Bread (select one)**

Garlic, rosemary & thyme sourdough  
Ciabatta rolls with butter

## **Main (Select two)**

White wine braised chicken, mushroom, bacon & thyme **gf dfo**  
Marmalade glazed ham off the bone, roasted apple puree **gf dfo**  
Garlic & rosemary sirloin, red wine & mushroom cream sauce **gf dfo**  
Red wine & cranberry glazed turkey breast **gf dfo**  
Eggplant & white bean lasagne, Napoli & parmegino **gf v**

## **Sides (Select two)**

Thyme & garlic chat potatoes **gf v dfo**  
Rice pilaf **gf v df**  
Pear, rocket & walnut salad, gorgonzola **gf v dfo**  
Roast pumpkin, feta, spinach & pinenut salad **gf v dfo**  
Roast root vegetables **gf v dfo**

## **Something Sweet? add 11.00pp**

Plum & frangipani tart, cinnamon chantilly cream  
Plum pudding, spiced brandy sauce  
Chocolate, hazelnut & rum tart  
Flourless chocolate torte, chocolate ganache, kahlua cream **gf**  
Caramel apple cheesecake, crumble topping **gfo**  
Seasonal fruit platter **df gf**

Wait staff ✓  
Linen napkins ✓  
Cutlery & crockery ✓  
Skirted buffet set up ✓

**Add On:**  
Table cloth \$15.50

*Need a venue? Function spaces available at our Restaurant  
Q Bar & Brasserie on The Avenue*

**Extra side \$4.50pp**

**Extra main \$11.00pp**



# Banquet

*Minimum 30 guests*

## **Canapés**

House made duck pate, quince jelly  
Roast pork belly, granny smith puree **gf**  
Citrus cured tuna, wakame salad **gf df**  
Cherry tomato, basil, buffalo mozzarella and balsamic glaze **gf v**

## **Bread (select one)**

Warm garlic & herb bread  
Ciabatta rolls with butter

## **Main (Select two)**

Braised chicken, pomegranate, orange & cucumber salsa **gf**  
Whole baked local fish, black bean & mandarin marinade **gf**  
Brie, prune & apricot stuffed pork, port crème **gf**  
Mustard crusted scotch fillet, red wine jus **gf**  
Potato, rosemary & caramelised onion tart **v**

## **Sides (Select two)**

Roast pumpkin, feta, spinach & pinenut salad **gf v**  
Pear, rocket & walnut salad, gorgonzola **gf v**  
Ginger and shallot steamed rice **gf v**  
Potato salad, crispy bacon, leek, sour cream & aioli dressing **gf**  
Garlic & thyme roasted potatoes **gf v**

## **Dessert (Select two)**

Plum & frangipani tart, cinnamon chantilly cream  
Plum pudding, spiced brandy sauce  
Chocolate, hazelnut & rum tart  
Flourless chocolate torte, chocolate ganache, kahlua cream **gf**  
Profiteroles, Baileys cream, dark chocolate sauce

Wait staff ✓  
Linen napkins ✓  
Cutlery & crockery ✓

### **Add On:**

6hr corkage \$14.00pp  
Table cloth \$15.50

*Add on a corkage or beverage package to make your event completely hassle free!*

**59.00pp**  
Main & Dessert

**62.00pp**  
Canapé & Main

**75.00pp**  
Three courses  
(Canapé & main  
& dessert)

# Plated

*Minimum 30 guests*

*Warm sourdough rolls with butter*

## **Entrée (Select two)**

Grilled king prawns, papaya, lime & coriander salsa **df gf**  
Kangaroo carpaccio, onion, gorgonzola, caper, smoked salt **gf**  
Smoked pork striploin, garlic sourdough, red onion jam, rocket  
Semolina gnocchi, roast pumpkin, pinenuts, sage beurre noir **v**

## **Main (Select two)**

Grilled local barramundi, chat potatoes, broccolini, buerre blanc **gf**  
Brie, prune & apricot pork loin, roast potatoes, spinach, port crème **gf**  
Grilled lamb rump, creamy semolina, green beans, wild berry jus  
Porcini & spinach risotto, grana padano, basil pesto **gf v**

## **Dessert (Select two)**

White chocolate panacotta, mulled fruits, crushed pistachios **gf**  
Chocolate orange mousse, gingerbread biscuit  
Plum pudding, spiced brandy sauce  
Caramel apple cheesecake, crumble topping **gfo**  
Profiteroles, Baileys cream, dark chocolate sauce

## **To Finish**

*Chef's choice of petit four, Veneziano Fortze coffee & selection of teas*

Wait staff ✓  
Linen napkins ✓  
Cutlery & crockery ✓  
On site chefs ✓  
Tea & coffee ✓  
Petit fours ✓

*We offer a four item canapé menu as an alternative to a plated entree. See our banquet menu on the previous page for details*

**66.00pp**

Main & Dessert

**70.00pp**

Entree & Main  
(or canapé & Main)

**79.00pp**

Three courses  
(Canapé & main  
& dessert)

# T & C

## Quotation

Your event quote is valid for one calendar month from the date of issue. Our pricing is subject to reasonable change based on increases in cost prices from suppliers, labour and the logistics of an event.

## Confirmation

Your booking is only confirmed upon signed receipt of this terms and conditions form, along with as a deposit payment of 30% of the initial quote or \$1,000.00 (which ever is greater). The deposit amount will be deducted from your final invoice and is non-refundable should the client cancel less than 14 days prior to the event. Should your event quote be less than \$1,000.00, we request full payment of the invoice to confirm your booking.

## Payment

Full payment for your minimum numbers is due 14 days in advance of your event date. If your numbers increase after this time we will issue a separate invoice to be paid before the event date. Any agreed additional charges incurred on the day are to be settled no later than 48 hours following the event, including beverage tabs. Event Solutions reserves the right to cancel an event without notice should full payment not be received within these terms.

## Cancellation Policy

Deposit payments are strictly non-refundable and non-transferable during high season (1st May – 31st August). Should your event be cancelled outside of these months, Event Solutions will transfer 50% of your deposit to another booking. The full deposit amount will be forfeited if the event is canceled within 14 days of the event. Cancellation within 7 days of the event date will incur the full cost of the invoice.

## Final Numbers / Equipment

Confirmation of your minimum numbers are required 14 days prior to your event. Numbers may be increased up to 2 business days prior to the event but not decreased. Additional catering required within 2 business days of the event is subject to availability and will be charged at 150% to account for additional preparation and purchasing. We apologise but no refunds can be offered for guests who fail to attend your event.

## Menu

Confirmation of your chosen menu and any dietary requirements are required 14 days in advance of your event. All menu items must be fully catered for in accordance with numbers of guests at the event, and minimum order values are to be adhered to without exception. Event Solutions accepts no responsibility for food provided by guests or food sourced from other caterers, or any consequences that may arise from the provision of this food.

## Menu Tasting

We offer complimentary menu tastings for confirmed events of 100 guests or more (plated and canape menus only). Menu tastings for events less than 100 guests or prior to confirmation of the event, will be charged for at the per head price of the menu. Please note that we are unable to offer tastings on nibbles, high tea, buffet, barbeque and banquet menus.

## Damage

The client is liable for excessive breakages or extensive cleaning of the event area required during or following an event. By signing these terms and conditions, you agree to cover the costs of any excessive damage to Event Solutions' equipment or equipment contracted by Event Solutions on your behalf. Event Solutions takes no responsibility for the loss or damage of guests' property, or damage to the area which may occur before, during or following an event.

## Delivery and Collection of Goods

Beverage, decorations, wedding cake and other goods are to be delivered to your venue on the day of the event. Removal of these items is the responsibility of the client

## Staffing

Event solutions do not offer staff on a hire only basis. Our staff are only permitted to serve food supplied by Event Solutions.

## Surcharges

Should your event run outside of the approved time line & logistics of the run sheet, additional charges may be applicable. Public holidays will incur a 15% surcharge across all services. If your venue requires us to remove large items of equipment such as ovens and cool rooms on the night of the event, a late night pick up fee will be charged.

## Credit Card Details

For security reasons please provide credit card details below. You will be notified of any charges before they are processed. All card payments attract a 2.5% surcharge.

Card Holder Name & Signature \_\_\_\_\_

Card Number \_\_\_\_\_ Expiry Date \_\_\_\_\_ CCV \_\_\_\_\_

I understand that Event Solutions reserves the right to withdraw their catering services at any time should the above terms and conditions not be adhered to: