



CHRISTMAS FUNCTIONS

2017

## Cocktail Function

One bill \$33.5 Per Person

Individual billing \$37.5 Per Person

### CANAPE MENU OPTIONS

{4 piece canape per person}

Polenta Chips

Three Cheese Tarts

Italian Sausage Rolls

Salt and Pepper Squid

Rice Paper Rolls

Haloumi Crumbed Chicken Tenders

Glazed Pork Belly Bites

Coconut Crumbed Prawns

### NOODLE BOXES {SERVED ALTERNATELY}

Sriarcha lamb cutlet with pearl cous cous

Gnocchi with mushrooms & green peppercorn

## Set Option

### TWO COURSE

One bill \$30.0 Per Person

Individual billing \$33.5 Per Person

### THREE COURSE

One bill \$40.0 Per Person

Individual billing \$44.5 Per Person

### SET OPTION MENU

Bruschetta with warmed cherry tomato, red onion, fetta and fresh basil and finished with balsamic reduction

Marinated crisp skin chicken breast with creamy mash potato, pesto seasoned greens, slow roast cherry tomato and crisp maple prosciutto

Brandy Date Pudding with fresh whipped cream, ice cream and butterscotch sauce

## Full Choice Option

Available limited choice (up to 40 guests) or Alternate drop (choose two from each course)

### TWO COURSE

One bill \$44.5 Per Person

Individual billing \$49.5 Per Person

### THREE COURSE

One bill \$57.5

Individual billing \$63.5

**FULL CHOICE MENU OPTIONS ON THE OTHER SIDE OF THIS FLYER**

## Bar Tabs

Bar Tabs are welcomed, minimum \$250 spend and are charged on consumption. The following beverage packages are also available and are priced per person per hour for a maximum of three hours. Please be aware that you will be charged for the amount of guests confirmed for the entirety of your designated time regardless of when your guests leave.

### STANDARD PACKAGE

Includes: Beer, Wine, Soft Drinks & Juice

1 HR - \$17.9 | 2 HRS - \$26.9 | 3 HRS - \$34.9

### PREMIUM PACKAGE

Includes: Beer, Wine, Basic Spirits, Soft Drinks & Juice

1 HR - \$28.9 | 2 HRS - \$45.9 | 3 HRS - \$61.9

### COFFEE STATION (minimum of 20 people)

Add \$2.50 p.p. to Menu price payable on confirmed numbers by host or added to food price per head

# The Menu

## Entrées

House roasted beetroot, green beans, feta, cherry tomato and red onion

Szechuan salt and pepper squid with zesty aioli and asian salad

Pulled beef cheek medallion with cauliflower puree and red wine jus

Urban chicken salad with croutons, corn, pancetta and Parmesan on a bed of cos leaves

## Mains

Beef city Rib Fillet with garlic and mushroom croquette, herb seasoned greens and red wine jus

Marinated crisp skin chicken breast with creamy mash potato, pesto seasoned greens, slow roast cherry tomato and crisp maple prosciutto

Twice cooked pork belly with cheesy polenta, pumpkin puree, asparagus and marinated beets finished with scallops and rich red wine jus

Fish of the Day with crushed kipfler hash cake, crispy noodle salad, blood orange reduction and fresh lime

## Desserts

Brandy Date Pudding with fresh whipped cream, ice cream and butterscotch sauce

Battered brownie doughnuts with raspberry coulis, vanilla icecream and fresh whipped cream

Individual citrus tart with farm fresh berries and coulis

Gourmet affogato with espresso shot, ice cream, almond biscotti and hazlenut espresso mousse

**YOUR CHRISTMAS PACKAGE INCLUDES  
A FULLY DECORATED TABLE WITH ONE  
CHRISTMAS BON BON PER GUEST.**



**FOR BOOKINGS & ENQUIRIES**

**CALL | 0746 599 200  
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