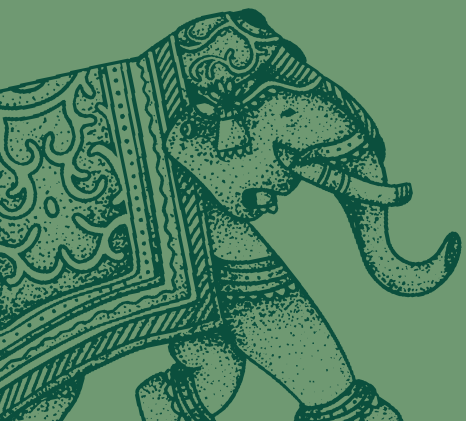
ELEPHANT BAR

PADDINGTON

EVENTS PACK



Canapés

THE GAZELLE GRAZE • ***$38pp*** *(4 canapés & 2 substantial items)*

THE FLAMINGO FEAST • ***$48pp*** *(6 canapés & 2 substantial items)*

THE LIONS SHARE • ***$58pp*** *(8 canapés & 2 substantial items)*

CANAPÉ SELECTION

Peking duck pancake, hoi sin, cucumber
Vietnamese rice paper rolls, chilli jam
Tempura prawns, soy mirin
Lamb kibbi, saffron yogurt
Salmon tartare in baked wonton cups
Assorted sushi (vegetable, raw salmon, teriyaki chicken)
Chicken satay skewer with peanut sauce
Sweet potato, kale frittata
Chicken shredded on betel leave with nuoc cham
High top beef pies, minted pea puree
Cured salmon, rye toast, dill cream cheese
Miso crusted roast beef, pickled mushroom, seaweed salad
House made chicken and chorizo sausage rolls, tomato chutney
Ricotta and spinach pastizzi char grilled lemon, tomato relish
Peking duck spring roll, five spice salt, hoi sin
Sun dried tomato arancini, basil aioli
Lamb souvlaki skewer mint yogurt
Tuna ceviche, avocado, coriander, prawn cracker

SUBSTANTIAL ITEMS

Seared tuna noisette salad
Southern fried chicken, chipotle aioli
Twice cooked pork belly, asian salad
Beer battered fish and chips, lemon, tartare
Cheese burger, pickles, american cheese
Honey roasted pumpkin and pea risotto, shaved parmesans
Lamb meat ball pita, yoghurt, pickled onion, cucumber
Potato gnocchi, wild mushroom, spinach, salted ricotta
Sticky char siu roasted pork, steamed rice, chinse broccoli
Beef massaman curry, coconut rice

Seated Banquet Menu

Served down the table for guests to share
Complete with an unlimited beer, wine and non-alcoholic drinks package.

2 COURSE

2hr Seating - $95pp • 3hr Seating - $105pp • 4hr Seating - $125pp

3 COURSE

2hr Seating - $110pp • 3hr Seating - $120pp • 4hr Seating - $140pp

ENTRÉE

Antipasto board, cured meats, vegetables, olives, pickles, cheddar, toast

Roasted tomatoes with basil oil, burrata and sourdough toast

Add salt & pepper squid +$5pp

MAINS

(CHOOSE 3 MAINS)

Whole baked mediterranean salmon, olives, capers, artichoke, pesto garlic

Rosemary striploin, roasted seasonal vegetables

Pappardelle pasta, portobello mushroom ragu

Apple and sage porchetta, cider jus and chat potatoes

Chicken saltimbocca, prosciutto and sautéed spinach

Roasted pumpkin and pea risotto, fired sage and goat cheese

SHARES

Seasonal greens with almonds and caramelized onion

Green side salad, lemon dressing

Fries

DESSERT

Strawberry tart

Sticky date pudding, salted caramel, sugar pecans and banana ice cream

Minimum of 10 guests, all bookings require 48 hours' notice period, food packages available with beverages on consumption however minimum spends apply. Full pre-payment of packages required to confirm bookings. Please advise your Event Specialist of any dietaries within your group that need to be accommodated.

Premium Seated Banquet

Served down the table for guests to share
Complete with an unlimited beer, wine and non-alcoholic drinks package.

2 COURSE

2hr Seating - $110pp • 3hr Seating - $120pp • 4hr Seating - $140pp

3 COURSE

2hr Seating - $120pp • 3hr Seating - $130pp • 4hr Seating - $150pp

ENTRÉE

Antipasto board, cured meats, vegetables, olives, pickles, cheddar, toast
Seafood tasting plate, fresh prawns, oysters, salmon, scallops, condiments
Add salt & pepper squid +$5pp

MAINS

Whole baked barramundi, heirloom tomatoes and black olive salad
Eye fillet of beef with tarragon salt, sautéed broccoli and onion jus
Wild mushroom tortellini, mushroom broth and basil

SHARES

Green beans with almonds & caramelized onion
Harissa spiced cauliflower with roasted almonds
Green side salad, lemon dressing
Fries

DESSERT

Sticky date pudding, salted caramel, sugar pecans and banana ice cream
Selection of cheese with condiments

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Casual Group Menu

LET US TAKE THE STRESS OUT OF ORDERING, ALL THE ROYAL'S FAVOURITE DISHES IN ONE PACKAGE

FOR GROUPS UP TO 10 GUESTS

$45pp (food only)

Fish tacos, chipotle, lettuce and salsa

Spicy chicken wings, chilli glaze, blue cheese ranch & celery

Antipasto board, cured meats, house made hummus, baba ghanoush vegetables, olives, pickles, cheddar, toast and herb flatbread

Roasted tomatoes with basil oil, burrata and sour dough toast

Salt & pepper squid, aioli and lemon

Parmesan & truffle fries, aioli

Brunch

OUR AWARD WINNING BRUNCH

$100pp

ON ARRIVAL

Swiss cheese and ham croque monsieur

SECOND COURSE

Ultimate waffle board, chocolate sauce, double cream, fresh fruit, maple bacon, walnuts and marshmallows

Smoked salmon omelette, crème cheese, avocado, rye toast and watercress salad

Cumin roasted tomatoes

TO FINISH

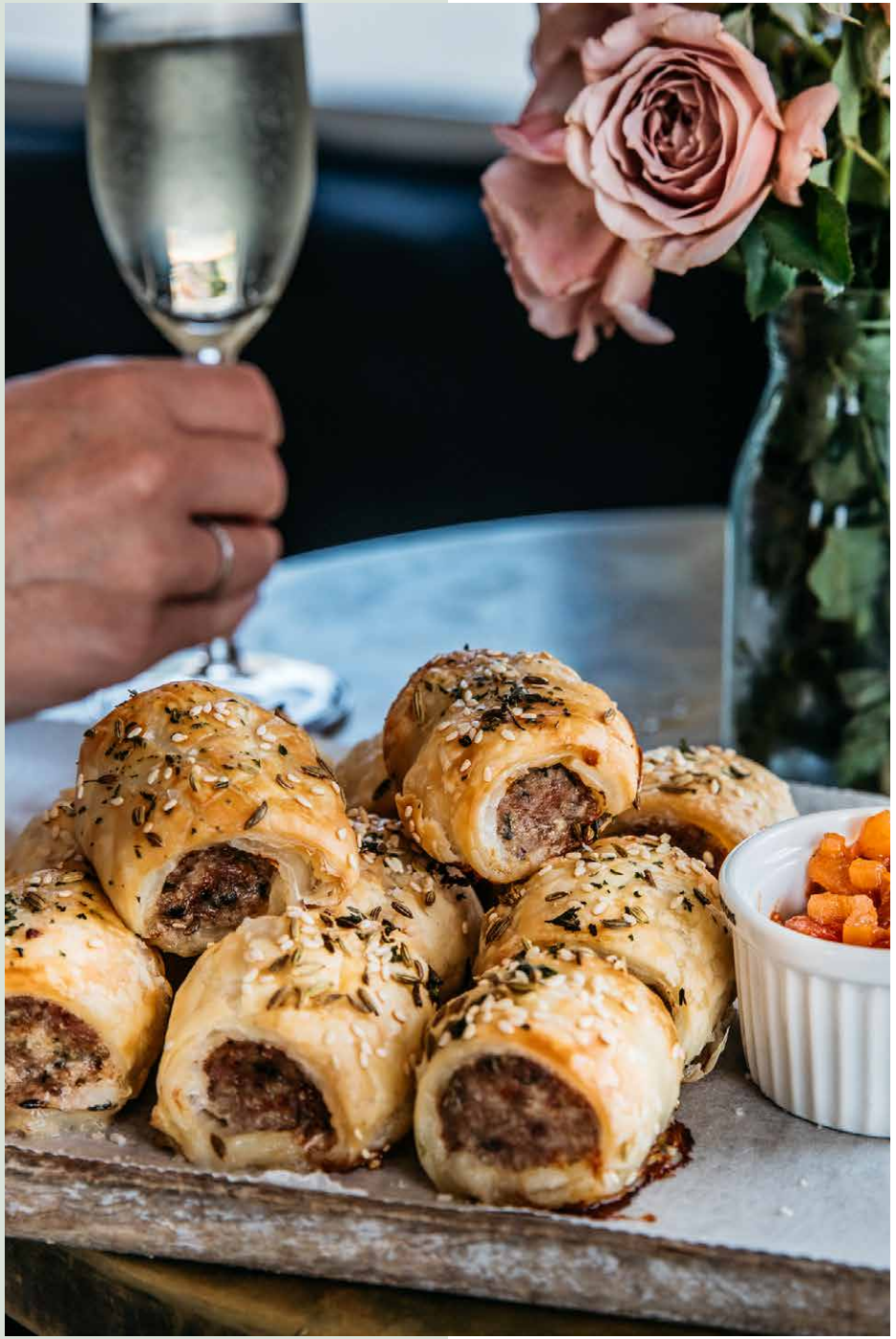
Apple, blackberry and walnut tea cake

COCKTAILS

Fresh orange mimosa

Grapefruit paloma

Sangria carafes



High Tea

A LIGHT DELIGHT COMES COMPLETE

COMES COMPLETE WITH A 2 HOUR UNLIMITED COCKTAIL PACKAGE

AVAILABLE SATURDAY & SUNDAY FROM 3PM-5PM

$80pp

MENU

Scones, jam and cream

Crab and cucumber finger sandwiches

Bacon and egg quiche

Chicken and chorizo sausage rolls

Mini pies

Smoked salmon on rye toast

Mini cupcakes

Mini boutique pastries

COCKTAILS

Fresh Orange Mimosa

Grapefruit Paloma

Sangria Carafes

The Footy Pack

GET YOU CREW TOGETHER FOR A PRIVATE HD VIEWING OF YOUR SELECTED GAME

$80pp

MENU

Mini Chilli dogs

Wings and blue cheese sauce

Cheese fries

Mini beef sliders, pickles and burger sauce

PLUS

Unlimited local tap beers for the duration of your selected game

Contact us to check availability for your preferred match

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Additions Menu

Additional dedicated staff member • $30 per hour

Security guard • $40 per hour

Cakage
cut & served with vanilla bean ice-cream & seasonal berries • $5pp

Microphone • $20

Lectern • $15

Sound system with iPod connection • $10

Whiteboard • $20

Tea & Coffee • $5pp

Poker table • $200

Floristry & Balloons

Quote available on request, speak to your
Event Specialist for further details.

BOOK NOW

with our Events Specialist

functions@phmg.com.au