

BANQUET MENU

All dishes served sharing-style to the table

\$98 per person, two courses and sides | \$112 per person, three courses and sides

Add ons:

Confit garlic focaccia, whipped cultured butter, smoked salt - \$3ea

Oysters, lemoncello mignonette, lemon - \$7ea

STARTERS

Choice of two starters:

Hiramasa kingfish sashimi, citrus ponzu, grape, kombu

Autumn burrata, red pesto, heirloom tomato, charred capsicum (v)

Chicken & tarragon terrine, cornichons, pickled figs, melba toast

MAINS

Choice of two mains:

Roasted chicken supreme, BBQ leek, braised leek, cos lettuce, kombu (gf)

Slow roasted porchetta, charred fennel, red radish, granny smith apple, plum sauce (gf)

Roasted Tasmanian salmon, cauliflower velouté, swiss chard, cauliflower (gf)

Misty Valley mushroom risotto, mixed mushroom, grana padano, sage (v, gf)

SIDES

Charred broccoli, orange dressing, parmesan (v, gf)

Radicchio salad, Loam vinaigrette, dates (vg, gf)

Kipfler potato salad, classic trimmings (vg, gf)

DESSERTS

Valrhona chocolate brownie, coffee cream, cacao nibs, miso caramel (df, gf)

Basque cheesecake, whipped mascarpone, seasonal compote

Add on:

Cheese plate of cheddar, brie and blue, muscatels, pickled fig, crispbread - \$16 per person

Pricing is subject to change and may be confirmed within ninety (90) days of your event.

Menus are Chef's selection and subject to seasonal substitution.

Dietary requirements can be accommodated. Please note, a surcharge may apply for excessive dietary requirements.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

GRAZING PLATTERS

All grazing platters come in 3 sizes.

Small feeds 15 guests. Medium feeds 30 guests. Large feeds 45 guests.

SEASONAL CRUDITES & DIPS

S - \$150 | M - \$300 | L - \$450

Chickpea hummus, olive oil and paprika (vg, gf)

Beetroot hummus (vg, gf)

Avocado, coriander and lime crush (vg, gf, df)

Corn tortillas (vg)

Crunchy crudites (vg, gf, df)

SUSHI SELECTION

S (48pc) - \$170 | M (96pc) - \$340 | L (144pc) - \$510

Choose from a selection of premium nigiri and hand rolls, or our vegan and gluten-free hand roll assortment.

Pickled ginger, soy wasabi

AUSTRALIAN CHEESE SELECTION

S - \$200 | M - \$400 | L - \$600

Imported and locally sourced artisan cheese (gf)

Bread, assorted crackers, fig jam, dried muscatels (gf option)

CHARCUTERIE SELECTION

S - \$300 | M - \$600 | L - \$800

LP'S artisanal cured meats (gf)

Bread, assorted crackers, Guindilla, kiss peppers, pickled onions, Coppertree cultured butter (gf option)

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CANAPÉS

A minimum order of 10 pax applies

**Ace Hotel
Sydney**

PROTEIN

Oysters natural, lemon wedge (gf, df)

Smoked salmon and cream cheese blini

Sesame beef Vietnamese rice paper rolls, nuoc cham dressing (gf, df)

Chicken and green papaya Vietnamese rice paper rolls, nuoc cham dressing (gf, df)

BBQ pork Vietnamese rice paper rolls, nuoc cham dressing (df)

Peking duck crepe, hoisin (df)

Chicken and leek shortcrust pie

Beef and red wine shortcrust pie

VEGETARIAN

Tofu Vietnamese rice paper rolls, nuoc cham dressing (gf, vg)

Mushroom arancini balls (gf)

Manchego and corn croquette (gf)

Mac and cheese bites

Lentil and chickpea falafel (gf, vg)

Vegetable and lentil pie

Pea and potato samosa

SWEET STUFF

Lemon meringue tarts

Chocolate brownie (vg, gf, df)

SLIDERS ADD ONS – \$10 per piece

Ace fried chicken, slaw, spicy BBQ sauce, pickles

Dry aged beef, cheddar cheese, pickles, onion, burger sauce

Lamb kofta burger, cucumber and cumin yoghurt, hummus

Mushroom slider, coleslaw, buttermilk ranch, cheddar (v)

OCEAN ADD-ON

Sydney rock oysters, lemoncello mignonette - \$7ea (gf)

Abrolhos scallop sashimi, ponzu, grapes - \$8ea

Poached Yamba prawns, Bloody Mary cocktail sauce, gem lettuce - \$10ea (gf)

Caviar Polanco (250g), blinis, chives, crème fraîche - \$1,000 (gf option)

Scorched ocean trout bites, lemon myrtle mayo, pickled jalapeño - \$8ea

...Hourly canapé bundles

1 hour x 5 canapes - \$45 per person

2 hours x 7 canapes - \$62 per person

3 hours x 10 canapes - \$76 per person

4 hours x 12 canapes - \$88 per person

5 hours x 12 canapes + 2 sliders - \$108 per person

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