

Packages

PARTIES, FUNCTIONS
+ EVENTS

Choose from one of our banquets on offer or canape style and match it with a standard, or executive drinks packages.

STANDARD DRINKS PACKAGE

2 HOURS - \$45PP

3 HOURS - \$65PP

Sparkling - Pizzini Prosecco

White wine - Huia Sauvignon blanc, +
Hugel Gentil .

Red Wine - Head Red Shiraz Shiraz +
Snake and Herring Cabernet Sauvignon

Beer -Black hops on tap

EXECUTIVE DRINKS PACKAGE

2 HOURS - \$65PP

3 HOURS - \$95PP

Sparkling - Bianca Viagna Prosecco

White Wine - Shaw + Smith Sauvignon Blanc
Alois Lageder Alto Adige Pinot Grigio

Red wine - KT Rose +

Ata Rangji Pinot Noir +

Leeuwin Shiraz

Beer - Black Hops on Tap + Asahi

Bottomless Banquet

\$89pp

Chefs Choice Banquet

2 hours Bottomless sparkling
wine, Tap beer and Thai Basil

Caipiroska



CONTACT US

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A L L Y
C H O W

Asian Fusion Restaurant
+ Bar



Canape style

Canape Style offers a more informal way of enjoying finger style food options whilst standing or sitting.

PRICING OPTIONS

\$55PP - 6 CHOICES

\$70PP - 8 CHOICES

CANAPE CHOICES

- Bao - 1 of any standard variety. Chicken, Pork, Duck, Tofu, or Eggplant
- Coconut milk fried chicken, smoked siracha kewpie GF/DF
- Beef wrapped in betel leaf GF/DF- 2pc
- Betel leaf, sticky pork and QLD spanner crab - 1 pc GF/DF
- Duck satay roti
- Lamb Shoulder Springrolls - 2pc
- Vegetarian springrolls - 2pc V
- Tempura Oysters, house smoked siracha, salmon roe - 2pc GF/DF
- Mushroom Har Gow Steamed dumplings, black vinegar, soy, chilli - 2pc V/DF
- Prawn Har Gow Steamed Dumplings, black vinegar, soy, chilli - 2 pc DF
- Customised noodle and rice boxes - Price will vary

Banquets

BANQUET 01.....59pp

Tempura Chicken Bao
Soup Dumplings
Duck satay roti
Sticky Pork Belly + Coconut rice
Banoffee Bao Nut

BANQUET 02.....75pp

Sashimi of Ocean Trout
Har Gow Prawn dumpling
Tempura Moreton Bay Bug Bao
Burmese lamb curry + coconut rice + Roti
Crispy eggplant
Peanut Butter Parfait

VEGETARIAN / VEGAN BANQUET.....59pp

Miso eggplant bao
Crispy Cauliflower with Yuzu Kosho
Organic Teriyaki Tofu
Vegan Chiang Mai Curry + Coconut Rice + Roti
Miso Apple Caramel bao

Gluten Free Options available

