

Suggested Cocktail Menus



TWO HOUR EVENT

- Prawn Gyoza with Japanese Soy Sauce
- Chinese Duck Pancake with Cucumber, Shallot and Hoisin Sauce
- ullet Whipped Honey and Goat Cheese, Dried Fig and Walnuts, Chives in Savoury Tartlet $oldsymbol{V}$
- Oriental Chicken in Satay Sauce on a Crispy Rice Cracker **H**

From \$25.50 per person

Looking for something more substantial?

Add a grazing station

FIVE HOUR EVENT

- Smoked Salmon With Cream Cheese, Mushroom, Black Caviar & Chive Tartlets H
- Kushiyaki Beef Skewers with House Made Yakitori Sauce and Shallot (GF available)
- Sashimi Salmon with Thai Spices Dressing & Micro Herbs on Spoon GF
- Lamb and Pine Nut Pide H
- ullet Tofu in Peanut Satay Sauce, topped with Acar (pickled vegetables) on Black Sesame Rice Crackers $oldsymbol{V}$
- Karaage Chicken, Iceberg Lettuce, with Wasabi Mayo, Chilli thread,
 Coriander Steamed Bao H
- Chinese Pecking Duck Pancake with Cucumber, Shallot and Hoisin Sauce
- Marinated Beef & Lemongrass Sliders with Iceberg Lettuce, Sweet Chilli
 & Mixed Asian Herbs on Milk Bun H

From \$47 per person

LUNCH & DINNER TIME EVENT

- Vegetable Gyoza with Japanese Soy Sauce V
- \bullet Red Pesto and Cream Cheese, Toasted Pine Nuts Micro Basil Savoury Tartlet V
- Cocktail Rice Paper Rolls with Tofu, Fresh Asian Herbs Sweet Chilli
 Sauce NF | GF | DF | VG
- Duck Spring Roll with Hoisin Sauce
- Beef and Red Wine Mini Pies
- Grilled Prawn with Guacamole and Tomato Salsa on Spoon **GF | VG**
- Corn Fritter with Iceberg Lettuce, Sweet Chilli Sauce, Coriander, Chilli thread Steamed Bao **V | H**
- Woodfire Lamb Slider with Feta & Spiced Yogurt on Milk Bun H
- Belgian Chocolate and Mascarpone Mousse with Seasonal Berries

From \$53.50 per person

Looking for something more substantial?

Add a grazing station

STAFF ARE NOT INCLUDED

VG | VEGAN. V | VEGETARIAN, GF | GLUTEN FREE, DF | DAIRY FREE, NF | NUT FREE, EF | EGG FREE, H | HALAL, PES | PESCATARIAN



Grazing Tables

Craft your own Menu

Prices from \$25.50 per person - choice of 4

DESSERT CANAPES

- Belgian Chocolate and Mascarpone Mousse with Seasonal Berries
- Chef Selection Petit Four (Gluten free Available)
- Cupcakes (Customised topping is available)
- Macaroons
- Chef Selection Assorted Cake
- Portuguese tarts

Price from \$30.00 per person

SIGNATURE GRAZING STATION

- Chef's Selection Cheese Trio Blue Vein Cheese, Camembert & Cheddar
- Vegetarian Antipasto Platters: Grilled Seasonal Vegetable, Pickle, Olive and Feta
- Charcuterie Selection Salami & Prosciutto or Jamon
- Mixed Dips: Hummus, Smoked Baba Ghanoush & Spiced Labneh
- Mixed Gourmet Breads with Lavash and Assorted Crackers
- Dried Fruit and Mixed Nuts
- Seasonal Fruit

Price \$38.5 per person per hour

ARTISON CHEESE & WINE GRAZING STATION

Elegancy's Artisan Cheese Platter

- The chef selected 3 artisan cheeses with rice crackers, dried fruits, nuts, dips and assorted breads
- Sparkling Mineral Water
- Taylors Wines
- De Bortoli Prosecco

Lunch & Dinner Menu



Two course From 75.5

Entrée

Roasted sweet Japanese Pumpkin and Baby Eschalot, Balsamic Toasted Almonds, Radicchio, Wild Rocket and Whipped Goat Cheese Cream

or

Trio of House-made Arancini filled with Prosciutto & Cheese, rocket & tomato drizzled with Truffle oil, served with Za'atar Aioli

Main

Grilled Barramundi with Japanese Kabayaki sauce, wasabi potato puree, sesame tossed asparagus, pickled daikon & shallots

or

Roasted Grain Fed Eye Fillet with Café de Paris butter, truffle oil-infused roasted root vegetables and served with a rich roasting jus Three Course From 92.5

Entrée

Smokey Garlic Prawns on Olive and Rosemary Crostini, accompanied by Roasted Cauliflower Puree, Micro salad and aioli

or

Heirloom Tomato Salad seasoned with Tarragon Oil, Quinoa Soy Linseed Croutons, Cherry Bocconcini & Fragrant Basil

Main

Dukkah-crusted Chicken Supreme accompanied by sweet Japanese pumpkin puree, grilled zucchini, truss cherry tomatoes & a flavourful roasting jus

or

Oven-roasted Barramundi infused with spring herbs, creamy celeriac puree, sauteed shallots, broccoli & green beans, with a delightful sesame and soy dressing

Dessert

Classic Chocolate Fondant with Vanilla Ice Cream & Mixed berries

or

Artisan Pear & Almond Tart with Pistachio Gelato and Strawberries

Canapes & Two Course From 85.5

Canapes

- Duck Spring Roll with Hoisin Sauce
- Arancini Truffle Mushroom and Parmesan with Aioli V |
 EF | H

Main

Wood-fired Chicken Supreme, roasted chat potatoes, charred broccoli & brussels sprouts & Piri Piri spice emulsion

or

Braised Moroccan Lamb served with vegetable & chickpea casserole topped with toasted pine nuts & a delectable spiced tzatziki

Dessert

French Raspberry Amandine Tart with Raspberry Sorbet.

or

Lemon Tart with Italian Meringue and Fresh Berries Salad

STAFF & VENUE HIRE ARE NOT INCLUDED VG | VEGAN. V | VEGETARIAN, GF | GLUTEN FREE, DF | DAIRY FREE, NF | NUT FREE

Beverages

Beverages are Subject to change Select your Beverages

WINE & BUBBLES

BUBBLES

Brown Brothers Prosecco NV Debortoli King Valley Prosecco Chandon Brut

RED

Taylor's Estate Tempranillo 2019 South Aust.
Taylor's Estate Cabernet Sauvignon 2018 Clare Valley
Mt Yengo Shiraz 2024
Cabernet Sauvignon 2022 Kirkton Estate
Angullong Tempranillo Angullong Fossil Hill
Taylor Made Malbec, Clare Valley 2022

WHITE

Taylor's Estate Hotelier Pinot Gris 2019 Adelaide Hills Taylor's Estate Sauvignon Blanc 2019 Adelaide Hills Debortoli Semillon Sauv Blanc Claymore Pinot Gris Sunshine of Your Love 2024 Debortoli Semillon Chardonnay Nowhere Road Riesling, Clare Valley BOTTLED BEER & CIDAR

BEER

Super Dry Full Strength
James Squires 150 Lashes

Furphy Ale

Stone & Wood Pacific Ale

Asahi

Hahn Premium Light Iron Jack Mid Strength Heineken 0.0

CIDAR

James Squires Orchid Crush

Somersby Apple Cidar

NON ALCOHOLIC

Soft Drink Can (375ml)

Still Water

Sparkling Water

Lemon Lime & Bitters



SPECIALTY

ROSE

Rose Pino Noir Adelaide Hills Taylors Estate

Friends of Rufus

COCKTAILS

Moscow Mule

Salted Caramel Espresso Martini

Spicy Margarita Limoncello Spritz

Lychee Martini Caipiroska

Aperol Spritz

Other Venues





Albert Palais | The Ballroom 3 Catherine Street Leichardt

Capacity
Sit Down 330 guests
Cocktail 450 guests

The newly renovated Albert Palais Events Centre is a superb venue for any special event.

Its historic and elegant ballroom, modern amenities, and central location make it an ideal choice for those looking to host a memorable event in Sydney's Inner West.

Bookings at Albert Palais includes access to a range of luxurious amenities, including LED screens, roaming microphones & disabled access.



TAG Foundation | The Foundation Room Regimental Drive,
The University of Sydney

Capacity
Sit Down 240 guests
Cocktail 450 guests

The Foundation Room in the TAG Family Foundation Grandstand is a dedicated space designed for meetings, seminars, and intimate gatherings. Located within the University of Sydney, this room offers modern amenities, including audiovisual equipment and flexible seating arrangements, to accommodate a variety of event needs. The Foundation Room provides a professional yet comfortable environment, making it an ideal choice for small to medium-sized events.



Your Venue Your Home | Your Office | Other

Let us bring the party to you. Whether it's your home, office or chosen venue, Elegancy Catering creates unforgettable food and beverage experiences wherever you are. From beautifully styled grazing tables to full-service cocktail parties, we handle every detail so you can relax and enjoy.

Perfect for birthdays, corporate events, end-of-year celebrations, or just because — we come with the food, the drinks, the staff and the sparkle.



contact us

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