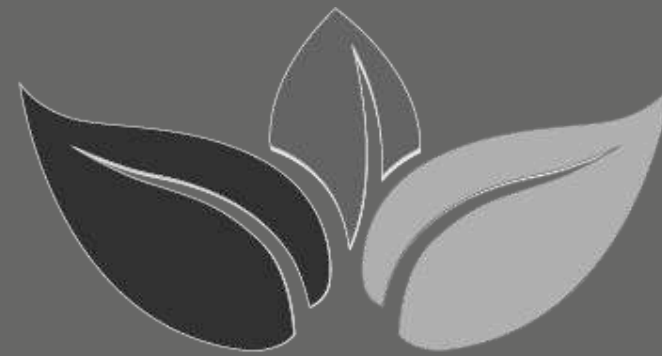




Artisanal Dishes
& Gastronomic Gatherings



Cocktail Menu



ELEGANCY

CATERING

Contact us

Sydney Office

02 9518 6222
Blackburn Oval
The University of Sydney 2006

www.elegancycatering.com.au



SELECT YOUR ITEMS



Cocktail Menu Or Grazing

Craft your own Menu

Prices from 5.00

LIGHT CANAPES

- Arancini Truffle Mushroom and Parmesan with Aioli **V | EF | H**
- Arancini with Tomato and Basil with Aioli **V | EF | H**
- Arancini Italian Tomato **GF | VG**
- Cocktail Rice Paper Rolls with Tofu, Fresh Asian Herbs Sweet Chilli Sauce **NF | GF | DF | VG**
- Crispy, herb-infused Falafel with Aioli **DF | VG | (GF, on request)**
- Cocktail Vegetarian Spring Rolls with Sweet Chilli Sauce **(2 per person) V**
- Red Pesto and Cream Cheese, Toasted Pine Nuts Micro Basil Savoury Tartlet **V**
- Whipped Honey and Goat Cheese, Dried Fig and Walnuts, Chives in Savoury Tartlet **V**
- Smoked Salmon With Cream Cheese, Mushroom, Black Caviar & Chive Tartlets **H**
- Oriental Chicken in Satay Sauce on a Crispy Rice Cracker **H**
- Chicken Souvlaki Sticks Marinated with Lemon and Tuscan Herbs **H**
- Mongolian Style Satay Beef Skewer **DF | EF | H**
- Vegetable Gyoza with Japanese Soy Sauce **V**
- Spinach and Fetta Pastry Roll **V**
- Fried Tofu tossed with Szechuan Spices Chilli, Shallot and Yuzu Mayo **V**
- Chicken and Italian Truffle Mousse with Marjoram in Savoury Tartlet **H**
- Ratatouille Vegetable Calzone **V | DF | H**
- Chinese Tofu Pancake with Cucumber, Shallot and Hoisin Sauce
- Chicken and Mushroom Gyoza with Japanese Soy Sauce
- Cauliflower Cheese and Leek Mini Pies **V**
- Empanada Vegetables with Mexican Salsa **VG**

Prices from 5.50

MEDIUM CANAPES

- Salt & Pepper Calamari with Furikake & Yuzu Mayo
- Beef and Fennel Pastry Roll
- Chicken Mushroom and Leek Mini Pies
- Chicken Souvlaki Sticks Marinated with Lemon and Tuscan Herbs **GF**
- Chicken Yakitori with Sesame Seed, Shallot and House Made Sauce **GF**
- Chinese Pecking Duck Pancake with Cucumber, Shallot and Hoisin Sauce
- Lemongrass Chicken Rice Paper Rolls with Tofu, Fresh Asian Herbs Sweet Chilli Sauce **GF**
- Cocktail Prawn Rice Paper Rolls with Fresh Asian Herbs and Sweet Chilli Sauce **GF**
- Duck Spring Roll with Hoisin Sauce
- Thai Curry Mini Pies **GF | VG**
- Grilled Prawn with Guacamole and Tomato Salsa on Spoon **GF | VG**
- Kushiyaki Beef Skewers with House Made Yakitori Sauce and Shallot **(GF available)**
- Grilled Lamb and Cumin Skewers with Mango and Mint Chutney
- Prawn Gyoza with Japanese Soy Sauce
- Sashimi Salmon with Thai Spices Dressing & Micro Herbs on Spoon **GF**
- Lamb and Pine Nut Pide **H**
- Beef and Red Wine Mini Pies
- Grilled Vegetable Skewer with Garlic and Soy Sauce (Zucchini, Eggplant, Onion, Capsicum, Mushroom) **VG | (GF available)**
- Tofu in Peanut Satay Sauce, topped with Acar (pickled vegetables) on Black Sesame Rice Crackers **V**
- Halloumi and Guacamole Slider with Cos Lettuce, Tomato on Milk Bun **V**

Prices from 6.50

SUBSTANTIAL CANAPES

- Corn Fritter with Iceberg Lettuce, Sweet Chilli Sauce, Coriander, Chilli thread Steamed Bao **V | H**
- Crumbed Whiting Tossed with Furikake, Iceberg Lettuce, with Yuzu Mayo Steamed Bao **PES**
- Fried Tofu tossed with Sweet Soy Sauce and Iceberg Lettuce, Coriander, Chilli thread with Yuzu Mayo Steamed Bao **V | H**
- Karaage Chicken, Iceberg Lettuce, with Wasabi Mayo, Chilli thread, Coriander Steamed Bao **H**
- Falafel and Hummus Slider with Cos Lettuce, Tomato, Tzatziki on Milk Bun **V**
- Marinated Beef & Lemongrass Sliders with Iceberg Lettuce, Sweet Chilli & Mixed Asian Herbs on Milk Bun **H**
- Woodfire Lamb Slider with Feta & Spiced Yogurt on Milk Bun **H**
- Australian Native Spice Lamb Skewer with Green Aioli **GF | DF | H**
- Chicken in Peanut Satay Sauce, topped with Acar (pickled vegetables) on Black sesame rice crackers **H**
- Salt & Pepper Calamari with Furikake, Yuzu Mayo and Chip Box
- Stir-fried Hokkien Noodles with Gourmet Mixed Mushroom, Asian Green **(Beef or Chicken)**
- Stir-fried Hokkien Noodles with Gourmet Mixed Mushroom, Asian Green and Fried Tofu **V**
- Sydney Rock Oyster with Shallots, Ginger and Japanese Vinaigrette **(by Dozen)**
- Sydney Rock Oyster with Yuzu, Soy and Jalapeno Vinaigrette **(by Dozen)**

STAFF ARE NOT INCLUDED

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

SELECT YOUR ITEMS

Suggested Menus



TWO HOUR EVENT

- Prawn Gyoza with Japanese Soy Sauce
- Cocktail Rice Paper Rolls with Tofu, Fresh Asian Herbs Sweet Chilli Sauce **NF | GF | DF | VG**
- Whipped Honey and Goat Cheese, Dried Fig and Walnuts, Chives in Savoury Tartlet **V**
- Oriental Chicken in Satay Sauce on a Crispy Rice Cracker **H**

From \$20.50 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**
- Chinese Pecking Duck Pancake with Cucumber, Shallot and Hoisin Sauce
- 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**
- Tofu in Peanut Satay Sauce, topped with Acar (pickled vegetables) on Black Sesame Rice Crackers **V**
- Karaage Chicken, Iceberg Lettuce, with Wasabi Mayo, Chilli thread, Coriander Steamed Bao **H**
- Marinated Beef & Lemongrass Sliders with Iceberg Lettuce, Sweet Chilli & Mixed Asian Herbs on Milk Bun **H**

From \$43 per person

LUNCH & DINNER TIME EVENT

- Vegetable Gyoza with Japanese Soy Sauce **V**
- 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 \$49.50 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 | PISCATARIAN



SELECT YOUR ITEMS

Cocktail Menu Or Grazing

Craft your own Menu

Prices from \$22.50 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 \$25 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 \$30 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



SELECT YOUR ITEMS

Lunch & Dinner Menu

Prices are Subject to change

All prices include GST

Two Course 82.00 per person

Three Course 95.00 per person

Entrée

Crispy Prosciutto with Polenta Cake, sauté medley of Gourmet Mushrooms, Confit Tomato, Rocket, Smokey Tomato Relish, all dressed Fragrant Herb Oil

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

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

Tasmanian Salmon Tartare, cornichons, Edamame, Croutons, Nori Seaweed & Spicy Japanese Chili Mayo

Japanese-inspired Crispy Calamari, Chili Furikake-coated Calamari, Wasabi Mayonnaise, and Japanese Garden Salad with Sesame Soy Dressing

Succulent Warm Duck Salad, Roasted Baby Eschalot, Green Beans, Endive Leave, Baby Beetroot, Confit Tomato & French Seeded Mustard Dressing

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

Roasted Pear & Blue Vein Cheese Tart, accompanied by Rocket, Cherry Tomato & Pine Nut Salad, finished with a Luscious Balsamic Glaze & Caramelised Leek

Artisanal Charcuterie Salad with Prosciutto, Salami, Mesclun Greens, Cornichons, Green olives, Cherry tomatoes, white Balsamic & honey dressing

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

Main

Oven-roasted Chicken Ballotine with Sage and Caramelised Eschalot, Roasted Kipfler potatoes, sauté medley of Gourmet mushrooms, seasonal greens with thyme & white wine gravy

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

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

Moroccan Style Chicken Supreme served with spiced pumpkin puree, accompanied by spinach, asparagus & tangy purple slaw

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

Rosemary & Garlic-marinated Lamb rump accompanied by creamy parsnip puree, grilled zucchini & glazed carrots & fresh pesto

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

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

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

Tasmanian Salmon Fillet baked with Harissa sauce, complemented by chargrilled Provencal vegetables and a sprinkle of toasted almond flakes

Herb-crusted Snapper Fillet on the bed of Provencal Couscous Salad with Italian style braised fennel

Dessert

Artisan Pear & Almond Tart with Pistachio Gelato and Strawberries

Orange and Almond cake immersed in Spiced Syrup, Vanilla Ice Cream and Strawberry (gf)

Classic Chocolate Fondant with Vanilla Ice Cream & Mixed berries

Lemon Tart with Italian Meringue and Fresh Berries Salad

Sticky Date Pudding with Artisan Vanilla Ice Cream (Vegan available)

Apple Crumble tart with Vanilla Crème Anglaise and Berries

French Raspberry Amandine Tart with Raspberry Sorbet.

Passionfruit and Coconut slice with Seasonal Berries (gf)

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

Beverage Packages

Prices are Subject to change

All prices include GST



PREMIUM INCLUSIONS – 4 hours \$55 per person

WINE & BUBBLES

BUBBLES

Brown Brothers Prosecco NV

RED

Taylor’s Estate Tempranillo 2019 South Aust.

Taylor’s Estate Cabernet Sauvignon 2018 Clare Valley

WHITE

Taylor’s Estate Hotelier Pinot Gris 2019 Adelaide Hills

Taylor’s Estate Sauvignon Blanc 2019 Adelaide Hills

BEER

Super Dry Full Strength

James Squires 150 Lashes

NON ALCOHOLIC

Soft Drink Can (375ml) Still Water Sparkling Water

Standard – 4 hours \$49 per person

WINE & BUBBLES

BUBBLES

Debortoli Brut

RED

Mt Yengo Shiraz

WHITE

Debortoli Semillon Sauv Blanc

BEER

Super Dry Full Strength

James Squires 150 Lashes

NON ALCOHOLIC

Soft Drink Can (375ml) Still Water Sparkling Water

ZERO ALCOHOL – 5 HOURS \$35 PER PERSON

MOCKTAILS

Sunrise – Orange Juice & Raspberry Cordial

Fizzy Melon – Lemonade & Watermelon

Fruit Punch – Apple, Orange, Pineapple & Raspberry Juice

BEER

Heineken Zero

NON ALCOHOLIC

Soft Drink Can (375ml) Still Water Sparkling Water

HOT

Espresso Coffee & Tea

Beverages On Consumption

Prices are Subject to change

All prices include GST



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

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.

Venue Hire: \$3850.00
Cleaning: \$450.00
Av: \$65 per hour



The Grandstand | The Heritage Room Blackburn Oval, Western Avenue The University of Sydney

Capacity
Sit Down 120 guests
Cocktail 200 guests

The Grandstand Function Centre at the University of Sydney is a versatile venue situated within the historic campus. It offers a range of facilities suitable for corporate functions, conferences, weddings, and social events. The centre provides modern amenities and catering services, all while offering views of the university grounds. Its blend of historical charm and contemporary features makes it a unique setting for various types of gatherings. Bookings at The Grandstand includes access to two projector screens including LED screens, 2 roaming microphones & Zoom capabilities.

Venue Hire: \$850.00
Cleaning: 350.00



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 audio-visual 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.

Venue Hire from: \$2000.00
Cleaning: 350.00

STAFF ARE NOT INCLUDED



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