

PREMIUM EVENT MENUS BY FOSSIX



Let's create a sophisticated function and a memorable event. Whether you're hosting a client gathering or a large business event, we'll bring your event vision to life with consideration for all the planning detail.

Here's what we need to get started:

Event Style: Business networking, buffet dining, executive service dining, cocktail style or something else?

Guest List: How many guests are you planning to host?

AV & Staging: Any technology or special setup required?

Your Budget: We'll maximise your available event budget to create optimal business value.

Find our Menu's for functions & events on the next pages.

Enquire now
Begin planning your event today



Perfect for networking events
or carving time to gather.

PREMIUM CANAPE MENU



4 MENU OPTIONS | \$35.20 PP

6 MENU OPTIONS | \$52.80 PP

8 MENU OPTIONS | \$70.40 PP

WARM CANAPE OPTIONS

Wild Mushroom and Truffle Brie Crostini (VE)

Spinach & Cheese Filo Cups

coconut tzatziki (VG)

Cacio & Pepe Arancini

cauliflower puree, Aleppo pepper (VE)

Pea, Mint & Pecorino Croquette

truffle aioli, lemon zest (VE, GF)

Crispy Coconut Prawns

nahm jim dipping sauce, lime (DF)

Seared Scallop

wasabi pea puree, togarashi (GF, DF)

Aromatic Lamb Koftas

pepita romesco, mint (DF)

Chicken Satay Skewers

spicy peanut sauce (GF, DF)

Pork & Fennel Sausage Rolls

smoked tomato relish

12 hour Beef Burgundy Pies

SUBSTANTIAL CANAPE OPTIONS +\$4 pp

King Prawn Roll

brioche, celery, smoked dill mayo

Pumpkin Risotto

aged parmesan & rocket (VE, GF)

Moroccan Lamb Shoulder

pearl couscous, salsa verde (DF)

Beer Battered Barramundi

shoestring fries, tartare sauce (DF)

Wagyu Beef Slider

butter pickles, American cheese

Green Curry Chicken Thigh

lemongrass rice, chilli (DF, GF)

Slow Braised Beef Brisket

horseradish mash, oyster mushroom (GF)

PREMIUM CANAPE MENU

COLD CANAPE OPTIONS

Sydney Rock Oysters

finger Lime & ginger mignonette (GF, DF)

Fresh Queensland Bay Prawn Cutlets

lemon, spiced cocktail sauce (GF, DF)

Gin Compressed Watermelon

avocado cream, dukkah crumb (VG, DF)

Mezze Skewer

baby bocconcini, chargrilled mediterranean vegetables (VE, GF)

Moroccan Eggplant Filo Cup

whipped tahini, toasted sesame (VG)

Tomato & Burrata Tartlet

basil oil, micro basil (VE)

Whipped Fromage de Chevre Tartlet

orange & shallot jam with sunflower seeds (VE)

Seared Beef Sirloin

caramelised shallot, taro crisp, horseradish aioli (DF)

Tuna Loin

dashi mayo, sesame, furikake & yuzu pearls (GF, DF)

As guests arrive, greet them
with hand-made, bite-size canapes.



ESSENTIAL CANAPE MENU

A good menu for team
gathering & casual events



4 MENU OPTIONS | \$28.60 PP

6 MENU OPTIONS | \$41.80 PP

8 MENU OPTIONS | \$55 PP

WARM CANAPE OPTIONS

Mini Arancini with Romesco Relish

Truffled Shiitake Mushroom (VE)
Shitake & Buffalo Mozzarella (VE)
Pumpkin & Ricotta (GF)

Mini Quiche Bites

Lorraine - Bacon & leek
Goat Cheese & Caramelised Onion (VE)
Spinach & Ricotta (VE, GF)

Steam Chinese Dumplings on Individual Spoons

Prawn & Chive
Chicken & Shitake Mushroom (GF)
Tofu & Shitake Mushroom (GF, VG)

Aussie Pies with House Tomato Relish

Aussie beef
Chicken
Creamy Vegetable (VG)

Asian Pancakes, Chive and Hoisin sauce

Chinese Peking Duck (DF)

SUBSTANTIAL CANAPE OPTIONS

Mini Sliders with Truffle Mayo & Slaw

Pulled Beef
Buffalo Chicken
Mushroom (VE)

Bite Sized Gourmet Skewers - Warm

Japanese Chicken Teriyaki, Sesame & Chive
Mediterranean Beef, Toasted Dukkah & Relish
Roast Veggies with Olives, Paprika & Sumac (VE)

Mini Bao Buns

Pickled Daikon, Cucumber Rainbow Slaw, Shallots and Hoisin
Mayonnaise
Chicken
Pulled Pork
Pulled Mushroom

ESSENTIAL CANAPE MENU

COLD CANAPE OPTIONS

Seasonal Mini Savoury Tartlets

Fresh Smoked Salmon Bites & Creme Fraiche
Beetroot, Hummus & Roasted Vegetables (VE)

Designed to deliver quality with
flexibility and value in mind.

Vietnamese Rice Paper Rolls (GF, DF)

Chicken & avocado
Prawn & avocado
Veggies Delight & avocado (VG)
Omelette (VE)

Mexican Bites

with Sour Cream, Guacamole & Fresh Herbs
Spiced Chicken
Pulled Beef Brisket
Spiced Roasted Pumpkin

Italian Style Skewers

Bocconcini Skewers with Baby Roma Tomato, Fresh Basil &
Balsamic Reduction (VE)
Prosciutto, Rockmelon & Fresh Basil
Vegan Chèvre, Rockmelon & Fresh Basil (VG)



GRAZING STATION MENU

Elevate your event with
premium grazing tables -
styled for visual impact.



Grazing Selections + Seasonal Fresh Fruit Platter

Premium Event Grazing Stations From \$13.20 per guest (min spend of \$660)

GRAZING SELECTIONS + SEASONAL FRESH FRUIT PLATTER

Cheese Boards

Selection of French brie, Local Awarded Victorian Blue & English Cheddar, Baked Camembert, Quince, Dried Fruits, Grapes, Crudités, Spiced Nuts, Olives & Crackers

Charcuterie Boards

Selection of Prosciutto, Salami & Chorizo, Olives, Spiced Roasted Nuts, Baked Bread & Grissini

Italian Boards

Baby Mozzarella, Manchego and Pecorino Wedges, Heirloom Tomatoes, Freshly Made Basil Pesto, Warm Marinated Olives, Grilled Veggies, Rosemary and Crostini

Movie Night Grazing Selection

Selections a Variety of Candy, Mini Macarons, Chocolate-Covered Pretzels, Mini House-Made Petit Fours and Seasonal Fruits, a Variety of Soft Drinks Including: Coke, Coke Zero & Cold Pressed Juice. Fresh Popcorn machine can be arranged.

Vegetarian Boards

Fresh Roasted Heirloom Carrots, Baked Cauliflower, Grilled Eggplant with Parsley Pesto, Sweet Potato with a Balsamic Glaze, Tzataki dip, Marinated Goats' Cheese, Spinach Pastizzi with House Relish, Baked Bread & Grissini

Dessert Boards

Selection of Slices, Brownies, Vegan Cookies, Lemon Meringue Tart, Mini Cheesecakes, Strawberry Shortcakes and Mini Fruit Skewers

BUFFET STYLE MENU



SELECT YOUR CUISINE STYLE - CHOOSE MENU OPTIONS

2 PROTEIN OPTIONS | \$33PP 3 PROTEIN OPTIONS | \$38.50PP

Chinese Buffet with fried rice, Asian greens & black bean sauce, cucumber salad

Honey Soy Chicken Breast
Beef & Broccoli
Shallot & Ginger Barramundi
Sweet & Sour Tofu

Mediterranean Buffet with spiced yellow rice, grilled veggies, tabouli salad flat bread

Lamb Tagine
Chicken Shawarma
Grilled Haloumi or Chickpea Harissa

Thai Buffet - aromatic rice, thai veggie stir fry, thai noodle salad & fresh Asian herbs

Green Curry Chicken Thighs
Massaman Beef Curry
Yellow Ling Curry
Garlic Pepper Tofu

Mexican Buffet with rice, chopped salad, corn chips tortillas, pico de gallo, guacamole, sour cream & cheese

Chilli con Carne
Beef Barbacoa
Chicken Tinga
Black Bean & Pumpkin Chilli

Indian Buffet with rice pilau, Kachumber salad, saag aloo, naan bread & raita

Chicken Korma
Beef Rogan Josh
Barramundi Masala
Red Lentil Dahl

BUFFET STYLE MENU

SELECT YOUR CUISINE STYLE - CHOOSE MENU OPTIONS

Italian Buffet with herb roasted potato, rocket & pear salad, tomato & fennel salad

- Chicken Cacciatore
- Fish Puttanesca
- Beef Lasagne
- Vegan Lasagne

Winter Warmer with mashed potato, steamed veggies, damper rolls & green salad

- Lamb & Rosemary Sausages
- Coq au Vin
- Vegan Mushroom Bourguignon

Lean & Mean with brown rice, quinoa salad, charred broccolini & mushroom

- Grilled Chicken Breast
- Grilled Rump Steak
- Turmeric Tofu with 66 Degree Eggs

Poke Bowl Bar - brown rice, pickles, edamame, chopped veggies & miso dressing

- Lemon Herb Chicken Breast
- Lemongrass Beef
- Cured Salmon Fillet
- Marinated Chilli Soy Tofu

Mediterranean Bar - quinoa, pickles, mixed leaves, chopped veggies, feta & olives

- Lemon Herb Chicken Breast
- Pepper Roasted Beef
- Seared Tuna steaks
- Falafel



EXECUTIVE DINING MENU

Main & Side | \$72.60pp

Main, Side & Dessert | \$99pp

Entree, Main & Dessert | \$110pp

Entree, Main with Sides & Dessert | \$126.50pp

Entree

Heirloom Tomato & Summer Peach

Sweet heirloom tomatoes and ripe summer peach with stracciatella, fig leaf oil, shiso and basil

Fennel & Caramelised Onion Tarte Tartin

Buttery pastry layered with fennel and caramelised onion, accompanied by citrus-dressed chèvre salad

Gin & Beetroot Cured Salmon

Delicately cured salmon with crème fraîche, radish, blood orange, cucumber, mint, chive and dill

Roast Beetroot Carpaccio

Roasted and shaved baby beets with pepita praline, whipped plant-based cheese and a mandarin- Chardonnay vinaigrette

24-Month Prosciutto & Burrata

Hand-sliced aged prosciutto with creamy burrata, toasted schiacciata, cured melon and extra virgin olive oil

Prawn, Mango & Avocado Salad

Market-fresh prawns with mango and avocado, served on baby gem lettuce with lime and coriander

*Restaurant service.
Your choice of entree.*



EXECUTIVE DINING MENU

Mains

*Fine Dining Experiences in your
Corporate Boardroom.
Chef prepared with plated dining.*

Pan-Seared Barramundi

Crisp-skinned barramundi with silky fennel purée, confit cherry tomatoes, kipfler potatoes, olives, lemon, parsley and chervil

Crispy Skin Chicken Supreme

Tender chicken supreme with zucchini and corn scapece, charred pencil leeks and nutty brown butter

Barbecued Cauliflower

Flame-grilled cauliflower with lemon, chilli and olive oil, sesame seed sauce, pomegranate and fresh herbs

Grilled Salmon Fillet

Ocean-fresh salmon with crushed peas, asparagus, ranch crème, shaved fennel and cress finished with herb oil

Spice-Crusted Lamb Rump

Succulent lamb with eggplant and roast pepper agrodolce, sweet currants and cooling labneh

Chargrilled Eye Fillet Steak

Premium fillet, chargrilled and topped with confit garlic and chive butter, served with creamy Paris mash



EXECUTIVE DINING MENU

Sides to Share

Lemon & Herb Roasted Chat Potatoes

With Goats Cheese, Grapes & Lemon Dressing

Roasted Eggplant & Capsicum Couscous

Fluffy couscous tossed with charred eggplant and sweet capsicum

Kale, Broccolini & Roast Pumpkin Salad

With toasted seeds and seasonal dressing

Steamed Summer Greens

Finished with vibrant salsa verde



EXECUTIVE DESSERT MENU

Dessert

Lemon Curd Tart

With toasted meringue

Chocolate Mousse & Cherries

Rich chocolate mousse with syruped cherries and a drizzle of extra virgin olive oil

Orange & Almond Cake

Served with mascarpone Chantilly cream

Stone Fruit Galette

Buttery pastry with pistachio frangipane and fennel seed crème



BEVERAGE PACKAGES

Unlimited Sparkling Water & Soft Drinks Included In All Packages

ESSENTIALS

2 hours | \$38.50 pp
3 hours | \$44 pp
4 hours | \$55 pp

Select three wines for your event:

SPARKLING

Primo Estate Prosecco NV
McLaren Vale, South Australia

WHITE

Heirloom Vineyards, Pinot Grigio
Adelaide Hills, South Australia

O'Leary Walker, Sauvignon Blanc 2021
Adelaide Hills, South Australia

RED

Collector Rose Red City Sangiovese 2021
Canberra District

Jim Barry Atherley Cabernet Sauvignon 2019
Coonawarra, South Australia

+

BEER

Peroni, Lager Italy
Heaps Normal 0% XPA Victoria

PREMIUM

2 hours | \$49.50 pp
3 hours | \$55 pp
4 hours | \$66 pp

Select three wines for your event:

SPARKLING

Jansz Premium Cuvée NV, Tasmania

WHITE

Kooyong Beurrot Pinot Gris 2019
Mornington Peninsula, Victoria

Tomich Woodside Vineyard Riesling,
Adelaide Hills, South Australia

ROSE

Collector Shoreline Sangiovese Rosé 2021
Canberra District

RED

Heirloom Vineyards Pinot Noir 2021
Adelaide Hills

John Duval Grenache Shiraz
Barossa Valley South Australia

BEER

Peroni, Lager Italy
Balter XPA Queensland
Heaps Normal 0% XPA Victoria

LUXE

2 hours | \$60.50 pp
3 hours | \$71.50 pp
4 hours | \$82.50 pp

Select four wines for your event:

SPARKLING

Jansz Premium Cuvée 2018, Tasmania

WHITE

John Duval Plexus Marsanne Roussanne Viognier 2022
Barossa Valley South Australia

TarraWarra Estate Chardonnay 2019
Yarra Valley, Victoria

ROSE

Bird in Hand, Rosé
Adelaide Hills, South Australia

RED

Kooyong Massale Pinot Noir 2020
Mornington Peninsula, Victoria

John Duval Annexus Mataro 2018
Barossa Valley South Australia

BEER

Peroni, Lager Italy
Little Creatures, Western Australia
Balter, XPA Queensland
Heaps Normal 0% XPA Victoria

COCKTAIL MENU



Crafted to impress.
Drink options available for
all preferences.

This menu requires a licensed onsite bartender

Italian Spritz

Aperol Sweet 'n' Bitter Orange Liqueur & Premium Prosecco

Fossix Margarita

Grain shaker Artisan Rye Vodka, Citrus, Lime & Agave Shaken over Ice

*Non-alcoholic available

Amaretto Sour

Italian Amaretto, Blended Sweet Orange & Sour Lemon, Shaken over Ice

*Non-alcoholic available

Espresso Martini

Grain shaker Artisan Rye Vodka, Cold Brew & Agave, Shaken over Ice

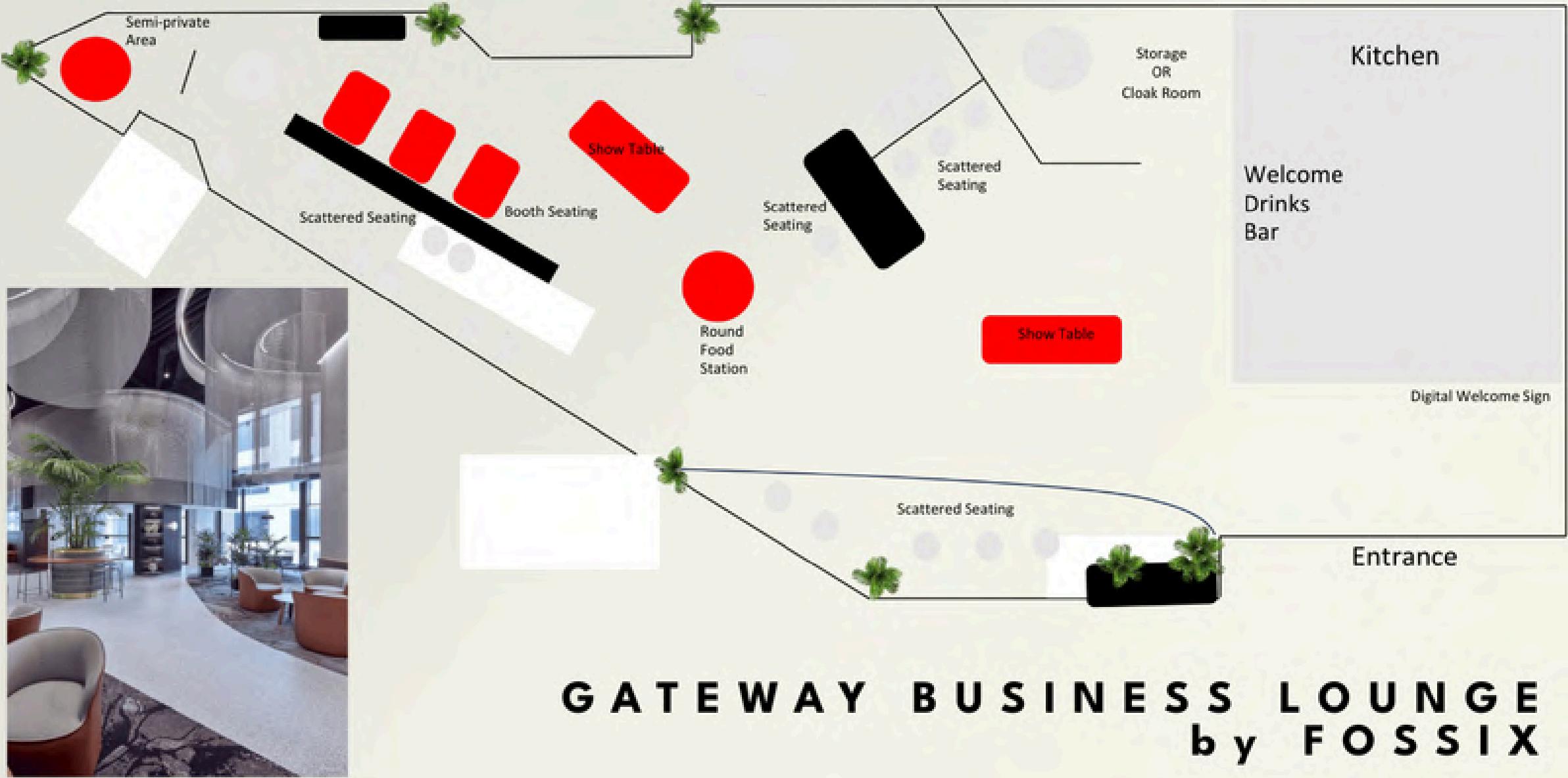
Whiskey Sour

Glenfiddich Fire & Cane Single Malt Whiskey, Blended Sweet Orange, Sour Lemon Shaken over Ice

Whiskey Fire

Glenfiddich Fire & Cane Single Malt Whiskey, Dark Soda, Lime Poured over Ice

From \$22 dollars each



TERMS & CONDITIONS

See our full terms & Conditions here

DEPOSITS & PAYMENT:

50% Deposit may be required at the time of booking, this will be communicated and agreed via emails between Clients & Fossix Event Planners.

Full payments have to be made either pre or post events within 3 days, through credit cards or bank transfer.

FOSSIX EVENTS QUOTES & FEES:

For Events managed and delivered by Fossix three fees apply being; i. Food package per person, ii. Beverage package per person & iii. Onsite Service Fee (Min 3 Hours).

For all Events the following costs apply: Chef - \$104.50 per hour | Function Supervisor - \$93.50 per hour | Bar staff - \$71.50 per hour | Wait Staff - \$60.50 per hour | Onsite Setup Service - \$60.50 - per staff per setup (applicable to dropping catering only). *Equipment will be priced accordingly on your contract if any.

DIETARY REQUIREMENTS:

We accommodate for most dietary requirements if we are pre-advised 7 days prior to the event. While cautious & care has been taken, please note that traces of allergens are not guaranteed. The Fossix chefs and kitchen teams will do their utmost to ensure allergens are not included in food prepared onsite, however we cannot guarantee zero allergens as our kitchen is used for a wide variety of ingredients daily.

ALCOHOL & DECORUM:

Fossix reserves the right to not serve patrons who are intoxicated, disorderly or under the age of eighteen (18) years of age. It is your responsibility to ensure the orderly conduct of your guests. All beverages are subject to seasonal change however notification will be given for this.

SURCHARGE:

An additional 20% surcharge applies for all events held on a public holiday. Credit card surcharges apply as specified at the time of payment.

FINAL DETAILS, NUMBERS & MENU SELECTION:

Final numbers of guests attending your event is required at least 7 days prior to the event for catering and staffing needs.

Once final numbers are provided, this will be taken as confirmed and this will be the minimum charge irrespective of last-minute cancellations.

CANCELLATION:

Notice of cancellation for a confirmed booking must be given in writing by the Client and received by Fossix with confirmed email. All cancellations incur a loss of full deposit & any monies paid or due to date.

Fossix may, at their discretion, consider a date change for events and credit may be given for change or transfer of date. Fossix will not accommodate more than one (1) date change

For communication: catering@fossix.com.au or 0412 033 355