



TOPCAT
catering

CHRISTMAS PARTY PACKAGE 2018



PACKAGE INCLUDES

5 Hour Christmas Package

Professional Events Manager

7 Varieties of Substantial Cocktail Finger Food

Yum Cha Trolley Stations with Gourmet Dumplings,
Handmade Sui Mei & Chinese Har Gow

Orange, Grand Marnier & Brown Sugar Baked Christmas Hams
with Cocktail Baguettes & Assorted Mustards

Shots of Vodka Sorbet with Fresh Berries & French Champagne

White Linen Table Cloths

Beverages on Consumption

In-house Sound System with iPod Facilities, Dual Projector Screens
with Data Projectors, and Two Complimentary Cordless Microphones

Venue Furnished with Large Banquet Round Tables
& Cocktail Tables with Bar Stools

\$75.00 Per Person (inc GST)

Additional Costs include Venue Room Hire, Staff, Security & Venue Cleaning

Minimum of 60 guests Monday-Tuesday & 80 guests Friday, Saturday & Sunday

Brighton Lakes can accommodate for up to 400 sit down guests. The venue configuration has three sections all of which have a separate room hiring fee. Each room has a hiring fee of \$500.00.

Public Holidays will incur a 10% surcharge on all food & beverage

Canapé Menu

Fresh Lobster Tail with Snow Pea & Wasabi Aioli

Balmain Bug with Mango, Chilli Salsa & Coconut Dressing

Crispy Potato Rosti with Sugar Cured Salmon & Lime Avocado Salsa

Petite Wagyu Beef Slider with Salsa Verde

Brioche of Lamb Shoulder, Cucumber & Greek Yoghurt

Pork Belly & Watermelon Shots with Toasted Sesame & Ginger

Asian Spiced Firecracker Spring Rolls with Lime & Ginger Dressing

Seared Tuna Wrapped in Pickled Cucumber with Black Sesame

Beetroot Macaron with King Island Beef & Horseradish Cream

Middle Eastern Lamb Kofta with Mint Yoghurt Dressing

Coconut & Lemongrass Chicken Balls with Tom Kha Soup Shot

Zucchini, Olive & Tomato Tapenade Cone with Goats Cheese Foam

Lemon Thyme & Parmesan Crusted Chicken with Lemon Aioli

Peking Duck & Cucumber Pancake with Shallots

Salsa Verde Lamb with Pea & Feta Crumble

Spoons of Atlantic Salmon with Coconut Red Curry & Coriander

Sticky Glazed Crisp Pork Belly with Caramelised Apple

Snapper Lime Ceviche with Tomato, Cucumber Salsa & Coconut

Poached Prawn on Garlic Rubbed Crostini Dressed in Homemade Dill Caper Mayonnaise

Rustic Lamb & Rosemary Pies with Homemade Tomato Relish

Additional Canape Selections

DELUXE CANAPES

Asian Spiced Firecracker Spring Rolls with Lime and Ginger Dressing

Fresh Lobster Tail with Wasabi and Snow Pea Aioli

Tempura Balmain Bug with Saffron and Lime Mayonnaise

Seared Tuna Wrapped in Pickled Cucumber with Black Sesame

\$4.50 per Option/pp

SLIDER CANAPES

Traditional Vietnamese Peking Duck Bahn Mi with Crunchy Asian Salad

Pulled Pork Slider with Toasted Brioche, Asian Slaw and Chilli Lime Mayo

Mini Lobster Burgers with Coconut and Chilli Mayonnaise and Baby Chervil

\$5.00 per Option/pp

VINTAGE JAR SELECTION

Smoked Paprika and Saffron Risotto with Spanish Chorizo and Prawns Alaskan

King Crab and Angel Hair Pasta with Garlic, Fresh Chilli and Zucchini

Farfalle with Wild Garlic Mushrooms, a Creamy Basil Sauce and Dehydrated Cherry Tomatoes

Soba Noodles with Pan Seared Tuna and Soy Ginger Dressing

Thai Beef Salad with Glass Noodles, Snap Peas and Fresh Mint

Hoi Sin Spiced Duck with Rocket and Egg Noodles

\$6.50 per Option/pp