







THE SILVER BELL SOIREE

3-COURSE SEATED PACKAGE

MENU*

ON ARRIVAL

- · Chilled sparkling cuvée served
- Wood fired bread rolls and butter

ENTRÉE SERVED INDIVIDUALLY

• Burrata with wagyu bresaola

MAIN COURSE SERVED ALTERNATELY

- · Slow cooked beef short rib
- Barramundi fillet with lemon butter sauce & seasonal greens

DESSERT SERVED INDIVIDUALLY

· Vanilla bean pannacotta with berry salad

ALL PACKAGES INCLUDE UNLIMITED ALCOHOLIC BEVERAGE PACKAGE

For the duration of event, enjoy Leonard Rd sparkling cuvée, red and chilled white wines from the cellars of Navarra Venues, imported and local bottled beers on request, soft drinks, Italian mineral water, juices, barista-made espresso coffee and herbal tea on request.

*The menu provided for the 3-Course Seated Package is a sample menu. To view your options, kindly refer to the Menu Selections booklet.





THE FESTIVE FEAST

SHARED SIT-DOWN PACKAGE

MENU

SHARED ENTRÉE

- Penne vodka
- Salt & pepper calamari
- Antipasto platter
- San Danielle prosciutto
- Parmigiano shards
- Zucchini flowers (seasonal) or zucchini fritters
- Grilled eggplant
- Mixed olives

SHARED MAIN

- Chef's selection prime-cut bone-in beef
- Chicken involtini with zucchini and truffle infused oil
- Fries or roasted chat potatoes

Summer heirloom tomato & shredded burrata salad

DESSERT

Holy cannoli in sharing platters





ALL PACKAGES INCLUDE A CHRISTMAS THEMED CENTRE TABLE

THE MISTLETOE MIXER

COCKTAIL PACKAGE

INCLUSIONS

TWO (2) X LIVE STATIONS*

LIVE ANTIPASTO STATION:

- · San Danielle prosciutto
- · Grilled & marinated

peperoncino

· Grilled eggplant

- Mortadella capsicums
- Smoked ham Mixed olives
- · Parmigiano shards Assortment of breads

LIVE PASTA STATION:

CHOOSE ONE (1) OF THE FOLLOWING

- Fresh pasta • Caserecce eggplant parmesan, smoky Siciliana pancetta and cracked Spaghetti aglio olio e
- black pepper Penne alla vodka

SUBSTANTIAL CANAPÉS

CHOOSE TWO (2) OF THE FOLLOWING

- Stracciatella goat · Mini yorkshire puddings with cheese tartlets with rare roast beef & caramelised eshallot horseradish cream & thyme (v)
- · Smoked salmon · Prawn cocktail lettuce blinis with lemon zest cups with cognac rose
- Roasted fig & Sticky glazed pork prosciutto skewers

riccotta & dill

- · Truffled mushroom Sticky glazed pork arancini with belly bites with apple
- parmesan dust (v)

DESSERT

with vincotto glaze

- · Mini double smoked turkey & cranberry sliders on brioche bun
- Mini beef sliders Tempura zucchini

slaw

sauce & chives

belly bites with apple

flower with truffle,

drizzled with honey

• Roaming piped Nutella & vanilla custard hot donuts

*Enjoy 1.5 hours of canapés and grazing or live stations

