



YOUR PERFECT DAY ***** OUR PERFECT VENUE



THE TERRACE

ENGAGEMENT & WEDDING RECEPTION VENUE

Sydney + Melbourne

STYLISH. COMFORTABLE. AFFORDABLE



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Our Sydney Venue

WITH OUR BEAUTIFUL INTERIOR DECOR, RETRO STYLE BAR, STUNNING WATER VIEWS AND RELAXED YET VIBRANT ATMOSPHERE, **THE TERRACE ON KENT** IS THE PERFECT VENUE TO CELEBRATE YOUR BIG DAY.



Our Melbourne Venue

LOCATED IN THE MANTRA HOTEL ON THE PARK THE TERRACE ON EXHIBITION IS A COZY VENUE WITH A SUSPENDED CEILING AND STILISH DECOR; AN IDEAL WEDDING RECPETION LOCATION.



Our Canape Packages*

4.

OPTION 1: \$27.00PP ANY 7 SELECTIONS * 1.5-2 HOUR FUNCTION

OPTION 2: \$35.00PP ANY 10 SELECTIONS * 2-2.5 HOUR FUNCTION

OPTION 3: \$42.00PP ANY 12 SELECTIONS * 2.5-3 HOUR FUNCTION

*minimum of 50 Guests, maximum of 150 guests

Selection can be a combination of items from our cold & warm canapé menus



Food packages must be taken in conjunction with one of our beverage packages

Our Seated Packages**

2 COURSE: \$35PP CHOOSE 2 ENTREES & 2 MAINS

2 COURSE: \$35PP CHOOSE 2 MAINS & 2 DESSERTS

3 COURSE: \$40PP CHOOSE 2 ENTRÉES / 2 MAINS / 2 DESSERTS

4 COURSE: \$45PP CHOOSE 1 STARTER / 2 ENTREES / 2 MAINS / 2 DESSERTS

5 COURSE: \$49PP CHOOSE 2 STARTERS / 2 ENTREES / 2 MAINS / 2 DESSERTS

**minimum of 40 guests, maximum of 70 guests Sydney / 60 guests Melbourne.
For Chefs selection of canapés on arrival add \$5.50pp

Cold Canape Menu

Selection of freshly made sushi & nori rolls with soy & wasabi

Ratatouille filled tartlet topped with crispy prosciutto

Mini open bagels with assorted toppings

Chorizo sausage & grilled haloumi on bamboo skewer

Chicken & mushroom vol-au-vents

Peking duck, shallot and cucumber pancake with hoi sin sauce

Satay chicken burrito with capsicum, sour cream & tomato salsa

Asian style rare roast beef parcels with julienne vegetables & Thai dipping sauce

Crispy wonton wrapper filled with Thai beef salad

Sydney rock oyster served natural with lime & lemon on rock salt \$1 extra pp

Herbed crepe roulade with smoked salmon, cream cheese, baby spinach and chives

Crab with mango & mint salsa served in tartlets

Shortcrust tartlet filled with garlic & thyme roasted cherry tomato, basil & bocconcini (v)

Frittata bites topped with an array of tapenade & pesto (v)

Vietnamese rice paper roll with dipping sauces (v)

Tartlet filled with trio of mushrooms, thyme, wilted baby spinach and mascarpone (v)

These impressive canapes are made with the freshest ingredients with emphasis on presentation

Warm Canape Menu ^{5.}

Satay & coriander chicken tenderloin skewer with lime & peanut sauce

Soups served in shot glasses- spicy Thai chicken / tomato shorba (v)

Mini beef burgers with caramelised onion, cheese & tomato relish

Homemade spiced sausage rolls

Baby jacket potato's with bacon, cheddar, sour cream & chives

Creamy beef & mushroom wrapped in filo pastry

Grilled lamb cutlet marinated in rosemary, white wine & garlic with taziki dip \$2 extra pp

Chinese dumplings served on ceramic spoons with fusion sauces

Gourmet shepherds pie

Gourmet pizzettes- Antipasto & brie (v) / Bbq chicken / Sicilian / Prawn, pesto & bocconcini

Coconut, beer battered prawns with saffron mayonnaise

Grilled king prawn skewers marinated with garlic, lemongrass, chilli and sesame seeds

Atlantic salmon fingers crusted in herbed couscous with lime mayonnaise

Pumpkin arancini with hommos on the side to dip(v)

Assorted vegetarian quiche & tartlets (v)

Button mushroom cups baked with ricotta, fresh herbs and parmesan (v)

Wild mushroom & sage risotto cakes topped with wilted baby spinach & feta

Yum cha selection (2pp)- Thai money bags, wontons & spring rolls with plum & sweet chilli sauces (v)


(v) vegetarian

Fork Food

6.

(ALL SERVED WARM)

Not quite a cocktail 'bite'; closer to a 'light-meal' these tempting treats are sure to be a crowd pleaser



CHICKEN & MUSHROOM RISOTTO
WITH BABY SPINACH AND PARMESAN

SEASONED POTATO WEDGES WITH
SWEET CHILLI SAUCE, SOUR CREAM
AND CHIVES

TEMPURA FISH AND CHIPS SERVED IN
BOAT WITH LIME WEDGE AND
TARTARE

CREAMY BUTTER CHICKEN ON RICE
WITH MINI PAPPADUM

SPICY BEEF STRIPS, HOKKIEN
NOODLES, FRESH CHILLIES, SHALLOTS,
CAPSICUM AND VEGETABLES IN A
THAI SAUCE

VEAL TORTELLINI SERVED IN A
CREAMY BACON AND MUSHROOM &
SHALLOT SAUCE

All \$5.50 each with a minimum order of 20 of each type

Seated Set Menu

All seated meals are served alternatively. Please let us know if there are any specific dietary requirements or vegetarians to cater for.

Starters

On platters in centre of tables

Mezze & Tapas platter- Mediterranean tasting plate with dips & breads
Mixed breads platter- garlic, herb & parmesan bread / Brushetta

Entrées

All served alternatively

Veal tortellini in mushroom, bacon & shallot cream sauce
Penne pasta with chorizo sausage, onion, mushroom, black olives & sun dried tomato
Home-style lasagne layered with bolognaise and creamy béchamel sauces
Wild mushroom & baby spinach risotto (v)
Spinach & ricotta cannelloni with tomato & basil sauce (v)
Salt & pepper squid with peppered lime mayonnaise
BBQ pork & avocado rice paper rolls with plum dipping sauce

Mains

All served alternatively & with seasonal vegetables & roast potatoes

Tender chicken breast over baked with roasted eggplant, napolatana sauce & mozzarella
Chicken topped with a bacon, macadamia & parmesan crust with Demi glace
Rib-Eye of Pork served with baked apple & sage jus
Veal escallops served in mushroom and red wine sauce
Tempura fish served with dipping sauces
Pan fried Barramundi fillet with white wine & saffron cream sauce

Desserts

All served alternatively

Mini berry cheesecake with raspberry coulis
Petite chocolate mud cake with cream chantilly and strawberry
Mini apple & berry crumble with vanilla bean ice cream
Sticky date pudding with butterscotch sauce

For Chefs selection of canapés on arrival add \$5.50pp

Our Platters



COMPLIMENT YOUR EVENT WITH PLATTERS WHICH CAN BE PLACED ON SIDE TABLES FOR COCKTAIL PARTIES OR IN THE CENTRE OF THE TABLE FOR SEATED EVENTS FOR GUESTS TO HELP THEMSELVES. 1 PLATTER SERVES AROUND 10-12 PEOPLE

Party platters \$30 each

Corn Chip & Dips Platter- Guacamole and salsa with corn chips, grissini and bread

Yum Cha Platter (warm) - Thai money bags, wontons, dumplings & spring rolls with plum & sweet chilli sauce (v)

Entertainer platters \$60 each

Party Snack Platter- Pretzels, Turkish bread fingers, corn chips, kettle chips, mixed nuts, cheese cubes, cheezels & 3 dips

Nibbles & Crudités Platter- corn chips, olives, vegetable crudités, cheese cubes, pretzels, Turkish bread fingers & dips

Mixed Sandwich & Wraps Platter- a mixed assortment of speciality breads filled to the brim with delicious fillings

Gourmet platters \$85 each

Antipasto Selection - Sliced deli meats, sun dried tomato, melon & prosciutto, tomato & bocconcini skewers, kalamata olives, frittata, char grilled vegetables, Brushetta mix, dips & bread

Oriental Platter- selection of sushi, nori rolls, julienne vegetables wrapped in rare roast beef, vegetable rice paper rolls, cucumber & bbq'd pork bites with hoi sin sauce, served with sweet chilli, soy & wasabi

Tapas Platter- Marinated baby octopus, feta, chorizo sausage, frittata, sautéed prawns, marinated mushrooms, sliced prosciutto, fried herbed olives, toasted turkish bread and dips

Cold Seafood Platter \$225

Succulent medley of the freshest seafood- Sydney rock oysters, slices of smoked salmon, king prawns, marinated baby octopus & mussels with sauces, lemon & lime



Our Beverage Packages

10.

Our bar staff will serve your selected package throughout your event and guests may also approach the bar for direct service. Each package includes unlimited beverages within the selected package for the time period agreed.

STANDARD PACKAGE

House White Wine
House Red Wine
House Sparkling Wine
Local tap beers (depending on venue availability)
2 types of local bottled beer
Light Beer Soft drinks
Juice
Water

2 HOURS \$25 / 3 HOURS \$35 / 4 HOURS \$40 / 5 HOURS \$45



PREMIUM PACKAGE

Premium Sauvignon Blanc
Premium Shiraz
Premium Sparkling Wine
All tap beers (depending on venue availability)
2 types of bottled beer (range to be agreed)
Standard basic spirits
Soft drinks
Juice
Water

2 HOURS \$30 / 3 HOURS \$39 / 4 HOURS \$45 / 5 HOURS \$54

*Please note we have a strict RSA policy which we must adhere to.

AV HIRE

PROJECTOR IN PRIVATE
DINING ROOM \$50

PROJECTOR IN
RESTAURANT AREA \$50

WIRELESS MICROPHONE \$50

MUSIC

USE OF IN HOUSE SPEAKER SYSTEM
(PLAY YOUR OWN COMPILATION VIA
CD, IPOD) CONTROLLED BY
STAFF MEMBER- **INCLUDED**

(SUBJECT TO AVAILABILITY)
DJ HIRE \$450 / LIVE BAND FROM \$650

TABLE SET UP (FOR SIT DOWN FUNCTIONS)

STANDARD- NO TABLE CLOTHES, GOOD QUALITY PAPER NAPKINS - **INCLUDED**

UPGRADE- WHITE LINEN TABLE CLOTHES & NAPKINS \$6 PER PERSON

PREMIUM- WHITE LINEN TABLE CLOTHES & NAPKINS, CHAIR COVERS \$18 PER PERSON

CANDLES IN HURRICANE ON EACH TABLE \$15 EACH

Speak with our Function & Event Manager for specific theming

FLORAL ARRANGEMENTS AVAILABLE*



WEDDING CAKES ALSO AVAILABLE*



FLAVOURS INCLUDE

CHOCOLATE MUD, WHITE ALASKA MUD, CARAMEL MUD, CHILLI MUD,
CARROT CAKE, STICKY DATE, BANANA AND MORE

*Speak with our function and Event Manager for details.

Terms & Conditions

Booking Your Event

Check with us for availability for your chosen date Decide on the menu style, size of your event and area required For DJ's and security contact us Complete the Functions Booking Form Place a deposit of 20% to secure the function date Full payment of the event is required by the function date at the latest

Quote

Once we have discussed your requirements, we will develop a quote based on your individual requests. We can accommodate changes to the original quote, however any dramatic changes that occur to either the quoted menu or number of guests attending, may result in a re evaluation of the original quote.

Weekend Functions and Venue Hire

Functions & events held on Sunday or public holidays incur a 10% additional charge on the final price. No venue hire is payable during our regular trading hours however events outside these incur a \$300 venue hire fee

Deposit and Confirmation

To confirm your booking we will require a 20% deposit of the total quoted price, payable 14 days prior to the event, all amounts outstanding are due 3 days prior to the event, or as specified in our correspondence with you. Your booking cannot be guaranteed without this deposit. A final invoice will be issued 3 days prior to the event, at this point we will require confirmation of guests attending. From this point onwards we will do our best to accommodate an increase in guests, however are unable to accept a decrease in numbers.

How would you like to pay?

Payments can be made by direct credit (EFT), credit card or cash.

Cancellation

If you need to cancel your event, the following conditions will apply: Any corporate or private event cancelling within 7 days prior to the scheduled date will incur a 100% loss of deposit. Any cancellation made within 72 hours prior to the event, will require full payment of the quoted price. In the instance of us cancelling your event a full refund will apply.

Prices

While all attempts are made to maintain published prices, they may be subject to change without notice. All menus are seasonal and are subject to availability of produce and we reserve the right to vary the menu at any time. If this occurs the client will be informed prior to the event and a substitution will be offered to equal or greater value. Minimum charges apply to all of our menus. Prices quoted include GST unless otherwise specified.

Equipment Hire

Any breakages, loss or damage caused to hired equipment, through no fault of ours will be charged to your account per item. For offsite functions all goods are to be cleaned and returned by the due date or additional charges will apply. All items delivered are subject to a delivery charge based on the distance of various locations.

Responsible Service of Alcohol

We have a responsible service of alcohol policy. It is illegal to serve alcoholic beverages to any person who is considered to be intoxicated or who will be driving a vehicle, and as such we reserve the right to refuse service to such a person or request them to depart the premises. It is illegal to serve alcohol to persons under the age of eighteen years and we reserve the right to request suitable identification.

Acceptance of Terms and Conditions

Confirmation of your order, verbally or in writing, will be an acceptance by you of these terms and conditions. Payment of a deposit will constitute confirmation of your order.

Contact Us

If you have any questions please don't hesitate to contact us. Also, you are most welcome to drop by anytime to view the venue. Simply give us a call, or send an email, and we can arrange a time to show you around our venue and share more about our service. We love hosting weddings and are passionate about doing all we can to make your wedding an event so good your guests will still be talking about for years to come. It's your perfect wedding day. Let us host it in our perfect venue.

We're professionals. We love what we do. We won't let you down.

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