



V E N U E S

Menu Options

Social

We Create.
You Celebrate.

Sit down plated menu

\$65_{pp}
2 COURSES

includes 2 selections from the entrée & main menu or 2 selections from the main & dessert menu

\$85_{pp}
3 COURSES

includes 2 selections from the entrée, main & dessert menu

ENTRÉE OPTIONS

Prawn, smoked salmon, crushed avocado, truss cherry tomato (GF)

Cauliflower, baby spinach tart topped with portobello, provolone cheese (V)

Penne pasta, bacon, cream of mushrooms, shaved parmesan cheese

Asian beef salad, rice noodles, sweet chilli & coriander pesto dressing (GF)

Sumac lamb loin, carrot purée, tomato, green beans & tzatziki (GF)

Trio of Sydney rock oysters with lime & cucumber mignonette dressing (GF)

Roasted tomato caprese in a lemon, pepper balsamic olive oil, fresh basil (GF, V)

Chorizo & poached chicken casarecce pasta with sun-dried tomatoes, roasted pine nuts in a creamy tomato sauce

Marinated & roasted king prawns in risotto with leek, fennel, caramel pepper

MAIN OPTIONS

Chicken breast, sweet potato, rocket, dijon & saffron white wine reduction (GF)

New York steak with thyme & garlic pancetta, green beans, shiraz jus

Barramundi fillet baked, caponata fregola, pistachio sauce

Chicken with pumpkin, steamed kale, prawns in a cajun cream sauce (GF)

Roasted spatchcock, harissa, honey, sesame seed sauce & pickled red cabbage slaw (GF)

Atlantic salmon, teriyaki glaze with avocado, bok choy, crispy shallots (GF)

Slow cooked sticky beef short ribs, white truffle potato mash & chimichurri

Pumpkin, caramelised onion, feta in a filo pastry with walnut, watercress salad, tomato sugo

DESSERT OPTIONS

Lychee, white chocolate & raspberry cake

Mixed berries compote panna cotta (GF)

Chocolate dome with a salted caramel centre slice

Rhubarb & apple crumble

Passionfruit cheesecake

Traditional pavlova

Tiramisu with crème anglaise

Pineapple & coconut panna cotta

Caramelised pear & mascarpone

Sticky date pudding with butterscotch

Canapés

\$40_{pp}
5 CHOICES

\$58_{pp}
8 CHOICES

HOT OPTIONS

Beef empanada

Mini burgundy beef pie

Mushroom & mozzarella arancini (V)

Spring rolls filled with cheese & beef

Prawn wrapped in potato

Ricotta & sweetcorn pumpkin flowers (V)

Potato spun vegetable ball (V)

Mini chicken & mushroom filo

COLD OPTIONS

Vegetable rice paper roll with dipping sauce (V)

Assorted sushi

Pumpkin, caramelised onion & goat cheese tartlet (V)

Bocconcini, tomato & basil bruschetta crostini (V)

Smoked salmon blinis with crème fraîche

ADDITIONAL OPTIONS

\$17pp
FISH & CHIP BOX

\$17pp
PULLED PORK SLIDERS

\$17pp
PERI PERI CHICKEN SKEWERS

\$12pp
SALT & PEPPER SQUID

Designed as an added option to the canape menu. Not to be ordered as an individual meal option.



Buffet menu

\$80_{pp}

Choose any 3
hot dishes

includes roast potatoes, gravy,
seasonal vegetables, 2 fresh salad
choices, chefs selection of cakes,
dinner rolls & butter

\$90_{pp}

Choose any 4
hot dishes

includes roast potatoes, gravy,
seasonal vegetables, 2 fresh salad
choices, chefs selection of cakes,
dinner rolls & butter



HOT OPTIONS

- Roast pork with crispy crackle
- Succulent slow cooked roast beef
- Roast lamb seasoned with rosemary & garlic
- Portuguese marinade roast chicken
- Chicken in a coconut curry sauce served with rice
- Vegetable lasagne (V)
- Salt & pepper calamari with oyster sauce
- Butter chicken served with rice
- Beef bourguignon mix mushroom
- Singapore vegetable noodles with sweet chilli sauce (V)
- Beef lasagne
- Lamb rogan josh served with rice
- Chorizo & chicken in a creamy paprika sauce
- Market fish fillet with salsa verde
- Classic pot ratatouille with rice (V)
- Sweet & sour meatballs with rice
- Sichuan shredded pork
- Grilled chicken breast in mushroom sauce with rice

SALAD OPTIONS

GARDEN

mixed leafy greens, cucumber, tomato, red onion

ROAST PUMPKIN

baby spinach, roast pumpkin, semi-dried tomatoes, toasted pine nuts
with balsamic dressing

GREEK

mixed leafy greens, cucumber, tomato, grilled peppers, kalamata olives
& marinated feta

BEETROOT SALAD

beetroot, rocket & walnuts topped with parmesan

POTATO SALAD

steamed potato, boiled egg, gherkin, green peas in a herb aioli

PASTA SALAD

pickled vegetables, fresh parsley, sun-dried tomatoes & olive oil

BEAN SALAD

steamed green beans, red capsicum & red onion

CAESAR SALAD

crisp cos lettuce, bacon, parmesan cheese, croutons & boiled eggs with
caesar dressing

EXTRAS

\$200

BAR OPENING FEE

\$200

TRAY STEWARD (PER ATTENDANT)

\$8pp

UNLIMITED SOFT DRINK PACKAGE

\$6

CHAIR COVERS - PER COVER & SASH

\$16

TABLE RUNNER - PER RUNNER

\$17

COLOURED TABLE CLOTH -
PER TABLE

\$50

ONE PLINTH

\$70

TWO PLINTHS

PRICE ON APPLICATION

- BRIDAL BACK DROP
- GELATO CART
- POPCORN MACHINE
- SLUSHIE MACHINE

ADDITIONAL UPGRADES

\$90

ANTIPASTO BOARD | Chefs selection of cured meats, pickled & marinated vegetables, olives, Italian cheese & crostini

\$90

FRUIT PLATTER | Assorted seasonal fruits

\$105

HOT SEAFOOD PLATTER | Salt & pepper calamari, tempura prawns & soft shell crab served with rocket & aioli

\$140

HOT & COLD SEAFOOD PLATTER | Sydney rock oysters, king prawns, smoked salmon, salt & pepper calamari, tempura prawns & soft shell crab served with rocket, lemon, mignonette dressing & aioli

\$130

CHEESE & FRUIT PLATTER | Chefs selection of Australian gourmet cheeses, nuts, dried fruits served with crostini & biscuits

CHILDRENS MENU (4-12yrs)

\$40pp

includes soft drink & dinner roll

MAIN

- » Chicken schnitzel & chips
- » Nuggets & chips
- » Spaghetti bolognese with parmesan

DESSERT

- » Chocolate ice-cream sundae



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