

AHOY CLUB

KARISMA II BANQUET MENU

***Chef & Kitchen Assistant charge only applicable for 50 guests or less**
4 hour minimum charge
Mon to Sat = \$100 per hour
Sunday = \$120 per hour

**All banquet dining incurs an additional furniture hire cost for tables and chairs for your event.
Please enquire for pricing (from \$10pp)*

BANQUET MENU

*All banquet menus are served on high tea stands to maximise table space, unless otherwise requested

Gold Banquet Menu - \$95 per guest

The package begins with-
4x Canape Chefs selection
3x Main dishes from the Banquet range
Seasonal side salad
Freshly baked sour dough and handmade salted butter

Diamond Banquet Menu - \$110 per guest

The package begins with our signature grazing table (consisting of handmade pastries and tarts, house made dips, sliced cured meats and cold meats, crackers, rustic breads and a selection of hot canapes)
3x Main dishes from banquet range
Seasonal side salad
Freshly baked sour dough and handmade salted butter

Platinum Banquet Menu - \$130 per guest

The package begins with our signature grazing table (consisting of handmade pastries and tarts, house made dips, sliced cured meats and cold meats, crackers, rustic breads and a selection of hot canapes)
2x Chefs selection canapes served roaming
3x Main dishes from banquet range
Seasonal side salad
Seasonal fresh fruit platter served with dessert
2x Canape desserts served roaming
Freshly baked sour dough and handmade salted butter

BANQUET MENU ITEMS

- Sous vide beef 2 ways, potato puree, charred onions, red wine jus (GF)
- Sous vide chicken breast with thyme crumb, confit leek, puree potato, chicken jus
- Harrisa spiced chicken thigh, pearl cous cous, dill yogurt, cucumber salsa
- Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
- Casserecia pasta with zucchini 2 ways, confit garlic and tomato
- Charred mediterranean chicken breast with rosemary, lemon, and olives, served with peal cous cous and tahini lemon dressing
 - Spinach, ricotta caramelised onion & herb pesto canelloni. Napolitana sauce & parmesan
- Salmon with crispy skin, salsa verde, confit leek, micro salad (GF)
- Slow braised lamb shoulder, mint pesto, roasted carrots, labne (GF)
- Sous vide beef rump with forrestier sauce, potato savoyade (GF)
- Harissa chicken thigh, aromatic rice, lemon yogurt, cucumber dill salsa (GF)
- Herb crumbed eggplant, napolitano sauce, baby basil and fresh mozzarella (GF)
- Lamb 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)
- Chargrilled beef rump with chimichurri, roasted spanish onions & charred eggplant (GF)

Banquet Sides - offered as additional extras

- Broccolini, zucchini, lemon, chilli, olive oil, parsley (GF)
- Roast heirloom carrots, parsnips and baby rocket with sherry dressing (GF)
- Rocket, grilled pear, crispy bacon, feta and walnut (GF)
- Potato puree, with house made butter (GF)
- Pumpkin, watercress, alfalfa and marinated goats cheese (GF)
- Casserecia pasta with chilli, lemon and parsley
- Shaved zucchini, mint and pea with sherry vinegar (GF)
- Chat potato salad with crispy bacon, shallots and aioli (GF)
- Sautéed Kipfler potatoes with eschallots, parsley and sea salt (GF)
- Vine ripened tomato, bocconcini and basil pesto (GF)
- Quinoa with cucumber, tomato, herbs and lemon (GF)
- Roasted potatoes with butter and rosemary salt

Additional sides are \$12 per person

Additional mains are \$22 per person