

S
2204

STANLEY 2204
CATERTING & BEVERAGE

GRAZING TABLES

Grazing tables are our most popular catering option, we specialise in creating beautiful grazing tables that are perfect for a wide range of events, from private to corporate gatherings.

The Graze

30pp

Triple Cream Brie

Creamy Blue

Australian Smoked Cheddar

Leg Ham, Mortadella & Sopressa

Marinated Italian Olives

Pickled Vegetables

Ricotta Pastries

Assorted Crackers

Fig Jam & Honey Pot

Sourdough

Selection of Seasonal Fruits

The Deluxe Graze

40pp

Triple Cream Brie

Creamy Blue

Australian Smoked Cheddar

Leg Ham, Mortadella & Sopressa

Prosciutto

Pickled Vegetables

Assorted Crackers

Marinated Italian Olives

Fig Jam & Honey pot

Ricotta Pastries

Oregano Pizettes

Hand Made Vegetarian Falafel

Sourdough

Selection of Seasonal Fruits

The Ultimate Deluxe Graze

50pp

Triple Cream Brie

Creamy Blue

Australian Smoked Cheddar

Leg Ham, Mortadella & Sopressa

Prosciutto

Pickled Vegetables

Assorted Crackers

Marinated Italian Olives

Fig Jam & Honey pot

Ricotta Pastries

Oregano Pizettes

Hand Made Vegetarian Falafel

Australian Angus Beef Pie

Grilled Chicken Skewers

Sourdough

Selection of Seasonal Fruits

GRAZING TABLE ADD ONS

Herb Tossed Prawns with House Made Marie Rose Sauce (MP)

Rock Oysters with Classic Mignonette (MP)

Smoked Salmon with Caper Berries (MP)

Beef & American Jax Cheese Slider 11pp

Grilled Chicken Skewer 10pp

Australian Angus Beef Pie 8pp

Gourmet Butter Chicken Pie 8pp

Australian Angus Beef Pie 8pp

Mac & Cheese Croquette 9pp

Cheese Burger Springroll 9pp

DESSERT TABLES

Customised upon request

BUFFET PACKAGE

Minimum 50 people 80pp

Homemade Bread

Greek Salad

Rocket, Beetroot & Fetta with Balsamic Honey Dressing

Roasted Red Pepper & Spicy Feta Dip

Salted Yoghurt & Cucumber Dip

Pink Fish Caviar

Rice Infused with Fresh Herbs & Seasoning

Oven Baked Potatoes with Garlic, Oregano & Olive Oil

Cherry Tomato, Basil & Garlic Penne Cooked Al-Dente

Flour Dusted Calamari

Chicken Breast Pan Seared with Creamy Mushroom Base

Lamb and/or Chicken Skewers Traditionally Marinated in Salt, & Oregano

Spicy Sausage Cooked with a Trio of Capsicums in a Red Wine Sauce

King Prawn, Feta & Tomato Saganaki

Spit Roasted Chicken and/or Pork Skewered & Marinated in Salt, Pepper & Oregano, Finished with Lemon Juice & Extra Virgin Olive Oil

DESSERT

Seasonal Fruit Platter

SIT DOWN SERVICE

Minimum 50 people 115pp

menu customisable

SHARED ENTRÉES

Homemade Bread

BBQ Octopus Salad with Sundried Tomato and Pickles

Greek Salad

Spicy Feta & Roasted Red Pepper Dip

Flame Grilled Eggplant in a Garlic and Lemon Dressing

Roasted Fava Bean Dip

ALERNATE MAINS

Porterhouse Steak Served with a Creamy Paris Mash, Broccolini,

Homemade Mushroom Jus

Lemon Oven Baked Barraumundi Served with Green String Beans,

Creamy Paris Mash

DESSERT

Mille-Fueille

BEVERAGE PACKAGE

Choose between an open bar or a tailored drinks package

ON ARRIVAL

Welcome Cocktail 16 pp
Glass of Prosecco 12 pp
Stanley Signature Welcom Shot 11 pp

PROSECCO TOWER

Minimum 50 people POA

STANDARD BEVERAGE PACKAGE

2 hours | 38 pp

3 hours | 48 pp

4 hours | 55 pp

Beer

Philter XPA

Akasha Super Chill Lager

Corona

Wine

Luminist, prosecco

White

Full Swing, Sauvignon Blanc

Full Swing, Chardonnay

Ate, Pinot Grigio

Red

Full Swing, Shiraz

Cloud St, Pinot Noir

Rose

The Luminist

Non-Alcoholic

Heaps Normal Quiet XPA, Juice, Soft Drinks

BEVERAGE PACKAGE

PREMIUM BEVERAGE PACKAGE

2 hours | 69 pp

3 hours | 89 pp

4 hours | 109 pp

Cocktails

Passionfruit & Coconut Daiquiri

Bacardi Carta Blanca, Coconut, Passionfruit & Lime

Stanley Chaplin

Brookies Slow Gin, Peach & Kaffir Lime

Beer

Philter XPA

Akasha Super Chill Lager

Corona

Wine

Luminist, Prosecco

White

Full Swing, Sauvignon Blanc

Full Swing, Chardonnay

Ate, Pinot Grigio

Red

Full Swing, Shiraz

Cloud St, Pinot Noir

Rose

The Luminist

Non-Alcoholic

Heaps Normal Quiet XPA, Juice, Soft Drinks