

Events Menu 2009

Could you organise a great party at a moments notice?

Whether it's a birthday, company celebration, wrap party, team building exercise, product launch or client event, a party is a celebration of an important occasion. However, the hassle of arranging the details of a party can sometimes overshadow the fun of the event itself. Not with the Sceptre's party consultation service, which will help you create a fantastic, cost-effective, memorable event without stress.

No matter how large or small your party is, everything from pre-recorded music, Djs, live bands, to food, drinks and decoration can be arranged in consultation with one of the Sceptre's enthusiastic event managers. All you need to do is turn up and have a great time.

The Sceptre offers professional staff, modern innovative cuisine and a number of different areas from formal to informal, guaranteeing that your event will be an occasion to remember.

We offer a wide range of food and beverage options for your event, from cocktail platters to formal dining packages. Choose from our innovative cocktail platter menus or let us tailor a package to suit your specific requirements.

The Sceptre..... Full of Possibilities

Cocktail Food Platters - Designed to impress

House-made dips platter with crudités & pita bread	\$85	
Duck Cold Rolls	\$125	
Mini Beef Burgers – retro bite sized burgers	\$100	
Assorted Mini Baguettes – vegetarian & meat varieties	\$90	
Gourmet pizzas		
Roasted Vegetable	\$90	
Meat	\$100	
Seafood	\$125	
Patatas Bravas	\$105	
<i>Kipfler potatoes with chorizo & spicy capsicum sauce</i>		
Arancini	\$125	
<i>Golden Italian rice balls with sun-dried tomato, portobello mushrooms & basil</i>		
Frittata		
Roasted pumpkin, capsicum, zucchini and rocket	\$95	
Smoked salmon, baby spinach and parmesan	\$125	
Kofta Meatballs with minted yoghurt sauce	\$95	
Oysters – <i>Natural, Diablo (baked) and Wasabi infused vodka shooters</i> P.O.A.		
Prawn & Scallop Skewers with sauce Diablo	\$145	
NZ Mussels	\$95	
<i>Stuffed with spinach & ricotta, baked & served on the half shell</i>		
Confit duck tartlets with fig jam & feta	\$125	
Slow roasted lamb, blackened capsicum & bocconcini tartlets	\$115	
Mini Bruschetta on fresh made damper		
<i>Szechuan pepper kangaroo with daikon radish & wasabi</i>	\$95	
Tataki Salmon with wasabi aioli	\$145	
Thai Beef Salad	\$135	
<i>Individual, Asian spoons filled with thinly sliced rare beef & Asian salad</i>		
Asian Platter	\$95	
- <i>Vegetarian spring rolls, steamed pork buns & marinated chicken wings</i>		
Spring Rolls with Asian dipping sauce	\$95	
Individual Quiche – <i>spinach, bacon & leek</i>	\$100	
Cocktail pies, pasties & sausage rolls	\$90	
Wedges with sour cream and house-made chilli sauce	\$75	
Fairy Bread – <i>“Relive your childhood”</i>	\$65	
Fresh Seasonal Fruit Platter (\$3 per head – minimum 30 people)	P.O.A	
International Cheese Platter (\$4 per head – minimum 30 people)	P.O.A	
<i>Three cheeses served with fresh & dried fruit, quince paste and lavosh</i>		

Minimum order - 4 function platters.

Function menus can be customised, on consultation, to cater for special dietary requirements or specific briefs.

Platters are designed to cater for 8 people each.

Cakes

Cakes can be ordered for any occasion from Heidelberg Cakes or you may provide your own cake to celebrate but it must be from a registered HACCP approved supplier and be delivered to our door, from that supplier in a refrigerated vehicle. Cakes cut, served and decorated will incur a fee of \$2.50 per plate. Alternatively you may provide your own disposable cutlery and plates.

Platter Booking Form

Event Contact Name _____ DATE _____

Cocktail Food Platters	Quantity	Price	Total
House-made dips platter with crudités & pita bread		\$85	
Duck Cold Rolls		\$125	
Mini Beef Burgers - retro bite sized burgers		\$100	
Assorted mini baguettes - vegetarian and meat varieties		\$90	
Gourmet pizzas - Roasted Vegetable		\$90	
Gourmet pizzas - Meat		\$100	
Gourmet pizzas - Seafood		\$125	
Patatas Bravas - <i>Kipfler potatoes with chorizo & spicy capsicum sauce</i>		\$105	
Arancini - <i>Italian golden rice balls with sun-dried tomato, portobello mushrooms & basil</i>		\$125	
Frittata - Roasted pumpkin, capsicum, zucchini and rocket		\$95	
Frittata - Smoked salmon, baby spinach and parmesan		\$125	
Kofta meatballs with yoghurt sauce		\$95	
Oysters - <i>Natural, Diablo (baked) and Wasabi infused vodka shooters</i>		P.O.A	
Prawn & Scallop skewers with sauce Diablo		\$145	
NZ Mussels - <i>Stuffed with spinach & ricotta, baked & served on the half shell</i>		\$95	
Confit duck tartlets with fig jam & feta		\$125	
Slow roasted lamb, blackened capsicum & bocconcini tartlets		\$115	
Mini Bruschetta - <i>Szechuan pepper kangaroo with daikon radish & wasabi</i>		\$95	
Tataki Salmon with wasabi aioli		\$145	
Thai Beef Salad - <i>Individual, Asian spoons filled with thinly sliced rare beef & Asian salad</i>		\$135	
Asian Platter - <i>Vegetarian spring rolls, steamed pork buns & marinated chicken wings</i>		\$95	
Spring rolls with Asian dipping sauce		\$95	
Individual Quiche - spinach, bacon & leek		\$100	
Cocktail pies, pasties & sausage rolls		\$90	
Wedges with sour cream and house-made chilli sauce		\$75	
Fairy Bread - <i>"Relive your childhood"</i>		\$65	
Fresh Seasonal Fruit Platter (\$3 per head - minimum 30 people)		P.O.A	
International Cheese Platter (\$4 per head - minimum 30 people) <i>Three cheeses served with fresh & dried fruit, quince paste and lavosh</i>		P.O.A	
		TOTAL \$	

Food to be started serving at- Time _____

All food orders must be placed 1 week before event