



INFINITY CATERING AND BEVERAGES

Please note menus are subject to change due to season and availability

CANAPE MENU \$75 per person - Minimum 30 guests

8 canapés and 1 tasting plate and 2 dessert canapés

COLD CANAPES

Roasted ricotta and artichoke crostata

Seared yellow fin tuna, twice cooked pork belly and black pepper caramel

Beef tartare on nori wafers with yuzu, shiso and roasted rice

Chicken parfait rye croute with onion relish and cornichons

HOT CANAPES

Eschallots tart tartan with artichoke and roasted radish

Shio-koji chicken brioche slider with smoked soy and kohlrabi slaw

Queensland king prawns grilled dipped in aioli and dusted with popcorn, sumac and parsley

Spiced duck sausage rolls with quince and shiso leaves

TASTING PLATE - served on small plate with a cocktail fork

Yellow fin tuna sashimi with white asparagus, purple amaranth and a balsamic soy mirin glaze

DESSERT CANAPES

Sri Lankan Love cake with rose and French vanilla cream

Caramelised apple tart with calvados cream, edible flowers and pistachio dust

CANAPE MENU \$90 per person - Minimum 3 guests

8 canapés and 2 tasting plates and 2 dessert canapés

COLD CANAPES

Broadbean crostini with burrata, tomato and parsley

Crystal Bay prawns with avocado puree, seaweed and sesame seeds finished with shiso cress

Peking duck delicate egg crepes with spring onions, toasted sesame seeds and hoi sin reduction

Yellow fin tuna Poke with daikon and toasted sesame seeds

HOT CANAPES

Handmade wild spinach, kale and sorrel sour cream pastry pies

Shiraz braised beef cheek pithivier (little pies)

Red rice fish cakes with green coconut chutney

Slow roasted brisket brioche rolls with confit cherry tomatoes, rocket and aioli

TASTING PLATES - served on small plates with a cocktail fork

Saffron chicken salad with shaved fennel and garden herbs and orange dressing

Slow braised beef daube with chargrilled carrots and gremolata

DESSERT CANAPES

Earl grey tea and popping candy chocolate truffles Upside-down rhubarb, quince and almond small cakes with vanilla mascarpone and rose petals



BUFFET MENU \$110 per person – minimum 20 guests

2 canapes; buffet service of 3 mains, 2 sides and bread; 2 dessert canapes, coffee and tea

CANAPES

Kingfish crudo with fennel, chilli, coriander and garlic emulsion

Delicate herbed corn cakes with chive mascarpone, tomato confit and citrus salt

BUFFET MAINS

Ocean trout confit with celeriac remoulade finished with petite herbs

Baked corn fed chicken with crisp pancetta, roasted cauliflower and verjuice

Beef fillet with thyme and balsamic glaze

BUFFET SIDES / ACCOMPANIMENTS

Roasted chat potato salad with spring onions, baby capers and tarragon mayonnaise

Panzanella salad – tomatoes, olives, capsicum and rustic bread

Artisan breads and hickory salted hand churned butter

DESSERT CANAPES

Flourless Belgian chocolate small cakes with espresso cream and praline

Passionfruit curd tartlets with Italian meringue and copper leaf

BUFFET MENU \$125 per person – Minimum 20 guests

2 canapes; buffet service of 3 mains, 3 sides and bread; cheese platter; 3 dessert canapes, coffee and tea

CANAPES

Beetroot and vanilla cured ocean trout with avocado puree and Avruga caviar

Cherry tomato tartlets with caramelised onion and olive salt and basil

BUFFET MAINS

Poached ocean trout with Jerusalem artichoke puree, peas, radish and pea shoots

Roasted chicken breast on soft polenta with beetroot leaves

Beef fillet with roasted heirloom carrots and gremolata

BUFFET SIDES / ACCOMPANIMENTS

Crushed potatoes with rosemary and sea salt

Steamed broccolini and green beans with caramelised red wine vinaigrette

Radicchio, witlof and rocket leaves with citrus segments and pomegranate dressing

Artisan breads and hickory salted hand churned butter

CHEESE PLATTER

Selection of three premium cheeses, with dried fruits, grapes and oatmeal biscuits



DESSERT CANAPES

Chocolate meringues with orange spun candy and raspberries
Orange and almond small cakes topped with vanilla cream and pistachio clusters
Green tea matcha and almond cakes with cherries and fresh blossoms

SEATED DINING MENU \$125 per person - Minimum 12 guests
2 canapes, entrée, main, dessert, coffee and tea, petit fours

CANAPES

Seared Queensland white scallop tart with braised wagyu ox tail and cauliflower puree
Parmesan thyme wafers with dehydrated heirloom tomatoes, goats' curd and olive salt

ENTRÉE - please select one

Asparagus, tomato and artichoke tart with parsley salad
Spanner crab salad with shellfish mayonnaise, pickled chilies and crispy roti
Wagyu bresaola, bitter greens, rosemary olives dressing and shaved parmesan

MAINS - please select one

Sri Lankan snapper curry with confit tomatoes, basmati rice, tamarind chutney
Corn fed chicken on polenta cakes with 'Romesco' sauce
Roasted fillet of veal with Swiss brown mushrooms, onion and thyme (served medium rare)

SIDES / ACCOMPANIMENTS

Roasted baby potatoes, whole roasted garlic and thyme
Mesclun salad with champagne dressing

DESSERT - please select one

Vanilla bean panna cotta with passionfruit, confit pineapple and shaved coconut
Belgium chocolate and hazelnut torte with Frangelico cream, fresh raspberries and praline
Curds and treacle with pineapple, lychee and macadamia crunch



BEVERAGE PACKAGES

Wines are subject to change due to availability and vintage

PACIFIC PACKAGE 4 Hours \$100 per person

NV Moet & Chandon Imperial 2016

AIX Rose, Provence 2016

2017 Te Mata Estate Sauvignon Blanc, Hawkes Bay

Or

2016 Plantagenet Chardonnay, Great Southern

Red Claw Pinot Noir, Mornington Peninsula

Or

2016 Rockbare Shiraz, McLaren Vale

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY INDULGENCE PACKAGE 4 Hours \$120 per person

NV Veuve Clicquot Yellow Label

2016 Grosset 'Springvale' Riesling, Clare Valley

2015 Mountadam 'Estate' Chardonnay, Eden Valley

2016 Domaine Ott 'BY.OTT' Rose, Provence

2015 Frogmore Creek Pinot Noir, Coal River Valley

2015 Heathcote Estate Shiraz, Heathcote

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY LUXE PACKAGE 4 Hours \$150 per person

NV Ruinart Brut 2016

Cloudy Bay Sauvignon Blanc, Marlborough

2015 Shaw + Smith 'M3' Chardonnay, Adelaide Hills

2016 Domaine Ott 'BY.OTT' Rose, Provence

2015 Dog Point Vineyard Pinot Noir, Marlborough

2013 Henschke Keyneton Euphonium, Barossa Valley

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY ULTIMATE PACKAGE 4 Hours \$600 per person

2006 Dom Perignon Brut

2013 Cloudy Bay Te Koko Sauvignon Blanc, Marlborough

2014 Leeuwin Estate 'Art Series' Chardonnay, Margaret River

2016 Felton Road 'Block 5' Pinot Noir, Central Otago

2015 Cullen 'Diana Madeline' Cabernet Sauvignon Merlot, Margaret River

2013 De Bortoli Noble One

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water