

COCKTAIL

LIGHT BITES. GOOD TIMES.



ENCORE
EVENTS CENTRE



Encore Events Centre chooses to source locally to support the growth of local farmers. Pictured here are Werribee South farmers.

FRESH. SUSTAINABLE. LOCAL.

When planning your next event, our event team and chef are on hand to offer expert advice. Our menus are based on the freshest seasonal produce and we'll work with you to deliver the best culinary experience for you and your guests. We source locally to find the highest quality produce. By choosing local, we're supporting the growth of small business, our local farmers, and decreasing our carbon footprint.

IT'S THE LITTLE THINGS THAT MAKE A BIG DIFFERENCE.

We aim to reduce the environmental impact of our venue by improving the energy performance, reducing water use, using renewable energy and using environmentally responsible construction techniques and materials.



CANAPÉ

PACKAGES

Recommended quantities

1 hour - 6 pieces - \$26.00 per guest

2 hours - 9 pieces - \$32.00 per guest

3 hours - 12 pieces - \$36.00 per guest

4 hours - 15 pieces - \$42.00 per guest

Minimum numbers apply

ve* vegan options available gf* gluten free options available ve vegan v vegetarian gf gluten free

COLD CANAPÉS

Tomato, roasted garlic and basil bruschetta *v*

Assorted sushi rolls *gf*

Vegetarian rice paper rolls, pickled vegetables and plum sauce *ve**

Chicken, mayo and parsley baguette

House baked mini focaccia, assorted fillings *ve**

Sweet potato and goats cheese quiche with capsicum relish *v*

Smoked duck bruschetta, remoulade, roasted hazelnuts

Rare roast beef on crostini with roquette pesto and onion jam

House smoked salmon and dill mousse tartlets

Prawn and green apple rice paper roll *gf*

Peking duck wraps with chilli plum dressing

Smoked chicken and tomato tartlets

Thai spiced beef bao with pickled cucumber *gf*

HOT CANAPÉS

Moroccan chicken skewers with mint yoghurt *gf*

Battered flake bites with roasted garlic and lemon aioli

Roasted vegetable pizza with napoli sauce and mozzarella *v*

Mushroom and parmesan arancini balls with pesto dip *v*

Crumbed calamari strips with lemon aioli

Satay chicken skewers *gf*

Assorted quiches

Pea and chorizo croquette

Mini gourmet pies with tomato relish

Peking duck spring rolls

Spinach and feta triangles *v*

Vegetable curry puff *v*

Middle Eastern falafel with hummus *v ve**

SWEET CANAPÉS

Milk chocolate ganache tart *gf**

Belgium dark chocolate tart *gf**

White chocolate mousse tart *gf**

Lemon tart, strawberry pink meringue kiss *gf**

Passionfruit tart, lemon scented meringue kiss *gf**

Fromboise fudge tartlet

Charlotte pink, white chocolate and strawberry cream sponge *gf*

Charlotte vanilla and white chocolate sponge *gf*

Hazelnut torte and crunchy praline

Apple and salted caramel tatin, brushed gold leaf

Black forest sponge cake, dark cherries and chocolate *gf*

Nutty mud cake *gf*

Raspberry carrot cake *gf ve*

Mango carrot cake *gf ve*

Macarons | tiffany dark chocolate blueberry, pink strawberry, yuzu black sesame,
salted caramel

BIGGER BITES (10 piece minimum per item)

Chicken mini burger with oregano, garlic and lemon ricotta / \$7.00

Beef mini burger, cheddar and bacon / \$7.00

Lamb mini burger, BBQ pepper spiced with harissa / \$7.00

Crispy sichuan chicken bao, chilli pickled vegetables, hoisin and spring-onion
gf / \$7.00

Crumbed fish and chips with tartare / \$7.00

Thai vegetable curry with jasmine rice *v gf* / \$5.00

Sichuan tofu bao, chilli mayo, pickled vegetables and fresh coriander *v* / \$6.00

Duck bao with pickled vegetables, coriander and hoisin sauce / \$8.00

Beef brisket soft taco, slaw, chipotle mayo *gf* / \$7.00

Eggplant chip soft taco, guacamole, corn, red pepper salsa *v ve gf* / \$5.00



GRAZING TABLE (\$35.00 per person)

Charcuterie platter

House smoked Atlantic salmon, pickled fennel *gf*

Slow cooked pork enchilada, fresh fennel and coriander

Porterhouse steak, pickled beetroot, horseradish crème and roquette *gf*

Mediterranean lamb skewers with spicy harissa yoghurt

Brioche slider, beef chuck, vintage cheddar, pickles and ketchup

Chicken skewers with fresh tomato and chilli salsa *gf*

Falafel with grilled seasonal vegetables and dip *v*

Pork bao, pickled vegetables, coriander, ginger and hoisin

Southern fried chicken wings with ranch sauce

A selection of local and imported premium cheeses, with quince paste and fruit,
served with lavosh, crackers and artisan breads

RUSTIC PLATTERS (10 serves per platter)

Steamed baby kipflers, green butter, chorizo salt *v gf* / \$25.00

Roasted pumpkin, charred corn, du Puy lentil, dill, parsley and
sheeps milk yoghurt *v* / \$25.00

Shaved cauliflower salad, pine nuts, tea soaked raisins, turmeric yoghurt
dressing, fried parsley *v gf* / \$25.00

Char grilled beef eye fillet, seeded mustard and horseradish crème
fraiche / \$60.00

Honey cider glazed ham on the bone, dijon grainy mustard / \$55.00

Smoked salmon, crème fraiche, roasted beetroot relish / \$60.00

Chefs selection of mini desserts / \$40.00

A selection of local and imported premium cheeses, with quince paste and fruit,
served with lavosh, crackers and artisan breads / \$60.00

BEVERAGE

PACKAGES

HOUSE PACKAGE

Please ask us for our latest wine selections

1 hour / \$14.00 per person

2 hours / \$21.00 per person

3 hours / \$28.00 per person

4 hours / \$35.00 per person

PREMIUM PACKAGE

Please ask us for our latest wine selections

1 hour / \$20.00 per person

2 hours / \$27.00 per person

3 hours / \$34.00 per person

4 hours / \$41.00 per person

5 hours / \$48.00 per person

NON-ALCOHOLIC BEVERAGES

Soft drinks and juices

1 hour / \$8.00 per person

2 hours / \$10.00 per person

3 hours / \$12.00 per person

4 hours / \$15.00 per person

5 hours / \$18.00 per person

Minimum numbers apply





BEVERAGE

LIST

CASH OR CONSUMPTION

SPARKLING WINE

WHITE WINE

RED WINE

FULL STRENGTH BEER

LIGHT BEER

NON-ALCOHOLIC BEVERAGES

Assorted juice

Assorted soft drinks

Still and sparkling water

SPIRITS

Basic spirits

For an on-consumption bar, a beverage
minimum spend is applicable
(Price will vary in accordance with event requirements)

Minimum numbers apply

ENCORE
EVENTS CENTRE

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