

Scarlett's



E V E N T P A C K A G E S



DIETARY REQUIREMENTS

WORKING WITH US TO ACCOMMODATE FOOD ALLERGIES

Today, more than ever, it is important to make sure all of your guests feel comfortable at your event, regardless of any food allergies they may suffer from.

While there are more than 160 foods that can cause allergic reactions, eight foods are most common.

These eight account for 90% of all allergic reactions. These foods are milk, eggs, fish, shellfish, tree nuts, peanuts, wheat & soybeans.

These allergens can hide in the most inconspicuous dishes - therefore people with these allergies have to be cautious.

KNOW YOUR GUESTS

Be sure to communicate with your guests ahead of time - a response card via email where guests can write any allergies or dietary restrictions they have. Be specific, request guests indicate if they have 'severe allergies'.

Otherwise guests may list things they prefer to avoid or dislike versus foods they must avoid for health reasons.

Experienced caterers + chefs know exactly how to accommodate these types of guests to ensure all guests can let loose and focus on having a good time.

CANIAPE

PACKAGES



PACKAGE 1

6 options from petite

\$37.50 pp

PACKAGE 2

6 options from petite +

1 option from substantial +

1 option from dessert

\$45.00 pp

PACKAGE 3

6 options from petite +

2 options from substantial +

2 options from dessert

\$47.50 pp



CANIAPÉ

P E T I T E



FROM THE LAND

Smoked lamb loin + vodka rhubarb compote (gf)

Rare beef + truffled duxelle, brioche + prosciutto crumb

Pork + fennel arancini

Chicken gyoza + XO sauce

Pork + chive wonton + sticky sauce

Spiced pork belly + apple salsa (gf)

Chicken satay skewers

Crispy rosti + eye fillet + béarnaise sauce

Cumin crusted lamb fillet + baba ghanoush + rosemary toast

Harissa lamb kofta bites + tzatziki

FROM THE SEA

Coffin Bay oyster + naam jim spicy sauce (gf)

Sesame crusted tuna tataki (gf)

Salt & pepper tempura king prawn + saffron aiolo

Prawn dumpling + ponzu dressing

Seared scallops in half shell + XO sauce (gf)

Crab meat nori roll

Salmon nigiri (gf)

Smoked salmon billini + dill & caper cream cheese

VEGAN

Avocado & cucumber nori roll (gf)

Mushroom duxelle crostini

VEGETARIAN

Heirloom tomato + mozzarella + baby basil tart

Corn fritters in baby gem lettuce cups

Crispy Spanish vegetable croquettes

Butternut squash arancini

CANAPE

SUBSTANTIAL



FROM THE LAND

Shredded Thai beef salad (gf)

Wagyu beef slider + American cheese + pickle + relish

BBQ pulled pork bao bun

Chicken karaage + yuzo mayo + shave jalapeno

Middle Eastern lamb shawarma

FROM THE SEA

Cured beetroot salmon + crème fraîche crostini

Crab cake + roasted pepper & chive aioli

Sesame prawn toast + chilli jam

Kingfish ceviche tostada

VEGETARIAN

Orecchiette arrabbiata

Creamy mushroom vol-au-vent

Nashville style hot tofu slider

Grilled aubergine stacks + mozzarella + tomato (gf)

CANAPE

DESSERT BITES

Chocolate + raspberry tartlet

Lemon meringue tartlet

Lime & coconut petites (gf)

Caramel slice

Cherry slice

Mango + passionfruit cheesecake

Chocolate mud cake

Raspberry bav slice

CANIAPÉ

EXTRAS



Party pie + sausage roll platter	\$60
Wagyu beef slider platter	\$95
Satay chicken skewers	\$100
Chef's choice chicken wings (gf)	\$60
Salt & pepper king prawns	\$45
Chef's choice spring rolls(gf & vegan available on request)	\$60
House made popcorn chicken	\$40

ALL PLATTERS CONTAIN 20 SERVES

Charcuterie + artisanal cheese board	\$15pp
Minimum 10 people - can be served on small grazing platters or large grazing table	



ALL EXTRAS SERVED TO TABLE

PLATED

PACKAGES



PACKAGE 1

2 Course

\$65.00 pp

PACKAGE 2

3 Course

\$75.00 pp

SERVED ALTERNATIVELY

Artisan bread + butter served on arrival



PLATED

ENTREE



FROM THE LAND

Korean BBQ short ribs

Chipotle pulled pork masa cakes

Greek style lamb meatballs + garlic yogurt + chimichurri (gf)

Balsamic glazed steak rolls (gf)

Grilled Asian glaze chicken skewers

FROM THE SEA

Seared scallops + pork belly + pea puree (gf)

Deconstructed prawn cocktail (gf)

Steamed mussels + coconut + lemongrass (gf)

Kingfish crudo + avocado + wasabi & citrus pearls (gf)

Gamberi alla busara

VEGETARIAN

Soft Burrata + kumato salad + pesto (gf)

Cheese soufflé

Caramelised heirloom tomato tart + goats curd

Quinoa + lentil stuffed peppers (gf)



PLATED

MAIN



FROM THE LAND

- Eye fillet + pommes anna + dutch carrots + jus (gf)
- Veal saltimbocca + sauteed + roasted rosemary potatoes
- Pork medallion + cole cannon + sauteed garlis brussel sprouts (gf)
- Chicken supreme + mushroom + baby truss tomato in cream sauce (gf)
- Herb crusted rack of lamb + white bean puree

FROM THE SEA

- Linguine pasta alle vongole
- Macadamia crusted cod fillet + orzo + salsa verde (gf)
- Blackened salmon + mango salsa
- Market fish masala curry

VEGETARIAN

- Ratatouille + pumpkin puree (gf)
- Pumpkin ravioli + sage beurre noisette
- Wild mushroom risotto



PLATED

DESSERT



Frangelico creme brulee + praline
Rich chocolate mousse + raspberry coulis
Red velvet cake
Strawberry shortcake trifle
Banoffee pie
Gin & tonic tart + candied lemon
Raspberry + white chocolate cheesecake
Blueberry + white chocolate cheesecake
Mango + passionfruit cheesecake
Triple chocolate cheesecake
Lemon ripple cheesecake

ALL DESSERTS ARE INDIVIDUAL SERVES



CONFERENCE & CELEBRATION OF LIFE

P A C K A G E S

P A C K A G E 1

2 options from sandwiches & wraps +
1 option from hot bites +
1 option from sweets
\$ 30.00 pp

P A C K A G E 2

2 options from sandwiches & wraps +
1 option from hot bites +
1 options from salads +
1 option from sweets
\$ 35.00 pp

CHEF'S CHOICE SANDWICH & WRAP BOX

- serves 10

\$ 200

CONFERENCE & CELEBRATION OF LIFE

M E N U



S A N D W I C H E S

Spiced chicken + garlic mayo + lettuce + avocado + tomato relish

Salami + tomato + swiss cheese + herb mayo

Avocado + tomato + lettuce + cheese + mayo

W R A P S

Crumbed chicken + slaw + cheese + chipotle mayo

Caramelised beetroot + walnuts + sundried tomato + spinach + pesto

Ham + mixed leaf + tomato + carrot + cheese + dijon mustard

H O T B I T E S

Chicken satay skewers + fresh shallots

Stir fried chicken, chilli & vegetable mi goreng

Four cheese arancini + chef's red sauce

BBQ pork spring rolls

Mac & cheese croquettes + spicy aioli

Assorted bite size pies

S A L A D S

Shredded Thai beef salad + namjim lime chilli dressing

Classic chicken caesar salad

Roasted broccoli + macadamia + brown rice + baby beets + pumpkin wedge + grilled asparagus

Potato salad + pancetta + spring onion + sour cream + mustard mayo



CONFERENCE & CELEBRATION OF LIFE

M E N U



S W E E T S

Assorted croissants
Assorted doughnuts
Assorted muffins
Cherry Ripe bliss balls
Fresh baked lamingtons
Lemon curd friands (gf)
Passionfruit petites (gf)

TEA & COFFEE

O P T I O N S



Includes selection of premium T2 tea infusions, freshly ground
Vittoria brewed coffee & spring water

TEA & COFFEE BREAK

45 minutes

\$5.00 pp

CONTINUOUS TEA & COFFEE

4 hours - \$8.50 pp

6 hours - \$12.50 pp

8 hours - \$15.00 pp

Substitute milk available on request