

# WHAT'S INCLUDED



## COLD CANAPÉS

### GOATS CHEESE BITE

*semi dried tomato, basil, onion, cucumber on gluten free cracker. V + GF*

## HOT CANAPÉS

### VEGAN PUMPKIN ARANCINI

*vegan aioli. VEGAN + GF*

### PORK MEATBALL

*tomato relish. GF + DF*

### SICHUAN CHICKEN SKEWERS

*honey yoghurt sauce. GF*

## SUBSTANTIALS

### FISH & CHIPS

*beer battered new zealand hoki & chips w aioli.*

### VEGAN GNOCCHI

*green peas, button mushrooms, spinach, cherry tomatoes, pine nuts, cashew cream sauce.*

**VEGAN + GF**

*as well as a glass of sparkling wine or a schooner of bx lager per person on arrival.*

465  
**THE AVENUE**  
BAR & KITCHEN

## OPTIONAL ADD-ONS

### GRAZING STATIONS

*small (10-15ppl) \$300      large (20-25ppl). \$500*

#### CHEESE

*lavosh, crostini, quince paste. V \*GF*

#### CHARCUTERIE

*cold cuts, olives, pesto, crostini & dipping bread. \*GF*

### BEVERAGE PACKAGE

*two hours \$45pp      three hours \$60pp*

#### NOVA VITA WINES:

*sparkling, pinot gris, rosé & shiraz.*

#### ON TAP:

*young henrys newtowner, young henrys hazy, reckless bx lager.*

*+ boags light, carlton zero, softs & juices.*

### BAR TAB

*you set the amount and we pour the drinks!  
make a selection of beverages to allow on your tab or  
keep an open bar - our events manager will help you  
work out the details prior to your event.*

## CANAPÉ FAVOURITES PACKAGE \$55 pp

*this package includes our most popular canapé items, as well as a complimentary drink upon arrival. the price also covers our 5% service fee and credit card surcharge.*

### DIETARY REQUIREMENTS

*please let us know **in advance** of any special requirements amongst guests.*

### ADDITIONAL CHARGES

*will apply should specialty menu items be required on the day of your event without prior notice.*

**V** - vegetarian  
**VEGAN** - vegan  
**GF** - gluten free  
**DF** - dairy free  
**\*** - on request

*all menu items are prepared & cooked in a kitchen which also prepares menu items containing gluten, dairy & other allergens.*