
GRAZING MENU

Grazing board (serves 10-12 guests) - \$225.00 per platter

Mount Zero marinated olives, dips, warm bread, dukkah

Charcuterie board (serves 10-12 guests) - \$245.00 per platter

Casalingo ham, Serrano prosciutto, Hungarian salami, artisan breads, rolls and grissini sticks

Cheese board (serves 10-12 guests) - \$255.00 per platter

Australian cheese platter including brie, blue and mature cheddar served with quince paste, dried fruit and lavosh

We can also create a range of custom savoury and sweet grazing tables and boards.

Let us know your favourite foods and we can design a bespoke menu to your desires!

COCKTAIL MENU

Crowd Favourites \$4.50 per item

Cold canape

Chicken and mayonnaise finger sandwiches

Smoked salmon on potato hash with crème fraiche and spring onion GF

Roasted cherry tomato and bocconcini tarts with basil salt V

Assorted sushi (minimums apply) GF, VO

Roasted balsamic beetroot and whipped fetta tart V

Rare roast beef on brioche toasts with horseradish crème and pickled onion GFO

Hot canape

Our signature beef sausage rolls with chunky tomato relish (2 per person)

Three cheese spanakopita's with dukkha V

Assorted gourmet mini pies served with relish VO

Satay chicken skewers with a peanut dipping sauce GF

Vegetarian arancini with pesto mayonnaise GF, V

(Mushroom, or pumpkin)

Mini margarita pizzas with fresh basil V

Salmon and brie frittata GF

Rustic quiches with roasted pumpkin, pinenuts and feta V

House crumb herb and parmesan chicken tenders with pesto aioli GF

Caramelised onion and mushroom tarts V

Sweet canapes

Triple chocolate and raspberry brownie bites GF

Lemon curd tarts GF

Mixed Macarons GF

Mini apple and cinnamon tarts

Chocolate custard mini cannoli

Mixed Petite fours

COCKTAIL MENU

Mini Bowls/ Substantial Items
\$9.50 per item

Thai style beef salad GF, DF

Chipotle BBQ Pulled beef slider, brioche bun, apple slaw

Slow cooked beef cheeks, horseradish mash GF

Crispy Teriyaki chicken and rice GF, DF

Butter chicken and rice GF

Coconut vegetarian curry with rice V, GF, DF

Mushroom ravioli with creamy porcini mushroom sauce V

Gnocchi with a tomato and basil sauce topped with Grana Padano V

Pulled pork bao with pickled vegetable, crispy shallot and coriander DF

SHARED FAMILY / BUFFET MENU

\$70.00 per person

Package served with freshly baked bread, butter and tea/ coffee.

Includes table waiter service

Special dietary requirements- may include surcharge

Additional choice- add \$19.00 per person

MAINS

Please select 3 mains

Greek inspired slow roasted lamb shoulder GF

Slow cooked beef cheek, red wine jus GF

Chicken tenders with herbed rice GF

Crispy skinned salmon with a lemon and chilli relish GF, DF

Sliced eye fillet layered on parsnip mash with red wine reduction GF

Stuffed butternut pumpkin with savory quinoa GF, VG

Porcini mushroom risotto drizzled with truffle oil GF

Sesame garlic tofu with stir fried veg GF, VG

SIDES

Please select 3 sides

Lemon roasted potatoes (highly recommended with the lamb) GF, VG

Grilled carrots, honey, cumin yoghurt, mint (lamb/ chicken) GF

Garden salad, cucumber, red wine vinaigrette (all main dishes) GF, VG

Burrata caprese salad GF

Trio of Greek dips with fresh pita

Traditional Greek salad GF

Stuffed tomatoes with tomato risotto GF

Whole roasted cauliflower with spiced Greek yogurt and mint and pomegranate GF

Sautéed mixed greens GF, VG

Assorted roast vegetables GF, VG

Sauteed broccolini with baby leeks and spinach GF, VG

PLATED MENUS

2-Course- \$75.00 per person

3-Course- \$90.00 per person

Package served with freshly baked bread, butter and tea/ coffee.

Includes table waiter service

Special dietary requirements- may include surcharge

Alternating courses- Add \$5.00 per course or \$8.00 for two courses

Antipasto platters - \$12.50 per person

Sides and salads to the table - \$3.50 per person

Cheese platters - \$12.50 per person

Entrée

Gin and lime cured salmon with horseradish crème, brioche and chive

Pan fried barramundi with quinoa and rocket salad, served with lemon dressing

Porcini mushroom ravioli in a creamed mushroom sauce, with pecorino and spinach

Twice cooked pork belly with caramelized apple and pear puree, celery and fennel salad

Slow cooked lamb shoulder with a lemon potato crisp and tzatziki

Tori nanban chicken

Fried chicken pieces served with creamy tartare and sweet and sour sauce with Asian salad

Spiced crumbed haloumi salsa verde and rocket

Mains

Baked salmon with parsnip puree, garden greens beurre blanc and nori crisp

Slow cooked tomato ragu risotto with smoked ricotta and confit cherry tomatoes

Chargrilled eye fillet with shiraz butter, horseradish and chive mash and greens

Winter chicken, served in a rich tomato sauce with a parmesan crisp and sauteed greens

Barbecued tofu and eggplant sticks in a sticky miso glaze with Asian slaw

Pulled king oyster mushroom noodles with sesame and chilli sauce

Desserts

Triple choc brownie GF

Served warm with whipped vanilla cream and fresh berries

Sticky date pudding

Individual sticky dates with rich butterscotch and whipped vanilla cream

Citrus and Passionfruit Tarts GF

Individual tarts filled with citrus and passionfruit curd, topped with candied orange

Cheats chocolate mousse

Rich chocolate and hazelnut cream-based mousse (egg free) served with hazelnut biscotti

Crème brulee

Served with almond biscotti and salted caramel drizzle

Double chocolate snickers tart

Served with candied peanut, mascarpone and pink Murray River salt.

Cheese board

Priced per person

Terms & Conditions

Minimum 30 guests for seated lunches/ dinners

BEVERAGE OPTIONS

No 1 Events can provide a range of beverages package and service options depending on the requirements of your event. There are 3 options:
Beverage package / Beverage on consumption / Beverages on a cash basis

Beverage packages (alcoholic and soft drink)

The package price is determined by the products (wines and beers) served and the required duration of service. Beverage packages are inclusive of labour costs.

Beverages included under this package are unlimited
(subject to responsible service of alcohol regulations)

Beverage on a consumption basis

Beverages are served over a pre-determined period and includes bar service.
Beverages are recorded throughout the event.

Wine is charged as full bottles only (not by the glass)

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

Beverages on a cash basis

A bar can be set up in your function room/ foyer for guests to come up to the bar and purchase their own beverages. Beverages are available for payment via credit/debit card only (tap-and-go service available).

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

Bar service labour rates

Monday – Friday- \$49.50 per hour

Saturday- \$57.00 per hour

Sunday- \$66.00 per hour

(Minimum 3-hour shift time applies for all labour)

Additional service times and Public Holiday rates available on request

BEVERAGE OPTIONS (cont.)

No 1 - Silver package

Vivo NV Chardonnay Pinto Noir Brut Cuvee
Vivo Sauvignon Blanc or Vivo Chardonnay
Vivo Cabernet Sauvignon or Vivo Shiraz
Carlton Draught beer
Cascade Premium light beer
Orange juice, soft drink, sparkling and still water

1 hour - \$29.50
2 hours - \$35.00
3 hours - \$41.50
4 hours - \$49.50
5 hours - \$55.50

No 1 - Gold package

Lorimer NV Chardonnay Pinot Noir
Lorimer Semillon Sauvignon Blanc
Lorimer Chardonnay
Lorimer Shiraz
Lorimer Cabernet Merlot
Carlton Draught, Hawthorn Brewing Golden Ale
Mount Macedon Pale Ale, Cascade Premium light
Orange juice, soft drink, sparkling and still water

1 hour - \$35.00
2 hours - \$39.50
3 hours - \$45.50
4 hours - \$53.50
5 hours - \$59.00

Non-alcoholic

Orange juice, soft drink, sparkling and still water

1 hour - \$12.50
2 hours - \$14.50
3 hours - \$16.50
4 hours - \$18.50
5 hours - \$20.50

*Asahi and Crown Lager can be substituted in the gold package
Wines will be substituted if not available with equivalent wines*

BEVERAGE LIST

Sparkling wines

Vivo Brut Chardonnay Pinot Noir
Lorimer NC Chardonnay Pinot Noir

per glass

\$9.00
\$11.00

per bottle

\$38.00
\$42.00

White wines

Vivo Sauvignon Blanc / Chardonnay
Vivo Moscato
Lorimer Semillon Sauvignon Blanc
Lorimer Chardonnay

per glass

\$9.00
\$8.00
\$11.00
\$11.00

per bottle

\$86.00
\$38.00
\$42.00
\$42.00

Red wines

Vivo Cabernet Sauvignon / Shiraz
Lorimer Cabernet Merlot

per glass

\$9.00
\$11.00

per bottle

\$38.00
\$42.00

Local heavy beer

Carlton Draught / Victoria Bitter

per bottle

\$9.00

Premium heavy beers

Hawthorn brewing Pilsener / Hawthorn brewing
Golden Ale / Mount Macedon Pale Ale / Crown lager /
Corona / Heineken / Asahi / Cider

per bottle

\$11.00

Light beer

Cascade premium light

per bottle

\$8.00

Non-alcoholic beverage

Soft drinks / Still and sparkling water
Lemon, lime and bitters

per glass

\$4.00
\$5.00

Spirits

Basic spirits including mixers

per glass

\$12.00

*Other wines and beers available on request
Labour charges apply for beverages on consumption basis*