

THE V ENUE



CATERING BROCHURE



CATERING YOUR WAY

The Venue Alexandria invites all Gold-Licensed caterers to curate their own menus, enhancing the unique experience of our space. This brochure highlights our preferred catering partner Laissez-Faire Catering and their exquisite menu.

Our tailored packages suit a variety of occasions with the option for bespoke menus crafted to your specific desires.

Beverages are available separately unless specified with a range of premium alcoholic and non-alcoholic packages offered.



DINNER



COCKTAIL



CONFERENCE



BESPOKE



BOXED



TABLE OF CONTENTS

- 03** Sample Dinner Menu
- 04** Dinner Package
- 05** Sample Cocktail Menu
- 06** Cocktail Package
- 07** Sample Conference Menu
- 08** Conference Package
- 09** Bespoke
- 10** Boxed Catering & Food Trucks



DINNER MENU

Our menus showcase the vibrant flavors of New South Wales, featuring locally sourced ingredients at their peak. All plated menus are served with Sanoma sourdough rolls and organic butter. After your meal, you are served organic and sustainable coffee and a selection of fine teas.

SAMPLE

ENTREÉ

- Beef tataki, soybean, beets, soy and mirin dressing (gf,df)
- Yamba Tajin prawn salad of petite bouche, cucumber, radish, sesame, cucumber yoghurt (gf)
- N.Z. King salmon tartare with avocado and wasabi (df)
- Burrata, blushed tomato, summer green oil, fig balsamic, basil (gf,v)

MAIN - alternate serve

- QLD Mahi Mahi, champagne velouté, potato, heirloom tomato and green Ligurian olives (gf)
- Copper Tree Farms beef tenderloin, crushed potato, lemon caper Tuscan kale, baby fennel, jus (gf)
- Chicken breast supreme, Dutch carrot, salsa verde, eschalot (gf)
- Housemade agnolotti, ricotta and sweet corn, sage butter (v)

DESSERT

- Orange blossom panna cotta, mandarin and meringue (gf)
- Chocolate mousse cake, berry compote, raspberry dust, fresh berries (vg)
- Classic pavlova, limoncello curd, scarlet berries, Davidson plum coulis (gf)
- Blueberry cheesecake, blueberries, dianthus flowers



[CONTACT OUR SALES TEAM](#)

[FOR OPTIONS](#)

DINNER

Five hour dinner package based on a minimum of 300 guests

Two course

Plated entree or dessert
Plated alternate main

Three course

Plated entree
Plated alternate main
Plated dessert

Five hour dinner package based on a minimum of 500 guests

Two course

Plated entree or dessert
Plated alternate main

Three course

Plated entree
Plated alternate main
Plated dessert

UPGRADES

Welcome canapes
Alternate serve entree and/or dessert

SERVICE

Wait staff: 1 : 20 || Bar staff: 1 : 100

EQUIPMENT

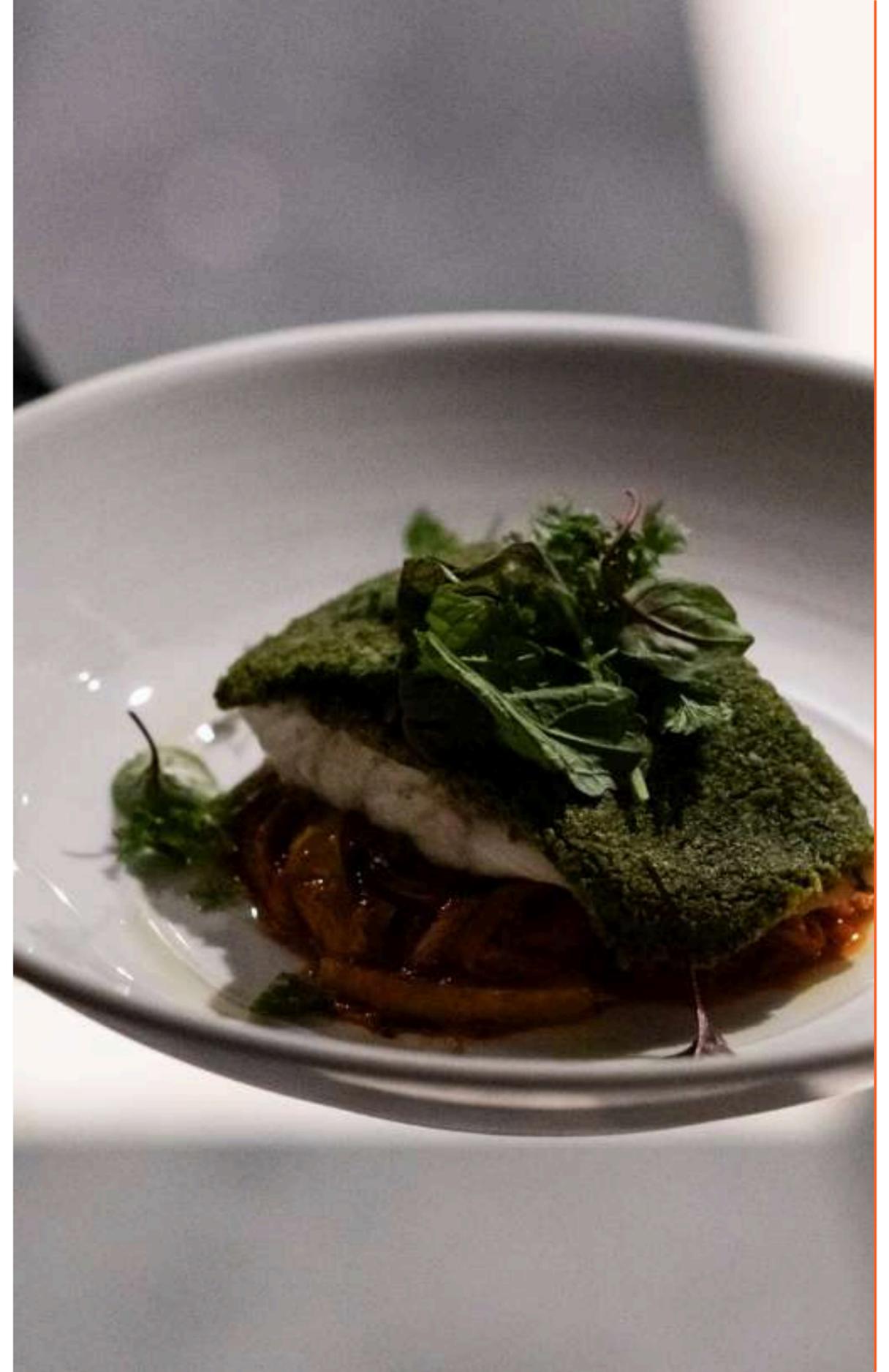
Cutlery, crockery and kitchen equipment included

FURNITURE

Chairs, tables and linen are not included

SURCHARGES

10% Saturday surcharge | 15% Sunday surcharge | 20% Public holiday surcharge



COCKTAIL MENU

Each event is a unique canvas, and our skilled chefs meticulously design menus that perfectly align with your vision. Our culinary creations showcase the freshest, most modern, and locally-sourced ingredients.

SAMPLE

COLD CANAPES

- Truffled ricotta, honey and fig tart (v)
- Peking duck pancakes with hoisin sauce and scallion
- Fiery chicken tostada with avocado, lime and jalapeno (gf, df)
- Black sesame seared Ahi tuna on a wonton crisp (df)

HOT CANAPES

- Ground beef slider, American cheese, mayo, pickle, tomato sauce (nf)
- Authentic chicken peanut satay skewers (gf)
- Prawn toast, butter brioche, sesame, fish roe, kewpie
- Goats cheese and lemon myrtle tart, onion jam (v, nf)

SUBSTANTIAL

- Potato gnocchi, burnt sage butter, zucchini and peas (v)
- Crispy skinned salmon, Asian slaw, coriander, dried shallot and ponzu dressing (gf)
- Mini creamy and light lobster rolls (df)

SWEET CANAPÉS

- Brulee, caramel crunch (v,gf)
- Mini berry pavlova (v, gf, nf)
- Chocolate espresso and salted popcorn caramel tart (v)



[CONTACT OUR SALES TEAM](#)

[FOR OPTIONS](#)

COCKTAIL

minimum of 300 guests

Three hours
8 canapes

Four hours
8 canapes
2 substantial

minimum of 500 guests

Three hours
8 canapes

Four hours
8 canapes
2 substantial

UPGRADES

Substantial canape
Late night snack
Interactive chefs station

SERVICE

Wait staff: 1 : 30 || Bar staff: 1 : 100

EQUIPMENT

Serving platters and equipment included

FURNITURE

Chairs, tables and linen are not included

SURCHARGES

10% Saturday surcharge | 15% Sunday surcharge | 20% Public holiday surcharge



CONFERENCE PACKAGE

Indulge in a culinary journey with our diverse menu featuring fresh, locally-sourced ingredients accommodating diverse dietary needs.

SAMPLE

MORNING TEA

Natural yoghurt with honey, toasted oats, fresh berries
Smoked salmon petit bagels with rocket and cream cheese
Petite croissant, roma tomato, parsley, cheddar (v)
Bacon, house made BBQ sauce, fried egg roll

AFTERNOON TEA

Bite size scones, strawberry jam, cream
House-made beef sausage roll, tomato chutney
Carrot cake with orange cream cheese frosting
Dark chocolate brownie (gf)

BITES

Selection of sushi with pickled ginger, soy and wasabi mayonnaise (gf/v)
Heirloom tomato, mozzarella and basil quiche (v)
Satay beef skewers and peanut dipping sauce (gf/df)
Indian style samosa and tamarind dressing (vegan)

GOURMET SANDWICHES

A delicious artisanal sandwich selection on a variety of bread

SALADS

Selection of gourmet salads



[CONTACT OUR SALES TEAM](#)
[FOR OPTIONS](#)

CONFERENCE

minimum of 300 guests

Classic

Morning Tea

- Two bites

Lunch

- Artisanal sandwich selection on a variety of breads
- Seasonal fruit platter

Afternoon Tea

- One bite

Premium

Morning Tea

- Two bites

Lunch

- Artisanal sandwich selection on a variety of breads
- Seasonal fruit platter
- One salad
- Two bites

Afternoon Tea

- One bite

minimum of 500 guests

Classic

Morning Tea

- Two bites

Lunch

- Artisanal sandwich selection on a variety of breads
- Seasonal fruit platter

Afternoon Tea

- One bite

Premium

Morning Tea

- Two bites

Lunch

- Artisanal sandwich selection on a variety of breads
- Seasonal fruit platter
- One salad
- Two bites

Afternoon Tea

- One bite

UPGRADES

Barista package
Breakfast bites

SERVICE

Wait staff: 1 : 50

EQUIPMENT

All serving platters and equipment included

FURNITURE

Chairs, tables and linen are not included

SURCHARGES

10% Saturday surcharge | 15% Sunday surcharge |
20% Public holiday surcharge





BESPOKE

Our catering packages offer a glimpse into our capabilities but we believe in the power of personalisation. We are committed to creating bespoke catering proposals that perfectly match your events specific needs, goals and financial constraints.

To discuss your event in detail and receive a tailored proposal, please contact our experienced sales team.



[CONTACT OUR SALES TEAM
FOR OPTIONS](#)



BOXED CATERING

For a quick solution we offer boxed catering for all event types. Contact our sales team for more information.

FOOD TRUCKS

We welcome food trucks and coffee carts (subject to prior approval) in all of our event spaces. Contact our sales team for more information.



[CONTACT OUR SALES TEAM](#)
[FOR OPTIONS](#)



STAY IN TOUCH . STAY IN TOUCH .

THE VENUE

 Ground Level, 55 Doody Street, Alexandria, 2015

 02 8324 6200

 info@thevenuealexandria.com.au

 @thevenuealexandria

 www.thevenuealexandria.com.au

