

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

- Peppered beef carpaccio with Manchego, capers, horseradish cream, and yellow beets (gf)
- Roasted Yamba prawns, sesame crisp, hot and sour glaze, and Japanese land seaweed
- N.Z. King salmon crudo with lemon oil, radish, sesame, tangerine pearls, and micro coriander (gf, df)
- Pan-roasted Quail with syrup baby figs and delicate micro-Burnet greens (gf)

MAIN - alternate serve

- Confit N.Z. King Salmon with pea and tarragon puree, new potatoes, herb salad, and Pukara Estate lemon oil (gf)
- Porchetta with artichoke cream, broccolini, seeded mustard, and jus (gf)
- Pan-seared N.T. Barramundi with creamy skordalia, bright dill and parsley gremolata, Greek-style braised tomato okra, and Pukara Estate lemon oil (gf)
- Copper Tree Farms beef tenderloin with silken potato mash, asparagus, roasted fennel, smoked truffle butter, and jus (gf)

DESSERT

- Orange blossom soaked hazelnut cake, brandied cumquats, and Kangaroo Island honey crème fraîche (v)
- Callebaut chocolate tart, double cream, and Yarra Valley Bloody Shiraz gin caviar (v)
- Vanilla cheesecake, bergamot syrup, and candied rosella (v)



[CONTACT OUR SALES TEAM](#)

[FOR OPTIONS](#)

DINNER PRICING

Five hour dinner package based on a minimum of 300 guests

Two course	from 145 pp	Three course	from 160 pp
Plated entree or dessert		Plated entree	
Plated alternate main		Plated alternate main	
		Plated dessert	

Five hour dinner package based on a minimum of 500 guests

Two course	from 135 pp	Three course	from 150 pp
Plated entree or dessert		Plated entree	
Plated alternate main		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

PRICING

Prices are listed per person and exclude GST

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

- Gin and sage cured lamb, white pepper yam puree, black bread, parsley mayonnaise
- Fiery chicken tostada with avocado, lime, and jalapeño (gf, df)
- Black sesame seared Ahi tuna, yuzu mayonnaise, on a wonton crisp (df, nf)
- Golden pastry cigars with forged parfait, finger lime caviar, and crème fraîche

HOT CANAPES

- Lamb souvlaki skewers with oregano and lemon labneh (gf, df, nf)
- Seared scallops with paperbark truffle smoked butter and sea spray (gf, nf)
- Spanner crab spring rolls with dill and yuzu mayonnaise
- Feta and butternut squash crostini with lemon thyme and fig balsamic (v)

BIGGER BITES

- Mini creamy lobster roll (nf)
- Ground beef slider, American cheese, mayonnaise, pickle, tomato sauce (nf)
- Portuguese-style chicken slider, chili, mayonnaise, lettuce, and melted cheddar (nf)

SWEETS

- Chocolate ganache tart with lime cream (v)
- Hedgehog slice (vg)
- Lemon delicious flan (v)



CONTACT OUR SALES TEAM
FOR OPTIONS

COCKTAIL PRICING

minimum of 300 guests

Three hours 8 canapes	from 85 pp	Four hours 8 canapes 2 bigger bites	from 100 pp
--------------------------	-------------------	---	--------------------

minimum of 500 guests

Three hours 8 canapes	from 90 pp	Four hours 8 canapes 2 bigger bites	from 105 pp
--------------------------	-------------------	---	--------------------

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

PRICING

Prices are listed per person and exclude GST

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

- Mini almond plie (v)
- Mini croissant: ham and cheese | tomato and cheese (v)
- House baked mini quiche, cheddar cheese, spinach (v)

LUNCH

- Selection of sandwiches and wraps
 - Tasmanian smoked salmon, cream cheese, capers, red onion, green salad, and lemon juice
 - Buffalo mozzarella, garden tomato, basil pesto, mixed leaves (v)
 - Roast pumpkin, herb falafel, hummus, dukkah, pickles, lettuce (vg, gf)

LUNCH BITES

- Ricotta, feta, and spinach pastizzi (v)
- Grilled chicken skewer with spiced honey glaze and toasted sesame (gf, df)

LUNCH SALAD

- Roasted beetroot salad with dill, goats' cheese, purple witlof, candied walnuts, and baby spinach (v, gf)
- Gem lettuce, tomato, cucumber, kalamata olives, feta cheese, oregano, and red wine vinaigrette (v)
- Served with sourdough bread rolls & CopperTree Farms butter

AFTERNOON TEA

- Persian polenta orange cake (v, gf)
- Pumpkin, ricotta, and pea frittata (v, gf)



CONTACT OUR SALES TEAM
FOR OPTIONS

CONFERENCE PRICING

minimum of 300 guests

Classic Morning Tea <ul style="list-style-type: none">• Two bites Lunch <ul style="list-style-type: none">• Artisanal sandwich selection on a variety of breads• Seasonal fruit platter Afternoon Tea <ul style="list-style-type: none">• One bite	from 95 pp	Premium Morning Tea <ul style="list-style-type: none">• Two bites Lunch <ul style="list-style-type: none">• Artisanal sandwich selection on a variety of breads• Seasonal fruit platter• One salad• Two bites Afternoon Tea <ul style="list-style-type: none">• One bite	from 115pp
---	-------------------	---	-------------------

minimum of 500 guests

Classic Morning Tea <ul style="list-style-type: none">• Two bites Lunch <ul style="list-style-type: none">• Artisanal sandwich selection on a variety of breads• Seasonal fruit platter Afternoon Tea <ul style="list-style-type: none">• One bite	from 85 pp	Premium Morning Tea <ul style="list-style-type: none">• Two bites Lunch <ul style="list-style-type: none">• Artisanal sandwich selection on a variety of breads• Seasonal fruit platter• One salad• Two bites Afternoon Tea <ul style="list-style-type: none">• One bite	from 105pp
---	-------------------	---	-------------------

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

PRICING

Prices are listed per person and exclude GST

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](https://www.instagram.com/thevenuealexandria)



www.thevenuealexandria.com.au

