



2018-2019 SUMMER EVENT CATERING

SHELBOURNE HOTEL
SINCE 1902

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DINING EVENT SET MENUS

Select 2 dishes to be served alternately for each course from the chosen menu.
Dietary needs can be catered for separately in advance.

ENTRÉE

Kingfish tartare, watermelon, lime, jalapeno, caper berries, baby herbs
Prosciutto di Parma, goats cheese, toasted hazelnut, artichoke, watercress, radicchio, balsamic glaze
Buffalo mozzarella, beetroot, pepitas, crisp basil, walnuts and agave dressing

MAINS

Pan roasted Tasmanian salmon
sweet potato disc, beetroot hummus, snow pea sprouts, burnt butter sauce
Roasted Chicken Breast
pearl cous cous, chargrilled asparagus, star anise and orange glaze, watercress
200g Pasture Fed Eye Fillet
blistered tomatoes, mash (gf)
Wild mushroom ravioli
porcini broth, crisp parsley, shave parmesan and toasted pine nuts

DESSERT

Chocolate Ganache, vanilla marscarpone, berries
Rosewater pannacotta, mixed berries coulis , crushed pistachio

2 Courses \$55 / 3 Course \$65

Sides

Optional sides are recommended at a ratio of 1 between 3 guests

Charred sourdough \$6

Steamed Vegetables (gf) \$8

Rocket Parmesan Salad (gf) \$7

Paris Mash (gf) \$8

All menus and prices are inclusive of GST and subject to change without notice

ROAMING 3 COURSE CANAPÉ MENU

ENTRÉE

Natural oyster with lemon (gf)

Peking Duck Pancake, shallot, cucumber, hoisin sauce

Kingfish ceviche, cucumber, orange coriander, lime, chili (gf)

Heirloom cherry tomato, baby bocconcini, basil and olive oil (gf v)

Smoked salmon blini, cream cheese, snipped chives

MAIN

Seared Beef Crostini, macadamia butter, snow pea sprouts

Caramelised Onion & Goats Cheese tartlet (v)

Lamb Cutlet, salsa Verdi, burnt lemon (gf) (df)

Truffle mushroom arancini (v)

Wagyu beef skewers, rosemary and garlic (gf)

Assorted Slider Burgers

with chicken, beef and vegetarian fillings

Assortment of Mini Dishes

Indian spiced tempura barramundi, minted yogurt and pea puree

Quinoa, heirloom carrots, sundried tomato, radish, honey mustard

Slow cooked pork belly, red cabbage and apple slaw

DESSERT

Assorted Selection of Bambino Gelato Cones

including chocolate, vanilla, mint, mango, raspberry and hazelnut

\$59 per person

Set menu includes tray service and is available for a minimum of 50 people

Desserts can be substituted for an additional canapé piece if preferred.

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CREATE YOUR OWN CANAPÉ MENU

These package suggestions offer a flexible guide to choosing your own menu, ensuring your guests enjoy a well rounded selection with an appropriate portion and variety of food. You are also welcome to build a menu with your own assortment of the canapes from the following pages. We suggest including vegetarian and gluten free items within your selection to accommodate common dietary needs.

LIGHT 6 PIECE PACKAGE \$24PP

3 x Handmade 3 x Gourmet

Suitable for events under a 3 hour duration . e.g post presentation canapes.

LIGHT 7 PIECE PACKAGE \$26.50PP

1 x Standard 3 x Handmade 3 x Gourmet

Suitable for events under a 3 hour duration or with additional platters, pizzas & cake

SUBSTANTIAL 8 PIECE PACKAGE \$33PP

1 x Standard 3 x Handmade 3 x Gourmet 1 x Superior

Suitable for events corporate & social events of 4 hours. Equivalent to a main meal.

SUBSTANTIAL 9 PIECE PACKAGE \$40.50PP

1 x Premium Cut, 4 x Handmade, 4 x Gourmet (or 3 Gourmet & 1 Dessert)

Suitable for events of 4 to 5 hours. e.g Corporate Christmas Party

PREMIUM SUBSTANTIAL 9 PIECE PACKAGE \$47.50PP

2 x Handmade, 3 x Gourmet Canapés, 1 x Superior

1 x Mini Dish, 1 Premium Cut, 1 Dessert

Suitable for events of 4 to 5 hours. e.g Corporate Christmas Party

Package options are available for a minimum of 30 people.

Tray waiter service is an optional addition and not included in package price.

\$29 per waiter per hour (minimum 2 hours) with a ratio of 1 waiter per 50 guests.



CANAPÉS

(Items priced per piece. minimum 30 pieces per item)

Choose from the below selection to build the perfect menu for your function. We suggest including a variety of items to accommodate common dietary needs and personal preferences. We offer a complete range popular items, fresh healthy salads & substantial options.

STANDARD

\$2.50 EA

Salt pepper squid, aioli
Vegetarian Spring Roll, sweet chilli (df) (v)

HANDMADE

\$3.50 EA

Heirloom cherry tomato, baby bocconcini, basil and olive oil
King Prawn, mango salsa (gf) (df)
Truffle mushroom arancini (v)
Caramelised onion & goats cheese tartlet (v)
Veal and chorizo sausage roll
Spiced barramundi potato cakes, lime aioli
Moroccan spiced Lamb kofta, tzatziki
Salt Cod Croquette, aioli
Natural oyster with lemon (gf) (df) **must be ordered by dozen*

GOURMET

\$4.50 EA

Alaskan king crab, mandarin, raddish, avocado, marie rose(gf)
Smoked salmon blinis, cream cheese, snipped chives
Tuna tartare, wakami seaweed, chili, jalapeno, nah jim (gf)
Scallop ceviche, red chili, mango, shaved beetroot (gf)
Cajun chicken skewers, romesco sauce (gf)
Lamb skewers, capsicum, tzatziki (gf)
Agave glazed haloumi, pumpkin seeds , mint (gf)
Chickpea, cherry tomato, asparagus , curry sauce (vegan)
Peking duck pancake, shallots, hoisin
Prawn, cucumber and shallots , coriander pancake
Enoki mushroom and shredded carrot pancake (ve)
Sliders (served as assortment or choose a single filling)
- Beef sliders, caramelized onion, American cheese
- Moroccan spiced lamb slider, tzatziki, mint yogurt
- Cajun chicken breast, avocado, tomato and rocket
- Seared haloumi, spinach, romesco sauce (v)

SUPERIOR

\$6.5 EA

Kingfish ceviche, cucumber, orange coriander, lime, chili (gf) (df)
Ocean trout gravlax, mascarpone, pickle raddish (gf)
Seared beef crostini, macadamia butter, snow pea sprouts
Wagyu beef skewer, rosemary and garlic (gf) (df)

MINI DISHES

\$7.50 EA

Indian spiced tempura barramundi, minted yogurt and pea puree
Truffle mushroom risotto, parmesan flakes (gf)
Quinoa, heirloom carrots, sundried tomato, radish, honey mustard (gf v)
Watermelon Salad, toasted walnuts, chilli, fetta, cucumber (v gf)

PREMIUM CUTS

\$8.50 EA

Lobster Roll, pulled lobster, crab, slaw on brioche
Lamb cutlets, salsa verde, gremolata
Pan fried ocean trout, beetroot hummus, orange, shaved fennel salad
Slow cooked pork belly, red cabbage and apple slaw

DESSERT

\$4.50 EA

Pannacotta shooters, seasonal fruit flavours (gf)
Seasonal fruit skewer (gf) (ve)
Assorted Miniature Boutique Tartlets:
- chocolate ganache, lemon meringue & toffee nut cluster
Assorted baby Gelato Cones, served in increments of 30 pieces
- assorted gelato with wafer cone & choc tops

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All menus and prices are inclusive of GST and subject to change.

PLATTERS, PIZZA AND GRAZING TABLES

Ideal for bar reservations and informal gatherings, or when combined with a light catering package as an economical and popular crowd pleasing option that everyone will enjoy. Platters are often set on tables for prompt arrivals and pizzas a great late-night snack to offer guests after the main catering service has ended.

PLATTERS

Antipasto	Italian prosciutto, truffle salami, bresola, creamy French brie, olives, artichokes, pickles, dried fruits, lavosh, grissini	(serves 10)	\$130
Cheese	Creamy French brie, manchego, gorgonzola dolce, dried fruits, apple, grapes, lavosh, grissini	(serves 10)	\$130

All platters contain some gluten free items that can be enjoyed without breads that do contain gluten

PIZZA TRAYS

Margherita	Roast tomato, mozzarella, fresh basil (v)	\$75
Three Cheese	Double Cream Brie, bocconcini, mozzarella, murray river pink salt (v)	\$75
Salami	Hot salami, roast capsicum, onion	\$85
BBQ Chicken	Chicken, mushroom, onion, barbeque sauce	\$85

Pizza trays are 65 x 45 cm providing approx 40 finger portions per tray. Maximum total of 6 pizzas per event. Pizzas are best served as a late night snack, rather than as part of a main menu.

GRAZING TABLE

A bespoke grazing table can be offered as a food station for private events only in addition to a minimum of a 6 piece canape menu. Pricing starts from \$1,990 and can be quoted on request. A grazing table will include a beautifully styled selection of cured meats, seasonal fruits, antipasto, breads, lavosh, house dips and cheeses. A grazing table is not enough as stand-alone catering and must be accompanied by canapes or a set menu. See previous examples on our [Instagram](#)

Items priced per plate. All prices are inclusive of GST and subject to change without notice

LINQ & MAIN BAR BEVERAGE MENU

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
The Shy Pig Reserve Brut Cuvee South Eastern Australia	8	35
Canaletto Prosecco Veneto Italy	13	52
Chandon NV Yarra Valley VIC		55
Veuve Clicquot Yellow Label NV Reims France		130

WHITE

	GLASS	BOTTLE
Beelgara Moscato Riverina NSW		39
Crabtree Hilltop Riesling Clare Valley SA		48
The Shy Pig Sauvignon Blanc South Eastern Australia	8	35
821 South Sauvignon Blanc Marlborough NZ	10	42
Stella Bella Sauvignon Blanc Margaret River WA	13	55
Black Label Pinot Grigio Adelaide Hills SA	9	39
Fat Bastard Chardonnay California USA	10	44
Krinklewood Biodynamic Chardonnay Broke-Fordwich NSW		58

ROSE

	GLASS	BOTTLE
Veuve Ambal Sparkling Rose Burgundy FRANCE	12	49
Maison Saint AIX Dry Rose Provence FRANCE		55
Cake Rose Adelaide Hills, SA	10	44

HOUSE SPIRITS

Absolut Vodka, Beefeater Gin, Havana Club Rums,
El Jimador Tequila, Ballantine Scotch, Jim Beam Bourbon
Other premium spirits and liqueurs are available from \$9-\$14.

SOFT DRINK & JUICES

Post Mix Soft Drinks Schooner		4.8
Juices Schooner		5.1
Still Water Bottle		4.8
Large Santa Vittoria Sparkling Water		9.5
Sparkling Water, Coca Cola, Coke Zero Bottle		5.6
Red Bull Can		7.5

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Note: Not all Tap Beer available in all bars

RED

	GLASS	BOTTLE
Conde De Valdemar Tempranillo Rioja SPAIN		59
Nepenthe Pinot Noir Adelaide Hills, SA	12	49
Norfolk Rise Merlot Mount Benson SA		41
The Shy Pig Shiraz Cabernet Merlot South Eastern Australia	8	35
Azahara Shiraz Murray Darling VIC	10	42
Yangarra Preservative Free Shiraz Barossa SA		55
Thomas Goss Cabernet Sauvignon McLaren Vale SA	12	50
Two Hands Sexy Beast Cabernet Sauvignon Barossa SA		69

TAP BEER & CIDER

	SCHOONER
Hahn Super Dry	8
Heineken	9.3
Kosciuzko Pale Ale	9.3
Stone & Wood Pacific Ale	9.3
James Squire 150 Lashes Pale Ale	9.3
James Squire Orchard Crush Cider	8.2

BOTTLE BEER & CIDER

	BOTTLE
Hahn Light	6.7
Heineken 3 (Mid)	9.30
Premium International: Asahi, Corona, Heineken, Peroni	10.2
Premium Craft:	10.2
Stone & Wood Garden Ale, White Rabbit, Little Creatures, Feral Hop Hog	
James squires Orchard Crush Cider	9.8

ROOFTOP BEER & WINE

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Canaletto Prosecco Veneto, Italy	13	52
Louis Boulliot Perle d'Aurore Rose de Presse, Saint Georges, Fr	14	62
Chandon s Infused with orange botanicals, Yarra Valley, VIC	13	58
G.H Mumm cordon rouge NV Champagne, Fr		110
Veuve Cliquot Yellow Label NV, Champagne, Fr		130
Veuve Cliquot Rosé NV, Champagne, Fr		145
Dom Perignon 2009, Champagne, Fr		380

WHITE

	GLASS	BOTTLE
Helm Tumbarumba Riesling 2017 Murrumbateman	13	57
NSW JB Assyritiko, 2017 Claire Valley, SA		78
Willm Riesling Barr, 2017 Alsace, France		68
Wild Rock Sauvignon Blanc, 2017 Marlborough, NZ	11	48
Corte Giara Pinot Grigio, 2017 Veneto, Italy	11	51
Tar & Roses Pinot Grigio, 2018 Heathcote, VIC		55
Domaine Christian Salmon Sancerre ,2017 Loire Valley, France		78
Bellamarine Pemberton Chardonnay, 2016 Pemberton, WA		64
Hill-Smith Estate Chardonnay	12	54

ROSE

	GLASS	BOTTLE
Saint AIX Rose, Provence, France	12	55
La Belle Pierre Grenache Rose, Beaucaire, France	12	54
Famille Perrin Reserve Cote du Rhone Rose, Rhone, France		68

RED

	GLASS	BOTTLE
Opawa Pinot Noir, Marlborough,NZ	13	57
Nanny Goat Pinot Noir, Central Otago, NZ		78
Cantina Viticoltori Chianti DOCG, Tuscany, Italy		59
Running with the bulls Tempranillo, Barossa, SA		54
Finca La Florencia Malbec, Mendoza, Arg	13	57
Longmile Shiraz, Barossa, SA	12	54
Keith Tulloch 'Kester' Shiraz, Hunter Valley, NSW		115
Schwarz Grenache Shiraz Mourvedre, Barossa, SA		62
Brothers In arms Cabernet sauvignon, Langhorne Creek, SA	12	55
The Cigar Cabernet sauvignon, Coonawarra, SA		76

TAP BEER & CIDER

	SCHOONER
Furphy	8
Hahn Super Dry	8
Heineken	9.3
Stone & Wood Pacific Ale	9.3
James Squire 150 Lashes Pale Ale	9.3
James Squire Orchard Crush Cider	8.2

BOTTLE BEER & CIDER

Hahn Light	6.7
Heineken 3 (Mid)	9.3
Premium International: Asahi, Corona, Heineken, Peroni	10.2
Premium Craft:	10.2
Stone & Wood Garden Ale, Young Henry's Newtowner, Murray's Whale Ale	
White Rabbit, Little Creatures, Feral Hop Hog	
Pirate Life IPA	13
Hills Cider	9.9
Batlow Cider	9.8

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ADD COCKTAILS ON ARRIVAL

WELCOME COCKTAILS

A beautiful way to open any event, the offer of Welcome Cocktails sets the tone for the celebrations to follow.

(Minimum order of 30)

Peach Bellini —Peach Nectar & Sparkling Wine	13
Pineapple Peacock — 42 Below Passionfruit Vodka, vanilla, pineapple juice, passionfruit pulp, lime	13
Summer Sun — white rum, watermelon syrup, rum, lime, strawberry puree, lime	13
Bourbon Smash— Jim Beam, lime, sugar syrup, bitters, ginger ale	13
Pink Flamingo Mocktail —Cranberry, elderflower, strawberry puree, mint, soda	10

SPRITZ COCKTAILS

GIN SPRITZ Beefeater gin, sparkling wine, lemon, elderflower, mint, soda	15
APEROL SPRITZ Aperol, prosecco, soda, orange	16
FRENCH rosé SPRITZ peach schnapps, sparkling rosé, lychee, soda	15
BERRY SPRITZ CHAMBORD Black Raspberry, sparkling wine, berries, soda	15

*Welcome Cocktails are served with an alcohol content of one standard drink for RSA purposes.
Mocktails are alcohol free.*

*Please note that cocktails can only be prepared in bulk and served on arrival at private events.
Function bars are not otherwise equipped for cocktail service throughout the event.*

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