



## 2019 EVENT CATERING

**SHELBOURNE HOTEL**  
SINCE 1902

SHELBOURNEHOTEL.COM.AU - 200 SUSSEX ST SYDNEY - (02)9267-3100 - FUNCTIONS@SHELBOURNEHOTEL.COM.AU



## 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

**Seared Scallops**  
cauliflower puree, burre blanc (gf)

**Prosciutto di Parma**  
goats cheese, toasted hazelnut, artichoke, watercress, radicchio, balsamic glaze

**Stuffed Portobello Mushrooms**  
ricotta, pinenuts, basil, parmesan, balsamic (v)

### MAINS

**Tasmanian salmon**  
cauliflower puree, asparagus spears, caper sauce, tomato concasse (gf)

**Chicken Breast**  
charred broccolini, chat potatoes, baby herbs, beurre blanc (gf)

**200g Pasture Fed Eye Fillet**  
blistered tomatoes, mash (gf)

**Winter Vegetable & Lentils**  
roast pumpkin, goats cheese, lentils, mixed leaf, cherry tomato, onion, walnuts, raspberry vinaigrette (v) (gf) (cve)

### DESSERT

**Warm Chocolate Brownie**  
dulce de leche, vanilla bean ice cream, pashmak

**Buttermilk Panna Cotta**  
hazelnut praline, berry coulis (gf)

2 Courses \$55 / 3 Course \$65

(v) vegetarian (cve) vegan (gf) gluten free

### Sides

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

Charred sourdough \$6    Steamed Vegetables (gf) \$9    Rocket Parmesan Salad (gf) \$7    Paris Mash (gf) \$8    Sweet Potato Wedges \$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
- Enoki Mushroom Pancake
- Assorted Antipasto Skewers (includes v, ve, gf, df)
- Ocean Trout Tartare (gf) (df)
- Chilli Prawn, avocado mousse (gf) (df)

## MAIN

- Cajun Chicken, romesco (gf) (df)
- Polenta Cake, mushroom ragu (v) (gf)
- Lamb Cutlet, chimichurri (gf) (df)
- Seared Scallop, cauliflower puree (gf)
- Sweet Potato & Pumpkin Curry, rye (df) (v)
- Wagyu beef skewers, rosemary and garlic (gf)
- Soft Shell Crab Taco, fresh chilli, guacamole, slaw
- Risotto, confit cherry tomato, asparagus, mushroom (v) (gf)

## DESSERT

- Bambino Gelato Cones (incl chocolate, vanilla, mint, mango, raspberry, hazelnut)
- Warm Chocolate Brownie, pashmak
- Buttermilk Panna Cotta Shooters, hazelnut praline, berry coulis (gf)

\$59 per person

A premium set menu inclusive of tray service and for a minimum of 50 people.  
Desserts can be substituted for an additional canapé piece if preferred.

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## CHOOSE A CANAPÉ PACKAGE OR CREATE YOUR OWN 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 page or take our recommendations below.

We suggest including vegetarian and gluten free items within your selection to accommodate common dietary needs.

### LIGHT 6 PIECE PACKAGE \$25PP

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

3 x \$3.5 canapes , 3 x \$4.5 canapes

Suggested menu:

Mixed Antipasto Skewers (includes ve, v, gf, df)

Mushroom Arancini (v)

Tiger Prawn (gf) (df)

Cajun Chicken Skewer (gf) (df)

Peking Duck Pancake (df)

Assorted Sliders (includes v)

### LIGHT 7 PIECE PACKAGE \$27.50PP

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

1 x \$2.5 2 x \$3.5 canapes , 4 x \$4.5 canapes

Suggested menu:

Crispy Spring Roll (v)

Mushroom Arancini (v)

Tiger Prawn (gf) (df)

Veal & Chorizo Sausage Roll

Cajun Chicken Skewer (gf) (df)

Peking Duck Pancake (df)

Assorted Sliders (includes v)

### SUBSTANTIAL 8 PIECE PACKAGE \$34PP

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

1 x \$2.5, 1 x \$3.5 canapes , 4 x \$4.5 canapes, 1 \$5.5 canape

Suggested menu:

Tiger Prawn (gf) (df)

Mixed Antipasto Skewers( includes ve, v, gf, df)

Crispy Spring Roll (v)

Cajun Chicken Skewer (gf) (df)

Peking Duck Pancake (df)

Sweet Potato & Pumpkin Curry (df) (vf)

Kingfish Tostada (df)

Assorted Sliders (includes v)

### SUBSTANTIAL 9 PIECE PACKAGE \$43.50PP

Suitable for events of 4 to 5 hours. e.g Christmas Party, Wedding/Engagement

2 x \$2.5, 4 x \$4.5 canapes, 1 \$5.5 canape, 1 X \$6.5, 1 x \$8.5

Suggested menu:

Soft Shell Crab Taco

Wagyu Beef Skewer (gf) (df)

Ocean Trout Tartare (gf)

Polenta Cake (gf) (v)

Chicken Curry (df)

Salt & Pepper Squid

Spring Roll (v)

Peking Duck Pancake (df)

Assorted Sliders (includes v)



## 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.

### \$2.5 EA

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

### \$3.5 EA

Antipasto Skewers (assortment of 3 or choose individual)  
- Mediterranean vegetable skewers (gf, df, ve)  
- Bocconcini, tomato, basil and olive oil (gf, v)  
- Antipasto skewers, salami, prosciutto, artichoke, olives (gf, df)  
Bruschetta (served as assortment or choose a single filling)  
- Caramelized pear, apple, feta, balsamic  
- prosciutto , fuji apples, feta  
- Honey roasted pumpkin & beetroot bruschetta, feta, balsamic (v)  
Natural oyster with lemon (gf, df) *\*must be ordered by dozen*  
Truffle mushroom arancini, aioli (v)  
Veal, pork, chorizo handmade sausage roll  
Manchego Chorizo Croquette, aioli  
Beef Meatballs, Moroccan spice (gf, df)

### \$4.5 EA

Tiger prawn, avocado mousse, chilli on cucumber disc (gf, df)  
Seared Scallop, cauliflower puree (gf)  
Cajun chicken skewers, romesco (gf, df)  
Sweet potato & pumpkin curry, rye crouton (df, ve)  
Chicken curry, fried chickpeas, rye crouton (df)  
Peking duck pancake, shallots, hoisin (df)  
Enoki mushroom and shredded carrot pancake (ve)  
Smoked salmon, pickled beetroot, mascarpone  
Polenta cake, mushroom ragout (gf, v)  
Blistered tomato & lentil spoon, spiced chutney (ve, gf, df)  
Sliders (served as assortment of 3 or choose a single filling)  
- Beef sliders, caramelized onion, American cheese  
- Cajun chicken breast, avocado, tomato and rocket  
- Seared haloumi, spinach, romesco (v)

### \$5.5 EA

Citrus cured Kingfish tostada, avocado, lime, coriander (df)  
Ocean trout tartare, orange zest, cucumber, nahm jim sauce (gf, df)

### \$6.5 EA

Wagyu beef skewer, rosemary, garlic, salsa verde (gf, df)  
Lamb skewers, capsicum, minted yoghurt (gf)

### \$7.5 EA

Tempura barramundi taco, pickled red cabbage  
Chicken Taco, avocado, aioli slaw  
Risotto, confit cherry tomato, asparagus, mushroom (v, gf)  
Lentil Quinoa salad, winter vegetables, mixed leaves (ve, gf)

### \$8.5 EA

Lamb cutlet, chimichurri (gf) (df)  
Morten Bay Bug Roll, slaw, aioli  
Soft shell crab taco, fresh chilli, guacamole, slaw

### \$4.5 EA

Warm Chocolate Brownie, pashmak  
Buttermilk Panna Cotta shooter, hazelnut praline, berry coulis (gf)  
Seasonal fruit skewer (gf) (df) (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

## 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
Pumpkin	roast pumpkin, beetroot, bocconcini, rosemary, balsamic glaze (v)	\$75
Salami	Hot salami, roast capsicum, onion	\$85
Cajun Chicken	Spiced chicken, artichoke, pico de gallo, jalapeno aioli	\$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	9	38
Veuve Ambal Sparkling Rose Burgundy FRANCE	13	52
All Saints Moscato (lightly sparkling) Rutherglen Victoria		43
Canaletto Prosecco Veneto Italy	13	52
Chandon NV Yarra Valley VIC		55
Veuve Clicquot Yellow Label NV Reims France		130

## WHITE

	GLASS	BOTTLE
Crabtree Hilltop Riesling Clare Valley SA	12	48
The Shy Pig Sauvignon Blanc South Eastern Australia	9	38
Totara Sauvignon Blanc Marlborough NZ	11	44
Cloudy Bay Sauvignon Blanc Marlborough NZ		88
El Desperado Pinot Grigio Adelaide Hills SA		50
Fat Bastard Chardonnay California USA	10	44
Krinklewood Biodynamic Chardonnay Hunter Valley NSW		58

## ROSE

	GLASS	BOTTLE
Maison Saint AIX Dry Rose Provence FRANCE		55
Barose Rose Barossa SA		44
Veuve Ambal Sparkling Rose Burgundy FRANCE	13	52

## 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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## RED

	GLASS	BOTTLE
Opawa Pinot Noir Marlborough New Zealand	13	57
Norfolk Rise Merlot Mount Benson SA	10	41
The Shy Pig Shiraz Cabernet Merlot South Eastern Australia	9	38
Azahara Shiraz Murray Darling VIC	10	42
Yangarra 'PF' Preservative Free Shiraz Barossa SA		56
Long Mile Shiraz Barossa SA		54
Brothers in Arms Cabernet Sauvignon McLaren Vale SA	13	55
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
Panhead American Pale Ale	9.3

## BOTTLE BEER & CIDER

	BOTTLE
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, 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		62
Chandon Yarra Valley, VIC		55
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
El Desperado Pinot Grigio	11	50
Domaine Christian Salmon Sancerre ,2017 Loire Valley, France		78
Bellamarine Pemberton Chardonnay, 2016 Pemberton, WA		64
Hill-Smith Estate Chardonnay	13	54

### ROSE

	GLASS	BOTTLE
Saint AIX Rose, Provence, France	13	55
Famille Perrin Reserve Cote du Rhone Rose, Rhone, France		68

### 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

### 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
Finca La Florencia Malbec, Mendoza, Arg		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	13	55
The Cigar Cabernet sauvignon, Coonawarra, SA		76

### TAP BEER & CIDER

	SCHOONER
Furphy	8
Hahn Super Dry	8
Coopers Pale Ale	8.8
Stone & Wood Pacific Ale	9.3
Heineken	9.3
Kosciuszko	9.3
Peroni	9.3
Panhead American Pale Ale	9.3

### 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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