

Celebrate a Birthday

THE 
GRANDSTAND
RESTAURANT & FUNCTION CENTRE

We create each package to fit your needs.
Contact our events team to learn more.

Venue hire options:

- Exclusive Venue
- Event Supervisor, bar, and wait staff
- Catering and beverage packages
- Audio-visual equipment
- Furniture and facilities
- Optional photobooth

From \$65.00 per person

Contact us

Sydney Office

02 9518 6222
Blackburn Oval
The University of Sydney 2006

www.elegancygroup.com.au



SELECT YOUR ITEMS

Cocktail Menu Or Grazing

Craft your own Menu



Prices from 4.50

LIGHT CANAPES

- Smoked Salmon with Cream Cheese, Mushroom, Black Caviar & Chives Tartlets
- Chicken & Italian Truffle Mousse with Marjoram Tartlet
- Oriental Chicken Satay in Crispy Wonton Cup
- Falafel Balls with Aioli **V**
- Cocktail Rice Paper Rolls with Tofu, Fresh Asian Herbs Sweet Chilli Sauce **GF | DF | VG**
- Hummus, Grilled Vegetables, & Fresh Leaves Roulades **V**
- Red Pesto, Cream Cheese, Toasted Pine nuts Micro Basil Tartlets **V**
- Whipped Honey, Goat Cheese, Dried Fig & Walnuts Savoury Tartlet **V**
- Vegetarian Spring Rolls with Sweet Chilli Sauce **V**
- Vegetable Gyoza with Japanese soy sauce **V**
- Spinach & Fetta Pastry roll **V**
- Arancini with Peas, Sundried Tomato & Cheese **V**
- Fried Tofu tossed with Szechuan Spices, Chilli, Shallots & Yuzu Mayo **V**

Prices from 5.50

MEDIUM CANAPES

- Salt, Pepper Calamari with Furikake, Yuzu Mayo
- Assorted Sushi Nori roll with Tamari Soy Sauce and Wasabi (Teriyaki Chicken, Teriyaki Tofu) **30 pcs/ tray**
- Chinese Pecking Duck Pancake with Cucumber, Shallot and Hoisin Sauce
- Cocktail Prawn Rice Paper Rolls with Fresh Asian Herbs and Sweet Chilli Sauce
- Oriental Chicken Satay in Crispy Wonton Cup
- Duck Spring Roll with Hoisin Sauce
- Empanada with Mexican Salsa **V**
- Chicken Yakitori with Sesame Seed, Shallot and House Made Sauce
- Grilled Prawn with Guacamole and Tomato Salsa on Spoon
- Kushiyaki Beef Skewers with House Made Yakitori Sauce and Shallot
- Lamb and Cumin Skewers with Mango and Mint Chutney
- Prawn Gyoza with Japanese Soy Sauce
- Sashimi Salmon with Thai Spices dressing & Micro Herbs on Spoon
- Chicken Souvlaki Sticks Marinated with Lemon and Tuscan Herbs
- Smoked Salmon With Dill Cream Cheese, Capers and Fresh Leaves Roulades
- Beef and Red Wine Mini Pies
- Chicken and Mushroom Gyoza with Japanese Soy Sauce
- Lemongrass Chicken Rice Paper Rolls with Tofu, Fresh Asian Herbs Sweet Chilli Sauce
- Chinese Pecking Tofu Pancake with Cucumber, Shallot and Hoisin Sauce **V**
- Grilled Vegetable Skewer with Garlic and Soy Sauce (Zucchini, Eggplant, Onion, Capsicum, Mushroom) **V**

Prices from 6.50

SUBSTANTIAL CANAPES

- Chicken Souvlaki Sticks Marinated with Lemon and Tuscan Herbs
- Crumbed Whiting Tossed with Furikake, Iceberg Lettuce, with Yuzu Mayo Steamed Bao
- Fried Tofu tossed with Sweet Soy Sauce and Iceberg Lettuce, Coriander, Chilli thread with Yuzu Mayo Steamed Bao
- Karaage Chicken, Iceberg Lettuce, with Wasabi Mayo, Chilli thread, Coriander Steamed Bao
- Marinated Beef & Lemongrass Sliders with Iceberg Lettuce, Sweet Chilli & Mixed Asian Herbs on Brioche
- Mini Taco Crispy Enoki Mushroom, Grilled Corn, Tomato, Iceberg Lettuce, Jalapeno and Guacamole. **V**
- Mini Taco Crispy Spiced Whiting Fish, Grilled Corn, Tomato, Iceberg Lettuce, Jalapeno and Guacamole
- Mini Taco Grilled Mexican Spiced Chicken, Grilled Corn, Tomato, Iceberg Lettuce, Jalapeno and Guacamole.
- Salt, Pepper Calamari with Furikake, Yuzu Mayo and Chip Box
- Stir-fried Hokkien Noodles with Gourmet Mixed Mushroom, Asian Green (Beef or Chicken)
- Stir-fried Hokkien Noodles with Gourmet Mixed Mushroom, Asian Green and Fried Tofu **V**
- Sydney Rock Oyster with Yuzu, Soy and Jalapeno Vinaigrette (by Dozen)
- Woodfire Lamb Slider with Feta & Spiced Yogurt on Brioche
- Tofu in Peanut Satay sauce, topped with Acar (pickled vegetables) on Black sesame rice crackers **V**
- Chicken in Peanut Satay sauce, topped with Acar (pickled vegetables) on Black sesame rice crackers

STAFF ARE NOT INCLUDED
VG | VEGAN. V | VEGETARIAN, GF | GLUTEN FREE, DF | DAIRY FREE, NF | NUT FREE

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Craft your own Menu

Prices from \$22.50 per person - choice of 4

DESSERT CANAPES

- Belgian Chocolate and Mascarpone Mousse with Seasonal Berries
- Chef Selection Petit Four Including Mini Macaroons, Mini Cheese Cake, Mini Caramel & Almond Tart, Mini Chocolate Éclair
- Cupcakes **(Customised topping is available)**
- Macaroons
- Chef Selection Assorted Cake
- Portuguese tarts
- Lemon & Coconut Cake

Price from \$25 per person

SIGNATURE GRAZING STATION

- Chef's Selection Cheese Trio - Blue Vein Cheese, Camembert & Cheddar
- Vegetarian Antipasto Platters: Grilled Seasonal Vegetable, Pickle, Olive and Feta
- Charcuterie Selection Salami & Prosciutto or Jamon
- Mixed Dips: Hummus, Smoked Baba Ganoush & Spiced Labneh
- Mixed Gourmet Breads with Lavash and Assorted Crackers
- Dried Fruit and Mixed Nuts
- Seasonal Fruit

Price \$30 per person per hour

ARTISAN CHEESE & WINE GRAZING STATION

Elegancy's Artisan Cheese Platter

- The chef selected 3 artisan cheeses with rice crackers, dried fruits, nuts, dips and assorted breads
- Sparkling Mineral Water
- Taylors Wines
- De Bortoli Prosecco



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