

Choose your time

for function bookings
of 15 people or more.

*To discuss alternative times or
menu options, please contact our
friendly staff on (02) 4957 7188.*

**FRIDAY +
SATURDAY**

6 - 10 P M

Choose your setting

Orchard Room ~ inside our café

- Seats up to 30 for a sit down dinner [or]
- Seats up to 40 – 50 for finger food

Alfresco Deck ~ fully covered outdoor courtyard

- Seats up to 20 people for sit down dinner [or]
- Seats up to 40 for finger food

*Your function packages includes table cloths, professional wait staff,
cleaning and exclusive use of your designated area for a 2 hour period.*

Function Booking Form

A \$100 booking fee is due at the time of booking your function.

Date:

Time:

Approx. number of guests:

Final numbers to be confirmed 5 days before the function.

Type of function: ☐ Finger Food ☐ A la Carte

Setting: ☐ Alfresco Deck ☐ Orchard Room

Menu Required:

Call **(02) 4957 7188** or email: info@europatisserie.com.au

To make a function booking please call **(02) 4957 7188**

Visit us online at WWW.EUROPATISSERIE.COM.AU

**FUNCTION
PACKAGES**



Make it memorable with Euro Patisserie

At Euro Patisserie our aim is simple. We will make your event one to remember with **deliciously fresh food** and friendly service in our **relaxed and comfortable** Café or rear courtyard area. Our food is made fresh by our talented chefs and pastry chefs with a **range of GF & vegetarian** options.

BYO

Corkage - no charge

Euro is a BYO restaurant. We offer all our guests complimentary glassware, ice and ice buckets for your special occasion.

Choose your package

For function bookings of 15 people or more we have both Finger Food and À La Carte options available. Beverage service staff are also available upon request.

Both packages are served over a 2 hour period

Finger Food

House made spinach & feta triangles

Tomato Bruschetta w/ tomato, basil,
Spanish onion & garlic olive oil

Mini Stuffed Baby Peppers
w/ quinoa, kumara, hazelnut, spinach & lemon

Arancini w/ garlic aioli

King prawn bruschetta
w/ preserved lemon and garlic oil

Mini lamb, potato and rosemary bites

Mini feta & roasted cherry tomato tarts

Ceviche w/ fried tortillas

Salt & pepper squid

Chorizo rolls w/ house chutney

Chilli prawn kebabs

Oriental chicken kebab sticks

Lamb lollipops w/ minted yoghurt dip

Cheese platters

Antipasto platters

6 selections \$25pp | 8 selections \$30pp | 10 selections \$35pp

À La Carte *(Alternate drop – select 2 Entrees and any 2 Mains)*

Entrée

Seared scallops w/ pea puree, Jamon & lemon butter

Smoked salmon carpaccio w/ Spanish onion,
capers, pecorino & lemon dressing

Coconut King Prawns w/ lime aioli

Duck spring rolls w/ cashew and bean shoot salad

Lamb fillet salad w/ wild rocket, caramelised onion,
Persian feta, pinenut and balsamic glaze

Mains

Seared Atlantic Salmon fillet w/ quinoa & avocado
salad topped with gazpacho salsa

280g organic sirloin w/ pumpkin wedges, crisp prosciutto,
green beans, Persian feta & thyme jus

Slow cooked pork belly w/ roasted pumpkin, labna,
candied walnuts and Spinach

Stuffed portabello mushrooms w/ baby spinach,
dukkah, labna and balsamic glaze

South Coast lamb shanks w/ Creamy potato mash,
seasonal greens & pan jus

Dessert - Selection of 2 from our showcase of dessert plates

Complimentary tea and coffee with 3 course package

2 courses \$55pp – entrée / main [or] main / dessert | 3 courses \$70pp