

# CANAPES

6 CANAPES \$26pp / 8 CANAPES \$35pp / 10 CANAPES \$45pp / MINIMUM 15 PERSONS

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Our canape options are perfect if you are looking for a cocktail style function where your guests can mingle. Hand crafted bites all made on premise, our canapes are available in a range of prices & styles to suit your budget & tastes.

## COLD

BBQ duck rolls / hoisin / fragrant herbs / rice paper / lime (gf)  
Ceviche salmon / pink peppercorns / shaved fennel / lime (gf)  
Frittata / globe artichoke / potato / green goddess (v) (gf)  
Charred rare beef / mustard aioli / skordalia / sorrel / crostini  
Beechwood smoked salmon / goat's curd / fried capers / toast  
Roast chicken sandwich fingers / walnut / cucumber / Japanese mayo  
Rice paper rolls / Vietnamese slaw / pickled carrot / hoisin (v) (gf)  
Rock oyster +\$3.0 / bloody drum / micro celery (gf)

## HOT

Spring roll / BBQ duck / char siu pork / fragrant herbs / shiitake / chilli caramel  
Sweet potato falafels / cumin spiced yoghurt (v)  
Risotto balls / citrus / fried capers / parmesan / aioli (v)  
Fish fingers / pinenut & parmesan crumb / gribiche  
Petite meat pies / mushy peas / jam  
Pork belly / whipped potato / pear jam (gf)  
Spiced ground beef / flat parsley / tzatziki  
La boqueria chorizo / hummus / almonds / parmesan toast

## SUBSTANTIAL / \$15.0pp

Entrée sized meals served in conjunction with canapes  
Pork belly / Vietnamese salad / glass noodles / citrus dressing (gf)  
Fish & chips / pinenut & panko crumb / tartare sauce / lemon

Specific dietary requirements happily accommodated upon request

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

# SET MENU

2 COURSE \$58pp / 3 COURSE \$68pp / MINIMUM 10 PERSONS

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Our set menus take the effort out of choosing on the night. Perfect for groups, business meetings, corporate events or any occasion where the focus is on the company you're with. Choose 2 options from the course below to be served alternate days.

## ENTRÉE

Gnocchi / smoked ricotta / soft pumpkin / hazelnuts / brown butter / sage (v)

Hervey Bay ½ shell scallops / Gorgonzola Dolce / orange gastrique (gf)

Spring roll / BBQ duck / char siu pork / fragrant herbs / shiitake / chilli caramel (df)

Parfait / duck livers / cornichons / pickled shallots / fruit jam / toast

## MAIN

Market fish / crushed new potatoes / globe artichoke / parmesan cream / sorrel (gf)

Pork belly / whipped potato / charred radicchio / pear jam (gf)

Steak + frites / Cape Byron / 90 day grain fed sirloin / loaded béarnaise / glaze (gf)

Linguine / blistered heirloom tomatoes / pinenuts / chilli / basil (v)

All mains served with

In season greens / smoked butter (v) (gf)

## DESSERT

Panna cotta / vanilla bean / rhubarb / almond biscotti (v)

Chocolate + kahlua semifreddo / amaretto / sponge / berry coulis / meringue (v)

Cheese / local & imported / dried fruit / toast / pear gel

Specific dietary requirements happily accommodated upon request

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

# SHARED MENU

2 COURSE \$65pp / 3 COURSE \$75pp / MINIMUM 10 PERSONS

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Our shared menu offers a more relaxed & social way of dining. Served along the centre of the table banquet style, this option encourages interaction with your guests in an informal atmosphere.

## ENTRÉE / Choose 2

Local prawns / chilli + ginger / red papaya / mint / toasted sesame / lime (gf) (df)  
Calamari / quick fried / seasoned rice flour / wasabi mayo / lime (gf)  
Spring roll / BBQ duck / char siu pork / fragrant herbs / shiitake / chilli caramel (df)  
Croquettes / cauliflower / leeks / gruyere / mustard / aioli (v)

## MAIN / Choose 2

Roasted pork belly / pear jam / crackling / jus (gf)  
Grilled market fish / lemon / sorrel (gf)  
Sirloin / Dijon mustard / glaze  
Gnocchi / smoked ricotta / soft pumpkin / hazelnuts / brown butter / sage (v)

## SIDES / Choose 2 (included with main)

Leaf salad / vinaigrette (v) (gf)  
Whipped potato / fried shallots (v) (gf)  
In season greens / smoked butter (v) (gf)  
Cauliflower / green herb butter / baby capers / zest / parmesan (v) (gf)  
Garlic potatoes / twice roasted (v) (gf)

## DESSERT / Choose 2

Panna cotta / vanilla bean / rhubarb / almond biscotti (v)  
Chocolate + kahlua semifreddo / amaretto / sponge / berry coulis / meringue (v)  
Cheese / local & imported / dried fruit / toast / pear gel

Specific dietary requirements happily accommodated upon request

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

# BEVERAGES

## HOUSE BEVERAGE PACKAGE / \$35pp / 2 HOURS

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Azahara Wines: Sparkling / Pinot Grigio / Shiraz  
Beer: Samuel Adams Lager / Fortitude Pacer Light  
Other: Soft drinks / Juice  
\$10 per person for each additional hour

## PREMIUM BEVERAGE PACKAGE / \$45pp / 2 HOURS

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Wines: Villa Sandi 'il Fresco' Prosecco / St Helga Riesling / Tin Cottage Sauvignon Blanc  
Scott Base Pinot Noir / Fat Bastard Malbec  
Beer: Samuel Adams Lager / Mountain Goat Steam Ale / Fortitude Pacer Light  
Other: Soft drinks / Juice  
\$15 per person for each additional hour

## DELUXE BEVERAGE PACKAGE / \$55pp / 2 HOURS

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Champagne: Perrier Jouet will be served for the first hour as part of the deluxe package  
Deluxe Wine: 1 Sparkling / 2 Whites / 2 Reds will be offered to your guests from our pouring list  
Beer: Samuel Adams Lager / Mountain Goat Steam Ale / Fortitude Pacer Light  
Other: Soft drinks / Juice  
\$17.50 per person for each additional hour

# BOOKING FORM

Thank you for choosing Drum Dining to host your upcoming event. We look forward to welcoming you and your guests. Please complete the following booking form to secure your reservation and email back to us at [enquiries@drumdining.com.au](mailto:enquiries@drumdining.com.au)

FUNCTION DETAILS	
Booking Name	
Contact Person	
Phone No	Email
Date of Event	Number of Guests
Menu Type	<input type="checkbox"/> 6 Canape <input type="checkbox"/> 8 Canape <input type="checkbox"/> 10 Canape <input type="checkbox"/> 2 Course Set Menu <input type="checkbox"/> 3 Course Set Menu <input type="checkbox"/> 2 Course Shared Menu <input type="checkbox"/> 3 Course Shared Menu <input type="checkbox"/> Unsure. Please contact me to discuss options
Beverage Type	<input type="checkbox"/> House Package <input type="checkbox"/> Premium Package <input type="checkbox"/> Deluxe Package <input type="checkbox"/> Cash Bar
Special Requirements	

CREDIT CARD DETAILS	
Card Type	
Card Number	
Name on Card	
Expiry	CCV
Signature	Date

# TERMS & CONDITIONS

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## RESERVATIONS

Your booking form and credit card authorisation must be completed to reserve your booking. By providing Drum with these details you acknowledge that you have read and understood the following terms and conditions. You agree to pay all charges, associated costs and any damages incurred by yourself and/or your guests whilst on the premises.

## BOOKING DETAILS / FINAL NUMBERS

Number of guests, food and beverage menu selection and any dietary requirements are required at least 3 days before your event. Final numbers are to be confirmed 48 hours prior to your event and this number will be the minimum charge on the day.

## CANCELLATION

Cancellations made more than 3 days before your event will incur a 20% charge of the total food cost to the credit card details supplied.

## PAYMENT / METHOD OF PAYMENT

Final payment is to be made in full at the end of your event. We accept cash, Visa, Mastercard and AMEX. Please note a 1.5% processing fee applies on all credit card payments. If you would prefer to finalise your payment via direct bank deposit, please arrange to do this prior to the event.

## AV EQUIPMENT / HIRING OF EQUIPMENT

Please ensure any AV equipment supplied is checked at least one day prior to your event to ensure compatibility. Any equipment hire not included will come at a cost to you. We are happy to recommend our preferred suppliers should you require specific services.

## RESPONSIBLE SERVICE OF ALCOHOL

Drum is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from licenced premises. We reserve the right to cease service of alcoholic beverages should consumption be deemed excessive.