

CANAPES

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

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 pork rolls / hoisin / fragrant herbs / rice paper / lime (gf)
Ceviche salmon / pink peppercorns / shaved fennel / lime (gf)
Frittata / globe artichoke / potato / green gordals (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 / hoisin chicken / char siu pork / fragrant herbs / shiitake / chilli caramel
Sweet potato falafel / 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 / apple gel (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

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 drop.

ENTRÉE

Halloumi / hazelnut dukkah / honey / pomegranate / dressed leaves (v) (gf)

Hervey Bay 1/2 shell scallops / Gorgonzola Dolce / orange gastrique (gf)

Spring roll / hoisin chicken / char siu pork / fragrant herbs / shiitake / chilli caramel (df)

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

MAIN

Market fish / kohlrabi + fennel remoulade / baby kipflers (gf)

Pork belly / roasted kipflers / globe artichoke / apple cider gel / glaze (gf)

Sirloin / hand cut Kestrel chips / horseradish + mustard aioli / truffle oil / glaze (gf)

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

All mains served with

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

DESSERT

Panna cotta / vanilla bean / macerated strawberries / cider soup / almond biscotti

Cheesecake / biscuit crumb / passionfruit curd / burnt honey cream / meringue (v)

Cheese / local & imported / dried fruit / toast / quince

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

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

Smoked chorizo / free range / confit tomatoes / hommus / dried olives / almonds (gf) (df)
Calamari / quick fried / seasoned rice flour / wasabi mayo / lime (gf)
Spring roll / hoisin chicken / char siu pork / fragrant herbs / shiitake / chilli caramel (df)
Croquettes / cauliflower / leeks / gruyere / mustard / aioli (v)

MAIN / Choose 2

Roasted pork belly / 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)
Carrots / charred / honey roasted / dukkah (v) (gf)
In season greens / smoked butter (v) (gf)
Cauliflower / green herb butter / baby capers / zest / parmesan (v) (gf)
Garlic roasted potatoes / truffle oil / parmesan (v) (gf)

DESSERT / Choose 2

Panna cotta / vanilla bean / macerated strawberries / cider soup / almond biscotti
Cheesecake / biscuit crumb / passionfruit curd / burnt honey cream / meringue (v)
Cheese / local & imported / dried fruit / toast / quince

Specific dietary requirements happily accommodated upon request
(v) vegetarian (gf) gluten free (df) dairy free

BEVERAGES

HOUSE BEVERAGE PACKAGE / \$35pp / 2 HOURS

Pete's Pure Wines: Prosecco / Pinot Grigio / Shiraz / Rosé

Beer: Yenda Pale Ale / Yenda Session Lager

Other: Soft drinks / Juice

\$10 per person for each additional hour

PREMIUM BEVERAGE PACKAGE / \$45pp / 2 HOURS

Wines: Villa Sandi 'il Fresco' Prosecco / La Villa Pinot Grigio / Tin Cottage Sauvignon Blanc

Soumah Pinot Noir / Fat Bastard Malbec

Beer: Peroni Nastro Azzurro / Mountain Goat Steam Ale / Fortitude Pacer Light

Other: Soft drinks / Juice

\$15 per person for each additional hour

DELUXE BEVERAGE PACKAGE / \$55pp / 2 HOURS

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: Peroni Nastro Azzurro / 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

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

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