

D R U M

Canapé Menu

For groups from 20 to 300 guests

\$25 for 5 choices, \$35 for 8 choices, \$45 for 12 choices

Hot canapes

Salmon frits, cream cheese, basil, seaweed, caper aioli (nf,gf)

Mesquite chicken, honey, persian fetta brochettes (nf,gf)

Chicken, manchego, leek croquette (nf)

Ox tail, brisket ragu, provolone arancini (nf)

Swedish meatballs, diane sugo, spinach (nf,gf)

Jamon, provolone, tomato, basil empanadas (nf)

Pumpkin, goats curd, pine nut, fried mung bean tart (v)

Provolone, tomato sugo, basil empanadas (nf,v)

Baked duck egg, persian fetta, mayonnaise, smoked paprika (nf,gf,v)

Cold Canapes

Beef tartar, quail egg, sofrito, focaccia crostini (nf,df)

Salmon crudo, olive soil, ricotta, Persian fetta, black garlic aioli (nf,gf)

triple brie, onion jam, fried shallot, spinach, basil oil, leek hay (v,nf)

Fig, pomegranate, goat curd, dukkha, blood orange, lemon emulsion (gf,v)

tomato caprese with mozzarella, basil, pepper, olive soil, balsamic (v,gf,nf)

boiled duck egg, focaccia, persian fetta, tomato, oregano, sriracha aioli (v)

(All dietary's can be meet with minimum 3 days' notice)

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Set Plated Menu

Plated: 2 courses + 1 shared side \$65

Plated: 3 courses + 1 shared side \$75

Alt drop: 2 courses + 1 shared side \$70

Alt drop: 3 courses + 1 shared side \$80

Add: sides \$5

(All dietary's can be meet with minimum 3 days' notice)

Entrée

Boscaiola chicken tortellini w/ jamon, wild fungi, garlic cream, dried king brown, parsley oil (nf)

Swedish pork and wagyu meatballs w/ baby spinach, leek hey, ricotta, diane sugo (nf,gf)

Roasted cauliflower w/ pumpkin puree, dried mung sprouts, olive soil, pepita seeds (nf,gf,v)

Salmon frits with cream cheese w/ basil, seaweed, lemon cheek and caper aioli (nf,gf)

Mains

truffle gnocchi with wild fungi, parsley, cavolo nero, garlic, pecorino and garlic butter sugo (v,nf)

Striploin with soubise, cavalo nero, wild fungi, dried king brown crisps, basil oil and bone marrow jus (gf,nf)

Ox tail and beef cheek ravioli with ricotta, beef sugo, parsley, leek and basil oil (nf)

14hr slow cooked Porchetta with Tuscan kale, carrot puree, olive soil, morcilla and thyme jus (gf,nf)

Sides

Heirloom tomato caprese with burrata, basil, pepper and 25yr aged px balsamic (v,gf,nf)

Charred broccolini with Stracciatella, olive dirt, charcoal salt and toasted almonds (v,gf)

Baby Dutch carrots with butterscotch honey, goats cheese and hazelnuts (v,gf)

Desserts

Chocolate marquess with tam-tam soil raspberry gel and white filigree (na)

Lemon meringue tort with candied pistachio, and chocolate dirt (na)

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Beverage Options

Drum Dining offers a large range of Beers, Wines & Spirits. This allows you to celebrate & enjoy your experience while sipping on cocktails, catching up over beers & relaxing with a glass of red.

Beverage Package

Two hours \$40pp // 1-hour extension \$15pp

Cocktail on arrival \$15pp

Dal Zotto Prosecco

Black Cottage Sauvignon Blanc

Fat Bastard Malbec

Artigiano Rosato Rose

Young Henerys Pale Ale

Estrella Damm

Soft Drinks & Juices

ON CONSUMPTION

Not sure if everyone will drink?

Beverages charged as you go might be the best solution.

If you'd like to know the limit, set a tab and we'll let you know when it's coming close

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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"/> Canape Menu <input type="checkbox"/> 2 Course Plated Menu <input type="checkbox"/> 3 Course Plated Menu <input type="checkbox"/> 2 course Alt Drop <input type="checkbox"/> 3 Course Alt Drop <input type="checkbox"/> 2 Hour Beverage Package <input type="checkbox"/> Unsure. Please contact me to discuss options.
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.

DEPOSIT

A deposit or credit card details will be required to secure the space.

Deposit amounts will be deducted from your bill at the end of your event.

BOOKING DETAILS / FINAL NUMBERS

Number of guests, food and beverage menu selection and any dietary requirements are required at least 7 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 less than 24 hours before your event will incur a \$50pp charge to the credit card 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.

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.