
Menu



Autumn – Winter

CANAPÉS

cold

Poached prawn croustade, cucumber, red capsicum relish, sriracha mayonnaise [df nf]

Pepper crusted beef on croute, mandarin gel, caramelised onion aioli [df nf]

Spanish Jamon, figs, honey gel, lemon cream fraiche, jalapeno beignet [nf]

Savoury choux buns, smoked salmon rilette, cornichon, pickled shallot, dill fronds [nf]

Pumpkin, zucchini & capsicum frittata, feta, harissa mayonnaise, balsamic tomatoes, petite watercress [gf v nf]

Chipotle chicken tostada, avocado crema, smoked tomato gel, lime salt [gf df nf]

Date & beetroot relish, whipped lemon chevre, tomato crispbread, walnut [v]

hot

Crispy nori & soy chicken bites, togarashi dust, citrus peel mayonnaise [gf df nf]

Arrabbiata arancini, roasted red peppers, chilli flakes, lemon paprika aioli [gf nf v]

Rice vermicelli & vegetable spring rolls, chilli lime dipping sauce [df vg nf]

Flash fried calamari, lemon pepper & parsley salt, saffron aioli [gf df nf]

Parmesan & oregano crumbed chicken goujons, tarragon mayonnaise [gf nf]

Cheeseburger wellington, caramelised onion, pancetta crisp, cornichons [nf]

Lamb & oregano lamb kofta, spiced mint jam [df nf]

Chicken, water chestnut & shiitake dumplings, sesame soy dipping sauce [df nf]

Brik pastry roulade, Moroccan spice, parsnip & textured soy, harissa emulsion [df vg nf]



LARGE BITES

substantial canapés

Southern fried chicken slider, maple mustard glaze, summer slaw, sriracha mayonnaise, milk bun [nf]

Rustic pizza, roasted peppers, caramelized onion, fior di latte, kalamata olives & basil pesto [v nf]

Wagyu beef slider, tomato relish, melted cheddar, burger sauce, sesame brioche bun [nf]

Pulled pork banh mi, pickled carrot & daikon, hoisin mayonnaise, Asian herbs [df nf]

supper bowls

Spiced lamb shoulder, quinoa & tomato tabouli, dill tzatziki [gf nf]

Fish & chips – crispy battered flathead, thick cut chips, dill & caper mayonnaise [gf df nf]

Potato gnocchi, tomato emulsion, roasted vegetables, pecorino & herb pangrattato [nf v]

Butter chicken curry, makhani sauce, basmati rice, pickled onion & coriander [gf nf]

Kimchi mac & cheese, charred corn, bacon crisps, spring onion [nf]



ENTRÉES

Mushroom medley & kale tart, Jerusalem artichoke cream, Taleggio, kaiserfleisch [gf nf]

Confit salmon, citrus crème fraîche, compressed cucumber, mandarin caviar, rye crisp, dill oil [nf]

Potato gnocchi, mushroom & spinach ragout, umami cream sauce, rocket pepita pesto [v nf]

Grilled chicken, lemongrass, kaffir & coconut sauce, Asian slaw, pickled onion, chilli jam, peanuts [gf df]

Spiced lamb shoulder, yellow fava puree, warm artichoke, lentil & broad bean salad, soft herbs, cumin wafer [gf df nf]

Spinach & ricotta tortellini, green peas & broad beans, Pomodoro emulsion, kalamata crumbs [nf v]

Sticky glazed pork belly, Mirabelle plum puree, pickles, fennel salad, sesame bark [gf df nf]

Grilled prawn salad, cauliflower & caper cream, charred broccolini, yuzu gel [gf nf]



MAINS

Braised beef cheek, tomato & coconut chutney, green beans, puffed seeds, spiced jus [gf df nf]

Chilli & ginger glazed salmon fillet, leek velvet, edamame & potato hash, wilted greens [gf nf]

Free range chicken breast, sweet corn & Manchego croquette, zucchini ribbons, smoked tomato beurre blanc [gf nf]

Twice cooked pork belly, capsicum coulis, fondant potato, fennel remoulade [gf nf]

Char-grilled lamb backstrap, pressed lamb shoulder, honey lemon yoghurt, ratatouille, walnut & mint salsa, sprouts [gf]

Pan fried barramundi, turmeric & lemongrass emulsion, broccolini, Asian herbs [gf df nf]

Confit duck leg, beetroot & orange hummus, brassicas, potato pave, sour cherry jus [gf nf]

Beef striploin, Dutch croquette, glazed petite vegetables, bordelaise sauce [gf nf] **Additional \$8 per person*

sides

Herb roasted chat potatoes, lemon salt, salsa verde [gf df vg nf]

Cosberg, radicchio, Persian fetta, orange, radish, pickled shallot, soft herbs, raspberry vinaigrette [gf v nf]

Mesclun leaves, cucumber, heirloom tomatoes, capsicum, onion, charred corn, citrus dressing [gf df vg nf]

Winter slaw – kale, beetroot & fennel, red cabbage, rocket, pickled golden raisins, spiced pear dressing [gf v nf]



DESSERTS

plated

White chocolate mousse, rhubarb compote, raspberries, spiced sponge [gf nf]

Greek yoghurt panna cotta, passionfruit, elderflower gel, pistachio crumble [gf]

Baked cheesecake, citrus curd, torched meringue, berry compote, oat clusters [nf]

Hazelnut chocolate brownie, Nutella snow, mandarin, blackberries [gf]

Caramelised pineapple tart, lime & coconut cremeux, sesame brittle [gf nf]

roving

Petite donut, mixed berry compote, cream cheese frosting [nf v]

Popcorn brulee, pecan, beurre noisette & cocoa crumble [gf v]

Hazelnut chocolate tart, salted dulce de leche, wattle seed cream [v]

Strawberry tartlet, lime cheesecake, rosewater Chantilly [gf nf v]

Churros, cinnamon sugar, dark chocolate mandarin sauce, berries [vg df nf]

Greek yoghurt panna cotta, passionfruit, elderflower gel, pistachio crumble [gf]

Cannoli, salted pistachio & white chocolate cream, snow sugar [v]

Choux bun, chocolate craquelin, coffee mascarpone, espresso gel [nf v]

petit fours

White chocolate rocky road, marshmallow, dehydrated blood plum, pistachio, toasted coconut flakes, gold leaf [gf]

Assorted petite macarons

Selection of chocolate bonbons



ADDITIONAL DINING ITEMS

cocktail dining

Canapé + \$5.50 per person
Substantial canapé + \$11.00 per person
Supper bowl + \$16.50 per person
Side dish + \$6.00 per person
Alternating entrée / dessert + \$10.00 per person
Petit Four – \$9.00 per person
Late night snack item + \$11.00 per person
Plated entrée + \$30.00 per person
Plated dessert + \$20.00 per person

shared platters to the table

Cheese platter + \$19.00 per person
Antipasto platter + \$20.00 per person
Seafood platter + \$33.00 per person

tasting table *(1 hour)*

Grazing Table + \$29.00 per person
Oyster Bar + \$22.00 per person
Seafood Table + \$33.00 per person

food station *(minimum 80 guests)*

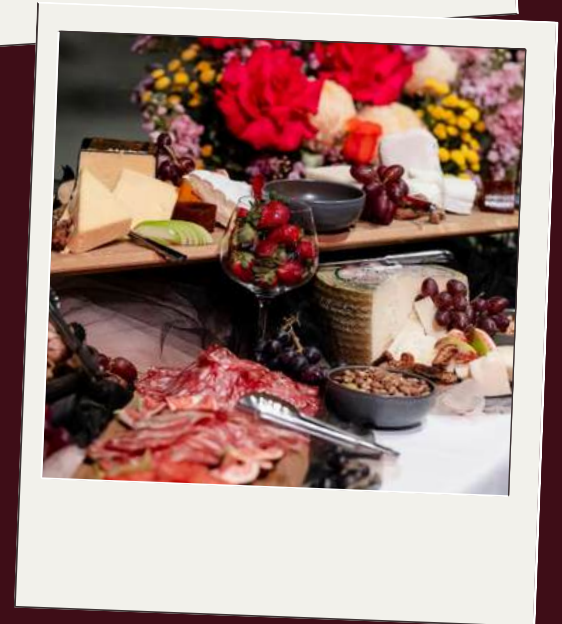
Paella Pan + \$33.00 per person
Taco Table + \$33.00 per person
A Taste of South East Asia + \$33.00 per person

crew meals

Chef's Selection meal + \$55

children and teenagers

Children (3-12 years) – two course child-friendly menu + \$68.00 per person



CANNOLI BAR

Cannoli + \$12.00 per person

Includes cannoli for one hour in various traditional and modern flavours.

Flavours include:

Ricotta, grated chocolate & mixed peel

Strawberry Cheesecake

Belgium chocolate cream

Flavour Upgrade + \$6.00 per person, per flavour

Upgrade Flavours include:

Pistachio

Nutella

Baklava

Limoncello cream

**Or any flavour on request*



HOSTED BAR

awaken

Tatachilla Sparkling, McLaren Vale, Australia
Tatachilla Sauvignon Blanc, McLaren Vale, Australia
Tatachilla Shiraz Cabernet, McLaren Vale, Australia
Carlton Dry & Asahi Super Dry 3.5%
Heineken 0%
Mineral water, soft drink & juice

indulge

Yarra Burn Prosecco NV, South Eastern Australia, Australia
Yering Station Elevations Chardonnay, Yarra Valley, Australia
Yering Station Elevations Pinot Noir, Yarra Valley, Australia
Carlton Dry, Sapporo & Asahi Super Dry 3.5%
Heineken 0%
Mineral water, soft drink & juice

revel

CHOOSE ONE:
• Da Luca Prosecco NV, Veneto, Italy
• Croser NV, Adelaide Hills, Australia
CHOOSE TWO:
• Eddystone Point Pinot Gris 2024, Tasmania, Australia
• The Grayling Sauvignon Blanc 2025, Marlborough, New Zealand
• Church Road Chardonnay 2013, Hawke’s Bay, New Zealand
CHOOSE TWO:
• Houghton Wisdom Cabernet Sauvignon 2020, Margaret River, Australia
• Petaluma White Label Pinot Noir 2024, Central Otago, New Zealand
• St Hallett Blackwell Shiraz 2023, Barossa Valley, Australia
Petaluma White Label Rosé 2024, Barossa Valley & Riverland, Australia
Carlton Dry, Sapporo, Coopers Pale Ale & Asahi Super Dry 3.5%
Heineken 0%
Mineral water, soft drink & juice

awaken

1 hour	\$24.00
2 hour	\$29.00
3 hour	\$39.00
4 hour	\$48.00
5 hour	\$57.00
6 hour	\$65.00

indulge

1 hour	\$32.00
2 hour	\$38.00
3 hour	\$51.00
4 hour	\$62.00
5 hour	\$72.00
6 hour	\$79.00

revel

1 hour	\$45.00
2 hour	\$55.00
3 hour	\$70.00
4 hour	\$84.00
5 hour	\$97.00
6 hour	\$108.00

*Selection of wines are subject to availability.

HOSTED BAR UPGRADES

veuve clicquot champagne experience

Champagne Toast	\$18.00
On arrival (1 hour)	\$24.00

Hosted bar upgrade:

2 hours	\$26.00
3 hours	\$29.00
4 hours	\$34.00
5 hours	\$38.00
6 hours	\$43.00

**Only available on Indulge or Revel Hosted Bar*

wine upgrade

Swap out one included wine from your package + POA
Add one additional wine to your package + POA

Please speak to your Event Manager to confirm pricing to swap or add a specific wine to your package.

beer upgrade

Swap out one included beer from your package +\$3.00 per person
Add one additional beer to your package + \$8.00 per person

Carlton Draught
Asahi Super Dry 3.5%

Or any other beer available in our hosted bar packages



**Selection of wines are subject to availability.*

SPIRIT PACKAGES

essential package

CHOOSE THREE:

Vodka O

Tanqueray Gin

Chivas Regal 12YO

Makers Mark Bourbon

Bacardi Rum

4 hours \$19.00

5 hours \$23.50

premium package

CHOOSE FOUR:

Grey Goose Vodka

Four Pillars Rare Gin

Glenmorangie Malt 10YO

Sailor Jerry's Spiced Rum

Jack Daniels Gentleman Jack

4 hours \$32.00

5 hours \$38.50



*Spirits packages only available in addition to hosted bar packages

COCKTAILS where moments unfold, one sip at a time

standard + \$18 per cocktail

LIMONCELLO LUMINA Limoncello, prosecco, soda
ROSÉ EMBER SPRITZ Aperol, sparkling rosé, soda
GOLDEN BASIL WHISPER Vodka or rum, pineapple, basil, sugar, soda
EDEN FIZZ Gin, lemon juice, lime juice, mint, sugar, soda
SMOKED HONEY SMASH Bourbon, lemon juice, sugar, mint leaves

premium cocktails + \$22 per cocktail

VELOUR KISS Vodka, triple sec, lemon juice, sugar, sparkling
CRIMSON GLOW Vodka, triple sec, cranberry juice, guava soda
PASSION MIRAGE White rum, passionfruit, mint leaves, sugar
SUNDOWN MARGARITA Tequila, agave, lime
EVOQÉ DESIRE Vanilla vodka, passionfruit liqueur, prosecco, sugar, pineapple, lime

mocktails + \$14 per mocktail

TROPICAL TEASE Pineapple, lime juice, basil leaves, soda
BARE MOJITO Mint leaves, sugar, soda — add passionfruit or watermelon for a extra kick!
PINK OBSESSION Watermelon, lime juice, sugar
BITTERSWEET BLOOM Grapefruit, soda, sugar
THE ZESTRESS Lemon juice, soda, sugar

spirit cart

WHISKY CART two hours \$1,300

Including brass bar cart, navy strength ice blocks, chisel tools (for styling), standard whisky glasses, a dedicated whisky cart bartender, four bottles of premium scotch whisky (Glenmorangie, Glenfiddich, Laphroaig, Balvenie)

GIN CART two hours \$1,300

Including brass bar cart, navy strength ice blocks, standard glasses, tonic water and garnishes, a dedicated gin cart bartender, four bottles of premium gin (Four Pillars Barrel Aged Gin, Hendricks, Melbourne Gin Co, Monkey 47 Dry Gin)



BEVERAGES ON CONSUMPTION

wine

	per bottle
sparkling	
Tatachilla Sparkling, McLaren Vale, Australia	\$55.00
Yarra Burn Prosecco NV, South Eastern Australia, Australia	\$64.00
Da Luca Prosecco NV, Veneto, Italy	\$83.00
Croser NV, Adelaide Hills, Australia	\$98.00
Veuve Clicquot Brut Yellow Label NV, Champagne, France	\$135.00

white

Tatachilla Sauvignon Blanc, McLaren Vale, Australia	\$55.00
Tatachilla Chardonnay, McLaren Vale, Australia	\$55.00
Yering Station Elevations Chardonnay, Yarra Valley, Australia	\$64.00
The Grayling Sauvignon Blanc 2025, Marlborough, New Zealand	\$80.00
Church Road Chardonnay 2013, Hawke's Bay, New Zealand	\$95.00
Eddystone Point Pinot Gris 2024, Tasmania, Australia	\$95.00
Petaluma White Label Rosé 2024, Barossa Valley & Riverland, Australia	\$90.00

red

Tatachilla Shiraz Cabernet, McLaren Vale, Australia	\$55.00
Yering Station Elevations Pinot Noir, Yarra Valley, Australia	\$64.00
Petaluma White Label Pinot Noir 2024, Central Otago, New Zealand	\$90.00
Houghton Wisdom Cabernet Sauvignon 2020, Margaret River, Australia	\$95.00
St Hallett Blackwell Shiraz 2023, Barossa Valley, Australia	\$95.00

beer

	per serve
Carlton Dry	\$10.00
Carlton Draught	\$10.00
Sapporo	\$10.00
Coopers Pale Ale	\$10.00
Asahi Super Dry 3.5%	\$10.00
Asahi Super Dry	\$10.00
Heineken 0%	\$8.00

non-alcoholic

	\$5.00 per serve
Sparkling mineral water	
Assorted soft drink	
Assorted juice	

spirits

	per serve
Vodka O	\$12.00
Grey Goose Vodka	\$15.00
Tanqueray Gin	\$12.00
Four Pillars Rare Gin	\$15.00
Chivas Regal 12 Year Old	\$12.00
Glenmorangie Malt 10 Year Old	\$15.00
Makers Mark Bourbon	\$12.00
Jack Daniels Gentleman Jack	\$15.00
Bacardi Rum	\$12.00
Sailor Jerry's Spiced Rum	\$15.00

*Selection of wines are subject to availability.

Do you have any dietary requirements?

Evoqué Events caters for individual guests with special dietary requirements & intolerances. Our chefs will create dishes specifically catering to guests requiring allergy free, vegetarian, vegan, gluten-free & lactose-free.

Dietary requirement meals are provided on Chef's selection basis. Please note that our kitchen uses nuts, seeds, grains, lactose, gluten and seafood products. Whilst the utmost care is taken, we cannot guarantee trace elements will not be present.

Any late dietary requests will incur a 25% surcharge per person on the package price.

[gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free

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