

TERMS & CONDITIONS FOR PRIVATE FUNCTIONS

CONFIRMATION OF BOOKING

Confirmation of your booking is verified by the payment of a \$200 deposit. The deposit will be subtracted from your final invoice. Confirmation of your menu selections, guest numbers and special dietary requirements are required 7 days prior to your function date.

CANCELLATION

7-13 days deposit is non refundable
Less than 6 days 100% catering charge is payable

MINIMUM SPEND

Minimum spend for a private function in the café area
Monday to Friday after 5pm is \$1800
Saturday night is \$4000

All pricing is inclusive of GST and wait staff.

PLEASE ADVISE OUR STAFF
OF ANY DIETARY OR SPECIAL REQUIREMENTS.

CONFERENCE ROOM CATERING

BREAKFAST - BUFFET \$22 PER PERSON (Served on platters for delegates to help themselves on arrival)

Eggs Benedict
Ham & Cheese Croissants
EQ Bakehouse assortment of Danish pastries
Single serves of our homemade muesli
Platter of fresh seasonal fruit
Orange juice and Iced water
Espresso coffee \$3 extra per person

BREAKFAST - SEATED \$25 PER PERSON (A copy of our current menu options will be provided upon request)

Orange juice and Iced water
Espresso coffee \$3 extra per person

LUNCH - BUFFET \$23 PER PERSON (Served on platters for delegates to help themselves on arrival)

A selection of gourmet sandwiches
Homemade mini spinach & feta rolls + mini sausage rolls
Salad of the Day
Platter of fresh seasonal fruit
Orange juice
Sparkling mineral water
Iced water
Espresso coffee \$3 extra per person

LUNCH - SEATED \$25 PER PERSON (A copy of our current menu options will be provided upon request)

Orange juice
Sparkling mineral water
Iced water
Espresso coffee \$3 extra per person



X





FUNCTION MENU

FOR BOOKINGS AND ENQUIRIES
PHONE (02) 6161 1666
EMAIL EQCAFE@EQCAFE.COM.AU

EQ CAFE & LOUNGE
70 KENT STREET DEAKIN, ACT, 2600
PHONE. 02 6161 1666

EQCAFE.COM.AU/FUNCTIONS

  @EQCAFEANDLOUNGE

CANAPÉ MENU

A selection of canapes suitable for all functions. For canapes in place of a meal, we recommend a combination of hot and cold and larger canape options.

1hr 4 canapes \$22pp (choose 2 cold and 2 hot)
2hrs 6 canapes \$30pp (choose 3 cold and 3 hot)
3hrs 8 canapes \$36pp (choose 4 cold and 4 hot)

COLD CANAPE

Roasted rare beef, horseradish cream on croute
Beef Takaki, citrus & soy dressing served on Chinese spoons (gf,df)
Woodside goats curd, baby beetroot, caramelised balsamic on croute (v)
Caramelized onion & cracked pepper tart (v)
Beetroot & dill salmon, pickled cucumber, sushi rice (gf,df)
Plum & 5 spice confit duck rice paper rolls (gf,df)
Haloumi, asparagus and mint skewer, light sesame oil dressing (v,gf)
Marinated chicken, lime mayo & avocado tart (df)
Tartare of yellowfin tuna, wasabi mayo (gf,df)
Compressed rockmelon & prosciutto bar (gf,df)

HOT CANAPE

Mini beef burger on brioche bun w tomato relish & baby spinach (df)
Truffle & parmesan arancini balls (v)
Mini steak pies (df)
Coconut battered prawns, chilli lime dipping sauce (df)
Lemon & black pepper crispy calamari strips w honey mustard (df)
Southern fried scallop served on chinese spoons topped w garlic mayo(df)
Spicy lamb shoulder bao bun w saffron yoghurt & pomegranate
Mac and cheese croquette smoked garlic aioli (v)
Moroccan chicken skewers w a mint yoghurt paprika churros & parmesan fondue (v)
Baby mini quiches w caramelised onion, brie & thyme (v)

LARGE CANAPE \$3.5 EXTRA (in place of a small canape)

Fish & Chips served in Chinese boxes (df)
Served on a bamboo dish crispy chicken drumette w a chipotle mayo slaw
Served on a bamboo dish pork belly & apple kimchi & black sesame seed (gf)

EQ HOUSE MADE CHICKEN & SEAFOOD PAELLA - \$10 PP
minimum 35pax (gf,df)

DESSERT

EQ doughnuts filled w either Nutella or strawberry rhubarb jam - \$2.50 each (v)
Assorted Tarts (crème brulee, lemon meringue, raspberry frangipane, fruit tart) - \$3.00 each
OR Our EQ Bakehouse Pastry Chefs can make your function cake
as per your requirements. Price on inquiry.

DINNER BUFFET STATION

SELECT ANY 3 PROTEINS

Orange & clove studded leg of ham (gf,df)
Saffron, honey, rosemary lemon chicken thigh (gf,df)
Roast beef rib eye studded w smoked garlic and thyme (gf,df)
Grilled Tasmania salmon, sesame broccoli miso dressing (gf)

ACCOMPANIED BY

Crusty Artisan Baguette from our own Bakehouse
Rosemary and Szechuan pepper chat potatoes (v)

SALADS

Raw vegetable salad w zucchini, beetroot, carrot, snap peas,
roquette, radicchio, sultanas, almonds w orange
ginger dressing (v,gf)

AND

Red wine goji berries, hazelnuts, roquette, snap peas, witlof, red
cabbage, roquette pesto & lemon vinaigrette (v,gf)

\$45 pp (minimum 35pp)

DESSERT OPTIONAL - \$12PP SERVED 50/50

Decadent Chocolate Cake, crunchy caramel, raspberry gel,
seasonal berries (gf)
Roasted Macadamia, honey fig tart, salted caramel, almond
crumble, crème angelize

DESSERTS MUST BE PRE ORDERED.

3 COURSE SIT DOWN DINNER MENU

ENTRÉE SERVED 50/50

Truffle and parmesan arancini with aioli (v)

OR

Saffron & basil risotto w/ braised chicken, shallot, chorizo,
salsa verde (gf)

MAINS SERVED 50/50

Confit of Tasmanian salmon, fennel, caper & pea salsa, fennel puree,
prawn mousse, fennel sabayon, onion ash, crispy crackling

OR

Semolina gnocchi, king brown mushroom, thyme, parsnip, porcini
salt, raisins, black garlic puree, asparagus, almonds (v)

DESSERT SERVED 50/50

Decadent Chocolate Cake, crunchy caramel, raspberry gel, sea-
sonal berries (gf)

OR

Decadent Chocolate Cake, crunchy caramel, raspberry gel, sea-
sonal berries (gf) Roasted Macadamia, honey fig tart, salted car-
amel, almond crumble, crème angelize

COST IS \$60 PER PERSON