



III Anniversary Cocktail Reception Package

At Carlyle & Co., we know how to party – and we know exactly what it takes to throw a great one. So, whether it's a big birthday blow-out with your nearest and dearest or an OOO summertime getaway with the team, our delightful, all-inclusive cocktail reception package fits every kind of celebration. Let us do the planning from 1 June to 31 August, and reserve this limited-time experience at \$11,800 to enjoy:

- Private use of the Living Room for three hours
 - Your choice of three dozen canapes
 - Three decadent party platters
- Three bottles of champagne, from our selection
 - Three bottles of red wine, from our selection
 - Three bottles of white wine, from our selection



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Canapes

CHOOSE 3:

CHINESE

- 🌿 WILD MUSHROOMS BEAN CURD ROLL BLACK TRUFFLE
CHILLED ABALONE, YUZU
- CRISPY FRIED PRAWN WONTON
- “GOLDEN” FRIED CHICKEN SALTED EGG YOLK

WESTERN

- 🌿 MOREL MUSHROOM & SPINACH MINI BIKINI
- LIGHT POACHED SCALLOP, TROUT ROE CHARCOAL TOAST
- CRAB CAKE, CARAMELISED LIME
- OCTOPUS ARANCINI, SPICY COD ROE SEAWEED
- FOIE GRAS TOAST, ORANGE, PISTACHIO

DESSERT

- 🌿 OOLONG & PEACH JELLY
- 🍷 CRISPY TOFU, CARAMELISED SOYBEAN
- PINEAPPLE & VANILLA MILLE FEUILLE
- MATCHA FILO CRISP, PISTACHIO

Wine

SELECT 6:

- SAUVIGNON BLANC, KUKU, MARLBOROUGH, NEW ZEALAND
- PINOT GRIS, KINGS RIDGE, WILLAMETTE VALLEY, OREGON
- PRIMITIVO, SAN MARZANO, IL PUMO PRIMITIVO SALENTO, PUGLIA
- PINOT NOIR, BREAD AND BUTTER, NAPA VALLEY, CALIFORNIA, USA

🌿 GLUTEN-FREE

🌿 VEGETARIAN

🍷 VEGAN

The menu selection is subject to changes. To ensure we can provide what you have chosen, please place your order with any dietary requirements 10 days before the Event Date. A 100% cancellation fee may apply if the order decreases within 4 working days of the Event Date, as ingredients will have been ordered.



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Savoury

CHOOSE 5:

- HOUSE CURED SALMON WRAP, CREAM CHEESE, DILL (6PCS)
- STEAMED "BAO" BUN, SPICED DUCK MEAT, SLAW (6PCS)
- HAMACHI TARTARE, SAGO CRACKERS, MAYO, CHIVE (6PCS)
- FRIED CHICKEN DRUMSTICK, KOREAN CHILLI, KIMCHI (12PCS)
- FREMANTLE OCTOPUS & POTATO, OLIVES, GARLIC AIOLI (1 BOWL)
- CREAMY PRAWN BRIOCHE ROLLS, GEM LETTUCE, CHIVE (6PCS)
- PARMA HAM & CHEESE TOASTIES, GRUYERE CHEESE, TRUFFLE (8 SLICES)
- BBQ CHICKEN NACHOS, JALAPENO, TOMATO SALSA, CHEESE (1 BOWL)
- 🌿 MOROCCAN FRIED CAULIFLOWER, HUMMUS DIP, PITA BREAD (1 BOWL)
- 🌿 SWEET POTATO EMPANADA, CASHEW, CHILLI SPICE (6PCS)
- 🌿 MARINATED MOZZARELLA, TOMATO PESTO, BASIL (1 BOWL)
- 🌿 IMPOSSIBLE BEEF SLIDER, PEPPER SAUCE, CHEDDAR CHEESE (6PCS)
- 🌿 MUSHROOM & MOZZARELLA ARANCINI, AIOLI (6PCS)
- 🌿 IMPOSSIBLE CHICKEN NUGGET, KOREAN CHILLI SAUCE (12PCS)

Sweet

CHOOSE 2:

- SEASONAL FRUIT (1 BOWL)
- CARROT CAKE BAR (6 PCS)
- DAILY COOKIES (12 PCS)
- FRESH BAKED MADELEINES (18 PCS)
- ASSORTED CHOCOLATE PRALINES (18 PCS ASSORTED)
- MARSHMALLOWS (1 BOWL)
- ASSORTED MACARONS (18PC)

🌿 VEGETARIAN

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