

EVA FUNCTIONS MENU

ROAMING CANAPÉS MINIMUM 20 PEOPLE

CHICHARRON BITES
Crispy pork belly serve with salsa fresca (GF DF NF)

SPICED CHICKEN NIBBLES
Secret spice fried chicken nibbles with spicy mango mayonnaise (GF DF NF)

CALAMARI
Fried pepper squid and spices with salsa verde (DF NF)

JALAPEÑO BITES
Whole jalapeno coated and deep-fried with cream cheese and served with lime crema (VE)

SMOKED SALMON, DILL AND LEMON PATE
Smoked salmon, lime cream, coriander, cream cheese, chives and soy (NF)

EGGPLANT BRUSCHETTA
Served with crispy bruschetta bread, tomato, pine nuts, smoked eggplant, butter and balsamic vinegar (V)

FALAFEL BITES
Chickpea and vegan pesto mayo (VE, GF)

MARINATED OLIVES
Arbol chiles, lemon, lime, orange and oregano (GF V NF)

FRIED NOPALES
Marinated cactus with soy and oregano (GF V NF)

PRAWN BITES
Smokey Prawns with cajun and sweet and spicy soy garlic sauce (GF NF)

POLENTA STICKS
Fried polenta with chimichurri (GF NF V)

ASADA
Medium rare beef sirloin with confit garlic and dijon mustard butter and house made chimichurri (GF NF)

BROWNIE BITES
Dulce de leche and hazelnut dust (VE)

FLAN
Egg-base custard, cream and burnt caramel (GF NF VE)

SEASONAL FRUITS WITH TAJIN
Please ask about availability upon booking (V GF NF)

CHURROS
Served with cinnamon sugar, hazelnut syrup and burnt coconut sauce

CANAPE COMBO PACKAGES

\$35 1 Drink & 5 Canapés

\$55 2 Drinks & 6 Canapés

\$75 2 Drinks & 7 Canapés

GRAZING TABLE

MINIMUM 15 PEOPLE
(PLEASE NOTIFY IF THERE IS DIETARY REQUIREMENTS)

MEATS
Sweet ham, prosciutto, pancetta, salami, smoked salmon

CHEESE
Aged cheddar, kapiti blue cheese, whitestone Brie cheese, mild douda, smoked havarti

SIDES
Pickled onions, seasonal fruit, sizzling corn, gherkins

DIPS
Hummus, guacamole, smoked eggplant, salsa verde

BREAD & CRACKERS
Corn chips, rice crackers, sliced bruschetta, flat paprika bread

\$250

A choice of...Three meats, two cheeses, three fruits and one bread.

\$350

A choice of...Four meats, three cheeses, three fruits and two bread.

\$500

A choice of...Six meats, four cheeses, four fruits, two breads and three dips.

ROAMING CANAPÉS MINIMUM 20 PEOPLE

3 OPTIONS - \$15 PER PERSON

4 OPTIONS - \$20 PER PERSON

5 OPTIONS - \$25 PER PERSON

ENTREE'S

CHICHARRON BITES

Crispy pork belly serve with salsa fresca (GF DF NF)

CHEESY GARLIC BREAD

Flat paprika bread, mozzarella, confit garlic and Dijon mustard butter served with hummus

CALAMARI

Fried pepper squid and spices with salsa verde and coriander (DF NF)

CHIPA

South American cheesy bread served with chimichurri (GF NF VE on request)



SEATED & SET MENU

MINIMUM 15 PEOPLE

MAINS

STEAK AND FRIES

Marinated beef sirloin with confit garlic and dijon mustard butter, chimichurri and house salad served with fries and aioli (GF NF)

NAKED BURRITO

Grilled chicken, brown rice, cheese, pico de gallo, guacamole, four beans, roasted corn with tajin lime crema and medium salsa (GF NF V/VE on request (Cauliflower))

SMOKEY PRAWN TACOS

Pan-fried marinated prawns with cajun, roasted corn, crispy shallots, spicy mango mayonnaise, coriander and lettuce (GF DF)

CRISPY PORK BELLY

Deep-fry pork belly, slaw with lime and mango dressing, hummus and pickled onions (GF DF NF)

BEEF RAGU PASTA

Slow-cooked marinated beef, tomato and basil sauce, pappardelle and parmesan

CREAMY PESTO

Marinated olives, creamy pesto sauce, oregano and parmesan (VE)

SIDES

GUACAMOLE

Avocado, tomato, onion and coriander served with corn chips

SIZZLING CORN

Sweet corn, tajin, mozzarella and crema, served with cornchips (VE, GF)

FRIES

Served with ketchup and aioli

JALAPEÑO BITES

Whole jalapeno coated and deep-fried with cheese and served with lime crema (VE)

DESSERTS

BROWNIE BITES

Dulce de leche and hazelnut dust

FLAN

Egg-base custard, cream and burnt caramel (GF NF VE)

SEASONAL FRUITS WITH TAJIN

Please ask about availability upon booking (V GF NF)

CHURROS

Served with cinnamon sugar, hazelnut syrup and burnt coconut sauce

\$55

Choose one drink,
entree, main &
side

Choose one drink,
entree, main, side
& dessert

\$75

\$95

Choose two
drinks, entree,
main & side

DRINK CHOICES

CHOOSE A DRINK WITH YOUR PACKAGE

Glass of Bubbles

Small House Wine

House Spirit Mixer

Pint of Lager/Craft Beer

0% Lager

Soft Drink

ENTERTAINMENT PACKAGES

EVENT DJ - \$85 PER HOUR

We are here to assist you in selecting the perfect DJ for your event and handling the booking process on your behalf.

MUSICIAN - \$150 PER HOUR

We will guide you in selecting the finest musician to perform a set at your event and manage the booking process on your behalf.

PHOTOGRAPHER - \$125 PER HOUR

Capture the cherished moments of your event by allowing us to arrange a skilled photographer, ensuring you have lasting memories to treasure.

PHOTOBOOTH - \$350

Elevate your party experience by securing a personalised photobooth, enabling your guests to spontaneously capture and print their own photos during the event.

ROOM DRESSING - \$250

Our dedicated events team will dress the venue according to your specifications before your party, incorporating balloons, banners, and props to match your theme

BALLOON ARCH - \$100

Custom Balloon arch to match your colour scheme