



essoign events

c a t e r i n g s o l u t i o n s

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Catering & Events Package

Packages & How They Work:

Breakfast - Page 2

Cocktail Party - Page 3 & 4

Dinner - Page 4, 5 & 6

Choose your package.

Menu selections and final number of guests must be made five business days prior.

Minimum numbers of 20 guests applies to all:

All packages include a chef and staff component that will set up, service and breakdown the event.
It also includes all equipment to service the event.

Contact us to arrange a quote if you have your own venue in mind.

All menu items and prices are subject to change.

Catering Platters Available For Pick Up Or Delivery:

Morning & Afternoon Tea - Page 7

Lunch - Page 7

Canapé Platters - Page 8

Order by email or phone.

Minimum days notice required is 3 business days.



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Catering & Events Package

Breakfast

Plated Breakfast – \$34.50 per person

Served with Orange juice, water, Cisco's coffee and tea

Choice of one option and one share platter:

- Scrambled eggs, grilled bacon, roasted tomatoes on sourdough with herbed butter Vo
- Smoked salmon, avocado, hummus, poached egg on a toasted croissant
- Scrambled eggs, sauteed mushrooms, kale, basil oil on multigrain V/VEo
- Yoghurt with house granola, poached berries and fresh fruit V

Share platters: seasonal fruit OR assorted sweet pastries



Sandwich Breakfast - \$18.50 per person

Served with Orange juice, water, Cisco's coffee and tea

1 serve per person with assorted options:

- Brekky roll, bacon, fried egg, tomato, relish, cheese Vo/GFo
- Croissant, Free range ham with cheese and tomato / Croissant, Avocado, tomato and cheese V
- Smoked salmon, spinach and cream cheese bagel
- Breakfast wrap, fried egg, spinach, mushrooms and cheese V/VEo





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Catering & Events Package

Cocktail Party

Packages	6 Canapé	8 Canapé	10 Canapé
2 Hour	\$34.00 per person	\$40.00 per person	\$44.00 per person
3 Hour	\$37.00 per person	\$43.00 per person	\$47.00 per person



- Cucumber cup with sweet potato, cauliflower, coconut, Thai basil and crispy shallots VE/GF
- Bruschetta with roasted Roma tomato, pickled red onion, micro basil VE/GFo
- Antipasto skewer GF
- Sydney rock oysters with shallot vinegar GF/DF
- Smoked salmon blini with crème fraiche and chives
- Cucumber and cream cheese blinis V/VEo

- Japanese pancake, vegan mayonnaise, spring onion and crispy shallots VE/GF
- Japanese pancake with kewpie mayonnaise, poached pawns GF/DF
- Seared scallop, turmeric mayonnaise and black sesame GF/DF
- Deep fried arancini with mayonnaise V
- Battered cauliflower bites with hummus VE/GF
- Sesame crusted chicken with miso mayonnaise



- Potato and mozzarella croquettes, almonds and capsicum pesto V
- Vegetarian spring rolls with sweet chilli sauce V
- Quiche with broccoli, spinach and grana cheese GF/V
- Roasted grass fed beef on potato rosti GF/DF
- Crumbed fish bites with aioli
- Flaky sausage roll and tomato sauce
- Beef pie with tomato sauce
- Beef brisket slider, cheese, pickles mayonnaise



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Catering & Events Package

Beverage

Beverage Package One

Tap Beer (at the club only)

Light Beer / 00 Beer

Peroni

Westwood Curee Blanco NV - SA

Rhythm & Rhyme Chardonnay – Riverland, SA

Waterwheel Shiraz – Bendigo, VIC

Sparkling water

Beverage Package Two

Tap Beer (at the club only)

Light Beer / 00 Beer

Peroni

Villa Jolanda Prosecco, Veneto, ITA

Les Peyrautins Pinot Noir, Languedoc, France

Angove Family Crest Shiraz, McLaren Vale

Amelia Park Chardonnay, Margaret River

Millon Estate Pinot Gris, Eden Valley

Sparkling water

Beverage Package Three

Tap Beer (at the club only)

Light Beer / 00 Beer

Peroni

Charles Pelletier Blanc de Blancs, Burgundy, France

Estandon Heritage Rose, Cotes de Provence, France

Tallarida Pinot Noir, Mornington Peninsula

Two Hands Shiraz, McLaren Vale

Hollick Bond Road Chardonnay, Coonawarra

Jackson Estate Sauvignon Blanc, Marlborough, New Zealand

Sparkling water

Tea & Coffee Station for Conference Meetings

\$4.50pp or All day: \$8.50pp

Minimum numbers of 10 guests applies.

Tea and coffee for Dinner events to be pre requested

Beverage Package 1 Pricing

2-hour \$35.00pp

3-hour \$40.00pp

4-hour \$45.00pp

Beverage Package 2 Pricing

2-hour \$40.00pp

3-hour \$45.00pp

4-hour \$50.00 pp

Beverage Package 3 Pricing

2-hour \$45.00pp

3-hour \$50.00pp

4-hour \$55.00pp



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Catering & Events Package

Dinner

Standard Package

**Two Course
\$75.00 per person**

**Three Course
\$85.00 per person**

MENU

ENTRÉE – choose 2

- Antipasto platter, selection of cured meats, marinated olives and grissini DF/GFo
- Beetroot salad, baby spinach, goat's fetta, balsamic reduction, pine nuts GF/V/VEo
 - Fried calamari, cucumber and roquette salad, yoghurt GFO
 - Rare roast beef, sauteed mushrooms, shaved parmesan GF

MAINS – choose 2

- Ricotta gnocchi, kale and spinach pesto, toasted pepitas, crumbled feta V/VEo
- Grilled porterhouse, roasted chat potatoes, beetroot, herbed butter GF/DFo
 - Barramundi, minted pea pure, seasonal salad GF/DF
- Roasted chicken breast, mushrooms risotto, basil pesto GF/DFo/Vo/VEo

SIDES – choose 1 per table

- Fries with herbed salt
- Seasonal garden salad with balsamic dressing

DESSERT CANAPE PLATTER – choose 2

- Coconut yoghurt, berry compote, toasted nuts VE
- Chocolate and Philadelphia brownie, raspberries coulis V
- Cheese selection, balsamic figs, quince paste and lavosh GFo
 - Chocolate ganache tart GF





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Catering & Events Package

Dinner

Premium Package

Two Course

\$90.00 per person

Three Course

\$100.00 per person

PREMIUM MENU

ENTRÉE – choose 2

- 6 shucked Sydney rock oysters with shallot vinegar GF/DF
- Baby burrata cheese with heirloom tomatoes and basil GF/V
- Cured Ocean trout, orange dressing, radish, sesame mayonnaise GF/DF
 - Crispy pancetta gnocchi, green peas, basil pesto GFo/Vo/VEo

MAINS – choose 2

- Beef eye fillet served with rosemary carrot puree, broccolini and red wine jus DF/GF
- Market fish (whiting, yellow fin tuna, Ocean trout), creamed corn, confit garlic oil, lemon butter GF
 - Lamb backstrap, beetroot hummus, garlic kipfler potatoes, gremolata GF/DF

SIDES

- Grilled broccolini on lemon yoghurt, toasted almonds GF V
 - Heirloom tomatoes salad, balsamic vinaigrette VE
 - Fries with herbed salt

DESSERT CANAPE PLATTER – choose 2

- Cheese selection, balsamic figs, quince paste and lavosh V/GFo
 - Lemon meringue tart, blueberries GF/V
 - Honey pannacotta, poached berries GF
 - Assorted macarons GF/V





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Catering & Events Package

Platters

Orders: Minimum days notice required is 3 business days.
Platters are available for pick up or delivery.

Morning / Afternoon Tea Platter Menu (20 pcs, 1 choice per platter):

- Coconut and date bliss balls VE/GF \$80
- Vegemite and cheese scroll V \$80
- Spinach and mozzarella scroll V \$90
- Scones with jam and whipped cream V \$60
- Seasonal fruit skewers VE GF \$80
- Cucumber and cream cheese blinis V/VEo \$80
- Coconut yoghurt, granola, berries compote VE/GFo \$100
- Mini almond croissants V \$90
- Mini assorted Danishes V \$80
- Orange and almond cake GF V \$80
- Smoked salmon and cream cheese ribbon sandwiches \$110
- Assorted macarons GF \$90
- Raspberries friands GF \$80
- Mini quiches GF \$80
- Dark chocolate and Philadelphia brownie V/GF \$90
- Sweet ricotta tart, honey, fresh berries GF/V \$80



Lunch Menu:

Salad Platters – serves 10

- Ancient grains, cranberries, toasted almonds, feta, leaf with citrus dressing V \$95
- Chicken Caesar, cos lettuce, bacon, parmesan and croutons GFo \$110
- Baked salmon, baby potatoes, capers, herbs, leaf with mayonnaise GF DF \$130
- Hokkien noodle, steamed vegetables, peanuts, spinach, soy sesame, sweet chilli V \$80
- Brown rice, broccoli, roasted carrots, pumpkin seeds, leaf VE/GF \$80

Hot Lunch – minimum 10 of the same

- Pizza of the day GFo \$17
- Vegetarian pasta GFo \$18
- Pasta with bacon/chicken \$20
- Vegetable frittata with fries GF \$16
- Sausage roll with fries/salad \$11
- Fish and chips, garden salad and mayonnaise \$22
- Beef burger, salad, mayonnaise, tomato, cheese and fries GFo \$22
- Fried chicken burger, coleslaw, fries GFo \$20



Sandwich Platter – minimum order of 5 per filling \$12

Assorted filling available with either sourdough, multigrain, tortilla, roll or bagel



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PLATTERS (serves 10):

- PITA AND DIPS - grilled pita bread, two house made dips \$45
- SEASONAL FRUIT - \$100
- ANTIPASTO - selection of cured meats, marinated olives and grissini \$115
- CHEESE - selection of 3 cheeses, lavosh, quince paste and balsamic figs \$115



CANAPE' PLATTER \$105 (30 pcs, 1 choice per platter):

- Deep fried arancini with mayonnaise V
- Cucumber cup with sweet potato, cauliflower, coconut, Thai basil and crispy shallots VE/GF
- Battered cauliflower bites with hummus VE/GF
- Sesame crusted chicken with miso mayonnaise
- Potato and mozzarella croquettes, almonds and capsicum pesto V
- Vegetarian spring rolls with sweet chilli sauce V
- Bruschetta with roasted Roma tomato, pickled red onion, micro basil VE/GFo
- Cucumber and crème fraiche blinis V

CANAPE' PLATTER \$125 (30 pcs, 1 choice per platter):

- Antipasto skewer GF
- Quiche with broccoli, spinach and grana cheese GF/V
- Crumbed fish bites with aioli
- Flaky sausage roll and tomato sauce
- Japanese pancake, vegan mayonnaise, spring onion and crispy shallots VE/GF
- Beef pie with tomato sauce

CANAPE' PLATTER \$150 (30 pcs, 1 choice per platter):

- Beef brisket slider, cheese, pickles mayonnaise
- Sydney rock oysters with shallot vinegar GF/DF
- Roasted grass fed beef, kewpie mayonnaise on potato rosti GF/DF
- Smoked salmon blini with crème fraiche and chives
- Seared scallop, turmeric mayonnaise and black sesame GF/DF
- Japanese pancake with kewpie mayonnaise, poached prawns GF/DF