

FUNCTIONS



SHOP 5/25-31 KYLE PDE, KYLE BAY NSW 2221 | (02) 9547 1111
EVENTS@CUPANDCOOK.COM.AU | WWW.CUPANDCOOK.COM.AU



FUNCTIONS



There's something about the warmth of retrograde timber materials set against the cool ambience of concrete floors and steel at Cup & Cook that makes this venue a trailblazer in industrial-vintage design. Talk to us about the event you'd like to celebrate, we'll add ideas of our own, and together we can create a spectacular dining & drinks experience. Perfect for a function of 60-80 guests. Fully licensed.



THE SHOW STOPPER

- Selection of 3 sliced meats
 - Selection of 3 cheeses
 - Smoked salmon gravlax
 - 1 x Vegetable salad
 - 1 x Frittata
 - Dolmades
 - Olives
 - Asparagus wrapped with prosciutto •
- Lavosh, crackers, breads and rolls
- Seasonal decorative fruits
 - House-made dips

Wooden props, accessories, foliage and linen as required

GRAZING TABLE



HOT

Empanada

- Beef and black bean
- Shredded chicken and corn
- Mushroom and peperonata (VG)
- 3 cheeses (VG)

Minisliders

- Beef patty, special sauce, baby gem lettuce, tomato Beef, USA cheese
- Buttermilk fried chicken, Herb aioli, slaw, swiss cheese, pickles
- Corn fritters, lime tartar sauce, lettuce, slice tomato (VG)

Mini Bagels

- Salmon gravlax, dill cream cheese, slice tomato, baby gem lettuce
- Turkey, cranberry sauce, swiss cheese, mix leaf
- Basil ricotta, mix tomato, balsamic vinegar, pistachio crumb (VG)

Skewers (GF)

- Wagyu beef
- Mediterranean chicken
- Lamb backstrap
- Zucchini pumpkin capsicum (VE)

Arancini

- Beef bolognese
- Pea and parmesan (VG)
- Chicken and zucchini

Pizza

- Supreme (olive, salami, tomato, capsicum, cheese, onion)
- Pesto chicken, zucchini, and sundried tomato
- Margherita (tomato sauce, boconcini, basil, tomato) (VE)

Others

- Polenta chips, vegan miso cashew aioli, pico de galo, micro coriander (VE)

COLD

Mini tarts (GF options)

- Crab and scallop with wild fire aioli
- Bruschetta (tomato medley, onion, feta, balsamic vinegar) (VG)

Rice paper rolls (GF)

- With avocado, carrot, spring onion, and vermicelli
- Marinated poached salmon - Chicken teriyaki
- Poached prawn - Mushroom (VE)

Finger

- Prosciutto, boconcini, roquette, tomato, balsamic, pistachio crumbs
- Salmon tartare on GF crostini (GF)
- Braised duck pancake with cucumber, chives, and hoisin sauce

DESSERT

- Mini churros with dulce de Leche
- Mini passionfruit meringue tart
- Mini vanilla berry tart
- Mini cupcakes
- Mini vanilla slice
- Orange ricotta Canoli
- Chocolate Panna cotta (GF)



ENTREE

PLEASE CHOOSE 2 OF EACH TO BE SERVED ALTERNATIVELY

Stuffed Lebanese Zucchini

with peperonata and pinenuts tomato
sugo, basil (V) (DF)

Grilled Quail Supreme

served with creamy zucchini risotto,
preserved lemon, pangrattato (NF)

Wagyu Beef Skewers

served with Indonesian satay sauce,
fresh herbs, chilli, sesame (DF)

Spinach Gnocchi

served with tiger Prawns, prawn butter,
burata, crushed pistachio

Crispy Pork Belly

on potato rosti, apple butter foam (NF)

Scallop Ceviche

with sweet potato crisp, pineapple and
tomato salsa, tiger milk, coriander oil,
chilli oil (NF) (DF)

MAINS

PLEASE CHOOSE 2 OF EACH TO BE SERVED ALTERNATIVELY

Confit Duck Salad

Confit duck leg, pea tendrils,
raddichio, orange segments, orange
vinegarette, quinoa crisp, duck jus
(DF) (GF)

Chargrilled Bullhorn Pepper

stuffed with silverbeet, goats feta,
walnuts served with a cashew miso
honey cream (vegetarian)

Sticky Beef Ribs

served with smashed fried potatoes,
rice wine and fresh chilli vinegarette,
Asian salad, steamed jasmine rice
(DF) (GF)

Panfried Barramundi

wombok, mint, green beans, green
paw paw, spiced red chills and red
radish, coriander, lime olive oil green
chili crashed peanuts (GF)

Grilled sous vide Octopus

served with roasted yellow capsicum
sauce, salsa Verde, puffed
buckwheat (DF) ((GF)

Chicken Ballontine

with lemon, halloumi and spinach
stuffing, zucchini and leek pure,
crispy leeks (NF)

DESSERT

Choose from a selection of Petit Mini Desserts served buffet style

(V) - Vegetarian (VE) - Vegan (DF) - Dairy Free (NF) - Nut Free



SIT DOWN MEAL



EVENTS AT CUP & COOK

Enjoy your event at Cup & Cook

PACKAGE 1

\$50 per person
(minimum 30 pax)
Please choose 5 selections.
Each person will receive 1 piece.

PACKAGE 3

\$65 per person
(minimum 30 pax)
Grazing table and 4 Selections

PACKAGE 2

\$55 per person
(minimum 30 pax)
Please choose 6 selections.
Each person will receive 1 piece.

PACKAGE 4

\$10 per person
(min 30 pax max 55 pax)
Please choose 2 Desserts

PLEASE NOTE

- A deposit of 50% is required to confirm booking and the balance is due 24 hours before the function date.
- Drinks on consumption to be paid at the end of function
- Final number to be confirmed 1 week prior to function date
- Function times are from 5:30pm to 10:30pm as per our license
- Please be mindful of our neighbours and leave quietly





CATERING IN YOUR HOME OR VENUE

*Your party in your home, without the mess and fuss.
We bring everything, including the vibes and clean up afterward too.*

PACKAGE 1

\$45 per person
(minimum 30 pax)
Please choose 5 selections. Each person will receive 1 piece.

PACKAGE 3

\$60 per person
(minimum 30 pax)
Grazing table and 4 Selections

PACKAGE 2

\$55 per person
(minimum 30 pax)
Please choose 6 selections. Each person will receive 1 piece.

PACKAGE 4

\$5 per person
(min 30 pax max 55 pax)
Please choose 2 Desserts

**WE NOW OFFER AN IN HOME BAR SERVICE WITH RSA STAFF
- PRICE ON APPLICATION**

**MINIMUM ORDERS OF \$100 APPLY - \$25 DELIVERY WITHIN 5KM OF C&C CAFE
PAYMENT REQUIRED TO CONFIRM ORDER**

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We look forward
to hosting your
function.



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