

# 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*

# GRAZZING TABLE



**PLEASE NOTE THAT QUANTITIES VARY AND SOME HAVE MINIMUM NUMBERS**

## HOT /FRIED

- Asian vegetable spring roll
- Peking duck spring roll
- Lobster spring roll
- Arancini truffled mushroom and Parmesan
- Arancini beetroot, goats cheese and chive
- Arancini bolognese, pea and Parmesan
- Beef and olive empanadas
- Sweet potato manchego and corn empanada
- Zucchini and haloumi fritter
- Traditional Thai fish cake gf
- Quinoa falafel gf
- Spinach falafel gf

## COLD

- Peking duck crepes with chive
- Vegetarian Vietnamese rice paper rolls
- Shitake mushroom and tofu rice paper roll gf
- Chicken, mango and mint native rice paper roll
- Alaskan king crab and wild fire spiced Mayo and leek tartlet
- Caramelised onion and goats cheese tartlet
- Maki teriyaki beef sushi
- Maki crab California roll sushi
- Urmaki veggie roll sushi
- Urmaki teriyaki chicken roll sushi

## BAKED

- Ricotta, feta and chive pastizzi
- Ricotta and spinach pastizzi
- Butter chicken pie
- Aussie beef pie
- Chicken and mushroom pie
- Chicken and leak pie gf
- Aussie beef pie gf
- Creamy vegetarian pie gf
- Mushroom and Brie quiche
- Roasted vegetable quiche
- Chicken and leek quiche gf
- Spinach and ricotta quiche gf
- Traditional vegetable samosa
- Moroccan lamb samosa
- Chicken tikka samosa

## GRILLED

- Teriyaki beef skewers
- Yakatori chicken skewers
- Satay chicken skewers
- Arabic lamb kofta skewer
- Mini beef burger on mylk bun with aioli, coz, cheese and beef pattie ( add \$4 per person per head )
- Mini grilled chicken burger on mylk bun with chipotle chilli aioli and rocket ( add \$4 per person per head )

## CANAPE FUNCTION

PLEASE CHOOSE 4- 6  
MINIMUM 40 PAX



# CANAPES



## ENTREE

### Spanish Empanadas

Stuffed with a whipped herb ricotta and san daniele prosciutto, roasted red capsicum puree, roasted pine nuts  
*(V) option available*

### Prawn Gnocchi

Large gnocchi pan fried, butterflied king prawn, brown butter sauce, parmesan crisp

### Grilled Halloumi *(V)*

Roasted peaches, sauteed corn and snow peas, fresh basil, cucumber and beetroot salsa, caramelised macadamia crumb

### Zucchini Fritter *(VE)*

Avocado and herb emulsion nasturtium, chilli oil

## MAINS

PLEASE CHOOSE 2 OF EACH TO BE SERVED ALTERNATIVELY

### Grilled Chicken Breast

Served with rainbow chard, cooked barley, puffed black rice, green pepper and jalapeno sauce

### Risotto *(V)*

Green Pea and broccoli risotto, fresh burata, olive oil, vine ripened confit cherry tomatoes pangrotatto  
*(VE) option available*

### Sous vide Salmon

Served with crusted potato medallions, quinoa salad, buttery lemon leeks.

### Grilled lamb back strap

Back strap, beetroot hummus, dill labneh, tomato salsa, chimmi churri, fried tortilla bread

## DESSERT

PLEASE CHOOSE 2 OF EACH TO BE SERVED ALTERNATIVELY

Baked Ricotta Cheesecake with Berry Coulis

Mars Bar Cheesecake

Lemon Tart

Chocolate Indulgence

*(V) - Vegetarian (VE) - Vegan*

SIT DOWN MEAL



# FUNCTION PRICING 2022

## PACKAGE 1

\$65 per person cocktail party ( min 40 pax max 80 pax )  
A selection of 6 canapes to be served

## PACKAGE 2

\$65 per person cocktail party ( min 40 max 60 pax )  
A selection of 4 canapes to be served plus grazing table

## PACKAGE 3

\$65 per person cocktail/sit down combination ( min 40 pax max 55 pax )  
Please choose two canapes and 2 main courses to be served alternatively  
(Bread/two canapes/main courses)

## PACKAGE 4

\$65 per person sit down 2 course meal ( min 40 pax max 55 pax )  
Please choose 2 selections of entrees and main courses to be served  
alternatively (Bread/entrée/main course)

## PACKAGE 5

\$70 per person sit down 3 course meal ( min 40 pax max 55 pax )  
Please choose 2 selections of entrees and main courses to be served  
alternatively (Bread/entrée/main course/own cake as dessert)

## PACKAGE 6

\$75 per person sit down 3 course meal ( min 40 pax max 55 pax )  
Please choose 2 selections of entrees, main courses and desserts to be served  
alternatively (Bread/entrée/mains course/desserts)

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## 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 9:30pm as per our license
- Please be mindful of our neighbours and leave quietly
- For catering in your home, please contact us directly to discuss options





We look forward  
to hosting your  
function.



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