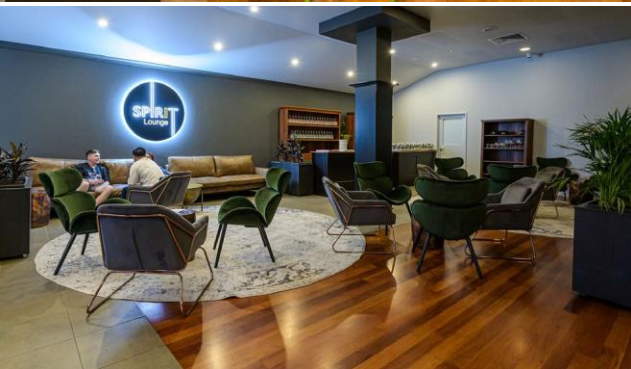




Function Pack



**Our incredible chefs & friendly staff** will cater to your specific needs to ensure your event is a truly memorable experience, for you and your guests from start to finish.

Social

OUR VENUE OFFERS 9  
DISTINCT AREAS FOR YOU  
TO CHOOSE FROM TO  
CELEBRATE YOUR  
SPECIAL OCCASION.

PARTY OR  
CORPORATE  
EVENT, WE CAN  
CATER TO ALL  
YOUR NEEDS.

### VALLEY SOCIAL ZONES

SPIRIT LOUNGE max 50 guests

FRONT LAWN AND VERANDAH max 200  
guests (cocktail) INSIDE RESTAURANT up to  
200 seated guests

INSIDE RAISED BAR 20-50 guests (cocktail)

OUTDOOR PAVED max 100 guests

OUTDOOR PATIO max 150 guests

SIDE MARQUEE LOUNGE 20-50 guests

OPEN SPACE LAWN - BOHO PICNICS max 60  
guests

PARTY ZONE MARQUEE max 500 guests  
standing or 200 seated

# CANAPÉ SELECTION

30 PIECES PER PLATTER

## COLD

- Mini Toasted Bruschetta** tomato, onion with basil on a toasted crouton (GF, PB) / 90
- Vegetable & Dip Board** carrot, cucumber, capsicum, corn, celery, cherry tomatoes with Green Goddess dip & hummus dip (GF, PB) 120
- Vietnamese Rice Paper Rolls** chicken, vegetable & herb filled rolls, hoisin sauce (GF, PBO) / 120
- Beef Tataki** cured beef fillet on a cracker with house soy dressing (CG, GFO\*) / 120
- Feta, Sundried Tomato & Caramelised Onion Tartlet** served with rocket pesto (CG, V) / 180
- Cheese Board** crackers, cured meats & grapes (CG, V) / 320

## HOT

- Pumpkin & Feta Arancini** pumpkin and feta stuffed arborio rice, crumbed & deep fried, aioli (CG, PBO, V) / 110
- Large Vegetable Spring Rolls** sweet chilli dipping sauce (CG, PB) / 95
- Korean Style fried Chicken** fried chicken tossed in sweet & spicy sauce, sesame & spring onion (GF) / 140
- Chilli Maple Cauliflower Bites** flour spice dipped & deep-fried cauliflower, aioli (GF, PB) / 115
- Mini Beef and Beer Pies** served with tomato chutney (CG) / 135
- House Made Sausage Rolls** served with tomato chutney (CG) / 95

## SUBSTANTIAL CANAPÉS

- Fried Vietnamese Rice Paper Dumplings** vegetable & herb filled, pan fried with satay sauce (GF, PB) / 160
- Gnocchi Pomodoro** potato gnocchi in rich tomato sauce with parmesan & fresh basil (CG, V) / 205
- Fish & Chip Boats** battered fish, hot chips, yoghurt tartare (CG) / 205
- Korean Style Chicken Bao** fried chicken, sweet & spicy dressing, Asian pickles (CG) / 180
- Mini Cheeseburgers** beef patty & American cheese, pickles, Valley Social burger sauce (CG, GFO\*) / 270
- Mini Pulled Pork Slider** American style pulled pork, slaw & Jacks BBQ Sauce (CG, GFO\*) / 200
- Chicken Breast Satay Skewers** grilled chicken, Malaysian satay dipping sauce (GF) / 270

## DESSERT

- Dessert Platter** chocolate brownies key lime pies, fruit custard tarts (CG, V) / 220
- Seasonal Fresh Fruit Platter** (PB) / 200
- Gelato Board** 30 scoops of assorted gelato, duo of topping, sprinkles & cherries (GF, V, PBO) / 200

PB=Plant Based, PBO\*=Plant Based Option (may incur a small fee), GFO\*=Gluten Free Option (incurs a small fee), CG=Contains Gluten, DF=Dairy Free



# BUFFET MENU

\$95PP

## COLD SELECTION

**Cold Cuts** meats, olives, pickled vegetables, marinated feta, garlic toasted focaccia **(CG, GFO\*)**

**Classic Greek Salad** tomato, cucumber, capsicum, onion, olives, feta, lemon & olive oil **(GF, V)**

**Potato Salad** gourmet potatoes, onion, pickles, mustard, sweet mayo sprinkled with fried shallots **(V, GF)**

## HOT SELECTION

**12hr Slow-Cooked Brisket** with a smokey butter jus **(GF, DF)**

**Valley Social Famous Pork Ribs** St Louis style with a sticky BBQ sauce **(GF, DF)**

**Korean Fried Chicken** sweet & spicy house ketchup, spring onion & sesame **(GF)**

**Pan-Seared Barramundi** with fresh lemon & crispy capers **(GF)**

**Sautéed Asian Greens** **(GF, V)**

**Potato Gratin** **(GF, V)**

## DESSERT

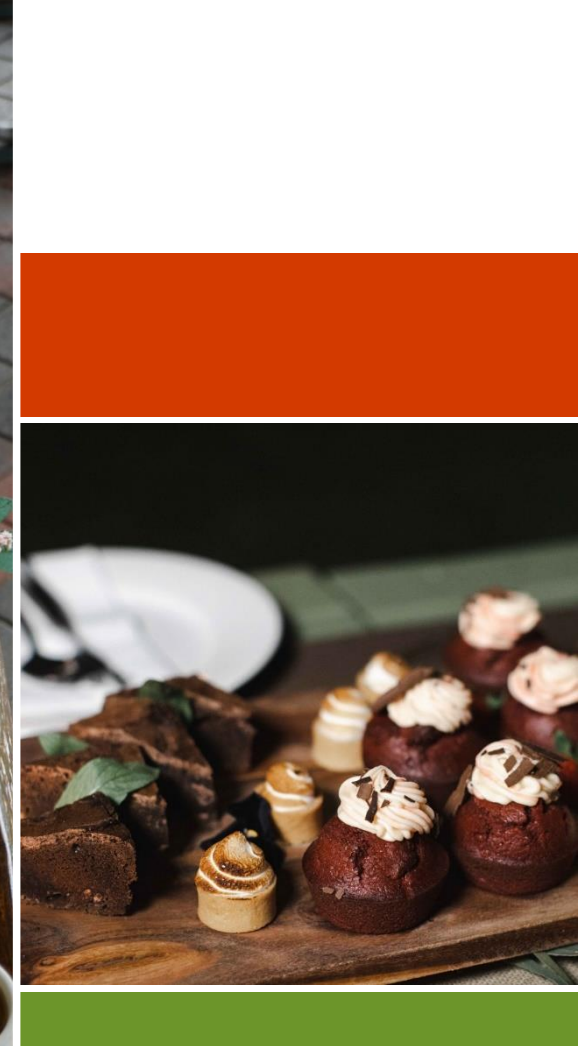
**Valley Social Sticky Date Pudding** Swan Valley vanilla gelato, dark sugar Herbee Vodka-soaked dates, butterscotch sauce **(CG, V)**

**Fruit Platter** **(GF, PB)**

Minimum of 50 guests for this buffet option

PB=Plant Based, PBO=Plant Based Option, GFO=Gluten Free Option (incurs a small fee),

CG=Contains Gluten





# PLATED

YOUR CHOICE OF 2 COURSES

ENTRÉE & MAIN OR MAIN &

DESSERT \$85 ALL 3 COURSES

\$100 - PRE-ORDER (AT LEAST ONE WEEK IN ADVANCE)

\$125 - ORDER ON THE DAY

## ENTRÉE

**Share Boards** marinated olives, hummus, dukkha, Turkish bread, and pickled vegetables (CG, GFO\*, V)

## CHOICE OF MAINS

SELECT ONE AS YOUR CHOICE OF MAINS ON OFFER FOR YOUR GROUP.

**Beef Fillet** parsnip puree, beef cheek in red wine jus, parsnip crisps (GF)

**Char Sui BBQ Chicken Maryland** steamed rice, Asian greens & sesame (GF)

**Smoked Pumpkin Risotto** fior di latte, roquette & hemp oil (V, PBO, GF)

**Crispy Skinned Barramundi** pan fried, pea puree, ham, snow pea tendrils (GF)

## CHOICE OF DESSERT

**Pecan Pie** slice of pie & maple mascarpone (CN, CG, V)

**Chocolate Parfait** balsamic strawberries, ginger crumb & salted caramel sauce (CG, GFO, V)

PB=Plant Based, PBO=Plant Based Option, GFO\*=Gluten Free Option (incurs a small fee), CG=Contains Gluten