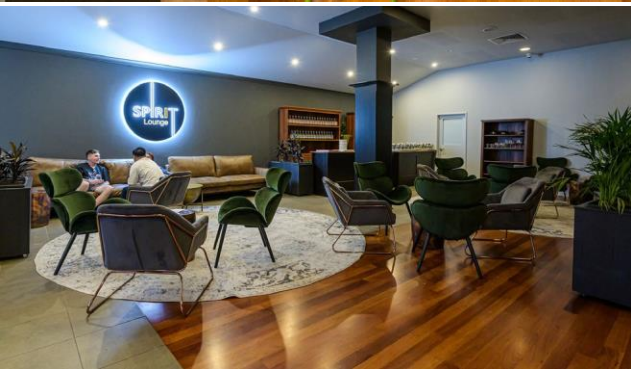




Function Pack



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 & seasonal fresh fruit (CG, V) / 320

HOT

Pumpkin & Feta Arancini pumpkin and feta stuffed arborio rice, crumbed & deep fried, aioli (CG, 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)

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