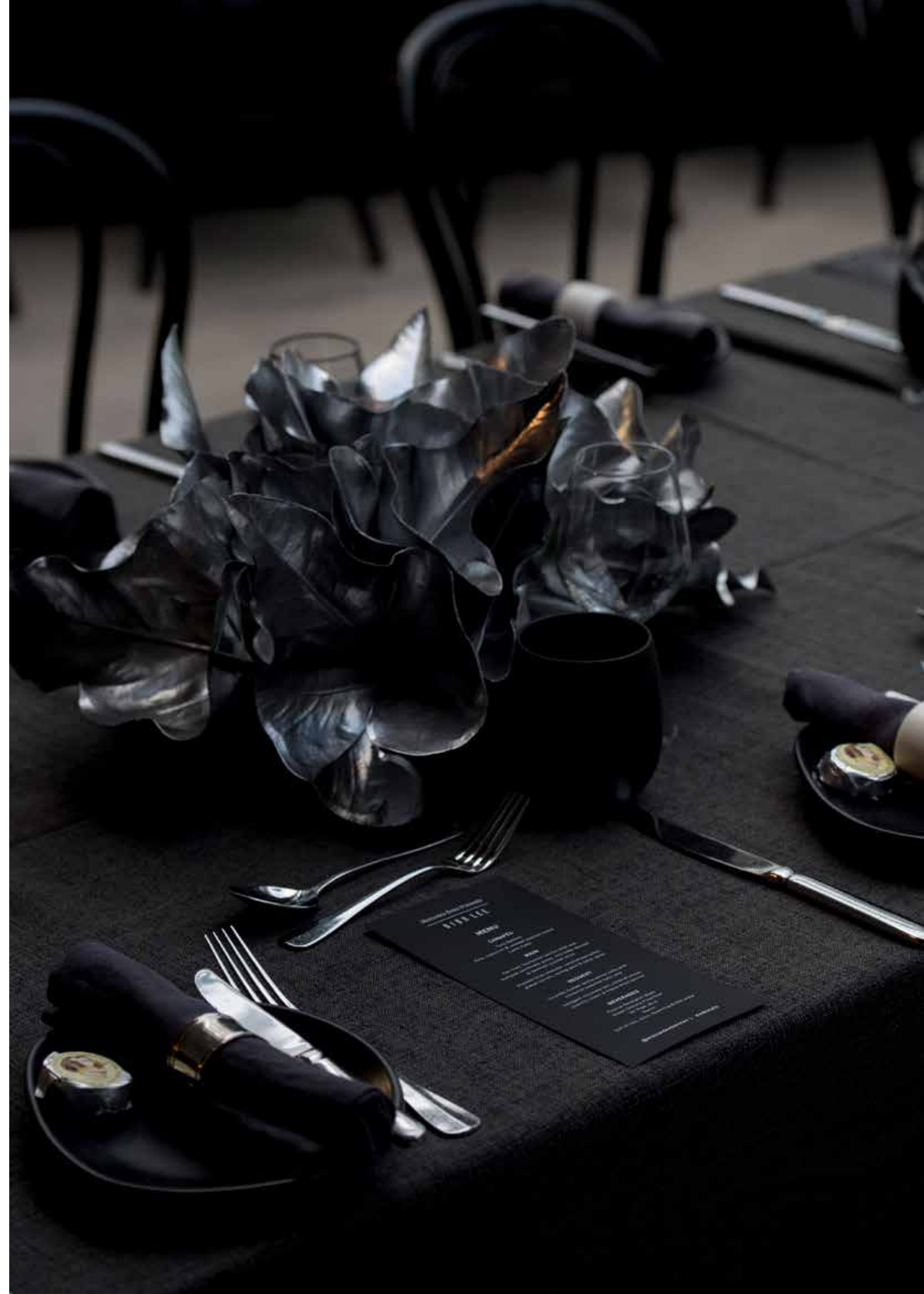


THE
CALYX

MENU

Welcome

Surrounded by spectacular greenery and floral displays, let The Calyx's hospitality create 'Art on a Plate' as we wow guests with flavoursome and colourful food and wine offerings.





Breakfast

EVENTS

Canapé Style

- Field mushrooms, goat’s cheese, onion jam (v) (gf)
- Frittata, chorizo, spinach, potato, red onion (gf)
- Mini shaved ham, swiss cheese croissant (warm)
- Scrambled eggs, toasted soldiers (served in ramekins)
- Mini fruit muffins
- Muesli, natural yoghurt, fruit compote pots (gf)
- Fruit salad, passion fruit syrup

Seated

Includes platter on arrival and plated meal

Platter on Arrival

Please select one

- Seasonal fruit (gf)
- Mini fruit muffins
- Mini danish & croissant selections

Plated

Please select one, or for alternate serve add just \$5 per person

- Corn fritters, spiced guacamole, grilled bacon, roast tomato (gf)
- Smoked salmon, scrambled eggs, rocket, lemon oil, toast (v) (gf on request)
- Buttermilk pancakes, honeycomb butter, maple syrup (v)

Breakfast Beverage Package

(ratio 1 barista per 50 guests)

- Barista coffee and tea
- Orange juice
- Apple juice
- Mineral water

Additional Selections

- Fruit salad, passion fruit syrup
- Natural yoghurt, fruit compote pot
- Fruit smoothie

Please note, menus are current at the time of printing and may be subject to change due to seasonality and availability of specific items.

Cocktail

EVENTS

Cold Canapé Selection

- Beef carpaccio, parmesan, horseradish cream (gf)
- Duck liver parfait, pear chutney tartine
- Peking duck crepe, hoi sin sauce
- Prosciutto wrapped blue cheese, rocket, walnut crumb (gf)
- Fresh shucked oysters, shallot vinegar, tabasco (gf)
- Tuna sashimi, pickled daikon, wasabi cream
- Smoked salmon, dill mascarpone blini
- Cured king salmon, golden beetroot puree (gf)
- Vegetarian spring roll, sweet chilli dipping sauce (v)
- Tomato gazpacho, sweet basil, truffle oil (vegan, gf)

Hot Canapé Selection

- Chicken, tarragon, salsa verde (gf)
- Braised lamb kofta, minted yoghurt (gf)
- Confit pork belly, spiced apple puree (gf)
- Semi dried tomato, mozzarella arancini, roast garlic aioli (v)
- Fetta pissaladere (v)
- Caramelised onion, goat's cheese tartlets (v)
- Vegetable dumpling, soy, ginger broth (v)
- Tempura miso mushroom (v)
- Scallop, sweet corn puree, prosciutto, fish roe (gf)
- Nan Jim coconut fried prawn
- Tempura style salt & pepper squid, wasabi mayonnaise

Substantial Canapé Selection

- Moroccan chicken couscous salad, mint yoghurt
- Haloumi, honey truffle, mayonnaise, brioche sliders (v)
- Braised beef brisket, slaw, brioche sliders
- Veal ragout penne, green sorrell micro herb (v)
- Roasted salmon fillet, smoked sweet potato puree, fresh rocket leaves (gf)
- Wild mushroom, truffle risotto, crispy enoki mushroom (v)
- Vegetable coconut red thai curry, jasmine rice
- Smoked curried cauliflower, macerated raisins, kale, Bulgarian feta, candied walnuts, honey dressing

Dessert Canapé Selection

- Chocolate mousse cup, vanilla cream
- Mini caramel tiramisu pot
- Panna cotta, fruit compote (gf)
- Lemon curd tartlet, lavender meringue
- Cranberry, coconut chocolate brownie, mascarpone, caramel, popcorn (gf on request)
- Chocolate ganache tartlets
- Assorted macaroons

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Its only befitting of an event
at The Calyx to be filled
with vibrant food, theatrical
displays and premium wines...





Sit-down

EVENTS

Entrée

Chan prawn dumpling, pickled ginger, soy, ginger broth, micro coriander

Waygu bresaola, honey mascarpone slip, baby beetroots, tendrils, beetroot dust, truffle oil vinaigrette (gf)

Seared scallops, parsnip puree, chorizo, parsnip crisps, baby mache (gf)

Vegetable frittata, tomato chutney, wild baby rocket salad (v)

Main

Roasted rack of lamb, potato, mozzarella croquette, peas four ways, Shiraz red wine jus

New Zealand King Salmon pan fried, braised fennel, green beans, trust cherry tomato, cassoulet beans (gf)

Char grilled beef tenderloin, potato fondant, roasted trust tomato, dutch carrots, jus (gf)

Tuscan chicken, braised cavolo nero, roasted tomato, olives, lemon

Homemade pan fried gnocchi, fresh peas, goat's curd, shaved grana padano (v) (gf on request)

Dessert

Caramel tiramisu, savoiardi di fonni sponge biscuits, served in mini terracotta pots

Chocolate mousse tart, raspberry coulis, honeycomb, dried raspberry

Spiced mascarpone pavlova, passionfruit, fresh berries (gf)

Vanilla panna cotta, baby poached pear, biscuit crumb

Hot chocolate lava cake, butterscotch sauce, whipped vanilla cream

Sides

(includes two bowls per side per table)

Roasted chat potatoes

Roasted dutch carrots with fennel

Seasonal garden salad

Seasonal vegetables

Additional Selections

Chef's selection arrival canapés (three per person)

Cheese platters

Crew meals

(includes main course and soft drinks)

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Share-feast

EVENTS

Three courses

(Entrée, Main & Sides served together)

Entrée

Salumi board, prosciutto, bresaola, fennel, garlic, salami, grissini

Platter of marinated grilled and raw vegetables, white bean, rosemary and garlic dip, roasted pumpkin and sunflower dip, olives, grilled sourdough, pita bread

Main

Tuscan chicken, braised cavolo nero, roasted tomato, olives, lemon

Barbequed rosemary, garlic lamb, green peas, cucumber, tzatziki

Oven baked salmon, kipfler potatoes, watercress, fennel, honey mustard dressing

Sides

Rosemary, garlic potatoes

Garden salad

Dessert *(choice of two)*

Cannoli, vanilla or mocha zabaglione

Lemon tart, lavender meringue

Chocolate, marshmallow pie, peanuts, caramel

Tiramisu

Cheeseboard selection of Australian cheeses, lavosh, crispbreads, muscatels, chutney

Additional Selections

Three chef's selection arrival canapés

Cheese platters

Crew meals

(includes main course and soft drinks)

Please note, menus are current at the time of printing and may be subject to change due to seasonality and availability of specific items.





Special

ADDITIONS

Create a menu as unique as The Calyx event space. Introduce vibrant fruits, live oysters bars and floral inspired dessert stations. Your possibilities are endless!

Seafood Bar

Sydney rock oysters, prawns, smoked salmon, breads, sauces

The Artesian Table

Prosciutto, salami, dips, olives, roasted capsicums, eggplant, blue cheese, brie cheese, goat's cheese, cheddar cheese, fruits, chutney, breads, lavosh

Dessert Station

(alternatively can be served on platters to guests)

Please select four options:

Chocolate mousse cup, vanilla cream

Mini caramel tiramisu pot

Panna cotta, fruit compote

Lemon curd tartlet, lavender meringue

Cranberry, coconut chocolate brownie, mascarpone, caramel, popcorn

Chocolate ganache tartlet

Assorted macaroon

Champagne Magnums

Wow your guests with Champagne magnums popped and served on arrival. Upgrade to Beverage Package Two and add on magnums for the first hour of your event.

Late Night Options

Why not consider adding extra food options as an additional treat for your guests, served after 10pm.

Help Yourself

Have an unlimited selection of roasted nuts and olives on cocktail tables for guests to graze at their leisure from arrival and throughout your event.

Beverage

PACKAGES

Package One

Chain of Fire Sparkling NV Brut Cuvee,
South East Australia

Your choice of one white & one red wine

Chain of Fire Sauvignon Blanc Semillon,
South East Australia

Chain of Fire Chardonnay, South East Australia

Chain of Fire Pinot Noir, South East Australia

Chain of Fire Shiraz Cabernet, South East Australia

Peroni

James Boags Premium Light

Orange juice, soft drinks & sparkling mineral water

Package Two

NV Rymill Brut, South Australia

Your choice of one white & one red wine

Sartori Prosecco, Veneto, ITA

Pikorua Sauvignon Blanc, Marlborough, NZ

Mandoleto Pinot Grigio, Veneto, ITA

Bimbadgen Chardonnay, Hunter Valley, NSW

Printhie Shiraz, Orange, NSW

Baby Doll Pinot Noir, Marlborough, NZ

Tyrrells Lost Block Cabernet Sauvignon,
McLaren Vale, SA

Little Creatures Pale Ale

James Boag's Premium Light

Orange juice, soft drinks & sparkling mineral water

Additional Options

Bespoke cocktails | **from \$14 per person**

Beer upgrade: additional | **\$4 per person**

Choose from Kirin, Corona, Viru, Kolsch Lager,
Little Creatures Pale Ale, James Squire Cider

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availability of specific items.*

Wow the crowd with Champagne Magnums popped and served on arrival
or create a bespoke cocktail served to guests throughout your event.

Beverage

LIST

Please select your choice of beverages from the list below for
Beverage on Consumption arrangements. Pricing is per bottle.

Sparkling & Champagne

Chain of Fire Brut Cuvee, SE Australia

Clover Hill Sparkling Rose, TAS

Sartori Prosecco, Veneto, ITA

Piper-Heidsieck NV, Reims, FRA

White Wine

Chain of Fire Sauvignon Blanc Semilion, Western Australia

Pikorua Sauvignon Blanc, Marlborough NZ

Mandoleto Pinot Grigio, Veneto, ITA

Peter Lehmann Art 'n Soul Riesling, Barossa Valley, SA

Chain of Fire Chardonnay, Central Ranges, NSW

Bimbadgen Chardonnay Hunter Valley, NSW

Rosé

Luna Rosa Rosado, Central Ranges, NSW

Red Wine

Chain of Fire Shiraz Cabernet, Central Ranges NSW

Printhe Shiraz, Orange NSW

Galli Estate 'Camelback' Sangiovese, Heathcote, VIC

Tyrrells Lost Block Cabernet Sauvignon, McLaren Vale, SA

Cuttaway Hill Merlot, Southern Highlands, NSW

Babydoll Pinot Noir, Marlborough, NZ

LET'S START PLANNING



Our specialists live and breathe events and weddings and will be thrilled to talk you through our venue and extensive menu and beverage selections.

To enquire or book your event at The Calyx, please contact our Events Team on:

P: 8023 7678 | 0466 795 943

E: calyxevents@trippaswhitegroup.com.au

Royal Botanic Garden Sydney
