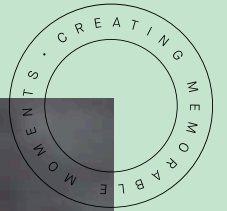


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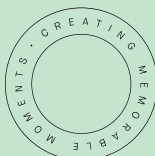
Cnk.

Our name is Cnk – and we're event addicts.
For catering and event management that caters to your discerning taste, you can rely on our experienced team. If you're planning something special, we'll make it even more amazing. You can leave it to us to show you a good time, with food creations that are made from the heart, rich with flavours that create lasting memories.

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For a menu that is progressive and exciting, our dynamic, friendly CNK team deliver the flavours you crave. We've already made a big impression on the Melbourne catering scene – a creative way with food for events you won't forget.

Whether you're hosting a huge party at one of our iconic venues, or creating an intimate event in the privacy of your own home – we work with you to create something incredible.





2 COURSE SET MENU

3 hour premium beverage package included

3 COURSE SET MENU

4 hour premium beverage package included

Alternate serve — \$5.00 per person, per course

A chef selection of canapés — \$15.00 per person (3 canapés)

2 COURSE SHARED MENU

3 entrees, 3 mains

3 hour premium beverage package included

3 COURSE SHARED MENU

3 entrees, 3 mains, 3 desserts

4 hour premium beverage package included

ENTRÉE

- Heirloom tomato, king crab, crème fraîche, avocado, sourdough, finger lime
- Seared scallops, nduja, charred corn, edamame, micro coriander (GF, DF)
- Ham hock terrine, piccalilli, pea, mint salad, crackling, sourdough, green apple (DF, GFA)
- Wagyu bresaola, pickled watermelon, scorched pearl onions, pickled radish, micro basil, feta crumble, balsamic flakes (GF, DFA)
- Zaatar roasted lamb, smoked yoghurt, currants, pine nuts, pomegranate, toasted seeds, black olive flakes, lamb's lettuce (GF)
- Summer vegetables, raw, grilled & pickled, goat's curd, shaved sourdough, porcini butter, black olive crumble (V, GFA)

MAIN COURSE

- Pan roasted Petuna ocean trout, silken carrot purée, shaved fennel, coastal greens, golden beetroot, sorrel, verjuice emulsion (GF)
- Feta brined Hazeldene chicken breast, baba ghanoush, pomegranate molasses, fattoush salad (GFA)
- Roasted duck breast, date, onion & duck leg pastilla, roasted cherry & brandy compote, vanilla braised baby fennel
- Herb crusted Gippsland lamb rump, Sicilian caponata, crispy basil, freeze dried balsamic (GF, DF)
- XO OX slow braised Wagyu beef cheek, Asian herbs, umeboshi salad, red rice cake, nam jim (GF, DF)
- Caramelised fennel, Valencia orange, heirloom tomato, Mount Zero olive ragout, Iranian saffron couscous (VG)

SIDES

EXTRA \$3 PER PERSON

- Duck fat roasted new season chat potatoes, sea salt, confit garlic (GF, DF)
- Steamed broccolini, baby kale, zaatar (VG, GF)
- Baby cress, shaved pear, pecorino, Cobram EVOO, white balsamic (V, GF)
- Roasted heirloom carrots, black grapes, micro carrot, blue cheese dressing (V, GF)
- Heirloom tomatoes, baby basil, pine nuts, EVOO (V, GF)

PLATED DESSERT

- Pandan crepe, palm sugar, caramelised coconut, pineapple, star anise, Bowen mango, sweet basil seeds (DF)
- Hibiscus, strawberry cheesecake, vanilla roasted strawberries, strawberry leather, raspberry meringue
- Lemon meringue, lemon curd, lemon jelly, yuzu flakes, white chocolate snow, lemon sherbet (GF)
- Dark chocolate delice, salted caramel ganache, coffee ice cream, chocolate crackling, red fruits (GF)
- Peach melba, vanilla bean ice cream, peach terrine, raspberries, white chocolate
- Selection of artisan cheeses, seasonal jam, candied nuts, muscatels, lavosh, crackers

TO FINISH

INCLUDED IN ALL BANQUETS

- Vittoria coffee & T2 teas
- A selection of petit fours

PREMIUM BEVERAGE PACKAGE

INCLUDED

- Tatachilla Sparkling, SA
- Tatachilla Sauvignon Blanc, SA
- Tatachilla Shiraz Cabernet, SA
- Furphy Refreshing Ale
- Cascade Light
- Mineral water, orange juice, soft drinks



Cnk.

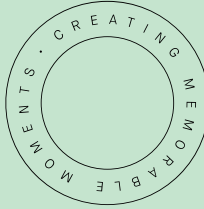
Our food is fresh, delicious...
and memorable. Our menu is ripe with the
very finest seasonal delights – for flavours
you won't forget. At CNK, we believe life
should be celebrated with gusto. That's why
our servings are generous and our
presentation is bright. It's food that wants
to be eaten – dished up by event staff who
want to serve you.

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Even though we can handle big events, we choose small local suppliers. That way, we know what we're getting – and what we share with you and your guests. Catering to special dietary needs are a speciality – we are proud to provide guests with special dietary requirements a true food experience, just like the rest of your guests. Executive Chef Nigel Stainwall creates the menu to suit your style using genuinely fresh, high-quality produce – food that's made with love and packed with flavours that are real, honest and inviting.

At CNK, we take the stress out of your next event, with a roving liquor license for easy entertaining. Ask us about our beverages packages and choose from our gorgeous wine list and signature cocktails – in your home, office...or anywhere at all. Our professional staff are all RSA-trained (responsible service of alcohol) – so you can simply sit back (or dance) and enjoy.





Thanks for reading through our
proposal. We look forward to being a
part of your special occasion.

Cnk.

(03) 9690 3024

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