

EVENT SPACES



THE SIROCCO

The Sirocco seats up to 120 guests or caters for up to 200 cocktail party guests



THE SORRENTO

The Sorrento seats up to 30 guests or caters for up to 45 cocktail guests



THE ALCOTT DINING ROOM

Located on the Ground Floor of the Venue, we can hire out the Alcott Dining Room privately for cocktail style functions

COMPLIMENTARY ROOM HIRE
Minimum Spends on Food & Beverage Apply



BITES & BOWLS



BITES \$5 each

Fried katafi prawns, tomato & olive salsa

Cucumber roulade with crab,
lemon & chive mayonnaise

Mini angus beef slider, cheddar,
tomato, herb mayonnaise, pickles

Tomato, olive & basil, arancini,
roast garlic aioli

Pesto goats curd & capsicum tartlet

Crostini, Feta, Roast Garlic,
Paprika & Slow Baked Tomato

Potato Pancake, Smoked Salmon,
Capers, Crème Fraiche, Lemon & Dill

Home-made Pork, Morcilla, Rosemary
'Sausage Roll', Spiced Tomato Pickle

Watermelon, Feta, Jamon Skewer

Barbequed Rangers Valley,
Wagyu Beef Skewer

BOWLS \$9 each

Red wine Braised Beef Cheek,
Gremolata & Paris mash

Pulled Pork, Shaved Savoy Cabbage
& Apple Slaw, Paprika Aioli

Ricotta & Parmesan Dumplings,
Spiced Tomato

Risotto, Forest Mushrooms
Parmesan & Truffle

Roast Pumpkin Salad, Almond,
Chickpeas, Persian Feta &
Tahini Yoghurt

Panzanella, Tuscan Tomato Bread Salad

DESSERT CANAPE \$5.50 each

Nutella, Pop Rock & Coconut Truffle

Lemon Curd & Meringue Tartlet

Honey Whipped Ricotta,
French Toast, Pistachio & Berries

Cinnamon Spiced Churros,
Warm Chocolate Ganache

Dolce Leche, Chocolate & Hazelnut Bites

PACKAGES

\$45^{PP}

3 Bites + 3 Bowls + 1 Dessert

\$50^{PP}

4 Bites + 3 Bowls + 1 Dessert

\$55^{PP}

4 Bites + 3 Bowls + 2 Dessert



LIGHT GRAZING PLATTERS



ANTI-PASTO SHARE BOARD

Grilled Eggplant & Capsicum, Scorched Pickled Onions, Red Saurkraut, Pickles, Parmesan, Bocconcini, Salsa verde & Lavosh

\$75

MEAT SHARE BOARD

Jamon, Sopresso Salami, Morcon Grande, Pancetta, Quince & Pickles, Lavosh

\$85

CHEESE BOARD

International Cheeses, Quince Paste, Dried fruits, Wafers & Lavosh

\$90

WHOLE BAKED HERB RICOTTA

Topped with Marinated Peppers, Olives & Capers, With Crusty Sourdough Baguette

\$99

SLICED SEASONAL FRUIT BOWL

Watermelon, Pineapple, Pink Grapefruit, Kiwi Fruit, Strawberries, Navel Orange, Grapes

\$55



EACH PLATTER CATERES FOR 10 PAX



TABLE SHARE MENU 1



TO START

Breads & Dips Selection

Cauliflower Tempura, Smoked Paprika, Eggplant Yoghurt, Red Balsamic

Anti-Pasto Platter, Marinated & Pickled Vegetables, Parmesan, Bocconcini, Salsa Verde, Grissini, Lavosh

Salad of Hot Smoked Salmon, Pickled Beetroot, Cos Heart & Feta



MAINS

Slow Braised Wagyu Beef cheeks, Gremolata, Eschallots, Swiss Browns, Mashed Potato

Grilled Free-Range Chicken Puttanesca, Blistered Cherry Tomatoes, Black Olives, Pancetta

Crumbed Eggplant Parmigiana, Tomato Sugo, Mozzarella & Parmesan

Bowl of Fries

Iceberg Wedge, Parmesan, Chardonnay Dressing

2 COURSE \$65^{PP}

3 COURSE \$75^{PP}

MINIMUM 10 PAX

DESSERT

Cinnamon Spiced Churro, Warm Chocolate Ganache

Berry Pavlova, Vanilla Cream & Passion Fruit



TABLE SHARE MENU 2



TO START

Breads & Dips Selection

Herb Baked Ricotta, Capresse
& Confit Capsicum Salsa, Pesto

Meat Board, Serrano Jamon,
Morcon Grande, Chicken Liver
Parfait, Pickles & Quince,

Lavosh & Sour Dough

Tempura Cauliflower, Smoked
Paprika, Eggplant Yoghurt,
Red Balsamic



MAINS

Seared Salmon, Shaved Fennel
Remoulade, Tomato, Chive,
Chervil Dressing

Grilled Black Angus Rump Cap,
Confit Garlic, Preserved Mushrooms,
Tuscan Cabbage, Heirloom Carrots

Charmoula Spiced Roast Pumpkin,
Chickpeas, Almonds, Tomato,
Mint, Tahini Yoghurt

Bowl of Fries

Salad Iceberg Wedge, Parmesan,
Chardonnay Dressing

2 COURSE \$70^{PP}

3 COURSE \$80^{PP}

MINIMUM 10 PAX

DESSERT

Mini Dessert Selection

Chocolate & Hazelnut Caramel Bites

Strawberry & Vanilla Pastry
Cream Tartlet

Vanilla Bean Fudge

Passionfruit Meringue Pie

Chocolate, Pop Rock,
Nutella & Coconut Truffles



3 COURSE ALCOTT EXPERIENCE



ENTRÉE

Choose 2

Burrata, Caponata Vegetables,
Pesto Salsa Grilled Crostini

Gin Cured Salmon, Beetroot Labne,
Ocean Trout Roe & Dill

Blue Swimmer Crab, Avocado,
Heirloom Tomato, Baby Quke,
Coriander & Red Pepper Dressing

Spiced Goats Cheese Mousse
& Jamon, Shaved Beetroots,
Hazelnuts & Petite Herbs

Hot Smoked Salmon, Cos, Pickled
Radicchio & Beetroot, Feta,
Chardonnay Dressing

3 COURSE \$89^{PP}

MINIMUM 10 PAX

MAIN

Choose 2

Cumin Roasted Belly Pork, Parsnip
Mash & Pickled Apple Mint Salad

Free Range Chicken Breast, Truffled
Mushroom & Barley Risotto, Pickled
Heirloom Carrots, Crispy Leeks.

Braised Angus Beef Cheek, Tomato
Pangrattato, Paris Mash, Caramelised
Eshallots & Swiss Brown Mushrooms

Slow Roast Lamb Rump,
Balsamic Onions, Black Cabbage,
Artichoke & Roast Garlics

Pan seared Salmon, Fregola,
Spec, Kipfler Potato, Chickpeas,
Roast Pepper & Saffron Broth

Beouf en Croute, Whole Beef Fillet,
Baked in Puff Pastry, Mushrooms,
Spinach, Eshallot, Red Wine Reduction

SIDES

Crispy Chats Potatoes, Paprika Mayo

Iceberg Wedge, Parmesan
& Chardonnay Dressing

DESSERT

Choose 2

Vanilla Panna Cotta,
Rhubarb Gel & Ginger Crumb

Dark Chocolate Tart, Espresso
Dolce Leche & Whipped Ricotta

Mini Pavlova, Fresh Cream,
Berries & Sorbet

Tiramisu, Fresh Berries,
Dark Chocolate Sauce

French Brie, Quince, Grapes,
Fruit Bread & Lavosh



MINIMUM SPENDS



THE SIROCCO

The Sirocco seats up to 120 guests,
or caters for up to 220 for a cocktail event.

FOOD & BEVERAGE MINIMUM

Monday - Thursday / Before 5pm: \$2000 / After 5pm: \$2500
Friday - Sunday / Before 5pm: \$3000 / After 5pm: \$4000

THE SORRENTO

Suitable for a more intimate gathering,
The Sorrento seats up to 28 guests or hosts 45 standing.

FOOD & BEVERAGE MINIMUM

Monday - Thursday / Before 5pm: \$1000 / After 5pm: \$1200
Friday - Sunday / Before 5pm: \$1500 / After 5pm: \$2000

THE ALCOTT DINING ROOM

Located on the ground floor of the venue, we can hire out
The Dining Room space privately for cocktail style events.

FOOD & BEVERAGE MINIMUM

Monday - Thursday / All day: \$2000
Friday - Saturday / Before 5pm: \$2500 / After 5pm: \$3500
Sunday / All day: \$3000

THE

ALCOTT

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