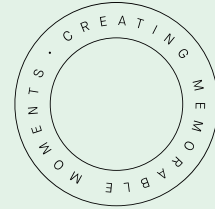


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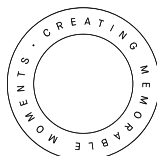
Cnk.

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

INCLUDES CHEFS, WAITSTAFF, CUTLERY, CROCKERY, GLASSWARE & WHITE LINEN

OPTIONAL ADDITIONS

ALTERNATE SERVE — \$5.00 PER PERSON, PER COURSE

A CHEF'S SELECTION OF CANAPÉS — \$15.00 PER PERSON (3 CANAPÉS)

ENTRÉE

- BEETROOT, GIN CURD OCEAN TROUT, PUMPERNICKEL, CRISPY SKIN, PICKLED CUCUMBER, SALMON PEARLS, HORSERADISH CREAM (GF)
- PAN SEARED SOUTH AUSTRALIAN BABY SQUID, ROMESCO, SQUID INK CRISP, SEA SUCCULENTS, CHORIZO CRUMBLE (GF, DF)
- COMPRESSED BANNOCKBURN FREE RANGE CHICKEN TERRINE, CHARRED PEARL ONIONS, TARRAGON, CHERVIL EMULSION, CRISPY SKIN, FENNEL BARK, RED VEIN SORREL (GF)
- KUROBUTA PORK BELLY, CRACKLING, SMOKED TOFU, HOUSE KIMCHI, CANDIED PEANUTS, ASIAN MUSHROOMS, FRAGRANT HERBS (GF, DF)
- BRAISED WAGYU BEEF SHORT RIB, PARSNIP PUREE, BUTTON ONIONS, WILD MUSHROOM RAGOUT (GF)
- HAND ROLLED, PAN FRIED TARRAGON GNOCCHI, PUMPKIN PUREE, CAVOLO NERO, BASIL EMULSION, FETA CRUMBLE (V, GF)

MAIN COURSE

- CONE BAY BARRAMUNDI FILLET, TURMERIC POTATO, CURRIED CAULIFLOWER PUREE, CELERY BARK & LEAVES, PICKLED GOLDEN RAISINS (GF)
- ROASTED FREE RANGE CHICKEN BREAST, CONFIT LEG, TRUFFLED PEA PUREE, SMOKY CHICKEN GRAVY, HONEY GLAZED HEIRLOOM CARROTS (GF)
- CONFIT DUCK LEG & BREAST PITHIVIER, SHAVED BROCCOLI, EDAMAME SALAD, DATE AND TAMARIND CHUTNEY, SOUR CHERRIES
- ROASTED KUROBUTA PORCHETTA, ROOT VEGETABLES, APPLE, VINSANTO PORK JUS, PICKLED CAVALO NERO (GF)
- GRASS FED BEEF FILLET, TRUFFLED POTATO GRATIN, CHARRED ONION RINGS, BUTTER BEANS, WATERCRESS, BORDELAISE SAUCE (GF)
- MILLE FEUILLE OF ROASTED FIELD MUSHROOMS, PORCINI CUSTARD, SOFT HERBS, TOASTED PINE NUTS, CHESTNUT CREAM (V, GF)

SIDES

ADDITIONAL \$3 PER PERSON

- BEETROOT SALAD, ROASTED, PICKLED & PUREED BEETROOT, GOAT'S CURD, CANDIED HAZELNUTS (V, GF)
 - WILTED GREENS, EVOO, LEMON, PICKLED RED ONION (VG, GF)
 - SAUTEED BRUSSEL SPROUTS, CHESTNUTS, SPECK (GF, DF)
 - CAULIFLOWER & THREE CHEESE GRATIN (V)
 - DUCK FAT ROASTED DUTCH CREAM POTATOES, ROSEMARY, SEA SALT, CONFIT GARLIC (GF)
-

PLATED DESSERT

- ESPRESSO PANNA COTTA, CHOCOLATE CRUMBLE, CANDIED CHESTNUTS, MANUKA HONEY FLAKES, RASPBERRY COMPOTE (V)
 - VANILLA POACHED RHUBARB, GINGER SPONGE, CALVADOS CUSTARD, GLAZED APPLE PUREE, PISTACHIO CRUMBLE (V)
 - GREEK WALNUT SPICE CAKE, RED WINE POACHED PEAR, VANILLA LABNEH, CANDIED WALNUTS, ELDERFLOWER SYRUP (V)
 - WHITE CHOCOLATE MOUSSE, CHOCOLATE SOIL, CHOCOLATE GANACHE, DARK CHOCOLATE SORBET, MILK CHOCOLATE CREAM, CHOCOLATE TUILLE (V)
 - ORANGE ALMOND CAKE, YUZU MASCARPONE MOUSSE, BLOOD ORANGE JELLY, ORANGE COMPOTE, CANDIED ORANGE (V, GF)
 - SELECTION OF ARTISAN CHEESES, SEASONAL JAM, CANDIED NUTS, MUSCATELS, LAVOSH, CRACKERS (V)
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TO FINISH

INCLUDED IN ALL BANQUETS

- VITTORIA COFFEE & T2 TEAS
 - A SELECTION OF PETIT FOURS
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PREMIUM BEVERAGE PACKAGE

INCLUDED

- FIRST CREEK HARVEST SPARKLING CUVEE, HUNTER VALLEY NSW
 - REPUBLIC SAUVIGNON BLANC, SOUTH EASTERN AUSTRALIA
 - REPUBLIC SHIRAZ, SOUTH EASTERN AUSTRALIA
 - PERONI NASTRO
 - CASCADE LIGHT
 - MINERAL WATER, ORANGE JUICE, SOFT DRINKS
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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.



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