# CASTLEROSE

SUPPER CLUB

Our sub terranean venue can be booked for private functions.

The space is for those chasing an intimate experience. The decadent, plush and somewhat lavish space offers intimacy and an unmatched vibe.

Bespoke & luxury dining awaits your guests with the flexibility to customize and personalize your dining and drinking options as you see fit. Perfect for small format weddings, milestone birthdays and exclusive corporate events. Audio visual options also available.





### Capacity:

Seated Functions – 40 guests (lunch or dinner)
Cocktail Functions – 70 guests (from 12pm daily)

Large Groups – from 7 – 40 guests (seated) (see set menu's \$75pp or \$95pp)



#### MENU \$75PP (SEATED)

Bread & Butter Duck cigar House charcuterie

Roast chicken, black garlic, truffle & gravy

Sides French fries, aioli, Charred broccolini. flaked almonds

Eton mess

#### MENU \$95PP (SEATED)

Bread & Butter
Duck cigar
House charcuterie
Gin cured king salmon, lemon myrtle, dill, yuzu & pickled
kohlrabi

Roast chicken, black garlic, truffle & gravy Angus Rib Eye, Yorkshire pudding, red wine sauce

> Sides French fries, aioli, Charred broccolini, flaked almonds

> > Eton Mess

## Cocktail Functions

GRAZING \$30PP

#### CHARCUTERIE

Jamon Iberico Salami Wagyu Bresaola Mortadella

#### CHEESE

Kris Lloyd Buffalo Brie Heidi Farm Gruyère (hard) Tarago River 'Shadows of Blue' Fromagerie Poitou Goat Cherve Berthaut Epoisses (wash rind)

(Curate your own plates or have our chef create them)





All grazing plates include:

Vermouth-soaked Sicilian Olives House Pickles Breads & Lavosh Seasonal Fresh Fruits Selection of Dried Fruits Toasted Nuts

## Cocktail Event Menu

Nothing is set, the choice is yours so pick as many as you want

#### SMALL BITES \$5 EACH

#### LOBSTER DEVIL EGG

Lobster Egg Custard / Lobster Salad / Gribiche

#### DUCK "OPEO"

Duck Liver Parfait / Duck Rillette / Age Balsamic Cookies

#### KING FISH TACO

Ceviche / Tomato Salsa / Sesame Cream / Crispy Corn Tortilla

#### BEEF TARTAR

Cornichons / Capers / Egg Yolk / Anchovy / Potato Chips

#### PARMESAN PROFITEROLE

Grilled Leek / Potato + Truffle Mousseline / Chive

#### MORE SUBSTANTIAL SE FACH

#### FNGLISH PIF

Chili Con Carne / Cornish Pastry / Pickles

#### BEEF SLIDER

Charred Slow Cooked Beef Brisket / Korean Style Marinated / Kim Chi / Scallion

#### TERIYAKI CHICKEN

BBQ Chicken Skewer / Teriyaki Glaze / Shiitake Mushroom / Cured Egg

#### PRAWN "KATAIFI"

Prawn / Kataifi Pastry / preserved Lemon / Avocado Coulis

#### ASPARAGUS FLAN

Asparagus Mousse / Roasted Asparagus / Fermented Asparagus + Horseradish Cream / Parmesan tuiles

## Beverage Packages

2 hour duration \$55 pp 3 hour duration \$65 pp 4 hour duration \$75 pp

The package includes:

Sparkling Wine Rose 2x White (choice) 2X Reds (choice) Bottled Beer + Light Beer Non-Alcoholic Wine & Bee

(Speak to our wine guy and curate your own wine package)

#### ADD ONS

Spirits +19 pp Champagne priced as per our regular menu +165 per bottle

#### COCKTAILS

(1 pp on arrival) + 20 pp

- House Negroni
- Our Old Fashioned (Rum or Bourbon)
  - Espresso Martini
- House Spritz (Campari, Aperol or Select
  - Vanilla & Peach Bellini

(Speak to our team about having cocktail options for the duration of your event)

