



ARMADALE MENU 2022



PACKAGE 1

2 COURSE - SHARED
\$80 PER HEAD (+GST)

ENTREE & MAIN OR MAIN & DESSERT
No additional room hire fee

PACKAGE 2

3 COURSE - SHARED
\$90 PER HEAD (+GST)

ENTREE, MAIN & DESSERT
No additional room hire fee

Frequently Asked Questions

Am I able to view the space?

We'd love to meet with you and show off our beautiful space, please confirm a time beforehand.

What is the music situation in the space?

We have speakers which you're able to play music through.

What time does your license finish?

We stop serving drinks at 10.45pm as our license finishes at 11pm.

If I pay the deposit, what happens if the guest number is less than this?

The number of guests that will attend is confirmed the week prior and therefore reflected on the final invoice.

Do we need to pay the room hire fee if we are having a sit down event?

No room hire fee if you meet the minimum spend of \$2,500 + GST.

Is linen included in the package?

We charge a flat rate of \$160 for table linen and linen napkins. We outsource this so they are better quality and look fantastic, the charge covers this hire fee.

Are we able to bring in our own styling items, such as flowers and decorations for the space?

Absolutely you certainly can dress the space as you would like, we will provide you with a bump in time the morning or afternoon of your event.

Are you able to cater for Gluten Free, Dairy Free, Vegetarian guests?

Yes, we can cater for all dietary requirements including allergies.

Can we BYO alcohol ?

No, we do not allow BYO.

Can we bring our own cake to the event?

Of course, if you bring your own cake along, we can cut this up and serve it to the guests.



SHARED ENTREE

Select 3

Sashimi grade salmon tartare, avocado, lemon, black sesame, fried wonton

Caramelised prawn betal leaf, ginger, coconut (GF) (DF)

Spicy corn & coriander fritters, lettuce cups, sweet chilli jam (V) (DF)

Wagyu beef tataki, black sesame, ponzu dressing (GF) (DF)

Poached chicken salad, coconut, coriander, fried shallots (GF) (DF)

Buffalo mozzarella, heirloom tomatoes, basil oil, aged balsamic (V) (GF)

Eye fillet beef carpaccio, pecorino, radish, lemon anchovy dressing (GF)

Fried cauliflower with white miso, sesame, shiso leaves (V) (GF)

Kingfish sashimi, coconut, kaffir lime, thai basil (GF) (DF)

Mixed antipasto (cured meats, burrata, olive oil, tomatoes & basil)



SHARED MAINS - MEATS

Select 2

Sticky pork belly, star anise, pork crackle, thai basil (GF)

Lemongrass & turmeric chicken, coriander & coconut salsa (GF) (DF)

Whole roasted marinated eye fillet, salsa verde (GF) (DF)

Lemon & garlic 8 hour lamb, chimichurri sauce (GF) (DF)

Roast chicken with green olives, oregano, almonds (GF)

Marinated baked salmon, lemon & shallots, dill aioli (GF)

Ricotta & spinach gnocchi, almost pesto (V)

Add another meat for \$10.00 per person



SHARED MAINS - SIDES

Select 3

Blanched green bean salad, edamame, kaffir lime black sesame seeds (GF) (DF)

Cauliflower & chickpea salad, almonds, caramelised onion, sultanas (GF)

Wasabi slaw, cucumber, creme fraiche, daikon, coriander (GF)

Garden salad of green cos, avocado, cucumber, spring herbs (GF)

Golden roasted potatoes, garlic & rosemary (GF) (DF)

Classic caprese salad, bocconcini, heirloom tomatoes, basil (GF)

Roasted dutch baby carrots & parsnip, herbed yoghurt, almonds, parsley (GF)

Moroccan roasted pumpkin, tahini yoghurt, coriander, pomegranate (GF)

Green beans & broccolini, toasted almonds, feta, parsley (GF)

Italian slaw of green cabbage, sultanas, walnuts, parsley, aged parmesan (GF)

Add another side for \$8.00 per person

CANAPE PACKAGES

PACKAGE 1

8 CANAPES (INCL. 3
SUBSTANTIAL)
\$60 PER HEAD (+GST)

PACKAGE 2

10 CANAPES (INCL. 4
SUBSTANTIAL)
\$70 PER HEAD (+GST)



Vegetarian

Oven roasted tartlets, cherry tomato, bocconcini, basil

Roasted pumpkin, goats cheese, caramelised onion sandwich (V)

Tomato caponata, parsley, mini toasts (V)

Mozzarella, pea & pumpkin arancini, herbed yoghurt (H)

Spicy corn & coriander fritters, chilli jam

Mozzarella croquettes, jalapeno, cream cheese, citrus aioli

Crostini of honey roasted fig, buffalo mozzarella, basil

Zucchini koftas, smoky tomato aioli

Four cheese tortellini, lemon butter, marjoram

Fried cauliflower fritters, lemon, hummus, pomegranate

Truffled wild mushroom & thyme petite pies, whipped ricotta



Seafood

Sashimi grade tuna ceviche, pineapple salsa, crispy tortilla (DF)

Salmon tartare, avocado, black sesame, crispy wonton, japanese mayonnaise

King prawns cutlets, citrus mayonnaise (GF)

Freshly shucked oysters, sea salt, lemon (GF) (DF)

Kingfish sashimi, coconut milk, kaffir lime leaf, thai basil (GF)

Seared tuna tataki, black sesame crust, ginger dressing (GF)

Lemon garlic BBQ prawns, lemon aioli (GF)

Prawn & chive dumplings , ginger dipping sauce

Tiger prawn tostada, pico de gallo, coconut, jalapeno & lime dressing (DF)

Sesame prawn fingers, ginger, spring onion



Meat

Rare roast beef crostini, horseradish cream, micro herbs

Crispy fried popcorn chicken, sriracha mayo

Traditional poached chicken sandwich, celery, mayonnaise

Prosciutto wrapped melon, buffalo mozzarella, sprouts (GF)

Crostini of chicken parfait, caramelised onion jam, cornichon

Mini poppadom, chicken tandoori, mango, cucumber salsa (GF)

Chicken & leek petite pies

Traditional beef sausage roll, sweet tomato relish

Cardamom & coconut chicken skewers, coriander, chilli salsa (GF) (DF)

Pork & ginger gyoza, chilli ginger dipping sauce

Chicken katsu sandwich, lemon aioli, watercress

Sticky braised lamb shank & rosemary petite pies

Marinated beef eye fillet skewer, chimichurri (GF) (DF)



Substantial

Eye fillet beef baby rolls, lemon aioli, caramelised onion, rocket

Baby poached prawn brioche roll, citrus aioli, watercress

Crispy popcorn chicken brioche, sweet chilli mayonnaise, cabbage slaw

Wagyu beef sliders, mustard, vintage cheddar, pickles

Peanut butter tofu bao, burnt chilli mayonnaise (V)

Mini croque monsieur, shaved leg ham, gruyere cheese, dijon mustard

Chicken & provolone toastie, green chilli relish, caper aioli

Fried chicken bao, pickled cucumber, japanese mayonnaise

Toasted lamb brioche, fontina, green tomato relish

Crispy pork belly bahn mi, kewpie mayo, coriander slaw

Caramelised onion, roasted pepper & goats cheese toastie (V)



Bowl Foods

These substantial bowls are great for a meal replacement at a cocktail event.

They are easy to eat and can be served alongside canapes

\$12.00 per bowl

Poached salmon rice bowl, fennel, green pea, citrus creme fraiche (GF)

Oven baked asparagus risotto, lemon thyme, goats cheese (V) (GF)

Hand rolled ricotta & spinach gnocchi, almond pesto, micro herbs (V)

Moroccan tagine of chicken, figs, preserved lemon (GF) (DF)

Potato gnocchi with Italian sausage, cherry tomatoes, pecorino

Lightly battered whiting fillets, rustic hand-cut chips, lemon aioli

Lemongrass curry of beef, kaffir lime, lemongrass (GF) (DF)

Slow cooked shoulder of lamb, cypriot grain salad, citrus yogurt, pomegranate

Tandoori chicken, mango & cucumber salsa, minted yoghurt, poppadom (GF)

Grilled lamb cutlets, fennel, baby herb salad (GF)

Minimum of 30 of each bowl food



Sweet Items

Chocolate caramel bars, salty honeycomb sprinkle | 5.00

Mini lemon curd tartlets | 5.00

Passionfruit & white chocolate tartlets | 5.00

White chocolate, coconut & macadamia rocky road | 5.00 (GF)

Fig, ginger & pistachio cakes | 5.50 (GF)

Dark chocolate fudge brownie | 5.00

Persian love pavlova, cardamom cream, glazed figs | 5.50 (GF)

Minimum 24x of each



THE CHERRY ON TOP

CHARCUTERIE BOARD: A great way to serve guests in a relaxed manner. A selection of prosciutto, salami, mortadella, terrine, pate, pickles, peppers, crostini, crusty bread, chutneys, jams

CHEESE BOARD: Serve on arrival, as an accompany to a meal or later in the evening.. A selection of artisan cheeses (blue, triple cream brie, aged cheddar), crackers, grissini, lavosh, quince paste, fresh seasonal fruit, dried fruit, nuts

COSTS:

CHARCUTERIE BOARD \$18.00 PP

CHEESEBOARD \$18.00 PP

ALCOHOL

	STANDARD	PREMIUM	DELUXE
3 HOURS	\$60.00 per person	\$70.00 per person	\$90.00 per person
4 HOURS	\$70.00 per person	\$80.00 per person	\$100.00 per person
5 HOURS	\$80.00 per person	\$90.00 per person	\$105.00 per person



COCKTAILS

Create a bespoke cocktail for your guests or add a cocktail package for your event. Pricing starts at \$16.00 per person per cocktail.

Speak to our friendly staff about cocktail selection or design.

ALCOHOL

STANDARD

PROSECCO

Ciao Bella Prosecco DOC, Italy

WHITE WINE

Yalumba Y Series Pinot Grigio, SA

RED WINE

Old Fat Unicorn Pinot Noir, SA

BEER

Peroni Nastro Azzuro – Italy

SOFT DRINK

San Pellegrino Sparkling Natural Mineral Water

Flavoured Mineral Water

PREMIUM

PROSECCO

T'Gallant Prosecco, Mornington Peninsula

WHITE WINE

Red Hill Estate Chardonnay, Mornington Peninsula

Lulu Le Francais Rosé, France

RED WINE

Old Fat Unicorn Pinot Noir, SA
Mojo Shiraz, SA

BEER

Peroni Nastro Azzuro – Italy

SOFT DRINK

San Pellegrino Sparkling Natural Mineral Water

Flavoured Mineral Water

DELUXE

SPARKLING

Gancia Prosecco - Veneto, Italy

Chandon Sparkling Brut - Yarra Valley, VIC

WHITE WINE

Kung Fu Girl Riesling - Washington State, USA

Nautilus Sauvignon Blanc - Marlborough, New Zealand

La Maschera Pinot Grigio - Limestone Coast, SA

TarraWarra Estate Chardonnay - Yarra Valley, VIC

Nuits Folles Rose - Languedoc, France

RED WINE

Austins & Co 6ft6 Pinot Noir – Geelong, VIC

Boucher Shiraz - Heathcote, VIC

Vasse Felix Filius Cabernet Sauvignon - Margaret River, WA

St. Hallett Black Clay Shiraz - Barossa Valley, SA

BEER

Peroni Nastro Azzuro - Italy

Corona with fresh Lemon/Lime – Mexico

SOFT DRINK

San Pellegrino Sparkling Natural Mineral Water

Flavoured Mineral Water

ROOM HIRE PACKAGES

HALF DAY

\$500 + GST Weekday
\$750 + GST Weekend
5 hour use

Chairs, tables + wifi included
Please discuss catering with our
staff

FULL DAY

\$900 + GST Weekday
\$1350 + GST Weekend
8 hour use

Chairs, tables + wifi included
Please discuss catering with
our staff

NO MINIMUM SPEND REQUIRED FOR HIRE SPACE

OUR INCLUSIONS

INCLUSIONS

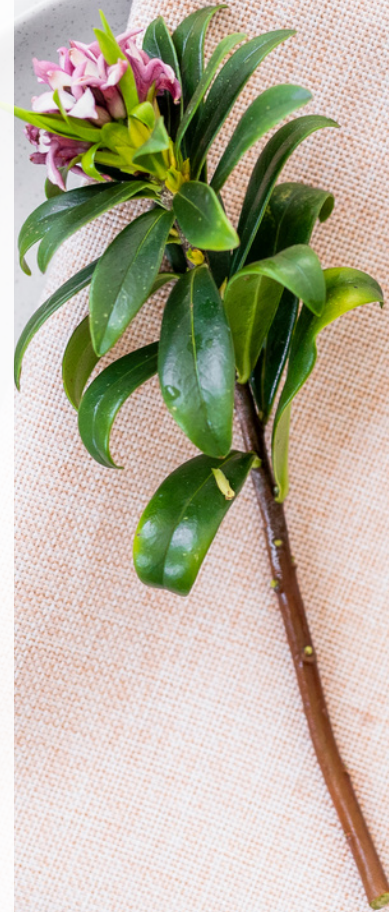
ROOM HIRE:

- 4x standard trestle tables
- 35x bentwood chairs (white)
- Wifi access
- Air conditioning/ heating
- Supervisor on site
- Balcony/ terrace area

SIT DOWN & COCKTAIL EVENTS:

Tables

- 35x White bentwood chairs
- Crockery, cutlery, glassware
- Serving bowls, platters, serving plates, condiment bowls & spoons and any utensils for the presentation of the food.
- White wooden bar
- Chef, wait & bar staff - standard service
- Air conditioning/ heating
- Balcony/terrace area



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Can we bring our own cake to the event?

Of course, if you bring your own cake along, we can cut this up and serve it to the guests.



TERMS & CONDITIONS

For all catering enquiries please email events@twopounds.com.au or fill out the enquiry form on our catering page: www.twopounds.com.au/two-pounds-events
Alternatively, you can call us on 0450 173 625 to discuss your catering requirements.

An initial quote will then be drawn up with your event details and sent to you via email. All pricing quoted is exclusive of GST. Once you have approved the quote, you are required to pay a 25% deposit to secure your booking. The remaining balance of your invoice is due 7- 10 days prior to your event. Alternatively, a one invoice can be sent prior to your event requiring full payment.

Any additional charges incurred, for example where extended staff hours are requested outside of the original requirement, will be invoiced separately with payment due on invoice. The invoice is sent via email and can be paid online via credit card, bank transfer or paypal.

Dietary requirements & final guest numbers are required 5-7 days prior to your event. For any last-minute requests/changes that come through additional charges may apply. All beverage items selected are subject to availability, we reserve the right to alter the items selected and replace with an appropriate substitute when not available.

Two Pounds can provide professional staff, at the following rates:

Supervisor: \$60.00 per hour

The supervisor will be your direct point of contact for the day/evening of your event. The supervisor ensures that the event runs smoothly and that kitchen, wait & bar staff are all performing at a high standard and in accordance with the time schedule for the event & your specific instructions.

Kitchen staff: \$60.00 per hour (min 4 hours)

Wait staff: \$48.00 per hour (min 4 hours)

Bar staff: \$48.00 per hour (min 4 hours)

If during your function you wish to extend the staff beyond the quoted time the additional hours will be invoiced to you post event. Staffing rates on a Sunday increase by \$5.00 per hour. All staff members have a minimum of 4 hours at events. A 25% surcharge applies for events being held on a public holiday. For any events cancelled 4 days before, you will still be obliged to pay for staff hours at the standard minimum hourly rate.

At events where Two Pounds staff are engaged, the provision of serving bowls, platters, serving plates, condiment bowls & spoons and any utensils for the presentation of the food. Crockery, cutlery, glassware or table decoration for events, can be organised for you at an additional charge.

Pick up orders are available from our Armadale kitchen. All food will be presented in disposable foil containers and/or cardboard boxes.

NOTE: Please be aware that although some of our products state they are gluten and nut free, all of our food is cooked in a kitchen which uses gluten, nuts, soy, dairy and therefore we cannot guarantee that all food labelled "gluten free", "nut free" or "dairy free" doesn't contain traces of these ingredients.

COCKTAIL EVENTS:

A minimum order of 24 pieces per canape.

We can cater for dietary requirements when given notice.

For canape packages and pick up orders – the food will be packaged in a variety of white catering boxes, foil disposable boxes & brown cardboard boxes.

You will need to provide your own platters/plates for a pick-up order.

Where Two Pounds staff are servicing your event - platters, plates, dipping bowls, serving utensils, serviettes & any other appropriate cocktail serving ware will be provided. Crockery, cutlery, linen, glassware and any other equipment can be hired for an additional cost.

We are happy to assist in the organisation & engagement of these services.

SIT DOWN/ BANQUET EVENTS:

A minimum of 15 guests is required for sit down events.

We can cater for dietary requirements when given notice.

CORPORATE EVENTS:

Orders include napkins, disposable cutlery & plates.

We can cater for dietary requirements when given notice.

Delivery charges are subject to order amount, location and time of delivery.

Staff can be provided when necessary.

Alternatively, delivery or pick up from Armadale is available.

Please see our quote for COVID related Terms and Conditions.