

CATERING MENU

The Cube CAFE

Tea and Coffee Anyone?

Welcome or Single Break Beverage Station | \$4 per person (45 minutes)

Arrive to your room set with jugs of iced water per table, with a water glass for each guest, refreshed at each nominated break.
Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate.

Add Juice for \$2 per person

Stay Hydrated ALL DAY Beverage Station | \$12 per person

Arrive to your room set with jugs of iced water per table, with a water glass for each guest, refreshed at each nominated break.
Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate.

Add Juice for \$4 per person

Did someone say Espresso? Only \$4 per person

Place your orders a day before you arrive and receive espresso coffees.

See your Event Officer for more information.

Beverages and more!

Alcohol Beverage Packages | Per Person

\$15.00 | One hour

\$20.00 | Two hours

\$25.00 | Three hours

\$30.00 | Four hours

\$35.00 | Five hour

Snow Road NV Sparkling (King Valley)

Snow Road Moscato (King Valley)

Snow Road Cabernet Merlot (King Valley)

Snow Road Sauvignon Blanc Chardonnay (King Valley)

Carlton Dry (Bottled)

Cascade Premium Light (Bottled)

Pure Blonde Apple Cider (Bottled)

Soft Drinks

Juices

CATERING MENU

The Cube
CAFE

Simple Cocktail Party |

4 pieces per person | \$12 (minimum 60 guests) | Requires 40 to 60 minutes to deliver

6 pieces per person | \$18 (minimum 50 guests) | Requires 60 to 75 minutes to deliver

8 pieces per person | \$24 (minimum 50 guests) | Requires 90 to 120 minutes to deliver

10 pieces per guest | \$30 (minimum 50 guests) | Requires 120 to 150 minutes to deliver

Savory Cocktail |

Indonesian Satay chicken skewers (GF)

Sicilian meatballs with a rich Napoli sauce (GF)

Chicken breast goujons with aioli

Mediterranean mini savory muffin (V)

Barbeque honey soy chicken wings

Oriental selection with sweet chilli and soy | dim sum, spring roll and samosa (VA)

Sushi pieces | selection of Gluten Free sushi pieces (GF, VA)

Gourmet cocktail pies | Lamb and rosemary, pepper beef and chicken curry

Gourmet cocktail quiches | Quiche Lorraine, cheesy chorizo and spinach and feta

Arancini balls with tomato relish (V)

Chicken, leek and camembert cocktail pies

Mini vegetable frittata squares (V, GF)

Spinach and ricotta rolls with sweet chilli (V)

Prawn twisters

Sweet Cocktail |

Red Velvet Cake Bites - chocolate red velvet cake with cream cheese frosting and red crumb. (V, NF)

Lime and Coconut Cheesecake - Cold set coconut cheesecake with a zingy lime jelly top (V, GF, NF)

Tiny Taster Platter - apple maple syrup cake, orange almond, ic carrot and raspberry almondine (V, All except carrot are GF)

Two Bite Tartlet - almondine tarts with lemon, raspberry, praline, passionfruit or lime curd (V, GF)

Macaron Favourites - including chocolate macaron with peanut and caramel buttercream, chocolate, salted caramel, raspberry, mandarine and hubba bubba (V, GF)

Sweet Slice Bites - petite portions of caramel, lemon, hedgehog, caramel hedgehog and cherry slice. (V)

CATERING MENU

The Cube
CAFE

Business Cocktail Party |

4 pieces per person | \$16 (minimum 60 guests) | Requires 40 to 60 minutes to deliver

6 pieces per person | \$24 (minimum 50 guests) | Requires 60 to 75 minutes to deliver

8 pieces per person | \$32 (minimum 50 guests) | Requires 90 to 120 minutes to deliver

10 pieces per guest | \$40 (minimum 50 guests) | Requires 120 to 150 minutes to deliver

Savory Cocktail |

Mini Angus beef cheeseburger – golf ball sized roll with a mini beef patty, cheese, pickle and sauce.

Pulled pork slider | with crunchy coleslaw and barbeque sauce.

Tiger prawns | crunchy prawns wrapped in prosciutto with Béarnaise sauce (GF)

Mini fish goujons | beer battered barramundi fillets with Tartare sauce

Pork belly squares (GF)

Spicy Asian meatballs | chilli and coriander meatballs with spicy tomato relish

Vegetable frittata | on top of tomato relish, with petite dollop of mayo and micro herbs (GF, V)

Beef mignons | mini pieces of eye filled, wrapped in bacon with a red wine glaze (GF)

Crumbed calamari | served with sea salt and lemon aioli

Battered chicken tenderloin with a honey glaze (GF)

Thai beef salad mini noodle box | strips of beef served in a salad of coriander, Spanish onion, cherry tomato with a Thai dressing (GF)

Sweet Cocktail |

Signature Tartlets | rectangle shortbread tarts in three decadent fillings - lemon passionfruit, berry preserve with elderberry cream and chocolate whiskey ganache. (V, NF)

Chocolate dipped strawberries (V, GF, NF)

Lemon curd two-bite tartlet

Raspberry Jim Jams | Innovative raspberry almond cake filled with a vanilla fudge, berry compote and topped off with a raspberry macaron. (V, GF)

Caramel Peanut Jim Jams | Chocolate almond cake filled with peanut butter fudge, gooey caramel and topped off with a caramel macaron. (V, GF)

Lamington Bites Platter | moist jam filled vanilla butter cake, choc dipped and coated in shredded coconut. (V, NF)

CATERING MENU

The Cube
CAFE

Still can't find what you're looking for?

Contact your events officer for a tailored catering package to best suit your needs.