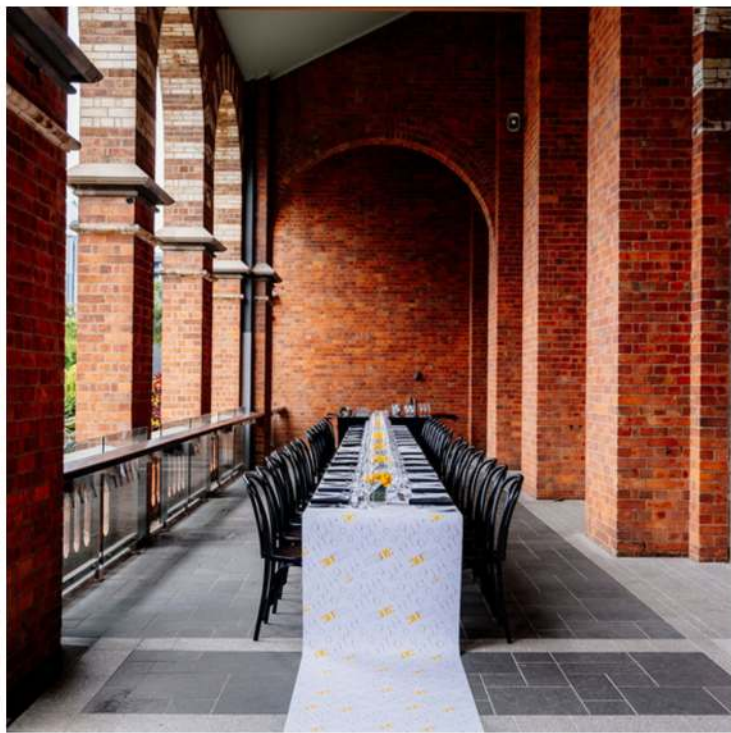




end of year events  
at  
the old museum



## canape package - studio

\$125.00 PER PERSON (MINIMUM 50 GUESTS)  
\$105.00 PER PERSON (MINIMUM 100 GUESTS)

### INCLUDES

3 hours Studio venue hire  
Staff to serve food and beverages for up to 3 hours.  
Selection of 4 canapes, 2 substantial canapes and 1 fork dish

## canape package - balcony

\$105.00 PER PERSON (MINIMUM 50 GUESTS)  
\$90.00 PER PERSON (MINIMUM 100 GUESTS)

### INCLUDES

3 hours Balcony venue hire  
Staff to serve food and beverages for up to 3 hours.  
Selection of 4 canapes, 2 substantial canapes and 1 sweet canape

## canape package - concert hall

\$110.00 PER PERSON (MINIMUM 100 GUESTS)  
\$100.00 PER PERSON (MINIMUM 150 GUESTS)

### INCLUDES

3 hours Concert Hall venue hire  
Staff to serve food and beverages for up to 3 hours.  
Selection of 4 canapes, 2 substantial canapes and 1 fork dish

### CUISINE ON CUE OLD MUSEUM PACKAGES 2025

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Prices are for package inclusions. This menu requires the minimum guests and selections as listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

## canape menu

### COLD

Poached prawn, mango chilli salsa, yellow crisp (df)  
 Nutmeg pumpkin dome, rye, candied pecan (vg)  
 Stockyard Wagyu, truffle palmier, black garlic aioli  
 Boudin chicken, pistachio, drunken apricot gel (gf)

### SUBSTANTIAL

Smoked turkey, triple cream brie, cranberry, milk bun  
 Bourbon pineapple glazed pork belly, refined cabbage charcoal bao (df)  
 Ground beef, pickles, cheddar, burger sauce, sesame roll

*Upgrade | Mini tempura bug sub, Thousand Island dressing | add \$5.00 per person*

### SWEET

Moscato gel, berry dome, coconut dacquoise (gf)  
 Eggnog custard tart, nutmeg, red currant gel (gf)  
 Petite pavlova, mango velvet, mint sherbert (gf)  
 Manjari chocolate mousse, raspberry glaze, gold accent, speculaas sable (gf)

### HOT

Turkey leek pie, cranberry relish (df)  
 Sage chicken farce, cherry croquet, chicken jus (gf)  
 Crab mornay choux bun, bloody shiraz caviar  
 Tomato arancini, brandy pimento gloss (gf, v)

### STAND UP DINING

Prawn cocktail, spiced tomato grigio gel, avocado gloss (gf, df)  
 Poached turkey breast, candied walnut, green grape, apple & celery emulsion (gf, df)  
 Lemon thyme braised lamb shoulder, pumpkin spiced gnocchi, shaved pecorino  
 12 hour beef blade, maple sweet potato whip, brandy onion jus (gf, df)  
 Citrus crusted barramundi, truffled roast potato, dill mayonaise (gf, df)  
 Tarragon chicken ballentine, chestnut puree, watercress salad (gf)

## dining package - studio

\$155.00 PER PERSON (MINIMUM 80 GUESTS)

\$145.00 PER PERSON (MINIMUM 100 GUESTS)

### INCLUDES

4 hours Studio venue hire  
Staff to serve food and beverages for up to 4 hours.  
Your selection of two mains served alternately  
Your selection of two dessert canapes served on platters to the table

## long lunch package - balcony

\$140.00 PER PERSON (MINIMUM 50 GUESTS)

### INCLUDES

3 hours Balcony venue hire  
Staff to serve food and beverages for up to 3 hours.  
Your selection of two mains served alternately  
Your selection of two dessert canapes served on platters to the table

## dining package - concert hall

\$150.00 PER PERSON (MINIMUM 100 GUESTS)

\$135.00 PER PERSON (MINIMUM 150 GUESTS)

### INCLUDES

4 hours Concert Hall venue hire  
Staff to serve food and beverages for up to 4 hours.  
Your selection of two mains served alternately  
Your selection of two dessert canapes served on platters to the table

### CUISINE ON CUE OLD MUSEUM PACKAGES 2025

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Prices are for package inclusions. This menu requires the minimum guests and selections as listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

## dining

*served with freshly baked bread rolls*

### MAIN

Sous vide beef teres, marjoram butter gratin, truffled soubise, asparagus  
(gf)

Turkey roulade, Sage, maple sweet potato whip, brandy cream

Roast chicken breast, braised fennel, cauliflower puree, date jus (gf, df)

Grilled barramundi, crunchy potato caper salad, coconut basil split sauce  
(gf, df)

### DESSERT CANAPES

Moscato gel, berry dome, coconut dacquoise (gf)

Eggnog custard tart, nutmeg, red currant gel (gf)

Petite pavlova, mango velvet, mint sherbert (gf)

Manjari chocolate mousse, raspberry glaze, gold accent, speculaas sable (gf)

### SHARED SIDES

\$15.50 EACH

Serves 4

Garden greens, sherry vinegar shallot dressing (gf, vg)

Crushed potato, rosemary salt, preserved lemon oil (gf, vg)

Mixed leaf, seeded mustard, cucumber, cherry tomato, avocado (gf, vg)

Citrus cous cous, sundried tomato, fresh herbs (gf, vg)

### CUISINE ON CUE OLD MUSEUM PACKAGES 2025

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Prices are for package inclusions. This menu requires the minimum guests and selections as listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

## share platters

### PARTY PLATTER (40 PIECES)

\$160 per platter (select 4)

Butter chicken party pie, mango chutney  
 Beef sausage roll, tomato relish  
 BBQ pork bun, plum sauce  
 Vegetable spring roll, sweet chilli (v)  
 Roast pumpkin arancini, green goddess (gf df vg)  
 Fried prawn dumpling, sesame soy (gf df)

### TRIO OF DIPS

Serves approximately 10

\$59 per platter

Trio of dips, fresh and toasted bread selection

### ANTIPASTO

Serves approximately 10

\$130 per platter

Selection of cured meats, grilled and marinated vegetables,  
 toasted breads

### CHEESE

Serves approximately 10

\$130 per platter

Selection of Australian cheeses, dried fruits, grapes, quince,  
 candied nuts, wafers

### SUSHI (30 PIECES)

\$88 per platter

Sushi variety, soy sauce, pickled ginger, wakame

#### CUISINE ON CUE CANAPE MENU 2025

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only, staffing and equipment will be charged additionally. This menu requires the minimum guests and selections as listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.



## beverage packages

### HOUSE BEVERAGE PACKAGE

TWO HOURS \$36.00PP

ADDITIONAL HOURS \$9.50PP

#### SPARKLING

Frankie Sparkling Brut

#### WHITE

Full Swing Sauvignon Blanc

#### RED

Frankie Shiraz

#### BEER

Cascade Premium Light

James Squire 150 Lashes

#### NON ALCOHOLIC

Coke, Diet Coke, Lemonade, Orange Juice, Sparkling Mineral Water

### PREMIUM BEVERAGE PACKAGE

TWO HOURS \$44.00PP

ADDITIONAL HOURS \$12.50PP

#### SPARKLING

Dal Zotto Pucino Prosecco NV (King Valley, VIC)

#### WHITE (SELECT 1)

Tai Tira Sauvignon Blanc (Marlborough, NZ)

Mojo Full Colour Pinot Grigio (Adelaide Hills, SA)

#### RED (SELECT 1)

Cloud St Pinot Noir (Yarra Valley, VIC)

Mojo Barossa Shiraz

#### BEER

Cascade Premium Light

James Squire 150 Lashes

#### NON ALCOHOLIC

Coke, Diet Coke, Lemonade, Orange Juice, Sparkling Mineral Water

# beverage packages

## DELUXE BEVERAGE PACKAGE

TWO HOURS \$49.50PP  
ADDITIONAL HOURS \$15.50PP

### SPARKLING

Veuve Ambal Cremant de Bourgogne (Burgundy, France)

### WHITE (SELECT 1)

Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA)  
Catalina Sounds Pinot Gris (Marlborough, NZ)

### RED (SELECT 1)

Red Claw Pinot Noir (Mornington Peninsula, VIC)  
Leeuwin Siblings Shiraz (Margaret River, WA)

### BEER

Peroni Nastro OR James Squire 150 Lashes Pale Ale  
Peroni Nastro 3.5%  
Cascade Premium Light

### NON ALCOHOLIC

Coke, Diet Coke, Lemonade, Orange Juice, Sparkling Mineral Water

### PACKAGE ADDITIONS

Add Somersby Apple Cider	\$5.00 per person
Add Gilbert Rose (VIC)	\$5.00 per person
Add Rameau D'Or Golden Bough Provence Rose (Provence, FR)	\$8.00 per person

## beverages on consumption

Minimum spend applies

### SPARKLING

	PER BOTTLE
Frankie Brut NV	\$35.50
Dal Zotto Pucino Prosecco NV (King Valley, VIC)	\$45.00
Veuve Ambal Cremant de Bourgogne (Burgundy, FR)	\$57.50
Louis Roederer Brut Premier Champagne NV (Reims, FR)	\$190.00

### WHITE

	PER BOTTLE
Full Swing Sauvignon Blanc	\$35.50
Mojo Full Colour Pinot Grigio (Adelaide Hills, SA)	\$42.00
Tai Tira Sauvignon Blanc (Marlborough, NZ)	\$39.50
Catalina Sounds Pinot Gris (Marlborough, NZ)	\$57.50
Te Mata Estate Chardonnay (Hawkes Bay, NZ)	\$57.50
Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA)	\$63.00
Shaw + Smith M3 Chardonnay (Adelaide Hills, SA)	\$89.00

### RED

	PER BOTTLE
Frankie Shiraz	\$35.50
Cloud St Pinot Noir (Yarra Valley, VIC)	\$39.00
Mojo Barossa Shiraz (Barossa Valley, SA)	\$43.00
Leeuwin Siblings Shiraz (Margaret River, WA)	\$49.50
Red Claw Pinot Noir (Mornington Peninsula, VIC)	\$57.50
Giant Steps Pinot Noir (Yarra Valley, VIC)	\$83.00

### ROSE

	PER BOTTLE
Gilbert Rose (VIC)	\$55.50
Rameau D'Or Golden Bough Provence Rose (Provence, FR)	\$63.00

## beverages on consumption

*Minimum spend applies*

### BEER

	PER CAN/BOTTLE
Cascade Premium Light	\$9.00
Peroni Nastro 3.5%	\$11.00
Peroni Nastro Azzuro	\$11.50
James Squire 150 Lashes Pale Ale	\$11.50
Heineken Zero	\$8.50
Range Brewing Disco - DDH Pale Ale	\$13.00
Range Brewing Range Lite - American Light Lager	\$12.00

### NON ALCOHOLIC

	PER GLASS
Orange juice Coke, Diet Coke, Lemonade, Sparkling Mineral Water	\$4.80

### SPIRITS

Bundaberg Rum	\$12.00
Jack Daniels Tennessee Whiskey	\$12.00
Smirnoff Vodka	\$12.00
Johnnie Walker Scotch	\$12.00
Tanqueray London Dry Gin	\$12.00

## cocktails

*Minimum pre order of 20 per selection required*

### ESPRESSO MARTINI

A modern favourite featuring a blend of coffee flavours, mixed with vodka.

\$22.00

### CLASSIC MARGARITA

This cocktail staple sports fruity, citrus flavours with a kick of tequila.

\$22.00

### GIN WATERMELON BREEZE

With a light, refreshing flavour, our special melon breeze cocktail offers a fruity, summer taste, accented with a splash of gin.

\$22.00

### WHISKEY SOUR

A vintage favourite, this cocktail classic has a blend of whiskey, lemon and a dash of sugar.

\$22.00

*Ask us about custom options to suit your brand or event theme!*



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# CUISINE ON CUE

• EVENT CATERING •

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