

SUBSET

27

FUNCTIONS

Welcome to Subset 27 and thank you for considering us to host your upcoming celebration.

Subset 27 delivers not only the ideal surroundings to celebrate your next event, it also delivers friendly service, and most importantly, food to impress.

From dining and mingling in our bar and open seating area, to taking it all in alfresco style, you are able to enjoy the casual elegance of your surrounds with your family and friends. Our restaurant area allows you to relax with your guests in a contemporary style. The restaurant space provides an intimate setting, whilst still enjoying the buzzing atmosphere of the bar and extended dining area.

Staff provide professional, yet warm service from the moment of your enquiry, all the way through to the end of your event. With this end to end service in mind, we strive to make your points of importance, our areas of delivery. We are a team of dedicated professionals, who will provide a polished customer service.

The food is cooked with the freshest ingredients and plated to perfection. Our bar is recognised for its superior range of beverages and bartending services. We have an array of packages starting from a 10 person minimum. Please peruse tiered packages overleaf. If an alternate is required to set menus, or your occasion calls for something far more bespoke, please do not hesitate to ask.

We look forward to making your event spectacular!

Team Subset 27

COCKTAIL PARTY PACKAGES

Food Packages – bar/outside dining (stand up/seated functions)

Minimum 20 adults

House COCKTAIL PACKAGE - \$45PP

Your choice of 4 of the following:

- Salt & pepper calamari, lemon dill seasoning, aioli (GF, DF)
- BBQ glazed smokey chicken wings (GF, DF)
- Pork & chives dumplings, soy & ginger sauce (DF)
- Pumpkin & feta arancini, tomato relish (V)
- Pokara fritters, zucchini, eggplant, cauliflower, onion, chilli glaze dressing (V, DF)
- Pulled beef slider, slaw, mayonnaise



\$15 classic cocktail package, with a minimum \$300 tab spend

Premium COCKTAIL PACKAGE - \$55PP

Your choice of 5 of the following:

- Cajun chicken skewers, chipotle mayonnaise (GF, DF)
- Mozzarella cheese sticks, tomato relish, mayonnaise (V)
- Four cheese arancini, pesto aioli (V)
- Pulled beef slider, slaw, mayonnaise
- Grilled Spanish chorizo & kalamata olive skewers (GF, DF)
- Vegan tartlet, pumpkin, spinach, hummus (V, VG)
- Salt & pepper calamari, lemon dill seasoning, aioli (GF, DF)
- Deep fried prawn gyoza, sweet chilli sauce (DF)

\$15 classic cocktail package, with a minimum \$300 tab spend

Elite COCKTAIL PACKAGE - \$65PP

Your choice of 5 of the following:

- Stuffed pumpkin flowers, ricotta, sweetcorn (V)
- Stuffed jalapeño peppers, goats cheese, sun dried tomatoes, herbs (V)
- Mac & cheese croquettes (V)
- Beef tenderloin skewers, sweet soy glaze (DF)
- Natural Pacific oysters mignonette (GF, DF)
- Potato spun fried prawns, mayonnaise (GF)
- BBQ glazed smokey chicken wings (GF, DF)
- Grilled Spanish chorizo & kalamata olive skewers (GF, DF)
- Pokara fritters, zucchini, eggplant, cauliflower, onion, chilli glaze dressing (V, DF)
- Pulled beef slider, slaw, mayonnaise

\$15 classic cocktail package, with a minimum \$300 tab spend



SET MENU PACKAGES

Blue PACKAGE - \$60PP

Minimum 10 adults

ENTRÉE GRAZING PLATTERS

Your choice of 2 of the following:

- Meats trio pizza: Napolitana sauce, chorizo, salami, ham, red peppers, onion, BBQ sauce, mozzarella
- Vegetarian pizza: Zucchini, mushrooms, capsicum, olives, onions, Napolitana sauce, mozzarella
- Spaghetti bolognese, slow cooked Napolitana sauce, beef mince, parmesan
- Creamy rigatoni pasta, onion, mushroom, roasted peppers, spinach, parmesan (V)
- Salt & pepper squid, lemon dill seasoning, chilli flakes, aioli (GF, DF)
- BBQ glazed smokey chicken wings, chipotle mayonnaise (GF, DF)
- Four cheese arancini, pesto aioli (V)

MAINS ALTERNATE SERVE

Your choice of 2 of the following:

Crispy Skinned Atlantic Salmon: Braised chickpea caponata, roasted garlic potatoes, yoghurt raita (GF)

Poulet Supreme: Chargrilled chicken breast supreme, charred garlic broccolini, potato mash, creamy mushroom sauce

Braised Beef Cheeks: tomato red wine sauce, potato mash, seasonal greens

Individual vegetarian option:

Baked Ratatouille: eggplant, mushrooms, onion, roasted peppers, zucchini, Napolitana sauce, mozzarella, potato scallops (V)

DESSERT ALTERNATE SERVE +\$12 PP:

Jaffa Churros: Chocolate sauce, whipped cream, berries

Salted caramel & saffron apple bar: Apple compote, whipped cream

Cakeage \$3pp or \$7 with scoop of vanilla ice-cream

SET MENU PACKAGES

Gold PACKAGE - \$95PP

Minimum 10 adults

MAKE YOUR OWN MIXED ENTRÉE GRAZING PLATTER

Your choice of 6 of the following:

- Freshly cooked tiger prawns, cocktail sauce (DF)
- Chargrilled Cajun baby octopus (GF, DF)
- Natural Pacific oysters mignonette (DF,GF)
- Salt & pepper squid, lemon dill seasoning, chilli flakes, aioli (GF, DF)
- Deep fried prawn gyoza, sweet chilli sauce (DF)
- Beef tenderloin skewers, sweet soy glaze (DF)
- Crispy fried beef strips, chilli soy glaze (DF)
- BBQ glazed smokey chicken wings (GF, DF)
- Chargrilled Cajun chicken thigh fillet (GF, DF)
- Grilled smoked Spanish chorizo (GF, DF)
- Cured prosciutto (GF, DF)
- Pork & chives dumplings, soy & ginger sauce (DF)
- Pumpkin & feta arancini, tomato relish (V)
- Four cheese arancini, pesto aioli (V)
- Pokara Fritters, zucchini, eggplant, cauliflower, onion, chilli glaze dressing (V, DF)
- Stuffed jalapeño peppers, goats cheese, sun dried tomatoes, herbs (V)



Gold PACKAGE CONTINUED

MAINS ALTERNATE SERVE

Your choice of 2 of the following:

Pan Fried Barramundi: Grilled Cajun prawns, garlic roasted potatoes, creamy lemon butter sauce (GF)

Chargrilled Eye Fillet of Beef: Served medium rare, roasted potato al pomodoro, chargrilled garlic broccolini, red wine jus (GF, DF)

Lamb Shank: Braised in tomato red wine sauce, potato mash, seasonal greens

Chicken Breast Supreme: Chargrilled garlic broccolini, potato mash, creamy mushroom sauce

Individual vegetarian options:

Poke Bowl: Avocado, carrots, edamame, quinoa, radish, spinach, cherry tomatoes, ponzu dressing (V, VG, GF)

Pasta Rigatoni: Mushroom, roasted peppers, spinach, onion, creamy white wine pesto, parmesan (V)

DESSERT ALTERNATE SERVE

Passionfruit Pavlova Roulade: Passionfruit coulis

Baked Berry Cheesecake: Mixed berry compote

Cakeage \$3pp or \$7 with scoop of vanilla ice-cream



Kids MENU

Kids 12 years and under \$20pp

Choice of one dish plus kids ice cream

SPAGHETTI NAPOLITANA

Napolitana sauce, parmesan (V)

TEMPURA CHICKEN NUGGETS

Five pieces with chips, tomato sauce

TEMPURA FISH FILLET

Served with chips, tomato sauce

KIDS ICE CREAM

Double scoop vanilla ice cream, with topping of choice:
chocolate, caramel or strawberry, topped with 100s & 1000s



HOUSE BEVERAGE *Package*

Minimum 10 adults

150ml glass of wine* // 425ml glass of beer*

**No double shots or shooters*

\$25pp (per hour)

Oxford Landing Sauvignon Blanc

Oxford Landing Pinot Grigio

Oxford Landing Merlot

Oxford Landing Cabernet Sauvignon Shiraz

Angas NV Brut

Subset 27 Lager

Great Northern Mid

Monteith's Apple Cider

Juice

Soft Drink

Extra \$10pp

Add on House Spirits (with a mixer)

Zubrowka Vodka

Larios Gin

Angostura Reserva Rum

Jose Cuervo Silver Tequila

Teacher's Whiskey

Jim Beam Bourbon



IT IS AGAINST THE LAW TO SELL OR SUPPLY LIQUOR TO A DRUNK PERSON. IF A MANAGER OR EMPLOYEE OF THE PREMISES DECIDES THAT YOU ARE 'DRUNK' YOU WILL NOT BE SERVED LIQUOR AND MAY BE REQUIRED TO LEAVE THE VENUE.

PREMIUM BEVERAGE *Package*

Minimum 10 adults

150ml glass of wine* // 425ml glass of beer*

**No double shots or shooters*

\$35pp (per hour)

Sub 27 Lager
Great Northern Mid
Pure Blonde
Balter XPA
4 Pines Pacific Ale
4 Pines Pale Ale
Stella Artois
Peroni
Monteith's Apple Cider
Brookvale Union Ginger Beer
Redbank Prosecco
Pitchfork Pink Rose
Twin Islands Sauvignon Blanc
La Maschera Pinot Grigio
Heggies 'Cloudline' Chardonnay
Earthworks Shiraz
Smith & Hooper Merlot
Alamos Malbec
Juice
Soft Drink
Capi Mineral Sparkling Water
Capi Mineral Still Water

Extra \$10pp

Add on House Spirits (with a mixer)

Zubrowka Vodka
Larios Gin
Angostura Reserva Rum
Jose Cuervo Silver Tequila
Teacher's Whiskey
Jim Beam Bourbon



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CLASSIC COCKTAIL *Package*

\$15 cocktails *Minimum \$300 tab*

LONG ISLAND ICED TEA

Zubrowka Vodka, Jose Cuervo Silver Tequila, Larios Gin, Angostura Reserva Rum, lemon juice, Coca Cola

APEROL SPRITZ

Aperol, Redbank Prosecco, soda water

FRENCH MARTINI

Zubrowka Vodka, Chambord, pineapple juice

MAI TAI

Appleton Estate Signature Rum, Triple Sec, orgeat syrup, lime juice

DARK 'N' STORMY

Bati Dark Rum, Cascade Ginger Beer, aromatic bitters, fresh lime

SEX ON THE BEACH

Zubrowka Vodka, peach liqueur, orange & cranberry juices

NEGRONI

Larios Gin, Antico Rosso, Campari, orange zest

OLD FASHIONED

Jim Beam White Bourbon, raw sugar, aromatic bitters

ESPRESSO MARTINI

Zubrowka Vodka, Kahlua, double shot espresso

AMARETTO SOUR

Disaronno Amoretto, Angostura Bitters, lemon juice

WHISKY SOUR

Jim Beam White Bourbon, lemon juice, lemon slice

FRUIT TINGLE

Zubrowka Vodka, Blue Curacao, raspberry cordial, lemonade

BLUE LAGOON

Zubrowka Vodka, Blue Curacao, lemonade

COSMOPOLITAN

Zubrowka Vodka, Cointreau, cranberry juice, fresh lime

CHOOSE YOUR LIQUEUR FLAVOUR: STRAWBERRY / MANGO / PEACH / LYCHEE / PASSIONFRUIT

DAIQUIRI

Angostura Reserva Rum, lime juice

MOJITO

Angostura Reserva Rum, mint, gomme syrup, fresh lime, soda water

CAPRIOSKA

Zubrowka Vodka, lime juice, sugar syrup

MARGARITA

Jose Cuervo Silver Tequila, triple sec, lemon & lime juices

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