Events Menu Options

03 9693 8889
events@eureka89.com.au
eureka89.com.au
Every person that attended loved the venue, said the food was magnificent, your staff were absolutely delightful and couldn’t do enough for us. Thank you to each and every one of you at Eureka 89, you made a special night something to remember for a very long time.

Smart Group
Breakfast

**SEATED BREAKFAST**

$55 per person

Please choose one option from below
- Cured salmon, potato cake, poached eggs, caper salsa
- Kaiserfleisch, scrambled eggs, braised tomato, fennel
- Bean cassoulet, smoked chorizo chipolata, spinach, baguette
- Caramelised beetroots, poached eggs, herb rosti, asparagus

The following items are included
- Fresh fruit platters to the table
- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

**GRAZING BREAKFAST**

$55 per person

This menu is designed for a stand up, networking style event and includes all items listed below, served canapé style
- Zucchini fritter, goats curd, smashed avocado, mint
- Roasted cauliflower, pinenuts, hemp, poached eggs
- Granola, poached fruits, yoghurt, crumble
- Cured ocean trout, tarragon rosti, crème fraiche, caviar
- Crepes, mushroom ragu, gruyere cream, parsley

The following items are included
- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

Minimum of 55 or room hire is applicable for all breakfast events
CONFERENCE OPTIONS

From 8am – 4pm

Sandwich Lunch - $100 per person
Full Day Conference Menu with sandwich lunch

Buffet Lunch - $150 per person
Full Day Conference Menu with buffet lunch

Please enquire for pricing options for a Half Day event

MORNING / AFTERNOON TEA

Please select 2 of the following
Leek, Meredith goats cheese tart
Chocolate fudge
Citrus madelines
Mini cupcakes
Housemade macarons
Cheese gougeres
Macadamia short breds
Spiced apple cake, mascarpone
Churros, chocolate sauce
Chocolate biscotti
Seasonal fruit platter

SANDWICH LUNCH MENU

Assorted sandwiches
Lebanese lamb fataya
Seasonal vegetable frittata
Mini vegetarian pies

BUFFET LUNCH MENU

Please select 3 hot items, and 3 hot or cold sides.

HOT
Wild mushroom gnocchi, chèvre, parmesan
Cape Grim strip loin, braised onion, bone marrow jus
John Dory, braised fennel, salsa verde
Twice cooked pork belly, apple & cabbage slaw
Lamb vindaloo, saffron rice, pappadums
Thai pumpkin & vegetable curry, kaffir lime, jasmine rice

HOT & COLD SIDES
Classic Greek salad
Seasonal potatoes, spring onion, mayonaise
Grain & feta salad, lentils, almonds, pomegranate
Roasted beets, meredith goats cheese
Salted kipfler, rosemary, confit garlic
Seasonal vegetables, herb and lemon butter
Lunch

MENU OPTIONS

2 Course   $130 per person
2 Course & Canapés $140 per person
3 Courses   $150 per person
3 Courses & Canapés $160 per person

Single or alternative drop available within above pricing
Each option is inclusive of a 3 hour standard beverage package

BEVERAGES

Please select one sparkling, one white and one red wine from the below selection

- Rob Dolan Blanc de Blancs NV, Yarra Valley VIC
- Cloak & Dagger Prosecco, Central Victoria VIC
- Pizzini Pinot Grigio, King Valley VIC
- Oakdene Chardonnay, Bellarine Peninsula VIC
- Mt McLeod Pinot Noir, Gippsland VIC
- Mt Langi ‘Hollows’ Shiraz, Grampians VIC
- Furphy Refreshing Ale
- Cricketers Arms Keepers Lager

Moda still and sparkling waters
Juices and soft drinks
Tea and coffee

Please choose one item in each course for a single drop option
Please choose two items in each course for an alternative drop option

CANAPÉS

Chef’s selection, 2 items per person
House made bread provided to tables

PLATED ENTRÉES

- Kingfish ceviche, jalapeno, macadamia, tigers milk, trout roe
- Cauliflower risotto, fresh peas, chive oil, parmesan wafer
- Lamb backstrap, smoked yoghurt, baby cucumber, harissa oil
- Seared scallops, pickled fennel, black garlic, romesco, squid ink

PLATED MAIN COURSE

- South Australian snapper, Cloudy Bay clams, peas, shellfish sauce
- Roasted chicken breast, broadbeans, summer squash, zucchini flower
- O’Connor’s beef fillet, potato dauphine, dutch carrots, brassica
- Macedon ranges duck breast, caramelised witlof, shallots, freekeh

DESSERT

- Lemon & marscapone choux buns, hazelnut, honeycomb ice cream
- Chocolate delice, caramel wafer, raspberry ice cream, chocolate soil
- Deconstructed banoffee pie: caramelised banana, dulce de leche
- Coconut pannacotta, rum spiked mango, yuzu, sesame wafer

OR
Dessert platters to the table
(3 items per person, chef’s selection)

OR
Cheese platters to the table

OPTIONAL MAIN SIDE DISHES

$10 per dish per table

- Baby bean salad, heirloom radish, polonaise sauce
- Roasted zucchini, pine nuts, lemon herb dressing
- Honey roasted pumpkin & herb salad, Meredith feta, red onion
- Steamed new potatoes, celery, chives, sour cream
Cocktail

12 Canapés (select 9 items)
$70 per person

8 Canapés & 3 Substantial Items
$80 per person

8 Canapés & 3 Substantial Items & 2 roving desserts
$90 per person

8 Canapés & 4 Substantial Items & 2 roving desserts
$100 per person

COLD CANAPÉS
Salmon rillettes, savoury choux bun, avruga, wasabi leaf
Miso eggplant, seasoned rice cake, kewpie, furikake v, gf
Lamb backstrap, chickpea, cherry tomato, rosemary bicottii
Star anise cured tuna tartare, lemon curd, prawn cracker gf
Sydney rock oyster, shallot, finger lime, ponzu sauce gf
Vegetarian rice paper roll, nam jim sauce v
Soy chicken, pickled vegetables, peanut sauce gf
Goats cheese, caramelised onion, hazelnut praline, oats crisp v
Ham hock terrine, candied beetroot, picalilli, pork puff gf
Seared scallop, apple, asian herbs, nouc nam gf

HOT CANAPÉS
Butter chicken tartlette, red onion relish, micro coriander
Cauliflower arancini, gruyere cheese, garlic mayo, enoki crisp v, gf
Spanish braised osso bucco pie, jalapeno, apple jam
Fried prawn wonton, sweet chilli sauce
Shallot marmalade & pickled pear tartlette, tallegio crumb v
Cod, leek & gryere croquette, lemon dill aioli gf
Duck, lemongrass & lime steamed bun, sesame oil
Roasted quail, lemon thyme & verjuice pie, fruit relish
Seared beef, fried kipfler, chimichurri, soused shallots gf
Steamed pork, garlic chives, ginger, vinegar sauce

MORE SUBSTANTIAL ITEMS
Zucchini flower tempura, chevre, semi dried tomato pesto v
Vietnamese chicken salad, granny smith, cucumber, nouc nam gf
Bbq pulled lamb slider, capsicum relish, brioche bun
Pea, ricotta & parmesan tortellini, pea crisp, sage butter v
Beer battered rockling & chips, tartare sauce, lemon
Crispy duck baby bao, asian slaw, chilli jam, sesame sauce

DESSERT CANAPÉS
Raspberry cheesecake, vanilla cream, freeze dried raspberry
Michel Cluizel chocolate tartlette, orange gel, hazelnut
Choux bun, lemon cream
Seasonal fruit tartlette
Vanilla pannacotta, lemon textures, praline gf
Apricot mini doughnut

gf - gluten free
v - vegetarian
### MENU OPTIONS

<table>
<thead>
<tr>
<th>Course</th>
<th>Price per person</th>
<th>Options</th>
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<tbody>
<tr>
<td>4 Course</td>
<td>$140</td>
<td>Canapés, entrée, main course and dessert OR cheese</td>
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<tr>
<td>5 Course</td>
<td>$150</td>
<td>Canapés, entrée, main course and dessert and cheese</td>
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</table>

Single or alternative drop available within above pricing.

Please choose one item in each course for a single drop option

Please choose two items in each course for an alternative drop option

### CANAPÉS

*Chef’s selection, 2 items per person*

House made bread provided to tables

### PLATED ENTRÉES

- Cauliflower risotto, fresh peas, chive oil, parmesan wafer
- Seared scallops, pickled fennel, black garlic, romesco, squid ink
- Lamb backstrap, smoked yoghurt, baby cucumber, harissa oil
- Pan seared pumpkin gnocchi, soused pumpkin, braised pepitas
- Rannoch quail, cauliflower, pea tendrils, kohlrabi
- Kingfish ceviche, jalapeno, macadamia, tiger's milk, trout roe

### PLATED MAIN COURSE

- South Australian snapper, Cloudy Bay clams, peas, shellfish sauce
- Roasted chicken breast, broadbeans, summer squash, zucchini flower
- O’Connor’s beef fillet, potato dauphine, dutch carrots, brassica
- Macedon ranges duck breast, caramelised witlof, shallots, freekeh
- Atlantic salmon, white miso, capsicum piperade, grilled baby leeks
- Flinders island lamb, roasted cauliflower, fried chickpeas, confit kipfler

### DESSERT

- Lemon curd and mascarpone choux buns, hazelnut, honeycomb ice cream
- Crème caramel, candied lime, compressed honeydew, almond tuille
- Chocolate delice, chocolate wafer, raspberry ice cream, chocolate soil
- Deconstructed banoffee pie, caramelised banana, dulce de leche
- Passionfruit parfait, freeze dried mandarin, coconut flakes, candied fennel
- Coconut pannacotta, rum spiked mango, yuzu, sesame crisps

**OR**

Dessert platters to the table

(3 items per person, chef’s selection)

**OR**

Cheese platters to the table

### OPTIONAL MAIN SIDE DISHES

$10 per dish per table

- Baby bean salad, heirloom radish, polonaise sauce
- Roasted zucchini, pinenuts, lemon herb dressing
- Honey roasted pumpkin & herb salad, Meredith feta, red onion
- Steamed new potatoes, celery, chives, sour cream
**Degustation**

<table>
<thead>
<tr>
<th>Degustation</th>
<th>Food Only $175 per person</th>
<th>With wines $290 per person</th>
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</thead>
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Up to 4hr event duration
Menu and wine vintages subject to seasonal changes

**CANAPÉS ON ARRIVAL**
Eureka 89 Signature Cocktail

**PICKLED COBIA**
Spiced tomato, horseradish, XO
*Irvine Pet Nat NV, Coonawarra SA*

**POTATO**
Goats cheese, smoke carrot, wattleseed
*Hahndorf Hill Gruner Veltliner 2018, Adelaide Hills SA*

**SCALLOP**
Grilled nori, dashi butter, spring peas
*Trimbach Pinot Blanc 2016, Alsace FR*

**QUAIL**
Mushroom, black garlic, pickled fennel
*Moorooduc Estate ‘Devils Bend’ Pinot Noir 2018, Mornington Peninsula VIC*

**CAPE GRIM BEEF**
Radish, charred baby leek, bone marrow
*Ben Haines Shiraz 2018, Grampians VIC*

**CHEESE or SWEET**
Chef’s selection
*Sommelier selection*

**RUM BABA**
Pineapple, coconut, lime
*Sommelier selection*

Tea, coffee, mineral waters
Beverage Package

STANDARD PACKAGE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per person</th>
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<tbody>
<tr>
<td>2 hours</td>
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Please note that vintages may change without notice according to availability.

INCLUSIONS

Please choose one sparkling, one white and one red wine from our selection

BEER SELECTION

- Furphy Refreshing Ale
- Cricketers Arms Keepers Lager

OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee and tea selection

WINE SELECTION

ROB DOLAN BLANC DE BLANCS NV, Yarra Valley VIC

Beautiful local Yarra Valley sparkling wine. Grapefruit, citrus and white peach aromas. A hint of sweetness from the fruit, with focus on creamy and toasty notes. A great way to start any occasion.

CLOAK & DAGGER PROSECCO, Central Victoria VIC

Vibrant aromatics on the nose are punctuated by crisp apples and pears, zingy citrus and top notes of orange blossom. The palate is crisp and clean. This sparkling is bright, satisfying and refreshing.

PIZZINI PINOT GRIGIO, King Valley VIC

Aromas of ripe pears and red delicious apples jump out of the glass, with notes of lemon zest & lime. These carry through to the palate, where they are enhanced by lovely texture with crisp, zippy acidity very true to the grigio style. This wine has great length, depth and lingering flavours.

OAKDENE CHARDONNAY, Bellarine Peninsula VIC

A lovely Bellarine chardonnay with a complex bouquet of stone fruit, pear and citrus notes. Subtle barrel ferment characters, assisting mouthfeel and texture leading to refreshing acidity, and flavour driving through to the finish.

MT MACLEOD PINOT NOIR, Gippsland VIC

Representing Gippsland, this is a Pinot Noir of great clarity. Classic mix of red fruit, spice and forest floor savouriness. There are the hallmarks of raspberry and plum, with subtle oak and lingering flavours supported by fine tannins.

MT LANGI HOLLOWS SHIRAZ, Grampians VIC

On the nose: blueberry, black cherry and mulberry with lifted pepper and spice. On the palate: core of plush black and red fruits melding with hints of cocoa and black pepper. On the texture: silky and luxurious, an approachable and generous wine with balance and length.
## PREMIUM PACKAGE

<table>
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Please note that vintages may change without notice according to availability.

## INCLUSIONS

Please choose one sparkling, two white and two red wines from our selection

### BEER SELECTION

- Asahi Super Dry
- Peroni Red
- Mountain Goat Steam Ale

### OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee and tea selection

## WINE SELECTION

### CHANDON BLANC DE BLANC, Yarra Valley VIC

From this well known house, we have a wine with fine bubbles, persistent mousse, soft acidity and a delightfully lingering finish. A great addition to any event.

### CANELLA PROSECCO, Veneto ITA

Canella’s vintage Prosecco is made from 100% Prosecco (Glera) from the prized, hilly DOCG area of Valdobbiadene. A perfect aperitivo yet complex enough to match with a range of food styles.

### VAVASOUR SAUVIGNON BLANC, Marlborough NZ

From a classic Sauvignon Blanc growing region comes this wine of intensity and concentration. Passionfruit and white peach aromas, minerals and brightness.

### PEWSEY VALE RIESLING, Eden Valley SA

The Pewsey Vale has aromas reminiscent of fine dried herbs, white flowers, lemons and limes. It shows great length and depth on the palate with grapefruit and limes, fresh rosemary, white pepper and a hint of tropical fruit. Typical zesty traits, showing further complexity with apple and honeysuckle.

### RED CLAW PINOT GRIS, Mornington Peninsula VIC

Floral with spice and citrus flavours, a light to medium weight and soft acid close. Lovely freshness, lifted floral aromas and clean, fresh fruit flavours.

### FROGMORE CREEK CHARDONNAY, Coal River Valley TAS

From our southern neighbours, we have a chardonnay with balanced flavours, well integrated oak and refreshing minerality. The palate is beautifully structured with tight natural acidity. A very complex, yet subtle style.

### ATHLETES OF WINES ROSE, Woodend VIC

Light and zippy using mostly Cabernet Sauvignon, with a small amount of saignée Dolcetto and Nebbiolo providing an array of berry fruit and refreshing acidity. All components aged in old oak on lees, with partial malolactic fermentation.

### STONIER PINOT NOIR, Mornington Peninsula VIC

Attractive plum and cherry flavours are enhanced by some gamey undertones and smoky oak influence. Abundance of red fruits, with sweet and bright juicy flavours. Beneath this there is an alluring brooding fruit profile more savoury in nature, framed nicely by some formidable tannins so typical of the vintage.

### JERICHO TEMPRANILLO, Adelaide Hills SA

This Tempranillo is fresh, fruity, juicy and delicious. It has strong and striking aromatic floral fruits characters which is persistent through to the palate and taste. Aged in old French oak for only four months, it has preserved the soft and aromatic flavours, giving the wine a fresh, juicy and vibrant palate with soft tannins.

### SC PANNELL SHIRAZ, McLaren Vale SA

A wonderfully approachable and smart wine, with lovely aromatics, superb colour and endless flavour.

### FIGHTING GULLY ROAD CABERNET SAUVIGNON, Beechworth VIC

Fighting Gully Road espouse minimal interventionist winemaking. They use premium fruit, and site specific vineyards with distinct soil types and terroir and we certainly enjoy this cabernet, with its currant and crushed-berry character, and hints of tar and plum stone. A medium to full bodied wine.
Beverage Additions

The below options are available in addition to any beverage package

**FRENCH CHAMPAGNE**
Bollinger Special Cuvée NV
Ay, France

<table>
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**STANDARD SPIRITS**

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<td>4 hours</td>
<td>$25</td>
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<td>5 hours</td>
<td>$30</td>
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Inclusive of:
- 42 Below Vodka
- Bombay Sapphire Gin
- Old Forester Bourbon
- Dewars 12yr old
- Bacardi Ocho Rum

**PREMIUM SPIRITS**

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<tr>
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<td>5 hours</td>
<td>$45</td>
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Inclusive of:
- Grey Goose Vodka
- Hendricks Gin
- Dewars 15yr old
- Woodford Bourbon
- Ron Zacapa Rum

**EVENT COCKTAIL ON ARRIVAL**
$15 each
- Eureka 89 Bellini
- Aperol Spritz

**SIGNATURE COCKTAIL ON ARRIVAL**
$20 each
Cocktail list available upon request

**INTERNATIONAL BEER**

<table>
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<td>5 hours</td>
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Please choose 2 options from below:
- Asahi Super Dry
- Corona
- Peroni Red

**LOCAL CRAFT BEER**

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<tr>
<td>4 hours</td>
<td>$4</td>
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<tr>
<td>5 hours</td>
<td>$5</td>
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</tbody>
</table>

Please choose 2 options from below:
- Fury & Sons Pilsner
- Sample Golden Ale
- Coburg Lager

**WHISKY TASTING / DIGESTIF EXPERIENCE**
Bespoke tailored menu available, POA
Audio Visual

NORTHERN POINT ROOM
Lectern and Microphone $150
Stage Riser (1m x 1m - up to 3 pieces available) $50
2 x 60” Sharp LCD Screens* $250
(HDMI laptop input with audio)
Portable 55” Samsung LCD Screen $250
(HDMI laptop input with audio)
Audio Technica Handheld Microphones $50ea
(maximum 3 available)
Audio Technica Lapel Microphone $50ea
(maximum 1 available)

SOUTHERN POINT ROOM
Lectern and Microphone $150
Stage Riser (1.0m x 1.0m) $50
Portable 55” Samsung LCD Screen $250
(HDMI laptop input with audio)
Sennheiser Handheld Microphones $50ea
(maximum 2 available)

OTHER
Flip Chart/Whiteboard $100ea
(including flip chart paper and markers)
Electronic Whiteboard $150
Page Advancer Remote $50

REQUIREMENTS AND GUIDELINES

LCD Screen Presentations
It is important to note the visual settings for the screens if you wish to construct any visual presentations to be shown during your function.
A 16:9 (widescreen) ratio is required to optimize the quality of your presentation.

Presentations/Slideshows
It is suggested that if there is a presentation to be screened for your event, that it has an opening and closing slide that displays either the company logo or a holding slide for the event. Any slideshow should be set to loop.

Wireless Internet
Eureka 89 offers high speed wireless internet for your event if required (up to 50Mbps download speed and 50Mbps upload speed). It is advised that you also prepare an “offline” version of your website/presentation.

Laptop Presentations
Most laptops are able to have an external monitor attached via HDMI (Type A) and we can provide cabling to do so. We also have Apple Mac approved connectors. Eureka 89 has a laptop that can be used for your event, with the following software installed:

Documents
PowerPoint 2013
Adobe Reader 10.1
Microsoft Office 2013

Audio and Video
iTunes
Windows Media Player
VLC Media Player

Internet Browsing
Firefox
Internet Explorer
Google Chrome

It is strongly advised that all equipment and presentations be tested at least 1 day prior to the event by a representative of the event and/or a Eureka 89 consultant. Compatibility to Eureka 89 inhouse equipment cannot be guaranteed without prior testing.