



SYDNEY GLASS ISLAND

CORPORATE EVENTS

SAMPLE MENU

This menu provides just a taste of what you can expect from your dining experience aboard The Sydney Glass Island.

Please email us at contact@sydneyglassisland.com.au or call us on +61 (2) 9552 4233 to request our full range of extensive menu choices from which we will, together, create your own personalised menu to compliment your event.

All our menus are created using the finest quality ingredients, locally sourced for ultimate freshness and flavour from the same, reliable and consistently excellent suppliers we have worked with for years.

Our food is freshly prepared and cooked on our premises, on the day of your event.

STARLIGHT FORMAL DINING

On Arrival CANAPÉS

(Roving Canapé service, served on platters by our wait staff)

Chef's selection of taste sensations to tantalize your taste buds.
Crudites topped with a selection of Humus or Babaganoush, Guacamole,
Tomato Salsa & Smoked Salmon



SYDNEY GLASS ISLAND

To Start ENTRÉE

Choice of 2, Alternate Serve

Pumpkin & Rosemary Risotto Cakes served on a bed of Rocket with Garlic Aioli
(Served warm)

Butter flied Prawns on Mesculan Leaves with a Chilli Lime Dressing & vinaigrette
(Served warm)



To Follow MAIN

Choice of 2, Alternate Serve

Slow Cooked Lamb Shank with Truffle Mash Potato & Brazed Lentils
Served with Roasted Vine-Ripened Tomato

Chicken Breast on spiced pumpkin with Grilled Tomato and Caramelised
Onion accompanied with green beans

Each main is accompanied with freshly baked bread rolls



To Finish DESSERT

Choice of 2, Alternate Serve

Mixed Berry Pavlova with Vanilla Anglaise

French Apple Tart on Puff Pastry with Caramel Sauce



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SEASCAPE BUFFET

To Start COCKTAILS ON ARRIVAL

(Cocktail's on arrival are served on platters, it is roving, served by our wait staff)
Choice of Three

Sun-dried tomato aioli on crudités
Seafood Parcels

Variety of Japanese Nori Rolls w/ Wasabi & Soy

To Follow MAIN BUFFET

All buffets served with Fresh Bread Rolls

Meat Selections

Char-grilled Chicken Breast served with a Pink Peppercorn and Wild Mushroom Sauce
Honey and Dijon glazed Leg of Ham
Veal Cordon Bleu w/ Chilli Jam

Potato Selection

Roasted Rosemary Chat Potatoes with garlic and chives

Salad Selection

Choice of Three

Steamed Cauliflower and Broccoli with Rocket Pesto
Mesculan leaves, Snow Peas and Sesame Seeds in a Honey- Mustard Dressing
Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum

To Finish Freshly Percolated Coffee & Tea with After Dinner Chocolates



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CRUISING COCKTAIL MENU

Cocktail service is served on platters, it is roving, served by our wait staff.

STANDARD COCKTAILS

Vegetable Samosas w/ Cumin Dipping Sauce (Vegetarian)
Selection of Gourmet Cocktail Pies
Japanese Nori Rolls served w/ Wasabi & Soy
Veal Chipolatas w/ Smoked BBQ Sauce

PREMIUM COCKTAILS

Peking Duck Pancakes w/ Hoi Sin & Shallots
Fresh Rock Oysters w/ Lime Wedges

PLATINUM COCKTAILS

Grilled Pear & Prosciutto on Wood fired Bread
Fresh Rock Oysters w/ Wild Limes & a Dash of Vodka

Freshly Percolated Coffee & Tea with After Dinner Chocolates

COCKTAIL DESSERTS

Chocolate Tart
Lemon Curd Tart

We recommend you choose at least 3 vegetarian options and a variety of both hot and cold selections to cater for the variety of your guest dietary requirements while also creating a diverse and enticing menu

Depending on your function size approximately 8 to 12 selections are required