



Function Plated menus Current: June 2026

Catering proposal:

Plated 3 & 4-course dinner

Pax:

Venue: Oscar, 51 The Strand

Proposal assumes following format or similar: Start, mix & mingle with canapes

Then seated - meals delivered per your timelines.

For the plated menu we serve mains and dessert alternate.

Event Date:

Plated menu **Four-course:** **\$94/head**

Starter / nibbles

Mixed canapes - 2/head from the following variety

Mushroom arancini

GF & Vegan

Smoked salmon potato rosti

GF

Roast beef on yorkshire pudding

Entree

Alternate Drop:

Leek & caramelised onion tart

Vege

Chicken terrine

GF

Mains

Alternate Drop:

Slow cooked Asian beef cheek, star anise & ginger on polenta

GF

Crisp confit duck leg on mushroom risotto

GF

Special diet: Mushroom & spinach risotto

GF/DF/Vegan

Shared sides to the table:

Seasonal vege or salad

GF

Baby carrots with pistachio nougat & goats cheese

GF

Dessert

two dishes served alternate drop w. GF option

Lemon meringue tart with cream

Sticky date pudding with vanilla ice cream

Chocolate torte with berry coulis

GF

Looking for something a little lighter? Our three-course menu should hit the spot.

Same format as above, but dropping the entree while adding one canape

\$81.5/head