



EnCORE
EVENTS CENTRE

BANQUETS AND BUFFETS

Effective July 2026

CANAPÉ PACKAGES

1 hour / 6 pieces: \$35.00 pp

2 hours / 9 pieces: \$40.00 pp

3 hours / 12 pieces: \$45.50 pp

(Please note - All catering packages for Sunday and Public Holiday bookings incur a 20% surcharge.)

COLD CANAPÉS

Caprese Salad Skewers, Vine Tomatoes, Bocconcini, Basil (V/GF)

Salmon (A) Mousse Blinis, Fried Capers, Chives

Chicken Liver Pate Crostini, Beetroot Jam

Goats Cheese, Caramelised Onion & Pumpkin Tartlets (V)

Seared Beef Tataki, Seaweed Rice Cake, Yuzu Mayo

Vegetarian rice paper roll, chilli lime dressing (VE*)

HOT CANAPÉS

Brioche, Kransky, Caramelised Onion, Mustard

Salt & Pepper calamari (I), confit garlic aioli

Wild mushroom arancini, sun-dried tomato aioli (V/GF)

Karage Chicken, Japanese Mayo

Smoked Chorizo, Green Olive, Poached Pear, Honey (GF)

Monkfish Cakes (I), Alaskan Crab Sauce, Dill

SWEET CANAPÉS

Assorted Macarons

Mini Four-Fruit Berliner

Profiteroles, Choux Pastry, Creme Patisserie, Assorted Toppings

Matcha Tiramisu, Sponge, Tea syrup, Mascarpone, Green tea Dust

Lemon Curd Tart, Burnt Meringue, Raspberry Coulis

Mini Cannoli, Chocolate Cream

CLASSIC MENU

2 COURSE CLASSIC MENU / \$59 PER PERSON

3 COURSE CLASSIC MENU / \$75 PER PERSON

(Please note - All catering packages for Sunday and Public Holiday bookings incur a 20% surcharge.)

ENTRÉE

SELECT TWO TO BE SERVED ALTERNATELY

Thai Chicken Salad, Green Mango, Toasted Peanuts, Lime Fish Sauce (GF)

Mexican Pulled Beef Salad, Cos, Cherry Tomato, Avocado, Crispy Tortillas, Sour Cream Dressing

Smoked Tasmanian Salmon (A), Rocket, Pickled Radish, Apple, Creme Fraiche & Mustard Dressing (GF)

Torn Buffalo, Seasonal Heirloom Tomatoes, Pickled Fennel, Herb Oil, Cracked Black Pepper (V/GF)

Goats Cheese Tart, Beetroot Marmalade, Onion Jam, Beetroot Crips, Orange Dressing, Frisee (V)

Pan Fried Gnocchi, Wild Mushroom Cream, Black Garlic, Crispy Enoki (VE*)

MAIN

SELECT TWO TO BE SERVED ALTERNATELY

Roasted Chicken Breast, Cauliflower Puree, Crispy Kale, Chicken & Herb Jus (GF)

Pan-Fried Barramundi (A), Buttered Greens, Roasted Nut Romesco, Sour Cream Chats (GF)

Spinach & Ricotta Cannelloni, Roasted Tomato Sugo, Parmesan Crisps, Basil Oil (V)

Grilled Porterhouse Steak, Garlic Mash, Green Beans, Red Wine Jus (GF)

Char Siu Pork, White Miso risotto, Asian Greens, Roasted Sesame

Spiced Vegetable Maraq, Filo Parcels, Fried Chickpeas (VE)

DESSERTS

SELECT TWO TO BE SERVED ALTERNATELY

Lemon meringue tart, meringue kisses, vanilla tonka bean cream,

Red velvet cake, orange custard, chocolate soil, maraschino cherries

Orange poppy seed cake, lemon curd, strawberry coulis (GF)

Mixed spice panna cotta, granny smith apple, blackberry (GF)

Tiramisu, coffee anglaise, dark chocolate shard

Chocolate tart, salted caramel, crisp orange

LUXE MENU ITEMS

REPLACE ANY CLASSIC MAIN/ENTREE WITH A LUXE MENU ITEM
AT AN ADDITIONAL CHARGE

(Please note - All catering packages for Sunday and Public Holiday bookings incur a 20% surcharge.)

ENTRÉE

ADDITIONAL \$5
PER DISH/PER PERSON

Beef Carpaccio, Horseradish & Mustard Cream, Pickled Shallot, Capers, Herbs (GF)

Burrata, Beetroot, Balsamic & Drunken Grape Agrodolce (V/GF)

Confit Duck, Mixed Berry Gel, Duck Croquette, Micro Salad

MAIN

ADDITIONAL \$8
PER DISH/PER PERSON

24-Hr Slow Cooked Lamb, Pearl Barley Risotto, Savoy Cabbage, Lamb & Mint Jus

Beef Short Ribs, Crispy Kipfer Potatoes, Celeriac & Jerusalem Artichoke Puree (GF)

Chicken Ballotine, Herb Mousse, Sweet Potato Mash, Gremolata, Jus

BUFFET MENU

BUFFET 1: CHOICE OF 1 COLD, 1 HOT, 1 SIDE, AND 1 DESSERT / \$45 PP

BUFFET 2: CHOICE OF 2 COLD, 2 HOT, 1 SIDE, AND 1 DESSERT / \$55 PP

(Please note - All catering packages for Sunday and Public Holiday bookings incur a 20% surcharge.)

COLD ITEMS

New potatoes, Spanish onions, parsley, saffron aioli (V/GF)

Salad of cress, cucumbers, radish, cherry tomatoes, virgin oil dressing (V/GF)

Classic Caesar, lardon, croutons, anchovies, egg, Grana Padano

Rare beef, salad leaves, shaved fennel, confit lemon (V/GF)

Truss tomato, buffalo mozzarella, basil, pan fried ciabatta (V)

Trio cabbage coleslaw, cider mayonnaise (V/GF)

Tandoori chicken, quinoa, golden raisin, mint, cumin yoghurt (GF)

Chickpea Fattoush, cos, Persian feta, El hanout dressing (V)

SIDES

Rosemary roasted potatoes (VE/GF)

Steamed vegetables tossed in olive oil (VE/GF)

Garlic confit mash (V/GF)

Honey glazed carrots (GF)

Seasoned wedges (VE)

Sweet soy broccolini (VE)

HOT ITEMS

Chermoula barramundi (I), apricot couscous, coriander
12hrs beef cheeks, sweet potato mash, caramelised onion gravy (GF)
Portuguese spiced chicken breast, pea and parsley risoni, peri peri
Wild mushroom cottage cheese cannelloni, truffled cream (V)
Vegetable tagine, dukkha polenta, tahini labneh (V/GF)
Mediterranean slow-cooked lamb, saffron rice pilaf, tzatziki (GF)
Five spiced crispy pork, tossed egg noodles, shitake, oyster sauce

DESSERT

Assorted cakes
Dark chocolate mousse
Pavlova with fresh cream, berry coulis
Sticky date, caramel sauce
Seasonal fruit platter (VE/GF)

INDIAN BUFFET

BUFFET MENU 1: CHOICE OF 1 SIDE, 1 HOT DISHES, RICE, AND BREAD OR PICKLES / \$45 PP

BUFFET MENU 2: CHOICE OF 2 SIDES, 2 HOT DISHES, RICE, AND BREAD OR PICKLES / \$55 PP

(Please note - All catering packages for Sunday and Public Holiday bookings incur a 20% surcharge.)

SIDES

Paneer tikka (V/GF)
Cocktails veg samosas (VE)
Aloo tikka chat (VE)
Chicken tikka
Veg Manchurian (V)
Onion bhaji (VE)

HOT DISHES

Butter Chicken (GF)
Lamb Rogan josh (GF)
Goan Fish Curry (I) (GF)
Chicken Korma (GF)
Dal Makhani (V/GF)
Paneer Butter Masala (V/GF)