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# THYME SQUARE

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Personal Chefs - Pop up Events



# Thyme Square

## Off Premise - Personal Chefs & Events

**Starting at: \$590.00 (+GST)**

- Our Chefs will personally construct and design menus to suit your dining experience, utilising the foods and flavours of your choice.
- Travel Expenses may come at an extra charge for out of Hamilton Events/Functions
- Equipment hire to be arranged if necessary

Crew Hire:	\$590	\$390	\$190	\$0
Total Spend:	> \$250	\$250-\$800	\$800-\$1180	<\$1180

## Exclusive Venue Hire Pricing

**Half Day Exclusive Restaurant Venue Hire Starting at: \$1990.00 (+GST)**

- 10am until 3:30pm
- or
- 5pm until 10:30pm.

Venue Hire:	\$1990	\$1390	\$1000	\$500	\$200	\$0
Total Spend:	> \$1000	\$1000- \$2000	\$2000-\$2500	\$2500-\$3000	\$3000-\$3500	< \$3500

**Full Day Exclusive Restaurant Venue Hire Starting at: \$3980.00 (+GST)**

- 10am until 10:30pm

Venue Hire:	\$3980	\$2780	\$2000	\$1000	\$400	\$0
Total Spend:	> \$3000	\$3000-\$4000	\$4000-\$5000	\$5000-\$6000	\$6000-\$7000	< \$7000

**To secure your date we require a \$250+GST Non-refundable Deposit**

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**Once we have received the deposit to secure your date. The team at Thyme Square will take the time to get your event right!**

*\*All Venue Hire & Catering prices are GST exclusive\**

# *Thyme Square*

## Sweet & Savoury High Tea

\$25 (12 piece) per head

- Club sandwiches
- Savouries
- Sausage rolls
- Raspberry lamingtons
- Brownies
- Citrus tarts

## Canapés

\$10 (3 piece) - \$15 (6 piece) per head - Choose 3 Options from our selection

### SAVOURY

- Panko Crumbed Prawns with Char Sui
- Ceviche with Kaffir Lime & Cucumber
- Smoked Salmon Blini with Mascarpone
- Pork Belly with Chilli Caramel
- Hoisin Duck & Mango Tartlet
- Beef & Beetroot with Horseradish Mayo on Crostini
- Ham & Smoked Harvarti Croque Monsieur
- Sweetcorn Fritters with House Sweet Chilli
- Mediterranean Arancini Lemon Mayo
- Kumara Croquettes with House Chutney
- Marinated Satay Chicken Skewers
- Mushroom Mousse on Grilled Brioche
- Poached Date Falafels with Cucumber Yoghurt
- Lamb & Caramelised Onion Feta Tart

### SWEET

- Chocolate Mousse Pots
- Vanilla Bean Panna cotta
- Raspberry Lamington
- Banoffee Pie
- Chocolate brownie
- Banana Tarte Tatin
- Eton Mess
- Apple Filoette

## Platters to Share

\$POA

- Freshly baked artisan breads with a selection of dips and spreads
- Antipasti: Selection of cured meats and pickled accompaniments served with crostinis
- Cheese Board served with crackers, jellies and fresh or dried fruit
- Rillettes: Pork and duck rillettes served with tart jelly and toasted croutons
- Seafood Basket: Fresh fish, mussels, prawns and calamari served with crispy potato chunks a selection of dipping sauces
- Savoury Platter: Hot petite savouries, wontons, onion rings, crispy potato skins and sausages served with a selection of dipping sauces

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# *Thyme Square*

## Buffet Style Dining

\$35 per head - 2 meats and 3 sides (or) \$45 per head - 3 meats 5 sides

### MEATS

- Rosemary Rubbed Lamb Rump with Minted Balsamic Reduction.
- Braised Beef with Pinot Noir Jus.
- Grilled Chicken Thigh with House BBQ Sauce.
- Twice Cooked Pork Belly with Spiced Apple Chutney.
- Vegetarian options available (e.g. Stuffed peppers, vegetarian lasagne)

### HOT SIDES

- Roasted Root Vegetables with Charred Tomato Aioli.
- Ratatouille Grilled Vegetables in a Rich Basil Sauce.
- Minted New Season Potatoes with Garlic Butter.
- Steamed Green Vegetables with Toasted Sliced Almond.
- Mixed Vegetable Bake with Cheese Sauce.

### COLD SIDES

- Broccoli and Mixed Seed Salad with Lemon Mayonnaise.
- Roasted Beetroot and Walnut Salad with Feta Dressing.
- Crushed Potato Salad tossed through a Roasted Garlic and Herb Aioli.
- Charred Pepper and Sweetcorn Pasta Salad.
- Green or Greek salad with Balsamic Vinaigrette.

## Banquet Style Buffet

\$45 per head - 2 meats and 3 sides OR \$55 per head - 3 meats 5 sides

### MEATS

- Grilled Lamb Rack served with Balsamic Shallots.
- Roast Beef Eye Fillet with Pinot Noir Jus.
- Poached Chicken Roulade with Mixed Berry Relish.
- Twice Cooked Pork Belly served on Slaw with Spiced Apple Chutney.
- Grilled Market Fish served with Butter Sauce
- Vegetarian options available (e.g. stuffed peppers, vegetarian lasagne)

### HOT SIDES

- Roasted Root Vegetables with Charred Tomato Aioli.
- Ratatouille Grilled Vegetables in a Rich Basil Sauce.
- Minted New Season Potatoes with Garlic Butter.
- Steamed Green Vegetables with Toasted Sliced Almond.
- Mixed Vegetable Bake with Cheese Sauce.

### COLD SIDES

- Broccoli and Mixed Seed Salad with Lemon Mayonnaise.
- Roasted Beetroot and Walnut Salad with Feta Dressing.
- Crushed Potato Salad tossed through a Roasted Garlic and Herb Aioli.
- Charred Pepper and Sweetcorn Pasta Salad.
- Green or Greek salad with Balsamic Vinaigrette.

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# Thyme Square

## Party Package

\$79 per head

### TO NIBBLE UPON ARRIVAL - choose two styles of platters

- Cheese Board served with crackers, fresh or dried fruit and red current jelly
- Pork rillette served with tart jelly and toasted croutons
- Duck mousse pate with caper berries and balsamic onion jam
- Savoury platter of mixed petite pies, sausage rolls, onion rings and potato chunks
- Cured meats, fresh and pickled accompaniments served with pesto or hummus

### BANQUETTE STYLE MAINS - choose two meats (vegetarian alternatives available) and three sides

- Jus glazed Beef or Lamb
- BBQ glazed Pork or Chicken
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- Roasted Root Vegetables with Tomato Salsa.
- Ratatouille Grilled Vegetables in a Rich Basil Sauce.
- Minted New Season Potatoes with Garlic Butter.
- Steamed Green Vegetables with Toasted Sliced Almond.
- Broccoli and Mixed Seed Salad with Lemon Mayonnaise.
- Roasted Beetroot and Walnut Salad with Feta Dressing.
- Greek salad with Balsamic Vinaigrette

### SWEET CANAPES TO FINISH - choose three

- Chocolate Mousse
- Vanilla Bean Panna cotta
- Raspberry Lamington
- Chocolate brownie
- Banana Tarte Tatin
- Eton Mess
- Apple Filoette

## Personalized Dining Experience

Our Chef will personally construct and design menus to suit your dining experience, utilising the foods and flavours of your choice.

Petite Plates - \$18.70 per plate

Entree Plates - \$23.80 per plate

Main Plates - \$35.70 per plate

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