

Functions @thegreengoose

Your Unique & Boutique Functions & Events venue.

Following is a list of packages we offer for exclusive events to be held at The Green Goose.

We work hard to make every event at The Green Goose as memorable as possible. We respect that your special place to host your event will be selected based on your specific requirements being met as seamlessly as possible.

Cocktail | Stand Up Events - minimum 30 pax

Evening function, 5 hour event commencing from 7pm,
[times can vary based on the day of the event & occasion, TBA]

- No venue hire fee |
- Minimum spend | \$2,000 (weekdays)
\$2,750 (weekends)
\$3,000 (public holidays)

Function Packages

- Food only package w/ Allocated bar tab

\$45/p - 4 savoury food items & 1 sweet/dessert food item

\$50/p - 5 savoury food items & 1 sweet/dessert food item,

Please note | you will receive 2-3 pieces of food / item / person

- Food & Beverage package combined

\$85/p - 4 savoury food items, 1 dessert/sweet food item w/ unlimited drinks[basic package] - complimentary antipasto platter

\$90/p - 5 savoury food items, 1 dessert/sweet food item, w/ unlimited drinks[basic package] - complimentary antipasto platter

Basic drinks

- *Beer | selection of 4 beers*
- *Wine | 2 reds (tba), 2 whites (tba), Sparkling Wine*
- *Non alcoholic | coke, sprite, orange juice, sparkling mineral & soda water*

Sit Down/Intimate Dinner Style Event

This is based on a per person spend with a minimum of 12 people required.

An exclusive tailored menu will be designed to suit your specific requirements, based on the occasion that is being celebrated.

This will be organised with our head chef during discussions with the person arranging the event.

- 3 course dinner event (entrée, main & dessert) w/ drinks for the table starting from \$155/p
 - 4 course dinner event (entrée, 1st course, main course & dessert) w/ drinks for the table starting from \$195/p
- *public holiday long weekends add 15%*
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At The Green Goose we understand that every function event is unique. We offer more than just a "good night", we provide an "Experience".

We will tailor the event to suit | meet your requirements and hence prices will vary based on your needs and the type of event arranged.

We will be happy to discuss and design a menu that will suit your special unique event & ensure a pleasant evening. Our team of dedicated and professional staff will ensure that all requirements & needs are fulfilled to the best of our ability.

Confirm Booking |

- 50% deposit is required in order to secure a date
- Balance of payment is required min. 7 days prior to Function | Event arranged on | off site

Head Chef : Gabrijela Antonopoulos

Functions & Events Co-Ordinator : Con Antonopoulos

Catering / Functions | Cocktail canapé selection

@ thegreengoose

7 - 9 Station St, Malvern VIC 3144
(03) 9576 0044

W | WWW.THEGREENGOOSE.COM.AU
E | CATERING@THEGREENGOOSE.COM.AU

(GF) | denotes gluten free option available
(V) | denotes vegetarian option available

Menu choices for your special Cocktail Event | Function

Savory

- Potato & Pumpkin Fritters w/ various toppings (gf) (v) – 1.5 pieces/serve or
- Zucchini and corn fritters (gf) (v) – 1.5 pieces/serve | topped w/
 - (1) orange & fennel
 - (2) avocado & smoked salmon
- Rice paper rolls - vegetarian & chicken option (gf) - 1 piece/serve
- Chicken salad in witlof (boat style) (gf) - 1 piece/serve

- Chicken goujons / strips | parmesan crumbed (gf) - 2 pieces/serve
- Crostini / bruschetta pieces w/ mixed various toppings : - 1.5 pieces/serve
 - (1) smoked salmon/avocado/peas
 - (2) roast beef/horse radish
 - (3) capsicum/goats cheese (v)
- Tartlets w/ - 2 pieces/serve
 - (1) caramelised leek & blue cheese (v)
 - (2) pea & smoked trout

- Satay chicken skewers served in a glass w/ dipping sauce (gf) - 1 pieces/serve
- Spanish style skewers w/ chorizo/capsicum/potato (gf) - 1 piece/serve
- Roasted Vegie skewers w/ dipping sauce (gf) (v) - 1 piece/serve
- Lamb or chicken skewers w/ dipping sauce (gf) - 1 piece/serve
- Antipasto bites | skewers: vegie or meat option (gf) - 1 piece/serve

- Popcorn Cauliflower | fried & crumbed florets served in a cone w/ aioli dipping sauce (v) (gf) - 1 cone/serve
- Stuffed Crumbed Mushrooms (gf) (veg) - 1.5 pieces/serve
- Prawn steamed wontons - 1.5 pieces/serve

- Steamed dumplings | Hand rolled – 1.5 pieces/serve
 1. chicken & shitake mushroom or
 2. prawn & pork
- Mediterranean meatballs w/ dipping sauce (gf) | in house - 1.5 pieces/serve
- Marinated grilled octopus pieces (gf) (df) – 1.5 pieces per person
- Peking duck pancake wraps w/ hoisin sauce - 1 piece/serve
- Deep fried prawn cones w/ sweet & sour dipping sauce – 1.5 piece/serve
- Chicken empanadas - 1.5 pieces/serve
- Cocktail pulled pork or pulled chicken sliders w/ house appleslaw & house BBQ sauce - 1 piece/serve
- Cocktail beef burgers w/ cheese, lettuce & tomato & sauce - 1 piece/serve
- Pork belly squares | bites (gf) - 2 pieces/serve
- Cevapi : Serbian Beef sausages cooked on the grill
- Salad cup (seasonal) | served in a mini bowl - 1 piece/serve
- Mini fruit salad - 1 piece/serve
- Berry Eton mess (fruit, meringue, whipped cream) - 1 piece/serve

- Antipasto | Fruit | cheese boards - consisting of assorted cold meats, cheeses, fruit (seasonal), candied walnuts, crackers & quince paste (available grazing style & priced per person or as platters)

Sweets *(Made in house)*

- Mini Caramel & chocolate tarts - 1 piece/serve
- Mini Lemon meringue tarts - 1 piece/serve
- Ricotta or chocolate cannoli - 1 piece/serve
- Mini Fruit tarts - 1 piece/serve
- Mini crumble tartlets - 1 piece/serve
- Vanilla panacotta, w/ diced strawberries - 1 piece/serve
- Tiramisu or chocolate mousse cups - 1 piece/serve
- Fruit Skewers – mixed seasonal fruit on a skewer - 1 piece/serve

(Drop off only) Packages commence from :

\$25/p - 4 piece package

\$30/p - 5 piece package

\$35/p - 6 piece package

(In house/on site) Packages commence from :

\$40/p - 4 piece package

\$45/p - 5 piece package

\$50/p - 6 piece package

Café |

Functions |

Events |

Catering |

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We love to Cook !!!

we create & innovate, we don't imitate