



## Mabel Jones Functions

Mabel Jones prides itself on planning and preparing quality functions with the following canapé package to meet any budget and function size.

You can add our grazingtables or Petit Four options listed below if you would like to extend on these packages.

Our team will work with you to ensure you've made the best choices for your function type and size, we can tweak the options within the packages if you require.

Please advise us of any dietary requirements of your guests and we can provide some options to ensure they are catered for.



# Cocktail Function Menu

\$25pp Choose any 5 items below

+ \$5 per any extra item

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- Southern Fried Chicken Strips w' Ranch dipping sauce
- House Made Sausage Rolls w' Sauce  
(Vegetarian option Available )
- Sticky Chicken Teriyaki Skewers  
(Vegetarian option available)
- Cheese Burger Sliders - patty, cheese, gherkin, Special Sauce & Lettuce
- Stuffed Mushrooms- Tomato, Mozzarella & Basil
- Mini Pizzas - Margherita, Four Cheese or Vegetarian
- Buffalo Wings- Spicy Chicken Wings w' a Blue Cheese Dipping Sauce
- Cucumber Bites - Topped w' Smashed Avocado, Lemon & Roasted Pecans
- Bruschetta - Tomato, Cheese & Basil
- Boa Buns - Filled w' Slow Cooked BBQ Beef Brisket & Pickles
- Mini Crisp Potato Bites - Cheese, Crispy Bacon Lardons and a dab of Aioli on Roasted Crisp Potato
- Prosciutto Wrapped Halloumi Skewers
- Corn & Halloumi Fritters w' Avocado Dip

\*Fries & Sweet Potato Fries also available



## Grazing Tables

Includes a selection of Deli Cold Cuts, Assortment of Local Cheeses, Housemade Dips, Seasonal Fruits, House Pickled & Marinated Vegetables, Spiced Flatbreads, Crackers, & Crostini.

SML \$300 (20-30 PAX)

MED \$500 (30-50 PAX)

LGE \$650 (50+ PAX)

## Petit Four Desserts

\$5 per piece minimum of 12 pieces each flavour

Berry Crumble Cheesecake

Lime & Yoghurt Syrup Cake

Chocolate, Peanut Butter & Caramel Brownie

Fig & Ginger Cake

Persian Love Cake

Vanilla & Strawberry Teacake

Berry Velvet Tea Cake

Pistachio & Raspberry Teacake



# The Other Details

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- Exclusive use of the venue for functions after 5pm
- Our minimum spend on Food & Beverage is \$2000
  - \$200 Room Hire
  - We are licensed until 11pm for up to 105 patrons
- We have a projector, wireless speaker sound system and can arrange a microphone if required
  - DJ & acoustic band permitted until 11pm
  - Sonos system for Spotify, Apple Music ect
- We work with our clients on room set up and can arrange tables/seating as required
  - Table cloths available \$5 per table / Cloth Napkins \$2pp
- We can either put together a drinks package or have a consumption bar tab
  - cakeage available @ \$2.5pp
- to confirm bookings we require a **50%** deposit (of the minimum spend)  
(Deposit is refundable up to 14 days prior to the event)
- Numbers & menu need to be confirmed minimum of 7days prior to event



# SHARED 2 COURSE DINNER

\$60 Per Person

Below is our sit-down dinner options. We can cater for dietary requirements and alter these items based on your requests.

\*Menu is subject to change

Warm Bread & Butter

SHARED ENTRÉE

(Choice of 3 Entrees)

Southern fried chicken Strips with House made Ranch dressing

Charred Corn and Manchego croquettes with Lime aioli

Crostini, Smoked Salmon, Dill Cream Cheese, Fried Capers

Fried Corn "Ribs" w' Coriander, Chilli & Ranch Dressing

Popcorn Tofu w' Gochujang Mayo

SHARED BANQUET MAIN COURSE

(Choice of Two Meats)

Char Grilled Free Range Chicken, Housemade Salsa Verde

House-smoked Grass-fed Beef Brisket, House made American BBQ Sauce

Twice Cooked Pork Belly, Chilli Caramel Sauce, Crackle

(Choice of 3 Sides)

Roast beetroot, Baby Spinach, Goats cheese and Candied walnut salad

Warm Seasonal Roasted Vegetable Salad

Charred Cos Lettuce Salad w' Parmesan Dressing

House Made Slaw w' Citrus Dressing

Shoestring fries

PETIT FOUR CAKES ALSO AVAILABLE W' TEA AND COFFEE

(see canapé menu for options and prices)