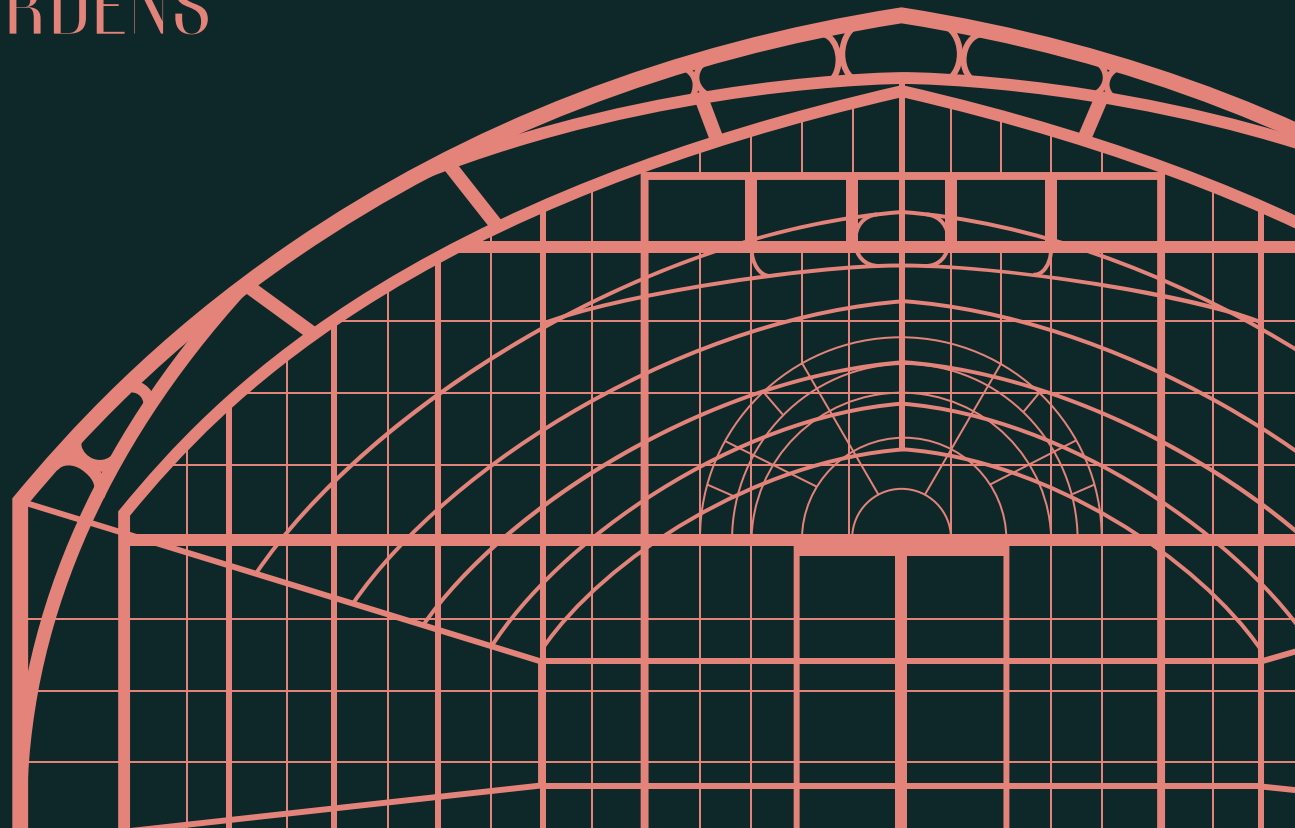


BLAKES
FEAST | **Harry
the hirer.**

THE ATRIUM AT THE ROYAL BOTANIC GARDENS

Marquee packages

December 6th – 22nd 2019










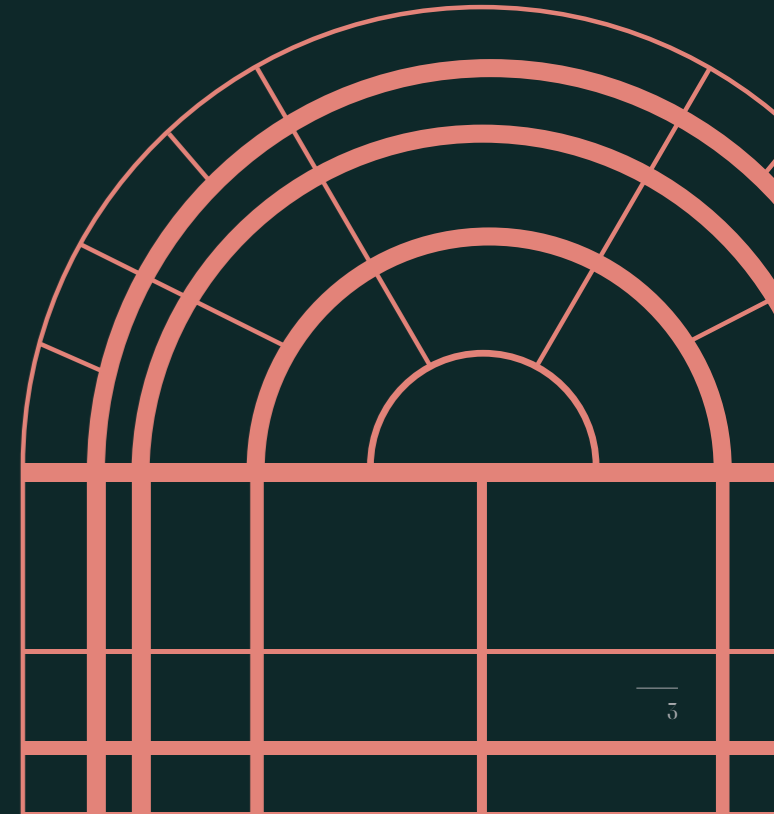
THE ATRIUM AT THE ROYAL BOTANIC GARDENS

The first of its kind in the Australian events landscape, The Atrium is a stunning structure which commands awe from every angle. Private events and major installations become truly special spaces when held inside this iconic marquee.

Blakes Feast and Harry the hirer are proud to present The Atrium at the Royal Botanic Gardens, standing tall at Dog Flat from December 6th – 22nd 2019. Blakes Feast have created stunning menu and beverage packages to fully compliment this unique space, ensuring your event will be nothing short of memorable and spectacular.

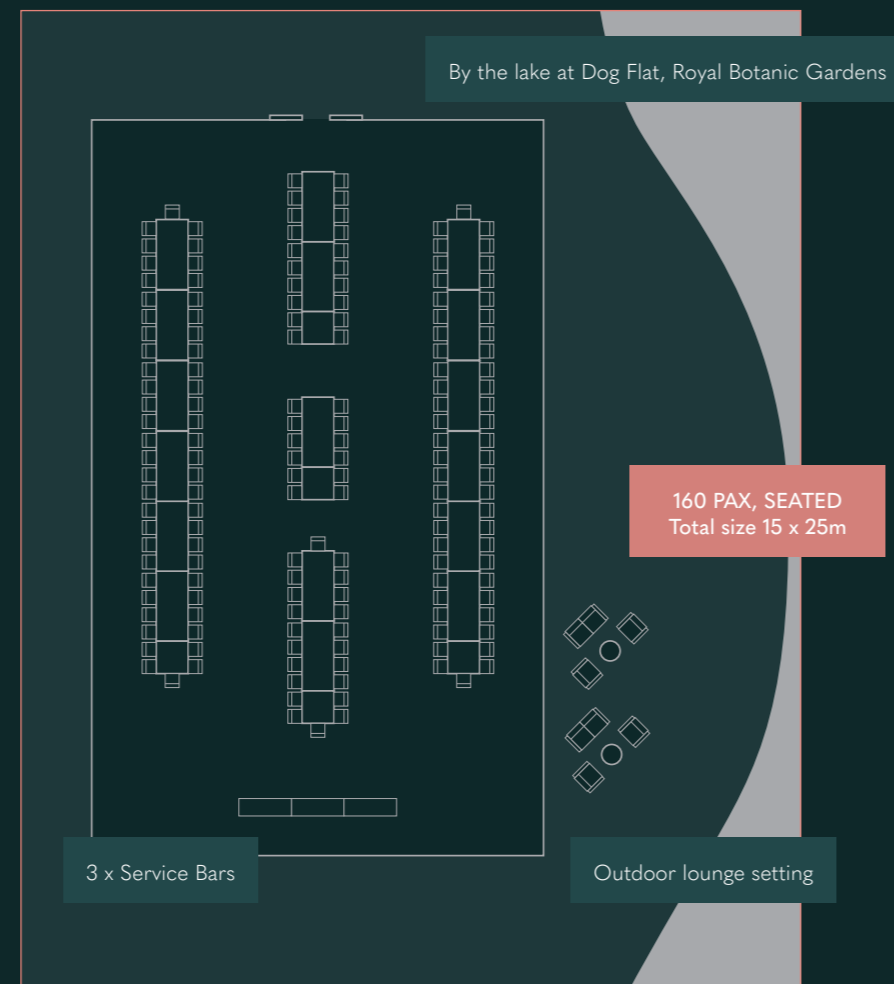
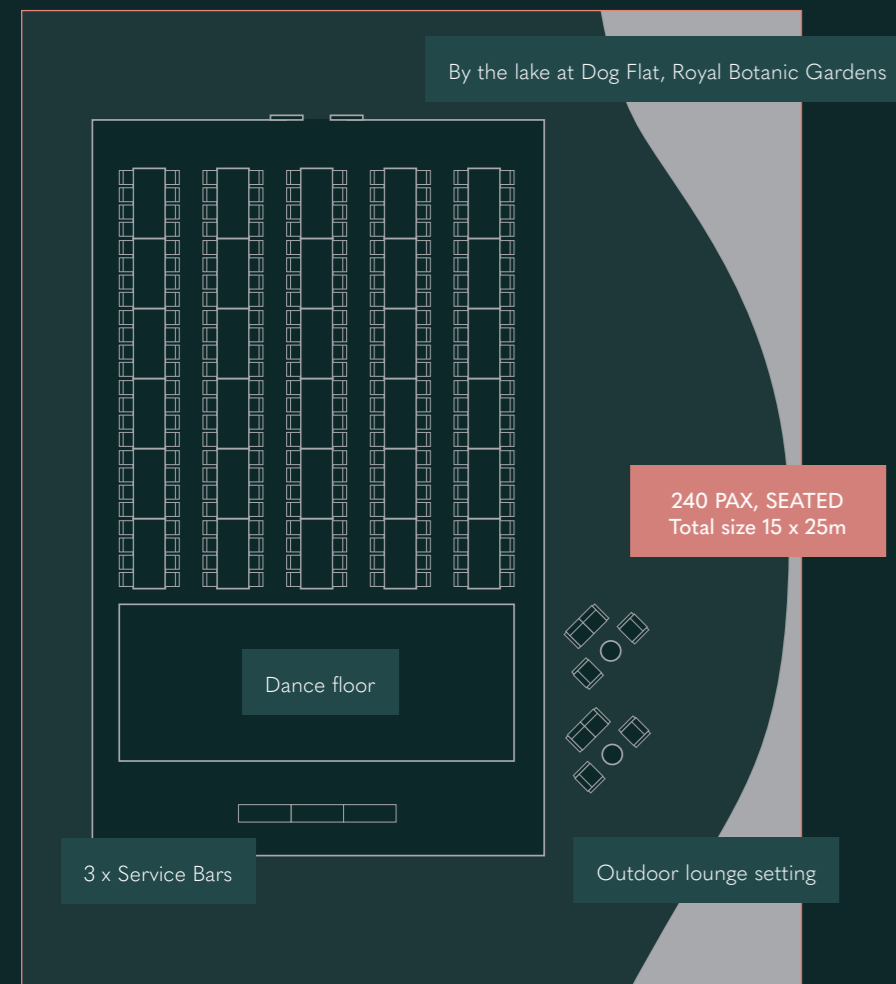
MARQUEE SPECIFICATIONS

-  Cathedral Roof with 7.5m Apex
-  Circular Truss with 'Tiara themed' fretwork
-  Panoramic Glass Windows
-  2.5m Terrace
-  3m High Walls
-  Glass Sliding Doors
-  Louvre Panelling
-  Available in 1 size
-  Airconditioning

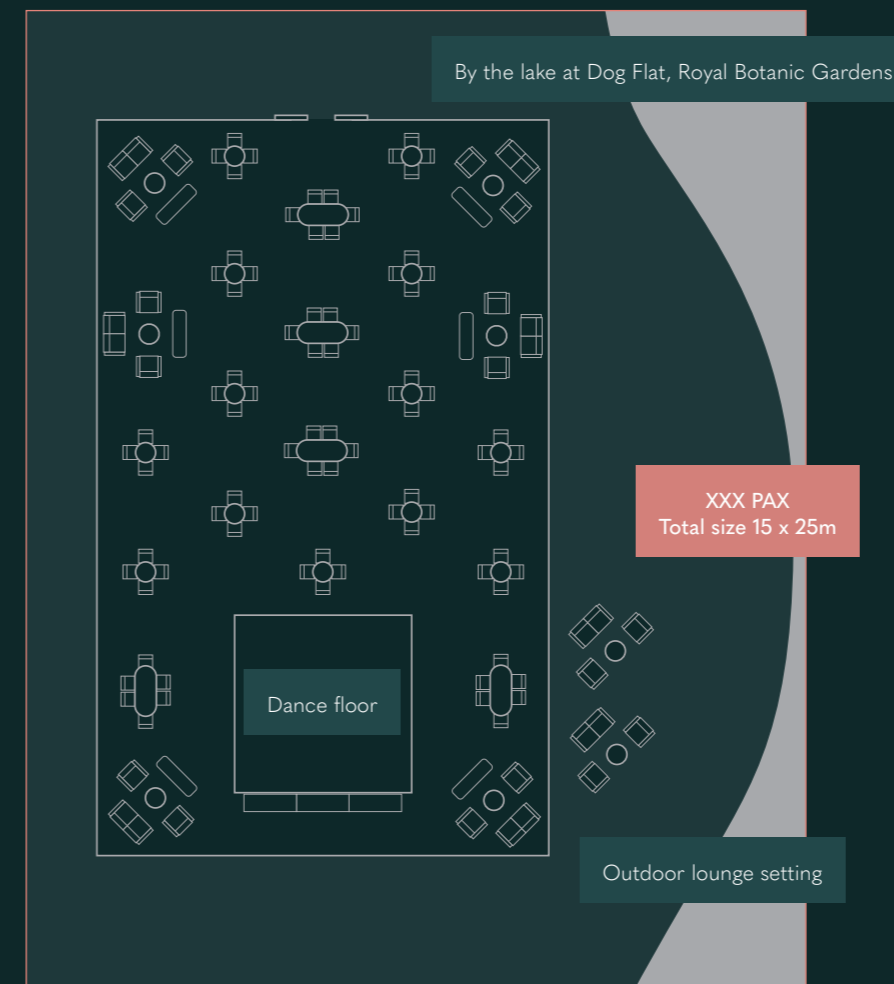


SUGGESTED FLOORPLANS

BANQUET OPTIONS



COCKTAIL OPTION





MENU PACKAGES

If there's one thing guests remember about the events we organise, it's the food. Innovative, imaginative, forward-thinking and confident are the hallmarks of Blakes Feast. The food tastes as good as it looks because we don't compromise and don't take shortcuts. In our 20+ years of catering experience, we've fine-tuned our approach to ensure an exceptional experience for you and your guests.

COCKTAIL MENU

- Goat's cheese & potato beignets, truffled honey drizzle, edible flowers
- Eye fillet steak tartare, horseradish aioli, gaufrette
- Blue-swimmer crab stuffed zucchini flowers, bottarga mayo
- Poached chicken & coconut salad, asian herbs, shallots
- Tunisian kingfish ceviche on squid ink crackers
- Quail yakitori, ginger- soy glaze, sesame praline
- Steamed pumpkin tortellini, citrus butter, mustard fruits, shaved reggiano
- Okonomiyaki, crisped pork belly, kewpie, teriyaki sauce
- Searred sea scallop, sichuan eggplant, garlic chips, micro coriander
- Lamb kofta burger, pickled carrot, sumac fried onions, labne, mint salsa

- Dark chocolate dipped fig, honey & pistachio mini icecream
- Fruit rouge crumble tart



PLATED MENU

CANAPES

Crisped zucchini flowers filled with goats cheese, romesco sauce
Tuna tartare & compressed watermelon miang, chilli jam, kaffir lime

ENTREE

Rice noodle cannelloni of blueswimmer crab & asparagus, ginger-soy butter, coriander-peanut pesto

MAIN

Bbq eye fillet of beef, braised baby fennel, vine tomatoes, ligurian olives, truffled hollandaise

SIDES

Duck fat potatoes, new season garlic
Baby cos leaves, palm sugar dressing

DESSERT

Smoked meringue, fig, sake cream, davidson plum



BANQUET MENU

CANAPES

Eggplant katsu mini bun, Japanese slaw, dashi mayo
Crayfish salad, sweet-fish sauce, mint & coriander
Saltbush lamb brochette, chimichurri

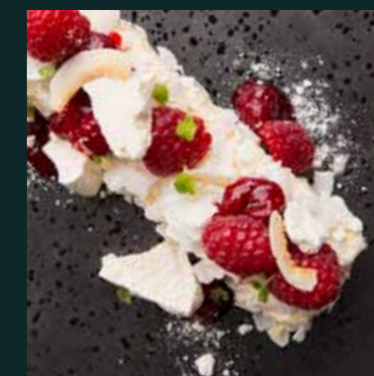
BANQUET

Macedon ranges duck, fig, burnt honey
Chianina rib-eye cooked over charcoal, three condiments
Snapper wrapped in banana leaf, XO sauce
Chicken fat potatoes, new season garlic, herbs
Fire-roasted whole cauliflower, miso, sesame, scallions
Grilled cos, macadamias, buttermilk dressing

ROVING DESSERT

Mini sichuan pavlova, strawberries, vanilla cream, micro basil
White chocolate & passionfruit wagon wheel, shortbread biscuit, marshmallow

Speak to Blakes Feast about a tailored menu package for your event.



BEVERAGE PACKAGES

PACKAGE 1 - INCLUDED

McPherson Sparkling

McPherson Sauvignon Blac

Wildflower Shiraz Cabernet

Peroni & Light Beer

Capi sparkling water & fruit sodas

PACKAGE 2 - UPGRADE

(Pick one white wine & one red wine)

Ninth Island Sparkling NV

Catalina Sounds Sauvignon Blanc
or Mitchell Watervale Riesling
or Red Claw Chardonnay

Maison Saint Aix Rose

Nanny Goat Pinot Noir
or Ralph Fowler Shiraz
or Rockbare Cabernet Sauvignon

Peroni & Light Beer

Capi Sparkling Water & Fruit Sodas

PACKAGE 3 - UPGRADE

(Pick 2 white wines & 2 red wines)

2010 Kreglinger Vintage Brut

Shaw & Smith Sauvignon Blanc
or Ocean Eight Pinot Grisor
or Skillogalee Riesling
or Seville Estate Chardonnay

Ocean Eight Rose

Ocean Eight Pinot Noir
or Tar & Roses Sangiovese
or Yabby Lake 'Single Vineyard' Syrah
or Two Hands 'Sexy Beast' Cab Sauv

Peroni & Light Beer

Capi Sparkling Water & Fruit Sodas

SPIRITS UPGRADE

You can add basic spirits on to any of the beverage packages for an additional fee

ESPRESSO COFFEE

Coffee clique

La marzocco coffee machine hire

Additional cost for consumables - coffee, tea, hot chocolate, milk & sugar with take away cups

Additional cost for crockery and barista

BEVERAGE ADDITIONS

COCKTAILS

GIN BASED

Elderflower G & T - gin, elderflower liqueur, bitters, tonic, cucumber, garnished with edible flowers

The Gins Garden Southside - aviation gin, line juice, sugar syrup, mint leaves, soda water

Campana - gin, campari, sweet vermouth, lime juice, sugar syrup, slice of lime

Martini - gin, olives or a twist, dirty, dry or sweet

VODKA BASED

Apple pie - zubrowka vodka, apple schnapps, cloudy apple juice, mint, lime wedges, soda

Ping pong - lemon infused vodka, lychees, passionfruit pulp, lime juice, sugar syrup

Caprioska - vodka, sugar, lime, ice

Martini - gin, olives or a twist, dirty, dry or sweet

Espresso martini - vodka, espresso, kahlua, sugar syrup, coffee beans

Moscow mules - vodka, ginger beer, lime & mint

Classic bloody mary - vodka, tomato juice, lemon juice, pepper & salt, worcesterchie, tabasco, horseradish, lemon wedge & celery stick

TEQUILA BASED

Classic margarita - tequila, cointreau, lime juice, salt

Tequila mockingbird - tequila, triple sec, pineapple juice, maraschino cherry

Passionfruit margarita - tequila, triple sec, lemon juice, passionfruit puree, salt

RUM BASED

Caipirinha - rum, sugar, lime, ice

Coconut mojito - dark rum, coconut water, lime, palm sugar, soda

Raspberry & mint mojito - rum, fresh raspberries, mint, lime, sugar syrup, soda

Mojito - white rum, lime, sugar, mint, soda

BOURBON & SCOTCH

Throggs neck - woodford reserve bourbon, lemon bitters, ginger ale, orange peel

Whisky mule - whisky, lime juice, sugar syrup, ginger beer, sprig of mint

Old fashioned - whisky, angostura bitters, sugar cube, orange peel

WINE BASED

Aperol Spritz - prosecco, aperol, soda, orange wedge

Sangria - red wine, brandy, lemonade, soda water, sliced apple, orange & lemon

Bellini - prosecco, peach nectar

APERITIF

Negroni - campari, sweet vermouth, gin

Pisco sour - pisco, lime juice, simple syrup, egg white

Campari grapefruit - campari, pink grapefruit juice, soda, simple syrip, grapefruit wedge

Garden party - aperol, gin, lemon juice, simple syrup, prosecco, basil leaves

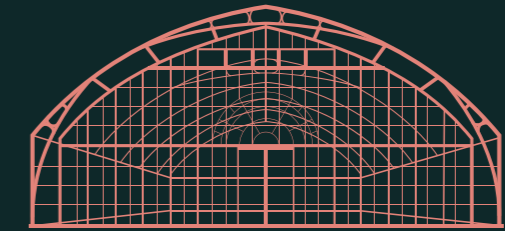
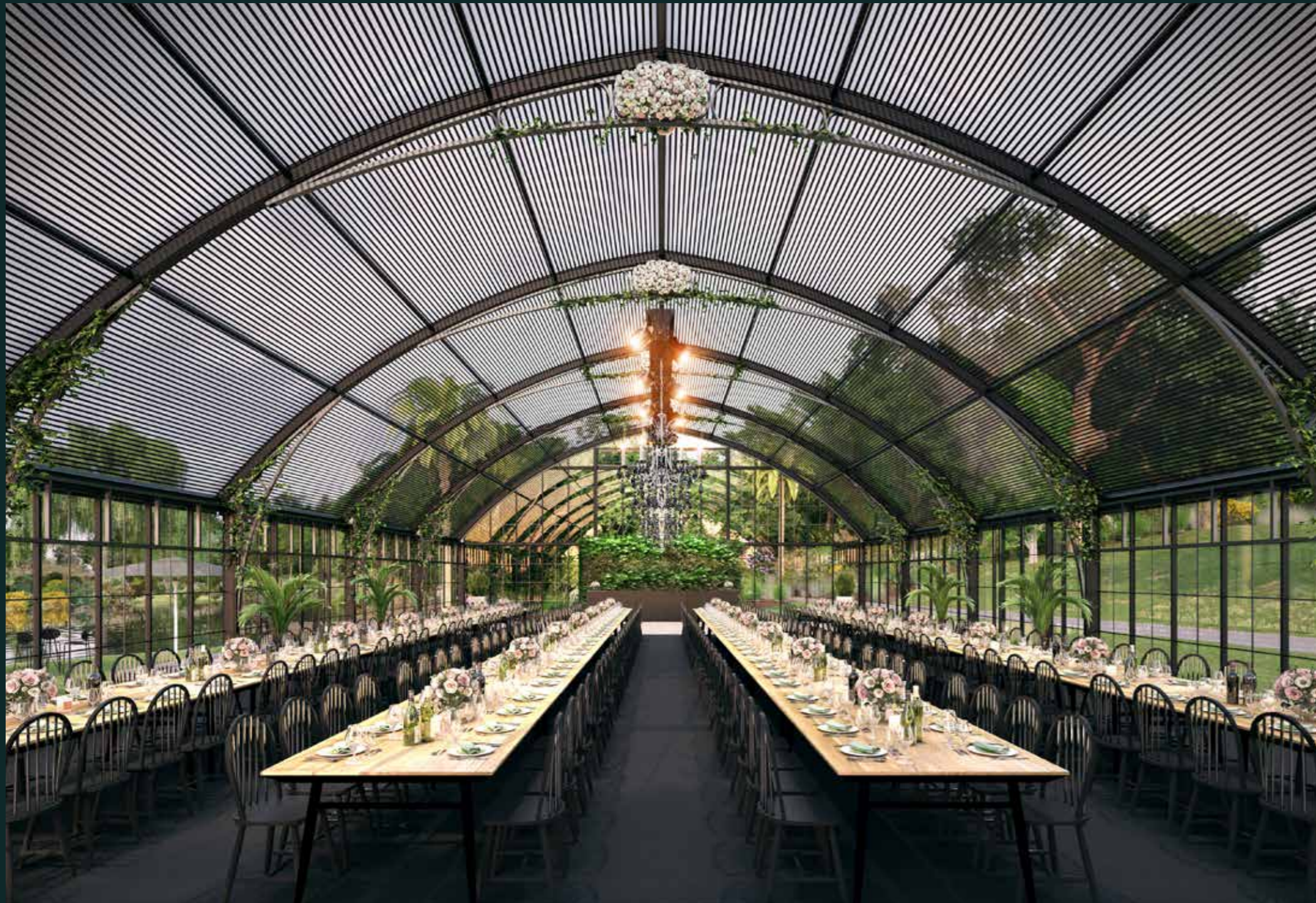
Pimms cup - pimms, ginger ale, orange, lemon, cucumber, mint

NON-ALCOHOLIC COCKTAILS

Elderflower spritz - elderslower cordial, soda, cucumber ribbon, lime wedge, mint

Virgin ping pong - lychees, passionfruit pulp, soda, lime juice, sugar syrup

raspberry & mint no-jito - fresh raspberries, mint, lime, sugar syrup, soda



BLAKES FEAST | **Harry
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Get in touch with
Blakes Feast

(03) 9885 2777
rbg@blakesfeast.com.au