

# thynk cafe + bar

Enjoy complimentary venue hire! Secure your booking with just a \$300 non-refundable deposit, unlocking access to our array of diverse culinary packages.

## HOST CONTACT DETAILS

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CONTACT NAME

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COMPANY (IF APPLICABLE)

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TELEPHONE/MOBILE

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EMAIL

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POSTAL ADDRESS

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## YOUR EVENT/FUNCTION

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TODAY'S DATE

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DATE OF FUNCTION/EVENT

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START + END TIME OF EVENT

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EVENT TITLE

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NO. OF GUESTS

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FUNCTION AREA/ROOMS	WHOLE VENUE	TERRACE	INSIDE	BAR	BOARDROOM
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SEATING PREFERENCE

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BOOKING NOTES +  
ADDITIONAL REQUESTS:

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TOTAL FOOD COSTS

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CLIENT SIGNATURE

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DATE

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A canapé event is an excellent choice for a variety of functions, providing a sophisticated yet informal dining experience that encourages mingling and conversation among guests. Perfect for cocktail parties, corporate events, weddings or any gathering where you'd like to offer a taste of elegance without the formality of a seated meal. Canapé menus offer exquisite bites that are easy to eat while standing allowing your guests to sample a wide range of flavours and cuisines, making the dining experience interactive and engaging.

Select from **\$40 per guest for 5 dishes**, **\$50 per guest for 6 dishes**, or spoil your guests with **\$70 per guest for 7 dishes**. Refine your event with our adaptable options for an experience they'll always remember.

## CANAPES

SPRING ROLLS (V)	vegetable spring rolls
SALT + PEPPER SQUID	deep fried squid coated with salt and pepper & lemon
ARANCINI (V)	deep fried spinach and mushroom risotto balls
QUICHE PLATTER	spinach & feta, cheese & bacon, chorizo & cheese mini quiches
MEATLOVERS PIZZA SLICES	crispy bacon, spicy chorizo, shredded chicken, crumbled beef, pepperoni, hickory BBQ sauce
MARGHERITA PIZZA SLICES (V)	mozzarella, house made tomato sauce, olive oil, basil
PERI PERI CHICKEN PIZZA SLICES	seasoned chicken breast, spanish onion, chilli, topped with a peri peri sauce
VEGO DELUXE PIZZA SLICES (V)	tomato sauce, roasted capsicum, charred butternut pumpkin, eggplant, caramelised onion, sautéed mushroom + feta
BRUSCHETTA BITES (V)	tomato + onion salsa with balsamic dressing
CROATION CHIVAPI SAUSAGES	served with a spicy ajvar sauce
CHICKEN COCKTAIL SATAY SKEWERS	served with a peanut sauce
VEGETARIAN DUMPLINGS (V)	served with soy sauce
PRAWN DUMPLINGS	served with soy sauce
SMOKED SALMON CROSTINI	served with dill + creme fraiche
SPICED CHICKEN BITES	served with chipotle mayo
BATTERED FISH PIECES	served with homemade tartare sauce

(V) = VEGETARIAN (GF) = GLUTEN FREE

Offer your guests our range of platters, perfect for any occasion. Each platter is prepared with care, ideal for sharing and adding variety to your event. Simple, delicious, and made to suit everyone's taste, our platters are sure to make your gathering a hit.

## PLATTERS

THYNK GRAZING PLATTER (GF)	mixed platter of cheese, olives, meats + biscuits	\$60
FRUIT PLATTER (V) (GF)	mixed platter of seasonal fruit	\$50
HOT CHIPS - PLATTER (V)		\$25
WEDGES - PLATTER (V)	served with sour cream + sweet chilli sauce	\$35
KIDS NUGGET PLATTER	includes 30 pieces	\$55

In addition to our custom packages, we also provide set menu options to cater to all tastes and preferences. Enjoy a delicious **main course for just \$40 per person**, choose a well-rounded dining experience with **2 courses for \$55 per person**, or indulge in the complete culinary journey with **3 courses at \$70 per person**.

## ENTREE

CHARGRILLED PRAWNS (GF)	served with avacado salad
VEGETARIAN DUMPLINGS (V)	served with soy sauce + a side salad
CHICKEN SATAY SKEWERS	served with peanut sauce + a side salad

CHICKEN SUPREME	with honey mustard sauce + seasonal vegetables
SIRLOIN BEEF FILLER	with red wine jus + seasonal vegetables
CRISPY SKIN ATLANTIC SALMON	with lemon butter + seasonal vegetables
PUMPKIN SALAD (V) (GF)	with halloumi + pinenuts

## DESSERT

CLASSIC STICKY DATE PUDDING	served with caramel sauce + vanilla bean ice cream
RICH CHOCOLATE BROWNIE	served with chocolate sauce + vanilla bean ice cream
CLASSIC CHEESECAKE	served with fresh fruit + passionfruit syrup

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