

BLAKES  
FEAST | **Harry  
the hirer.**

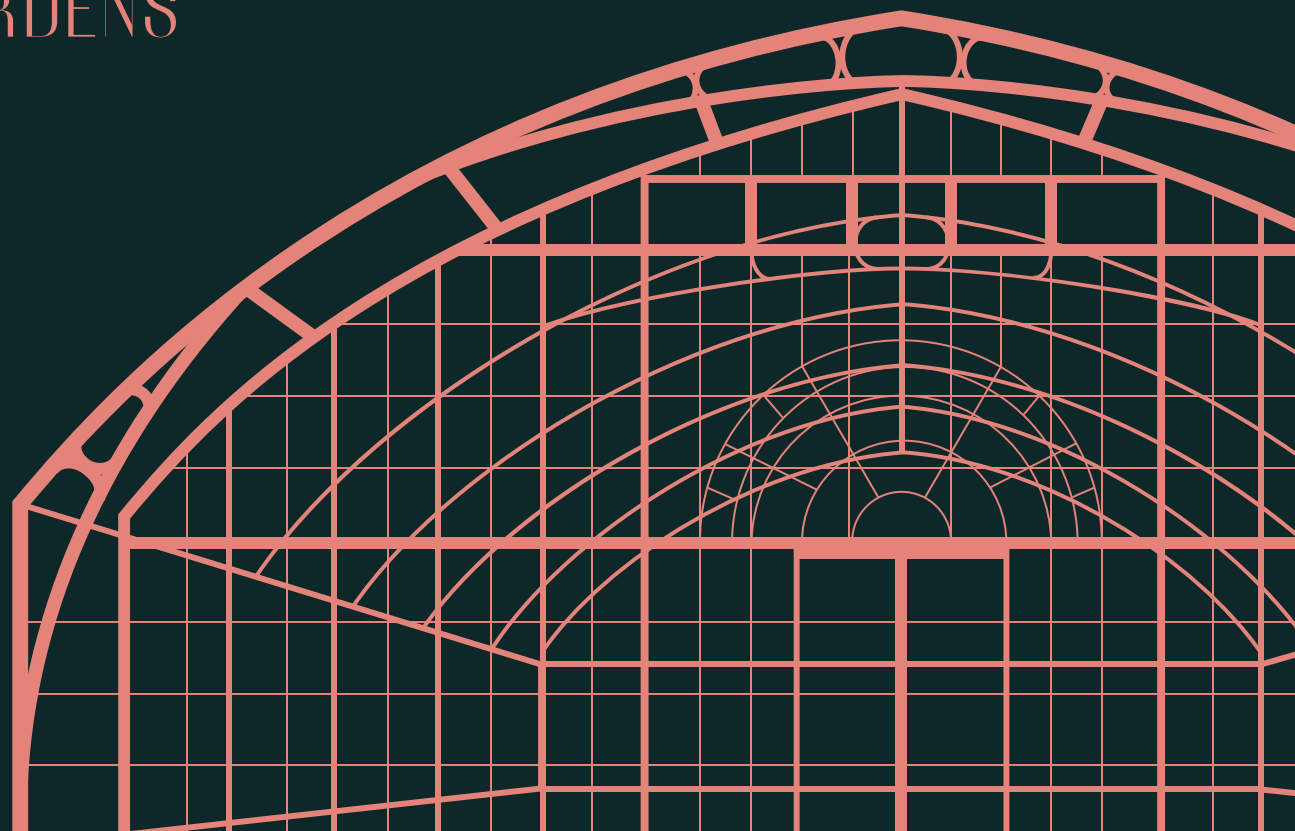
# THE ATRIUM

## AT THE ROYAL BOTANIC GARDENS

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**Marquee packages**

December 6<sup>th</sup> – 22<sup>nd</sup> 2019













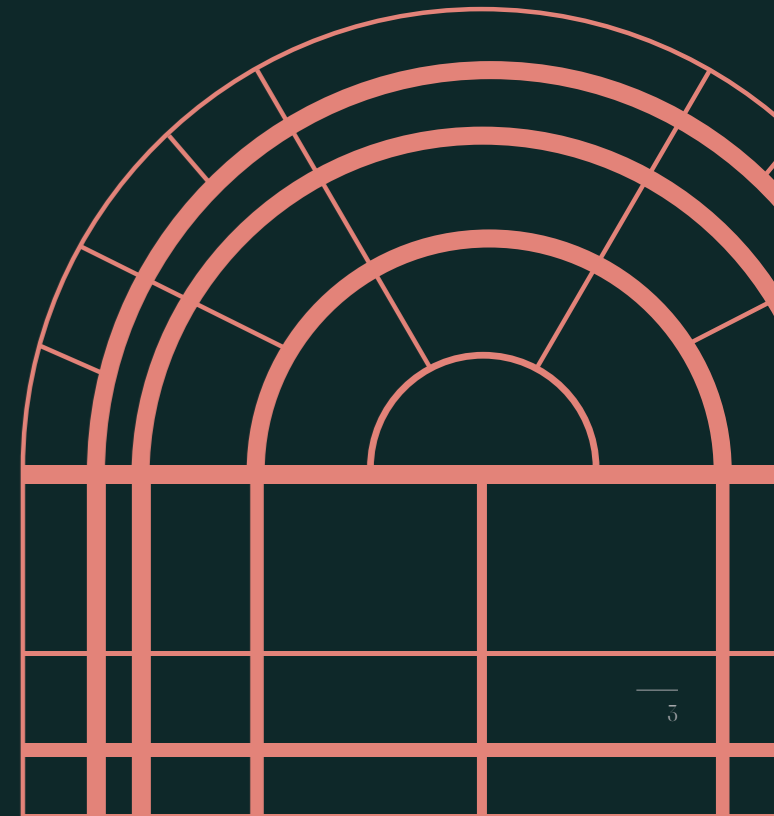
## THE ATRIUM AT THE ROYAL BOTANIC GARDENS

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.

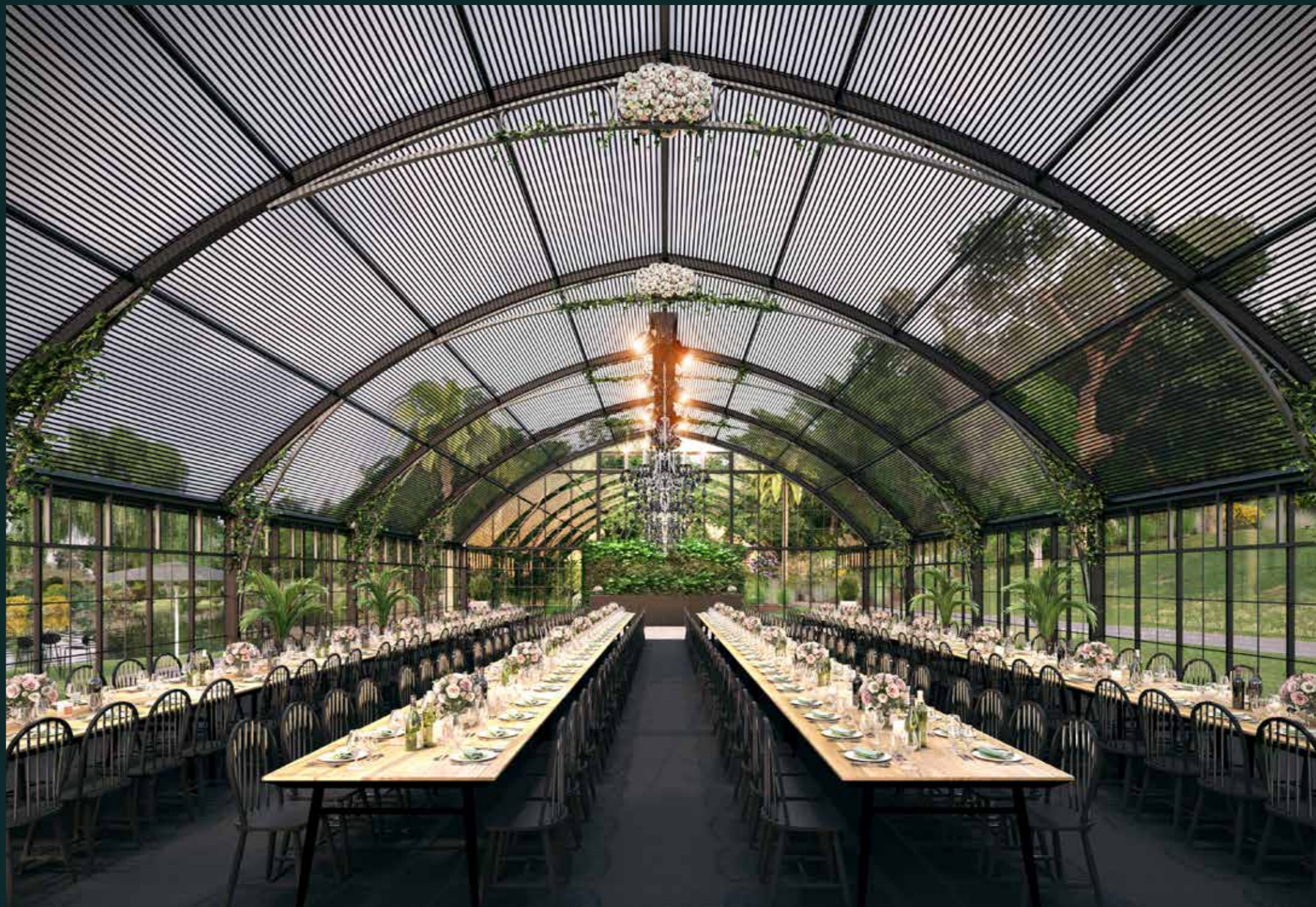
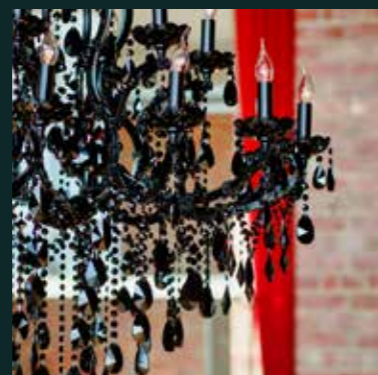
### MARQUEE SPECIFICATIONS

-  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



# THE LOOK

## WEDDING MOODBOARD



Furniture and accessories from Harry the hirer. View the full collection at [harrythehirer.com.au](http://harrythehirer.com.au)

Willow Chair – Black | Alto Stool – Black | Mantis High Bar – Black | Capri Feature Chair – Natural/Black Frame | Scatter Cushions – Blush Velvet & Degas (Suggested Colours) | Quilted Service Bar – Black  
Accent Glassware – Plum & Smoke (Suggested Colours) | Capri Lounge – Natural/Black Frame | Edge Coffee Table – Black.



# 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
- Seared 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

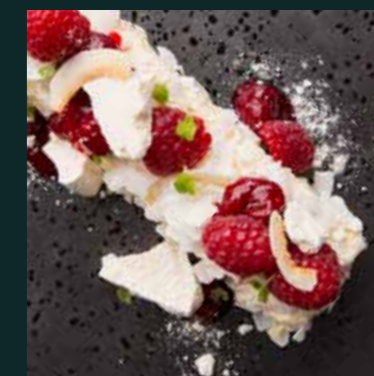
## BANQUET

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 Blanc

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 Gris  
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, lime 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 syrup, grapefruit wedge

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

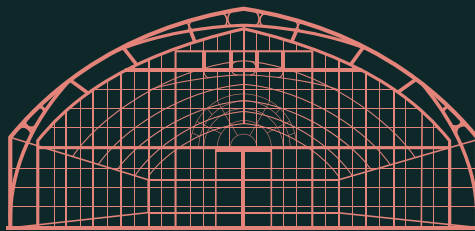
**Pimms cup** - pimms, ginger ale, orange, lemon, cucumber, mint

### NON-ALCOHOLIC COCKTAILS

**Elderflower spritz** - elderflower 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



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Get in touch with  
Blakes Feast

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