



URBAN WINERY SYDNEY

LAISSEZ FAIRE PACKAGES

TALK TO US (02) 9209 4810 - admin@laissez.com.au



COCKTAIL PACKAGES

LFC PACKAGE ONE: 2 HOUR CANAPE PACKAGE

\$54.0 per person

PACKAGE INCLUDES:

A selection of 8 canapes per person + 1 substantial items

Chefs & Canapes Service Team

Minimum: 20 guests

LFC PACKAGE TWO: 3 HOUR CANAPE PACKAGE

\$66.5 per person

PACKAGE INCLUDES:

A selection of 10 canapes per person + 2 substantial items

Chefs & Canapes Service Team

Minimum: 20 guests

LFC PACKAGE THREE: 4 HOUR CANAPE PACKAGE

\$72.0 per person

PACKAGE INCLUDES:

A selection of 10 canapes per person + 2 substantial item + 1 sweet canape

Chefs & Canapes Service Team

Minimum: 20 guests

Prices include GST

Please enquire about additional options including interactive food stations, sweet canapes & grazing tables



COCKTAIL MENUS

COLD CANAPES

- Beef fillet carpaccio, caramelised onion and fresh horseradish on a parmesan wafer
- Prosciutto and chicken ballotine with truffled mushrooms and parmesan crisp (gf)
- Fresh figs, prosciutto gorgonzola and mint (gf)
- BBQ peking duck, oriental pancake, hoi sin sauce and cucumber (lf)
- Fresh oyster wild lime caviar and chervil (gf)
- Poppy seed macaron, beetroot cured ocean trout, lemon creme fraiche (gf)
- Sesame seed seared tuna, soy ginger broth with wasabi aioli (gf)
- Prawn and chilli rice paper rolls (gf)
- Baby bocconcini, trellis tomatoes pipette with a drizzle of pesto, baby purple basil (v/gf)
- Pink grapefruit, cashew nut, coconut salad with spiced caramel (vegan, gf)
- Persian feta tart, eggplant, roast cherry tomato (v)

WARM CANAPES

- Smokey pulled pork tartlet with Japanese pickle
- Kimchi marinated fried chicken strips, kimchi mayonnaise
- Roasted scallop, bacon soffrito, parmesan crackle (gf)
- Grilled asparagus spears, blood orange mojito sauce (vg)
- Wagyu beef, caramelised onions, aioli, tomato chutney on a milk bun
- Moroccan lamb and harissa meat ball with lemon yoghurt (gf)
- Mini pizza of prawn and mint pesto
- Grilled rib eye skewer, pickled shallot, béarnaise mayonnaise
- Maple sriracha glazed chicken tenderloin skewer, honey mustard dip
- Mushroom, truffle and parmesan arancini ball, parsley emulsion (v)
- Mini pizza shaved chat potato and zucchini, rosemary, sea salt and garlic confit oil (v)



COCKTAIL MENUS

SUBSTANTIAL CANAPES

- Tuna poke, avocado, tomato, chive, pickled ginger (gf)
- Crispy skinned salmon, asian cabbage salad, honey sesame dressing and shiso (gf/lf)
- Smoked chilli prawns, charred mango salsa, mexican rice, lemon balm (gf/lf)
- Black sesame chicken, wasabi, soy mayo and asian slaw (gf)
- Moroccan lamb, couscous, tzatziki and coriander
- NYC herbed beef hotdog, gherkin relish, tomato, onion, pickled pepper and american mustard

SWEETS

- Rocky road "stones"
- Raspberry Eton mess (gf)
- Crème brûlée, rhubarb compote (gf)
- Limoncello meringue pie
- Mini oreo and chocolate pavlova
- Gelato cones

A LITTLE EXTRA

LATE NIGHT SUPPER \$9.5 /p

- Toasted brioche slider, grilled ground beef patty, fresh tomato with double cheese and tomato chutney
- House slider of Peri-Peri chicken with caramelised onion, swiss cheese, tomato and ranch dressing
- Fish & chips, flathead fillets, crispy kipflers, Spanish paprika mayo



FORMAL DINNER PACKAGES

LFC PACKAGE ONE:

\$97 per person

PACKAGE INCLUDES:

A 2 course plated meal (Entrée & Main course/Main course & Dessert)

Chefs 2 welcome canapes

Sourdough bread & organic butter or extra virgin olive oil to the table

Organic and sustainable coffee and a selection of fine teas

Chefs & Kitchen team

Minimum: 20 guests

LFC PACKAGE TWO:

\$118 per person

PACKAGE INCLUDES:

A 3 course plated meal (Entrée, Main course & Dessert)

Chefs 2 welcome canapes

Sourdough bread & organic butter or extra virgin olive oil to the table

Organic and sustainable coffee and a selection of fine teas

Chefs & Kitchen team

Minimum: 20 guests

Prices include GST

Please enquire about additional options including shared menus and dessert tables



PLATED MENUS

MENU

Sourdough bread rolls with organic butter, olive oil and balsamic to the tables

CANAPES

- BBQ Peking duck, oriental pancake, hoi sin sauce and cucumber (lf)
- Fresh oyster wild lime caviar and chervil (gf)

ENTREE

- Prosciutto, melon and gorgonzola 'salad', semi dried tomato, walnut, balsamic and mint (gf)
- Salmon pastrami house made, endive and pickled cucumber, egg foam (gf)
- Crab meat gazpacho, cucumber, black pepper celeriac (gf)
- Sumac and coriander duck breast with herbed soft polenta, olive and parsley, mint salad
- Pan fried scallops, celeriac purée, shimeji mushrooms, lemon salt
- Roasted king prawns, asparagus, blistered heirloom tomato, red sorrel and basil vinaigrette
- Goats curd, watermelon, heirloom tomato and snow pea sprout salad (v)
- Caramelized beetroot and goats curd tarte tatin , baby rocket, balsamic glaze (v)

MAINS

- Ora salmon, lemon asparagus, fennel velvet, salsa verde (gf)
- Kingfish fillet, roasted with lemon myrtle, smokey eggplant, summer capsicum medley compote (gf)
- Roast chicken breast, parsnip mash, sugar snap & leek, salsa verde (gf)
- Braised duck maryland, bayleaf lentils, sautéed Chinese broccoli, ginger mandarin jus (gf)
- Pork striploin medallion, roast shallot, kumera velvet, fig, caper, lemon and sage gastrique (gf)
- Roasted Wagyu Beef, potato fondant, roasted field mushroom, young spinach, red wine jus (gf)
- NSW Lamb Shoulder Slow cooked, onion soubise, confit vine tomatoes, lamb jus (gf)
- Summer vegetable ragout, soft polenta, roasted portobello mushroom, umami jus (v,gf)



PLATED MENUS

DESSERT

- Char-grilled fig and espresso panna cotta, almond tuile
- Lemon and lime curd tart, rhubarb and crème fraiche
- Chocolate ganache tart with homemade honeycomb and mascarpone
- Eton mess, white chocolate mousse, berry compote, meringue, cocoa dust
- Crème brulee, pistachio biscotti, coconut sugar
- Tiramisu cup, Kahlua, chocolate flake and espresso
- Soft chocolate sponge with seasonal agar gel, coconut snow (vegan)

A LITTLE EXTRA

FOR THE TABLE \$5.5 /p

Your choice of shared side to accompany

- Cumin roasted pumpkin, French beans, roquette, parmesan (v,gf)
- Roasted dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (v,gf)
- Roast thyme potatoes and rosemary salt (v,gf)
- Roasted broccolini, pickled chilli, almonds, bread sauce (v)
- Shaved zucchini, peas, mint, eschallots (v, lf, gf)
- Balinese mixed organic vegetable salad, lime juice dressing (v,gf)

PALETTE CLEANSER \$6.5 / p

Used to neutralise your taste buds, enhances your culinary experience. Includes equipment.

- Lemon and blood orange sorbet
- Mint and melon sorbet
- Apple sorbet

Prices include GST

Please enquire about additional options



SHARED PACKAGES

LFC PACKAGE ONE:

\$90 per person

PACKAGE INCLUDES:

A 2 course shared meal (Shared Main course & Shared Dessert or Shared Entree & Shared Main course + 2 sides)

Chefs 2 welcome canapes

Sourdough bread & organic butter or extra virgin olive oil to the table

Organic and sustainable coffee and a selection of fine teas

Chefs & Kitchen team

Minimum: 20 guests

LFC PACKAGE TWO:

\$110 per person

PACKAGE INCLUDES:

A 3 course shared meal (Shared Entrée, Shared Main course & Shared Dessert + 2 sides)

Chefs 2 welcome canapes

Sourdough bread & organic butter or extra virgin olive oil to the table

Organic and sustainable coffee and a selection of fine teas

Chefs & Kitchen team

Minimum: 20 guests

Prices include GST

Please enquire about additional options including shared menus and dessert tables



SHARED MENUS

CHOOSE YOUR APPETISER - Please select 1

- Sydney seafood plate with cured ocean trout, pacific oysters, king prawns, Mary-rose sauce with crisp ciabatta and salted butter
- Spanish tapas board with grilled chorizo, roasted peppers, garlic mushrooms, polenta chips with sea salt, Jamon, tomato rubbed bruschetta

CHOOSE YOUR MAINS - Please select 2

- Corn-fed chicken grilled with lemon, spices and herbs saffron vegetable rice (gf)
- Lamb shoulder, olives, rosemary, preserved lemon, baked potatoes (gf/lf)
- Roasted wagu beef, polenta and chimichurri (gf)
- Kingfish, brocolini, lemon and caper butter
- Charred salmon, risoni, pea, red onion and mint
- Wild mushroom risotto scented with truffle oil and served with fresh parmesan (v,gf)
- Smoked eggplant, mixed grain dahl, yoghurt (v, gf)

CHOOSE YOUR SIDES - Please select 2

- Cumin roasted pumpkin, French beans, roquette, parmesan (v,gf)
- Roasted dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (v,gf)
- Roast thyme potatoes and rosemary salt (v,gf)
- Roasted brocolini, pickled chilli, almonds, bread sauce (v)
- Shaved zucchini, peas, mint, eschallots (v, lf, gf)
- Balinese mixed organic vegetable salad, lime juice dressing (v,gf)



SHARED MENUS

SHARED SWEETS - Please select 3

- Chocolate mousse, caramelised pearls with white chocolate (gf)
- Crumbled Tim Tam pavlova, King island double cream, shaved chocolate
- Tiramisu chocolate cup, Kahlua, grated dark cocoa
- Mango Eton mess, meringue, chantilly cream, raspberry ripple
- Glazed wild strawberry tart, crème patissiere
- Lemon tart, crème fraiche
- Mini passionfruit brûlée, coconut sugar (gf)

APRES

- After your meal, you are served organic and sustainable coffee and a selection of fine teas.

A LITTLE EXTRA

PALETTE CLEANSER \$6.5 / p

Used to neutralise your taste buds, enhances your culinary experience. Includes equipment.

- Lemon and blood orange sorbet
- Mint and melon sorbet
- Apple sorbet

Prices include GST

Please enquire about additional options



WHY US...

Laissez-faire can deliver high-end, large and boutique scale events because of our supplier and support infrastructure. We only source fresh, local seasonal produce and with this, we create the best innovative menus for your enjoyment. We prepare off-site through two commercial kitchens and deliver our creations, through our mobile service of refrigerated vehicles.

It is because we strive to offer the extraordinary, through creative cuisine, suburb service and attention to detail, that we can guarantee to all client catering superiority for all of our events.

TALK TO US

(02) 9209 4810

admin@laissez.com.au

