



CANAPES

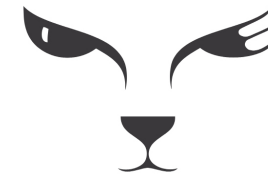
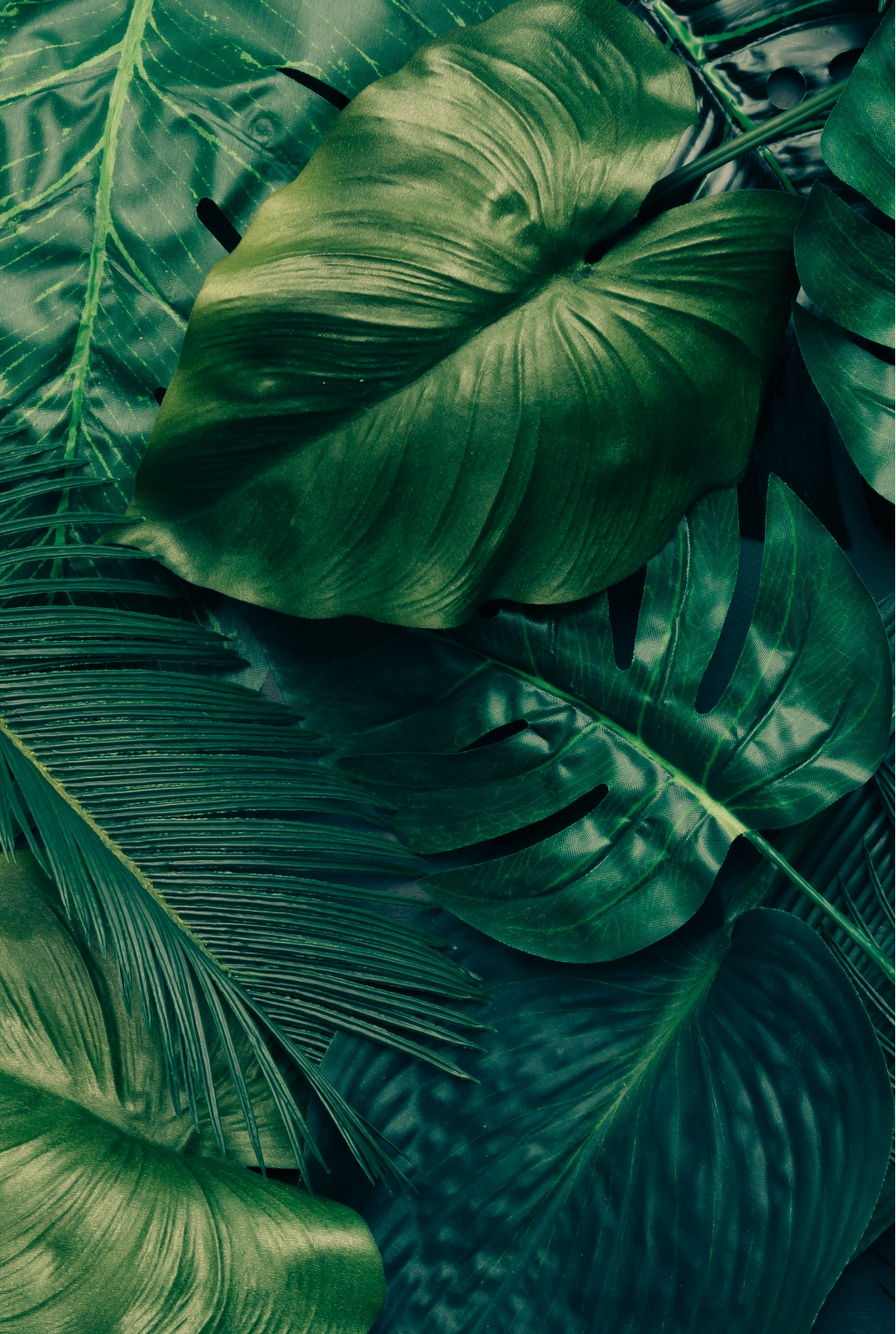
FOOD STATIONS

BEVERAGES

ENTERTAINMENT

www.topcatcatering.com.au
@horizonsbeachvenue
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TOP CAT CATERING

COMPLETE EVENT MANAGEMENT
...for your absolute peace of mind

Our premier venue Horizons is home to one of the largest ocean front views of all venues along Sydney's East Coast.

The uninterrupted and unrivalled coastal views of Maroubra Beach, the natural protected headland, coastal cliffs and large private beach front is a majestic panoramic backdrop for you and your guests to celebrate the end of year.

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PACKAGES

Package Inclusions

Arrival Christmas Cocktail
Professional Bar & Wait Staff
All Crockery, Cutlery and Glassware
In-House Audio-Visual Equipment & Cordless Microphones
White 4m x 4m Dancefloor
Outdoor Lounge for Balcony
Indoor Lounge w Coffee Table
White Clothed Large Tables w White Americana Chairs
Cocktail Tables with White Cloths & Bar Stools

CHRISTMAS MENU	5 Varieties & 1 Food Station	\$75.00pp inc GST
BEVERAGE	Beverages on Consumption (excluding cocktails)	Minimum Spend
CREW	Meal & Drinks for Musicians, Security etc.	\$60.00pp inc GST

**Additional fees include Room Hire, Beverages (minimum spend will apply) & Security for 80 guests and over.





CANAPES

Your choice of 5 Varieties

Top Cat Signature Thai Sesame Chicken w Sweet Chilli

Tempura King Prawns & Vegetables w Ponzu

Lemon Thyme & Parmesan Crusted Chicken w Lemon Aioli

Mozzarella & Basil Arancini Bites w Citrus Aioli - A House Speciality!

Shots of Thai Red Curry Atlantic Salmon w Fresh Lime & Young Coconut

Middle Eastern Lamb Kofta w Mint Yoghurt & Pomegranate

Spinach & Ricotta Cigars w Lemon Sumac

Crostini of King Island Beef w Horseradish Cream & Beetroot Confit

Spiced Dusted Squid w Crispy Coriander & Chilli Mayo

Greek Lamb Souvlaki w Orange Tzatziki

Butter Poached Prawn on Garlic Rubbed Crostini & Dill Caper Mayo

Tikka Spiced Chicken w Minted Yoghurt & Mango Salsa

Pita of Pulled Greek Lamb Shoulder w Minted Tzatziki

King Fish Sashimi, Nahm Jam & Coconut Cream

Skewers of Chicken Satay w Lime & Coconut

Baby Crumbed Whiting w Sweet Chilli

Tartlets of Salsa Verde Lamb w Pea & Fetta Crumble

Rustic Butter Chicken Pies w Minted Yoghurt

Traditional Vietnamese Banh Mi of Peking Duck w Crunchy Slaw

Pork Belly Bao Buns w Chilli Jam, Salted Cucumber & Coriander

Tempura Slipper Lobster Slider w Coconut Chilli Mayo & Baby Chervil

Cones of Crunchy School Prawns w Fries & Citrus Mayo

Outback Wagyu Burger w Green Leaf, Tomato & Stone Fruit Chutney

Jars of Smoked Paprika & Saffron Risotto w Spanish Chorizo & Prawn

Blue Swimmer Crab Pots w Angel Hair Pasta, Lemon & Chilli

Mini Burgers of Buttermilk Chicken w Slaw & Sriracha Mayo

Wok Fried Rice w Crab & Pineapple served w a side of Chilli Sambal

Your choice of 1 Food Station

SEAFOOD DISPLAY IN PERSPEX - \$25.00 Per Person

Freshly Shucked Rock Oysters w Mignonette
Whole Atlantic Salmon w Kaffir Lime Vinaigrette
Sides of Sugar-Cured Ocean Trout w Fresh Dill
Shots of Fresh Mango & Prawn w Young Coconut & Coriander
Vases of Marinated Greek Style Octopus w Lemon & Garlic

SUSHI STATION - \$25.00 Per Person

2 Hours of Personalised Sushi Service for your choice of 5 varieties, served with Pickled Ginger Radish, Fresh Wasabi & Soy

Sushi & Sashimi Varieties

Chicken Katsu & Avocado Sushi w Toasted Sesame
Tuna & Cucumber Sushi w Black Sesame
Peking Duck Sushi w Coriander
Teriyaki Chicken Sushi w Cucumber
Assorted Vegetarian Sushi
Tuna Sashimi
King Fish Sashimi
Snapper Ceviche
Aburri Atlantic Salmon
Aburri Beef

SOUVLAKI BAR - \$25.00 Per Person

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Chargrilled Mediterranean Vegetables w Lemon & Oregano
Housemade Tzatziki w Citrus
Village Greek Salad
Warm Pita Bread

DUMPLING BAR - \$25.00 Per Person

Your Choice of 4 Dumpling Varieties served from Roving Yum Cha Trolleys, served with Chop Sticks, Soy & Chilli

Dumpling Varieties

Salt & Pepper Prawn Har Gow
Beef Dim Sims
Pork & Chive Wontons
Chicken Siu Mei
Scallop & Shiitake Gow
Five Spice Duck Wontons
Vegetarian Gyoza
Mini Chicken Spring Rolls
Mini Vegetarian Spring Rolls
Pork Buns

FOOD STATIONS



ANTIPASTO - \$25.00 Per Person

Berkshire Brandy & Apricot Baked Ham
Assorted Mustards & Rustic Bread Medley
Imported Gourmet Cured Meats of Salami & Prosciutto
Whole Wheel of French Brie & Grapes
Garlic Marinated Kalamata Olives
Flame Grilled Zucchini, Eggplant, Roasted Red Capsicum
Housemade dips of Tzatziki, Hummus and Basil Pesto

MIDDLE EASTERN - \$25.00 Per Person

Spiced Pita Herb Breads with Falafel, Hummus & Tahini
Cumin Spiced Lamb Kofta w Minted Yoghurt
Cups of Orange Cous Cous Salad, Grilled Sumac Chicken, Baby Mint,
Fresh Orange Zest & Toasted Shaved Almonds

MEXICAN - \$25.00 Per Person

Make It Yourself Taco and Tortilla Station
Chicken and Beef (Vegetarian Optional)
Lime and Coriander Guacamole & Tomato Salsa
Plus all the essentials: Cheese, Lettuce & Sour Cream

OUTBACK STATION - \$25.00 Per Person

Build Your Own Burger
Toasted Slider Buns
Flame Grilled Angus Beef Burger Patties
Crisp Lettuce, Garden Tomato & Cheddar Cheese
Build Your Own Baby Baguette Rolls
Gourmet Chicken Sausage
Beer Battered Onion Rings
Accompanied with Condiments

ITALIAN - \$25.00 Per Person

Bite Size Caprese Salads
Mushroom Arancini w Aged Grana Padana
Housemade Pizza w Prosciutto, Bocconcini & Wild Rocket
Antipasto Pizza w Marinated Zucchini, Eggplant, Capsicum & Pesto
Fresh Atlantic Salmon Spaghettini, Lemon, Chilli & Parmesan

DESSERT BUFFET - \$10.00 Per Person (available in addition to Package)

Your Choice of 3 Varieties

Cocktail Berry Pavlovas
Mini Chocolate & Hazelnut Tarts w. Raspberry Coulis
Passionfruit & Coconut Pavlova w Banana Caramel
Tiramisu Shots w Coffee Liquor, Chocolate Dust & Fresh Double Cream
Passionfruit Brulee Tartlets
Pistachio Panna Cotta w. Praline Crumble
Baby Limone Tartlets
White Chocolate Macadamia Wedge w Fresh Strawberries
Champagne Shots w. Vodka, Lemon Sorbet & Berries
Chocolate Tartlet w Frangelico & Raspberry Mascarpone Swirl
Ceramic Spoons of Coconut Crème Brulee
Vanilla Cheesecake Bites w a Chocolate Twill
Eaton Mess Shots w Fresh Whipped Cream, Raspberry Coulis & Meringue

Optional Add-Ons:

Chocolate-Coated Petite Bambino Cones - \$4.00 Per Person
Chocolate Fountain w Strawberries & Fruit Skewers - \$10.00 Per Person
Gelato Bar with 3 Assorted Flavours - \$10.00 Per Person (min. of 80 ppl)
Lolly Bar - \$10.00 Per Person (min. of 80 ppl)



BEVERAGES

BRONZE WINES - \$40 p/bottle

Boutique Wines
From Red Cliffs, Victoria

Morgans Bay Brut Cuvee
Morgans Bay Chardonnay
Morgans Bay Shiraz Cabernet
Morgans Bay Sauvignon Blanc

SILVER WINES - \$49 p/bottle

Twin Islands Pinot Noir Sparkling
Marlborough, New Zealand

Twin Islands Sauvignon Blanc
Marlborough, New Zealand

Langmeil High Road Chardonnay
Eden Valley, South Australia

Langmeil The Long Mile
Eden Valley, South Australia

GOLD WINES - \$59 p/bottle

Jansz Cuvee
Tasmania

Forest Hill Sauvignon Blanc
Mount Barker, Western Australia

Forest Hill Chardonnay
Mount Barker, Western Australia

Forest Hill Shiraz
Mount Barker, Western Australia

Opawa Pinot Noir
Marlborough, New Zealand

Tap Beers - \$8.00 each

Carlton Draught, Pure Blonde, Coopers Pale Ale and Fat Yak

Bottled Light Beer - \$7.00 each

Soft Drinks - \$4.50 each

Coke, Diet Coke, Lemon Squash, Ginger Ale, Tonic Water & Soda Water

Juices - \$5.00 each

Pine Coconut, Apple & Orange

ARRIVAL COCKTAILS - \$14.00 Per Cocktail

COCKTAIL PITCHER (11L) - \$380.00 Per Pitcher

Alternatively you can have a 4.5 hour beverage packages at:

\$50pp for Bronze, \$60pp for Silver or \$70pp for Gold.

These packages exclude spirits.

Beverage package extensions are available at an additional cost.

OPTIONAL ENTERTAINMENT

Flair Bartending

Cocktail Bartender \$200.00 p/hour
***minimum 4 hours, price per bartender*

5min Choreographed High-Intensity Show \$1,150.00

Music for 5 Hours

4-Piece Band \$5,000.00
DJ \$750.00

Performances

Brazillian Troupe From \$1,815.00
Polynesian Dancers From \$2,050.00
Incognito Waiters From \$2,180.00
****Performance time and number of performers vary between act.*

GIANT Vintage & New World Games

Chess \$660.00
Table Tennis \$195.00
Croquet \$220.00
Jenga \$180.00
Connect 4 \$140.00
Yatzee \$110.00
Quoits \$95.00
Snookball \$1,150.00
Kick n Darts \$850.00

LIGHTING TRANSPORT

Shuttle Bus Transfers

Sydney CBD to Horizons South Maroubra

Based on 100 guests \$1,250 One-Way
\$2,250 Return

Airport to Horizons South Maroubra

Based on 100 guests \$1,250 One-Way
\$2,250 Return

Festoon Lighting

Full Room \$700.00
Half Room \$350.00
Balcony \$250.00

Fairylights

Full Room \$1,000.00
Half Room \$550.00
Balcony \$100.00

Uplights

12 Pieces \$425.00
6 Pieces \$225.00



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Instagram: [@horizonsbeachvenue](https://www.instagram.com/horizonsbeachvenue)

Facebook: Horizons Beach Front Venue