

BHG

Bavarian Hospitality Group

BHG offer tailored private event packages based on your specific event date, times, guest numbers, budget and personalised event requirements across all of our Sydney venues.

Canapes from \$3.00

Alternate Service menus

Two course from \$72.00

Three Course from \$82.50

Buffets from \$82.50

Themed menus available

Example Seated Menu:

Alternate Service Menu

Please choose 2 dishes from each course

Entrée

Roast red capsicum & ricotta gnocchi with saffron & leek cream sauce, crisp wild rocket

Cajun spiced lamb rump with herbed cous cous & green pea, red onion salsa

Slow cooked chicken breast with thyme marinated cherry tomatoes & asparagus salad

Baked goats cheese, toasted cashew & radicchio salad with a cranberry & rosemary chutney

Mains

Char-grilled scotch fillet with a colcannon Sebago mash, sautéed Swiss brown mushrooms, veal Jus

Pan-fried chicken breast with sweet pumpkin ravioli, buttered baby spinach & red wine Jus

Seared Atlantic salmon steak with a green pea puree, tomato & chive salsa

Slow cooked Lamb Shanks with roasted parsnips, sweet potato puree & beetroot marmalade

Desserts

Sticky date pudding with toffee & toasted cashew sauce, vanilla bean ice-cream

Passionfruit panna cotta with fig biscotti & mixed berry coulis

Marbled chocolate tower with an pineapple & mint salsa

Strawberry cheesecake with blackcurrant sauce, strawberry & balsamic salsa

