

CANAPE SELECTION

Working closely with some of Sydney's finest Producers, our canape menu showcases the very best our region has to offer, with a focus on sustainable, ethical & seasonal ingredients.

6 Canape selection (12 pieces)

\$66.00 pp

Additional canapes

\$11.00 pp

COLD CANAPE

- o Oyster in Shell, mignonette sauce, lime (GF,DF)
- o Poached Mooloolaba prawn, lemon and aioli (GF)
- o Roast beef, horseradish cream and chive tart (GF,H)
- o Chickpea falafel, harissa (GF,DF,V)
- o Smoky baba ganoush & pine nut peppered tart (GF,DF,V)
- o Ricotta, honey crostini (GF,DF)
- o Cassava ceviche: scallop/tuna/kingfish (GF,DF)
- o Tuna & avocado tacos, lime and coriander aioli (DF)

HOT CANAPE

- o Pumpkin & Ricotta arancini with aioli (GF)
- o Truffled mushroom & parmesan arancini (V)
- o Macaroni, truffle cheese croquette (V)
- o Chicken, jalapeno & cilantro empanadas
- o Pumpkin and chickpea sausage roll (V,GF)
- o Stuffed Pumpkin flowers, maple syrup (H,GF)
- o Baked ricotta & pancetta tart (GF)
- o Spanish potato croquette (VG)
- o Zucchini haloumi fritter (V)
- o Kale & onion pakora (VG,DF)
- o Tempura prawn, chilli jam (DF)
- o Calamari, wild lemon myrtle, chilli coconut (GF)
- o Sate chicken skew, toasted peanuts, chilli (GF,DF)
- o Beef sate skew, sesame & coriander (GF,DF)

SUBSTANTIAL CANAPE

(EXTRA \$12.50PP)

- o Wagyu beef slider, American cheese, chef's sauce, pickles, lettuce (GF,DF)
- o Chicken karaage slider, pickled vegetables, sriracha (GF,DF)
- o Kale, onion and chickpea sliders, chilli mayonnaise (V,GF,DF)
- o Crispy pork belly, bao bun, fresh cucumber, shallot, hoisin sauce
- o Karaage chicken, bao bun, shaved cabbage coriander
- o Haloumi, roasted mushroom slider with cos lettuce, tomato chutney grains (V,GF,DF)

FORK DISHES

(EXTRA \$14.50PP)

- o Thai chicken red curry, jasmine rice (GF)
- o Moroccan spiced beef tagine, couscous, spiced yoghurt (GF)
- o Grilled mushrooms, lemon thyme risotto with saltbush salsa verde (V,GF)
- o Vegetable tikka masala, served with steamed rice and fresh herbs (VG,GF)
- o Lam kofta, chickpea roasted red pepper tomato salad, cumin yoghurt, flatbread
- o Baked tofu, Asian wok vegetable, lime (GF)



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PLATTERS

FOR 10 TO 15 GUESTS

Crunchy seasonal vegetables, herbs and house made dips	\$50.00 per platter
Selection of market cheese	\$69.00 per platter
Market charcuterie	\$99.00 per platter
Italian Pizza slab trio	\$99.00 per platter

FOR UP TO 30 GUESTS

Grazing board including cheese and meats	\$299.00 per platter
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COOKING STATIONS

Enhance your event with a cooking station with a dedicated chef for the Tex Mex and Paella option! Served for 2 to 3 hours, stations are available for half and full bar bookings in conjunction with either 6 or 9 canapes selection. All our stations are served with house salads and sour dough bread.

TEX MEX TACO

\$3,000.00

Crispy chicken / Smoked Pork/
Pulled beef / Black Rice (V)

Served with pico de gallo,
guacamole, corn, bean salad,
cabbage salsa, lime yoghurt,
sriracha, soft and hard tacos

PAELLA

\$ 3,000.00

Seafood or chicken or chorizo

All selections are cooked in
large paella pan with capsicum,
onion, fresh chilli and saffron
rice

FRESH SEAFOOD

\$4,000.00

Fresh prawns, oysters, baby
octopus' salad, tuna ceviche,
moreton bay bug tails, crab
salad and sushi

DESSERT STATION

Selection of canape options, petit fours and chocolate	\$2,000.00 per station
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DESSERT CANAPES

\$6.50 per person

- o Mini paddle pop: watermelon/strawberry & cream/ mango & cream (GF)
- o Mini Pavlova, meringue topped with cream and seasonal fruit
- o Mini cake pop: coconut/ carrot and walnut/ strawberry
- o Passionfruit curd tart
- o Handmade chocolates (GF)
- o Chocolat éclair
- o Espresso éclair
- o Mini chocolate tart
- o Lemon meringue tart
- o Macaron (GF)

KEY

V – Vegetarian
VG – Vegan
DF – Dairy Free
GF – Gluten Free
H – Halal



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BEVERAGE PACKAGES

To ease your beverage selection and make sure to satisfy all your invitees' tastes, our team at Hyde Hacienda Sydney created drink packages with our finest wines, beers but also soft drinks!

DELUXE		SUPERIOR		STANDARD	
4Hour Package	\$95.00 pp	4Hour Package	\$78.00 pp	4Hour Package	\$60.00 pp
Extra Hour	\$30.00 pp	Extra Hour	\$25.00 pp	Extra Hour	\$20.00 pp

SPARKLING

Chandon Rose Victoria, AUS
Ate Sparling, SA

Dal Zoto, Prosecco King Valley, VIC

De Bortili Legacy Sparkling, NSW

WHITE WINE

Storm Bay Sauvignon Blanc Cool
River Valley, TAS
Fat Bastard Chardonnay California,
USA
The Other Wine &Co. Pinot Gris
Adelaide Hills, SA

Storm Bay Sauvignon Blanc Cool
River Valley, TAS
Fat Bastard Chardonnay California,
USA

De Bortili Legacy Sauvignon Blanc,
NSW
De Bortili Legacy Chardonnay, NSW

RED WINE

Snake & Herring Dirty Boots
Cabernet Sauvignon Margaret River,
WA
Plantagenet Three Lions Shiraz Great
Southern, WA
La La Lamd Tempranillo, SPA

Snake & Herring Dirty Boots
Cabernet Sauvignon Margaret River,
WA
Plantagenet Three Lions Shiraz Great
Southern, WA

De Bortili Legacy Cabernet Merlot,
WA
De Bortili Legacy Shiraz, WA

BEERS

Heineken Lager, NED
Stone & Wood Pacific Ale Byron Bay,
NSW
Furphy Pale Ale Geelong, VIC
James Boag's Light, TAS
Piqsqueak Apple Cider, VIC

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Stone & Wood Pacific Ale Byron Bay,
NSW
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Stone & Wood Pacific Ale Byron Bay,
NSW
James Boag's Light, TAS

SOFT DRINKS

Assorted soft drinks and orange juice
Evian Still Mineral Water
Perrier Sparkling Mineral Water

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Evian Still Mineral Water
Perrier Sparkling Mineral Water

Assorted soft drinks and orange juice
Evian Still Mineral Water
Perrier Sparkling Mineral Water



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ON CONSUMPTION

NON-VINTAGE SPARKLING AND CHAMPAGNES

De Bortili Legacy Sparkling Margaret River, WA	55
Ate Sparkling, SA	60
DAL Zotto Prosecco, King Valley VIC	65
Chandon Rose, VIC	70
Veuve Cliquot Yellow Label Montagne-De-Reims, FR	130

WHITE WINE

De Bortili Legacy Sauvignon Blanc, NSW	55
De Bortili Legacy Chardonnay, NSW	55
Fat Bastard Chardonnay California, USA	58
Storm Bay Sauvignon Blanc Cool River Valley, TAS	65
The Other Wine &Co. Pinot Gris Adelaide Hills, SA	74

RED WINE

De Bortili Legacy Cabernet Merlot Margaret River, WA	55
De Bortili Legacy Shiraz, WA	55
Plantagenet Three Lions Shiraz Great Southern, WA	62
John Duval Plexus SGM Barossa Valley, SA	85
The Sticks Pinot Noir, Yarra Valley, VIC	85

BEERS

James Boag's Light, TAS	8
Piqsqueak Apple Cider Yarra Valley, VIC	10
Heineken Lager, NED	12
Stone & Wood Pacific Ale Byron Bay, NSW	12
Furphy Pale Ale Geelong, VIC	12

SPIRITS

Bacardi Carta Blanca Rum	13
Olmecca Altos Plata Blanco Tequila	13
Ketel One Vodka	13
Jack Daniels Tennessee Whiskey	13
Beefeater 24 London Dry Gin	14
Havana Club Anejo 7 Year Old Rum	20

SOFT DRINKS

Assorted Soft Drinks	5
330ml Evian still Water	5
330ml Perrier Sparkling Water	5
750ml Evian still Water	8
750ml Perrier Sparkling Water	8



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SIGNATURE COCKTAILS

What is best but to be welcome with a drink? At Hyde Hacienda, we like to make you feel welcome and ready to celebrate! To start your event on the right foot, we can offer your guests a cocktail on arrival from the following list or even design one specifically for your event!

CANDY FACTORY

Malibu, peach liqueur, Midori, lime juice, cranberry juice, sugar syrup & lollipop garnish - \$23

BON APPLE TEA

Gin, sour apple liqueur, lemon juice, green apple puree, green tea - \$22

PASH ME OUTSIDE

Gin, Elderflower liqueur, passionfruit syrup, vanilla syrup, pineapple juice, lime, egg white - \$23

STRAWBERRY CHEESCAKE

White chocolate liqueur, strawberry liqueur, Baileys, coconut water, strawberry syrup - \$24

HOW YUZU DOIN?

White chocolate liqueur, yuzu juice, lime juice, white chocolate syrup, egg white - \$25

CAMPFIRE ESPRESSO MARTINI

House-made marshmallow vodka, Kahlua, marshmallow syrup, coffee - \$24

MANGO NO.5

Passoa, Paraiso, passionfruit puree, Monin Passionfruit syrup, mango juice, egg white \$24

HARBOURSIDE HIBISCUS

Belvedere Vodka, St Germain Elderflower, lemon juice, strawberry syrup, fresh strawberries, basil, fairy floss - \$22

BLUE LAGOON

Tequila, blue Curuca, sour apple liqueur, pineapple juice, lemon juice, sugar syrup - \$23

LEMME ON YOU

Limoncello, Licor 43, Frangelico, lemon Gin, egg whites, lemon juice - \$23

TAYLORED COCKTAIL

\$25

SPIRIT STATION

We teamed up with people's favourite brands of spirit to add a twist to your event! The dedicated spirit station can be set up within the venue. The station lasts for 2 hours and must commence 2 hours after the event start time (limited to one station per event).

Bacardi	\$2,000
Beefeater London	\$2,000
Belvedere Vodka	\$3,000
Chivas Regal	\$3,000
Tequila Don Julio	\$3,500

