



# the AVIARY

## EVENTS

Welcome to Aviary Events, where sophistication meets cheekiness, and unforgettable moments are crafted amidst breathtaking views of Brisbane's iconic Storey Bridge. Nestled in the heart of the CBD, The Aviary Terrace invites you to indulge in a sublime blend of subtropical charm and urban allure.

Whether you're planning an intimate gathering or a bustling corporate affair, The Aviary caters to your every whim, accommodating anywhere from 20 to 200 guests. From lively cocktail parties to engaging networking events, from glamorous product launches to hands-on cocktail-making classes, we ensure your celebration soars to new heights.

Our sample menus feature an exquisite array of canapés and grazing delights, crafted to tantalise your taste buds and complement any occasion. Prepared with the freshest seasonal ingredients, our culinary creations promise a symphony of flavours that will leave your guests craving for more.

So why settle for ordinary when you can elevate your event to extraordinary at The Aviary Terrace? Join us, and let's embark on a journey where every moment is a celebration and every memory is etched with a touch of Aviary charm. Cheers to unforgettable experiences!



# CANAPE MENU

**5 item's for \$32 per person**

## **Cold Canape's**

- Mortadella, ricotta, bruschetta
- Ricotta and pistachio bruschetta
- Salmon brioche
- Prawn cocktail
- Steak tartare on crouton
- Tuna tartare, witlof
- Prosciutto, di Parma, grissini

## **Hot Canape's**

- Mushroom arancini
- Prawn cutlet, aioli
- Polenta chips, blue cheese and bresaola
- Lamb shoulder croquette, English mustard
- Miso eggplant

## **Substantial canape's**

**\$6 per person, per item**

- Fried calamari
- Risotto pomodoro whipped ricotta
- Sausage sandwich
- Cheese burger slider
- Spicy fried chicken

## **Dessert canape's**

**\$4 per person, per item**

- Mini Vanilla Bean Crème Brulee
- Mini Tiramisu
- Mini Chocolate Torte
- Sorbet, fresh berries
- Lemon Curd Tartlet's



# GRAZING PLATES TO SHARE

Created for 10 guests

## Option 1

**\$22 per person**

- Hand cured artisan charcuterie, pickles, olives, croutons
- Lamb shoulder croquette, mustard
- Polenta chips, blue cheese & bresaola

## Option 2

**\$33 per person**

- Hand cured artisan charcuterie, pickles, croutons
- Ricotta & pistachio bruschetta
- Crispy fried calamari, lemon, aioli
- Cheese burger sliders

## Option 3

**\$44 per person**

- Hand cured artisan charcuterie, pickles, croutons
- Tuna Tartare, Witlof
- Crispy fried calamari, lemon, aioli
- Mushroom Arancini
- Prawn sliders

## ADD ONS

- Freshly shucked oysters, mignonette \$7each
- Cheese tasting plate, pickled fig, dry muscatels, crisp wafer's \$28per plate