

ATOMIC CATERING
2024

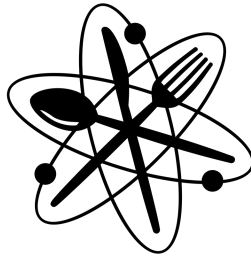
COCKTAIL PACKAGES



CANAPÉS | BEVERAGES | STAFFING | VENUES



QUESTACON | KING EDWARD TERRACE, PARKES ACT 2600



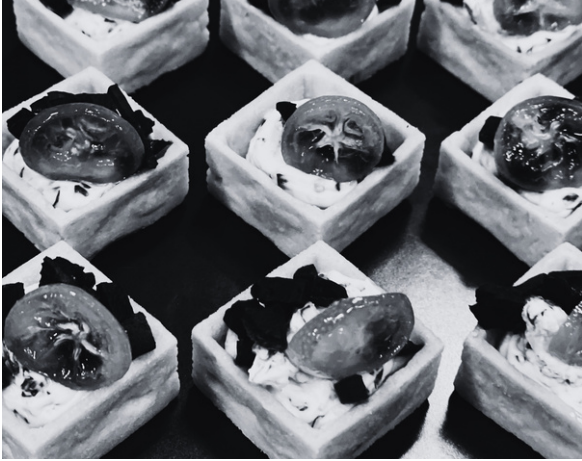
note from the caterers

Create your perfect cocktail party menu from our menu selections. We are always happy to assist in curating the menu for you, so you can rest assured your event will be a success.

Custom quotes and menus can be created, and our team of experts are always happy to work with you to create a unique event that suits your budget. Talk to us about what you had in mind, and we will be delighted to make some suggestions.

**ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE
HAS NOT DINED WELL." - VIRGINIA WOOLF**

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Selections and Pricing

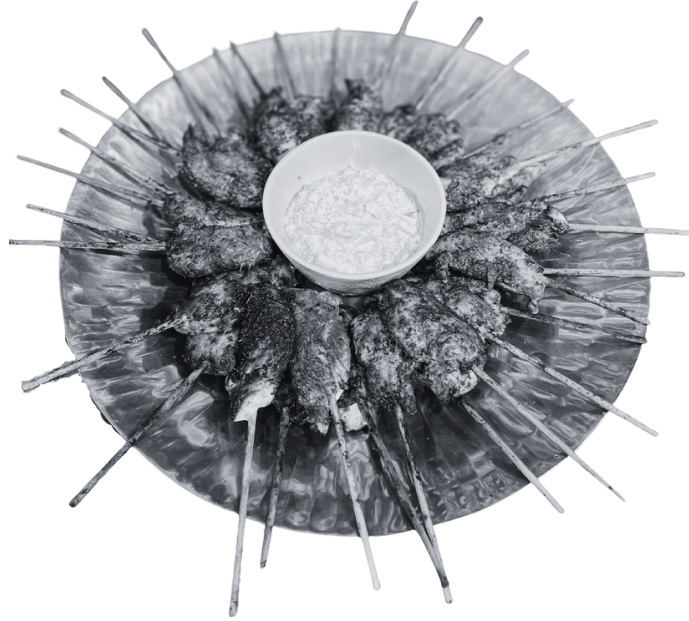


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Canapés

Packages and Pricing

4 Selections - \$17.00 per person

Best for a one-hour event

6 Selections - \$25.20 per person

Best for a two-hour event

8 Selections - \$33.20 per person

Best for a substantial two-hour event or a three-hour event

10 Selections - \$41.00 per person

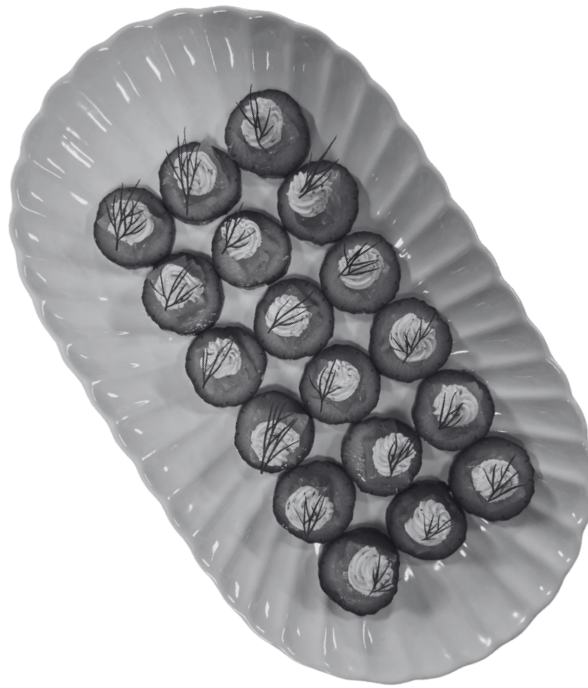
Best for a substantial three-hour event or a longer custom event

5 Selections plus 1 Substantial - \$28.00 per person

Best for a two-hour event

6 Selections plus 2 Substantial - \$40.00 per person

Best for a three-hour event



Canapé Selections

Cold Canapés

Goats cheese and caramelised onion tart (v)
Caprese skewer – cherry tomato, bocconcini, basil, balsamic glaze (v, gf)
Smoked chicken and walnut salad cone
Char-grilled chorizo & sweet potato frittata
Cucumber bite topped with citrus cream cheese, smoked salmon and chives (gf)
Roast pumpkin, sundried tomato, and feta tartlet (v)
Pickled baby beets, herbed goats' cheese, candied kumquat tartlet (v)
Melon, prosciutto, and mozzarella bites (gf)
Vietnamese vegetarian rice paper rolls with guac nam dipping sauce (v, gf)
Nacho cheese cone – Red Leicester cheese filled cone with jalapenos, avocado and sour cream (v)
Sesame seared tuna with wasabi mayo soy dipping sauce

Hot Canapés

Sundried tomato, feta & lemon risotto ball with garlic aioli (v)
Slow cooked beef and red wine pie
Coconut lime chicken skewers with Thai dipping sauce (gf, df)
Vegetarian empanada with tomato chutney (v)
Peking duck pancake with spring onion, cucumber, and hoisin
Wild mushroom tart (v)
Spinach & feta filo triangle (v)
Grilled chorizo sausage roll with tomato relish
Roast duck spring roll
Lamb cigar with preserved lemons and mint yoghurt
Soy glazed pork belly with crispy onion and pickled cucumber
Prawn and chorizo skewer with lemon garlic yoghurt dipping sauce



Canapé Selections

Sweet Canapés

Mini chocolate eclairs
Assorted macarons
Seasonal fruit tart with Chantilly cream
Limoncello meringue tart
Chocolate bomboloni
Black forest brownie

Substantial Canapés

Salt and pepper squid with smoked paprika & garlic aioli
Teriyaki chicken hokkien noodles (vegetarian option available)
Southern fried popcorn chicken with crunchy slaw and chipotle sauce
Mini smoked salmon poke bowl
Battered fish with chips and tartare sauce
Butter chicken and jasmine rice
Vegetarian Korean fried rice



Substantial Cocktail Party

\$48.00 per person

Minimum 30 pax

Grazing Table – Guests to help themselves on arrival

Selection of artisanal cheeses, meats and vegetables

Example grazer:

Baby bocconcini with pesto, seared asparagus, sun dried tomatoes, char grilled zucchini, roast capsicums, mixed olives, prosciutto, salami, chicken liver pate, cherry truss tomatoes, double brie cheese, vintage cheddar, creamy blue stilton, Turkish bread, crackers

Hot Finger Food – 6 Items per person

Slow cooked beef and red wine pie
Coconut lime chicken skewers with Thai dipping sauce (gf)
Caramelised onion and gruyere tartlet
Prawn and chorizo skewer
Lamb cigar with preserved lemons and mint yoghurt
Sundried tomato, feta & lemon risotto ball with garlic aioli

Something Sweet – 1 Item per person

Seasonal fruit tart with Chantilly cream OR
Black forest brownie



Beverage Packages

All beverage packages include still & sparkling water and an assortment of soft drinks.

ABOUT OUR WINES

Our beverage packages exclusively include wines by local Canberra district winery, Brindabella Hills. Brindabella hills winemaking philosophy is to capture the unique character of each grape variety in balance with subtle flavours arising from fermentation and barrel ageing. We can even organise a wine tasting for you at Brindabella Hills Winery if you would like to sample the wines prior to your event.

ABOUT OUR BEERS

Our standard and premium packages include crowd pleasing, familiar beers. The Byron Bay Premium Lager is an easy drinking beer brewed with all pale malts and a subtle citrus hop. The Corona Extra is famous around the world for its smooth, refreshing taste, served with a wedge of lemon to highlight its citrus notes.

The Platinum package is where you will find the highest quality, local craft beer, with Capital Brewing Co.'s Pale Ale and Tumut River Brewing's Pilsner. The pale ale is an American style pale ale, bursting with pine & citrus flavours, a well-balanced malt profile & smooth hop bitterness. The pilsner offers a mid-strength option which is refreshing, subtle hop bitterness and very easy drinking.

TAILORED PACKAGE

We will be delighted to work with you on tailoring an exclusive beverage package to suit your tastes and preferences for your event.



Beverage Packages

Standard

Red
Durif

White
Brindabella Hills 2020
Chardonnay

Rosé
2020 Rosé

Sparkling
Brindabella Hills Prosecco

Light Beer
Coopers Premium Light

Beer
Bryon Bay Premium Lager

Premium

Red
Brindabella Hills 2019 'Brio'
Sangiovese

White
Brindabella Hills 2020
Pinot Grigio

Rosé
2020 Rosé

Sparkling
Brindabella Hills Prosecco

Light Beer
Coopers Premium Light

Beer
Corona Extra

Platinum

Red
Brindabella Hills Shirza
2018 Brindabella Hills Grenache

White
Brindabella Hill 2021 Sauvignon
Blanc
Brindabella Hills 2021 Marsanne

Rosé
2020 Rosé

Sparkling
Brindabella Hills Prosecco
Sparkling Rosé

Light Beer
Coopers Premium Light

Beer
Capital Brewing Co. Pale Ale
Tumut River Brewing Pilsner

	Standard	Premium	Platinum
1-hour	\$20.00	\$24.00	\$28.00
2-hour	\$26.00	\$30.00	\$34.00
3-hour	\$38.00	\$42.00	\$46.00



Professional Wait Staff

Allow us to assist with your next Catered Event, by providing Professional Wait Staff to look after all your requirements. Minimum staffing levels are required depending on the number of guests and menu. Please note that staff are required for a minimum of 3 hours - 1 hour events will need to pay the minimum of 2 hours per staff member.

PRICING

\$45.00 p/h (min 3 hrs) Mon - Fri

\$48.00 p/h (min 3 hrs) Sat & Sun



Contact us



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