

Quest Potts Point Event Package

Enjoy the intimate, luxurious atmosphere of **Red Belly** restaurant & bar



Quest Potts Point
15 Springfield Ave.
Potts Point NSW 2011
P: 02 8988 6999
F: 02 8988 6998

E: ahosman@questapartments.com.au

W: www.questpottspoint.com.au



Red Belly – Private Cocktail Function

Cocktail Function Canapé Selection

\$3.70 per item - Minimum order of 8 pieces per person, selection of 6 items.

We recommend 8 canapés for a 2 hour event or 10 canapés for a 3 hour event:

room temperature items

king prawn and vietnamese mint rice paper roll, nuoc cham

ginger marinated sashimi kingfish, radish salad and soy sauce

yamba king prawns, lime mayonnaise

salmon tartare on pumpernickel with saffron fennel pickle

ratatouille in choux pastry (v)

buffalo mozzarella and oregano wrapped in bresaola

sticky pork ma hor, crisp shallots and lime leaf with pineapple wafers

ras-el-hanout roasted lamb wrap with moroccan spiced tomato sauce

duck and pistachio terrine with orange pickled shallots on crostini

japanese mushroom custard, pickled enokis and soy-mirin caramel on chinese spoons (v)

prosciutto and honey wrapped grizzini

hot items

spinach, artichoke and thyme turnover (v)

fresh corn, egg and green onion tarts (v)

leek, thyme and gorgonzola tarts (v)

pumpkin and pea samosa, cucumber raita (v)



three cheese pizzette, artichoke and rosemary (v)

duck and spinach lebanese pie, pomegranate yoghurt

peking duck in mandarin pancakes, cucumber and shallot

chicken, shallot and ginger pearl balls with plum sauce

rich beef and mushroom pie, tomato jam

sweedish meatballs

moroccan lamb filo cigars, cucumber yoghurt

house made pork and fennel chippolatas, tomato and chilli relish

supplements

sandwiches

organic chicken, mayonnaise and parsley sandwiches

smoked salmon and cream cheese sandwiches

roast red pepper with goat's cheese and basil

minimum order of 1 un mixed loaf . 24 fingers per loaf

\$66.00 per loaf

dips with turkish bread

baba ganoush

homous

beetroot and yoghurt

\$4.50 per person

table setting

marinated olives, parmesan straws, spiced cashews

\$6.00 per person



Cocktail Function Beverage Selection

Menu 1

2 hour event - \$29 per person

3 hour event - \$39 per person

Each additional hour - \$10 per person

Yellowglen *Pinot Noir*

Deakin Estate *Chardonnay*

Yalumba *Shiraz Viognier*

Crown Lager

Cascade Premium Light

Orange Juice

Sparkling & Still Water

Selection of Soft Drinks

Menu 2

2 hour event - \$39 per person

3 hour event - \$49 per person

Each additional hour - \$10 per person

Trilogy Cuvee Sparkling

Stoneleigh *Sauvignon Blanc*

Brown Brothers *Shiraz*

Heineken

Stella Artois

Cascade Premium Light

Orange Juice

Sparkling & Still Water

Selection of Soft Drinks

Red Belly – Private Cocktail Function

\$750.00 room hire fee

Must select one beverage and one dinner option per person

Minimum Number of Guests: 30

Maximum Number of Guests: 75

Operating hours from 4:00pm - 11:00pm



Red Belly – Private Dinner Function

Private Dinner Food Selection

2 courses - \$69 per person

3 courses - \$79 per person

Alternative entrée, main and dessert courses are available at an additional cost

entrée

potted prawn with melba toast and herb salad

potato gnocchi tossed with zucchini flower, goat curd and parmesan

young beetroot, marinated feta, pistachio and lambs lettuce, chardonnay vinaigrette

grilled calamari with cous cous, lemon, mint and chilli stuffing, crisped jamón

fine leek tart with crème fraiche and ocean trout gravlax

house duck neck sausage, warm with shaved fennel and orange salad

main

market fish in parsley and lemon butter, white bean and cucumber salad

pot roast veal shoulder, potato purée and mushrooms

honey and spice roast leg of lamb, minted yoghurt, cracked wheat and parsley salad

bangalow sweet pork chop, apple and celeriac remoulade, lemon and watercress

roast organic chicken with rainbow chard, peas and almonds

house steak: angus rump, café de paris butter and shoestring chips

dessert

australian farmhouse cheese

chocolate, hazelnut and praline tart, thick cream

buttermilk panna cotta, vanilla jelly and spiced pear

vincotto pavlova with honey strawberries

banana caramelised in palm sugar, coconut ice cream

house vanilla ice cream with cointreau and hot chocolate sauce

menu includes wood fired bread, tea & coffee



Private Dinner Beverage Selection

Beverage options are available for the duration of the dinner, see hours below.

Menu 1

\$39 per person

Yellowglen *Pinot Noir Sparkling*
Deakin Estate *Chardonnay*
Yalumba *Shiraz Viognier*
Crown Lager
Cascade Premium Light

Orange Juice
Sparkling & Still Water
Selection of Soft Drinks

Menu 2

\$49 per person

Trilogy Cuvee Sparkling
Stoneleigh *Sauvignon Blanc*
Brown Brothers *Shiraz*
Heineken
Stella Artois

Cascade Premium Light
Orange Juice
Sparkling & Still Water
Selection of Soft Drinks

Red Belly – Private Dinner Function

\$750.00 room hire fee - includes white linen and candles

Must select one beverage and one dinner option per person

Quoted food price is based on one option for entrée, main & dessert

Minimum Number of Guests: 20

Maximum Number of Guests: 30

Operating hours from 6:00pm - 10:00pm