



Email: info@littlefeastaireys.com.au
Website: www.littlefeastaireys.com.au
Phone: 0427 055 566
03 5289 6621



Congratulations on your forthcoming special event!

We're excited to help you celebrate your special day and to play a role in creating a wonderful experience for you.

Little Feast offers a unique space, with a refreshingly different setting that overlooks the Aireys Inlet river valley.

Our passion and flair for capturing a couple's vision and our ability to collaborate in all aspects of your event will ensure lasting memories for all.

Please do not hesitate to send us an email or call Vera with any questions about how we can make your event perfect for you.

Thank you for considering Little Feast.

Vera & Pia



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Function Information

Booking Availability

All bookings and enquiries can be made by contacting Vera on 0427 055 566.

Seating Capacity

Cocktail Style	120
Sit Down Dinner	70

Venue Hire

\$500

Includes:

Staff one hour prior to your function

Plates/Cutlery/Glassware

Sound system

Access to the venue the day before the function by arrangement.

Duration of Functions

Standard function package is 5 hours.

If you wish to extend beyond the 5 hours, a fee will apply.

Functions must conclude at 11pm on Sunday – Thursday and 12:00am on Friday to Saturday.

Parking/Mini Bus Hire

A free public carpark is available opposite the venue.

A mini bus is available at a fee of \$100 for the night, with additional fee of driver \$30 per hour (min 3 hours).



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Food Packages

Include cutting and serving wedding cake.

Tea & Percolated Coffee included (Buffet Style).

Children under 12 and Band Meals to be charged at ½ price.

Menu selection required at least a month before the function.

Final numbers to be confirmed 7 days prior to the event.

Minimum numbers are dependent on the type of function.

Adequate staff will be provided for your function.

Special dietary requirement will be catered for as long as notice is given in advance.

Preferred suppliers

A list of suppliers will be given to you upon booking the venue. Simple decorations may be carried out by the hirer however any decorations that require hanging must be approved by Vera. Event theming & wedding coordination are available.

Entertainment

We have a Sonos system and we are happy to play your selected music. DJs and bands are very welcome however noise restrictions may apply. Pre-event access can easily be organised with Vera. Digital screens are available to play pictures or videos from a laptop upon request.

Security

If security is deemed necessary it is at the client's expense.

Deposit

A \$1500 deposit is due on signing of the Function Agreement. A Function Agreement will be provided upon booking.

Cancellation

If a function is cancelled less than 12 months before the function a portion of the deposit will be forfeited.



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Food Packages

Cocktail Function	\$50.00 pp.
Two Course Shared Plates	\$65.00 pp.
Three Course Sit Down	\$75.50 pp.

All prices are inclusive of GST and include all kitchen and waiting staff for a 5-hour period.





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Option One

Cocktail Function

\$50 per person.

5 items from savoury menu 1

5 items from savoury menu 2

1 item from more substantial savouries

*Extra Savoury items from menu 1 are an additional
\$3 per item per guest

*Extra Savoury items from menu 2 are an additional
\$3.50 per item per guest

*Extra Substantial items are an additional \$6.00 per item per guest

*Mini dessert items are an additional \$4 per item per guest

Savoury Menu 1

Cold Selections

California rolls filled with avocado, omelette, carrot, shitake mushroom & cucumber served with pickled ginger, wasabi & soy.

Vietnamese rice paper rolls filled with shredded lettuce, cucumber, vermicelli noodles, bean shoots & Vietnamese mint. Served with a kaffir lime & sweet chilli sauce.

Roast vegetable frittata wedges topped with tomato relish, chives & cracked pepper.

Thai beef salad served on cucumber cups with wasabi mayo.

Green onion noodle cakes topped with smoked trout & lime herb cream.

Caramelised onion and beetroot tarts topped with lemon/mint labna.

Thai fish cakes served on betel leaves with chilli jam.

Hot Selections

Steamed Chicken & Ginger Gyoza tossed in sweet soy & sesame.

Samosa's filled with curried sweet potato, green peas and cashew nuts served with a minted yoghurt dip.



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Mini Pizetta topped with a choice of:

Sun dried tomatoes, caramelised onions & mascarpone drizzled with pesto.
Salami, red peppers, goat's cheese and olive tapenade.

Risotto Cakes of roast pumpkin, red pepper & mushroom, topped with basil & sun-dried tomato tapenade.

Home Made Sausage Rolls filled with choice of:

Traditional bratwurst & rosemary.
Spinach & ricotta with tomato chutney.

Cauliflower & Coriander Pakora – with house made kasundi.

Polenta and Goats Cheese Rounds topped with char grilled pumpkin, red peppers & basil pesto.

Savoury Menu 2

Cold Selections

Avocado Nori Rolls topped with miso and sesame seared tuna, wasabi mayo and wakame salad.

Vietnamese Rice Paper Rolls filled with char sue chicken shredded lettuce, cucumber, vermicelli noodles, bean shoots & Vietnamese mint. Served with a kaffir lime & sweet chilli sauce.

Potato Roesti topped with smoked salmon, rocket and a horseradish & dill cream.

Fresh Tasmanian Oysters served on Chinese spoons with Mediterranean vinaigrette.

Char Grilled Prawns marinated in lemon & basil served on skewers blooming out of colourful boxes.

Club Sandwiches with a choice of meat & vegetarian fillings.

Bruchetta topped with tandoori chicken, baby spinach, cucumber and coriander and avocado salsa.

Hot Selections

Steamed Prawn, Lemongrass & Water Chestnut Dumplings

Mini Steak Sandwiches – Char grilled steak, caramelised onions, cheese & tomato sandwiched between layers of Turkish bread with pesto.

Thai Chicken Burgers flavoured with coriander & sweet chilli served on crisp wonton wrappers & topped with mango chutney.

Char Grilled Butterfish Kebabs flavoured with lime & ginger, accompanied by a coconut dipping sauce.



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Skewers – Choice between:

Lamb Kofta with pomegranate molasses and minted yoghurt.

Satay chicken or beef with garlic/yoghurt dipping sauce.

Wok Tossed Prawns wrapped in prosciutto & tossed in a honey, soy & sesame sauce.

Seared Scallops in Chinese spoons with smoky cauliflower puree, verjuice and bacon crumble.

More Substantial Savouries

Grilled Lamb Souvlaki filled with baba ganoush, baby spinach, tabouli and yoghurt sauce.

Noodle Boxes filled with coconut & lemongrass poached chicken with cherry tomatoes, snow peas, bean shoots, vermicelli, green mango, peanuts, coriander & nouc cham.

Fish and Chips in a dill and parmesan crumb served in paper cones with homemade tartare and lemon.

Oyster Mushroom & Pumpkin Risotto flavoured with coconut and lemongrass served in small bowls topped with seared salmon.

Fragrant Green Chickens Curry served with steamed rice and toasted coconut

Salt & Spice Squid on rocket salad with dill aioli.

Steamed Pork Bao Buns with hoisin pickled cucumber.

Mini Dessert Selection

Additional \$4 per person per item....

To be served roaming or on shared platters in the centre of each table.

Rich Chocolate Brownie Hearts topped with strawberries.

Mini Choc Éclairs with coffee cream.

Mini Meringue nests topped with seasonal fruit.

Mini Tiramisu Cups.

Chocolate Mousse Cups topped with mascarpone and pistachio praline.

Mini Lemon Curd Tarts with toffee shards.

Mini Coconut Panacotta with mango jelly and sesame tuile.

Cheese and Fruit Platter

\$10 per person

A selection of 3 cheeses with dried & fresh fruit, nuts and house made crackers.



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Option Two

Two Course Shared Plates

\$65 per person.

2 items from shared plate selection.

2 items from salad/sides selection.

Warm Turkish bread served with dukkha, balsamic and olive oil.

One of the following:

5 savoury items from cocktail menu to be served as roaming entrée, or

3 Items from dessert selection to be served in the centre of table or as buffet with tea and coffee.

*3 course option of savouries, mains and desserts incur an additional \$12.50 per person.





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Shared Mains

Choose two options to be served on shared platters in centre of table.

Saltimbocca Chicken Breast pocketed with sage butter, wrapped in prosciutto and served on grilled asparagus.

Moroccan Spiced Chicken on smoky cauliflower puree with toasted almonds and green beans.

Slow Cooked Lamb Shoulder with red wine, garlic, rosemary & gremolata and served with seasonal greens.

Char Grilled Tuna Fillet on nicoise salad with green beans & drizzled with lemon herb oil.

Lemongrass & Soy Marinated Atlantic Salmon Fillet with apple slaw, green beans and peanuts in a fragrant lime dressing

Braised Pork Scotch served with oyster mushrooms & snow peas with a sticky ginger glaze.

Whole Roast Eye Fillet marinated in garlic & cracked pepper with caramelised shallots and a port wine sauce.

Wagu Beef served with chimichurri sauce and seasonal greens.

Roast Lamb Rack with confit garlic and pine nut pure and seasonal greens and a red wine jus.

**Vegetarian meals will be individually catered for.*

Salad Selection

Choose two options to be served on shared platters in the centre of each table.

Baby Spinach with Rocket, roma tomatoes, artichokes, olives & fetta cheese with an olive oil & balsamic vinaigrette.

Warm Cauliflower Salad with freekah, currants, smoked almonds & green peas.

Roast Vegetable Salad tossed with fresh pesto and rocket.

Old Fashioned Potato Salad with seeded mustard mayonnaise, bacon, egg, spring onions, fresh herbs and pickled cucumbers.

Nicoise Salad with roast baby chats, green beans, Spanish onion, red pepper, tomatoes, olives & tinned tuna.

Red & Green Coleslaw Salad with bean shoots, coriander and toasted peanuts tossed in a sweet chilli & fresh mint dressing.

Roast Sweet Potato Salad with rocket, strips of red pepper, caramelised onions and pine nuts with balsamic dressing.

Chunky Greek Salad with tomatoes, olives, red onion, fetta, cucumber, red & green pepper & baby spinach.



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Roast Chat Potato Salad with semi dried tomatoes, asparagus and seeded mustard vinaigrette.
Rocket & Cress Salad with red onion, radish, peppered pear and parmesan.
Roast Beetroot Salad with charred kale, lentils, goats cheese and walnuts.
Quinoa Salad with roast root vegetables, toasted almonds and a tahini/yogurt dressing.



Sides

Italian Fried Potatoes with rosemary & garlic.
Stir Fried Asian Greens with oyster sauce.
Seasonal Vegetable Medley with herb butter.
Honey Roasted Root Vegetables with basil & garlic.
Rocket & Cress Salad with shaved parmesan, pear, walnuts and lemon vinaigrette.



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Beverage Packages

Events are allocated a 5-hour duration. If you wish to extend beyond the allocated time frame then an additional fee of \$8.00 per person per hour will apply based on your final confirmed number.

Classic: \$40 per person

Wine:

Wunderlust Sparkling Torquay
Wunderlust Sauvignon Blanc
Wunderlust Shiraz
One of the Few Pinot Grigio Surf Coast

Beer:

Carlton Draught stubbies
Corona stubbies
Cascade Premium Light stubbies

Soft Drink:

Coke, Lemonade, Soda Water & Apple Juice

Premier: \$50 per person

Valdo Oro Puro Prosecco Italy
Jack Rabbit Sauvignon Blanc Bellarine
11 Minutes Rose Italy
Mermerus Chardonnay Bellarine
Provenance Pinot Noir Geelong
Pondelowie Shiraz Bendigo

Beer:

Furphy stubbies Geelong
Corona
Salt Rogue Wave Aireys Inlet
Prickly Moses Light

Soft Drink:

Coke, Lemonade, San Pellegrino Mineral Water & Apple Juice