

mission

Mission and NG Art Gallery's unique spaces are available for private functions for up to 100 people. Whether it is a sit down boardroom lunch upstairs in the gallery or a business conference needing the privacy of an intimate space, a celebration, a birthday party and or cocktail party, we are happy to accommodate all your needs. Please do not hesitate to contact us with your requirements.

FUNCTION MENU

CANAPES IN NG ART GALLERY UP TO 100 PERSONS

A choice of 6 items at \$30.00* per head

A cornucopia of Moroccan spiced roasted nuts, cheese straws & fennel bites
Mediterranean olives, anchovies and caperberries
Herb & mozzarella arancini balls with roast tomato & basil
Baked field mushrooms with oregano, parsley & garlic
Zucchini fritters with minted yoghurt
Greek style spinach & fetta triangles in filo pastry
Caramelized onion tartlet with goat's curd, roast capsicum & tapenade
Moroccan spiced meatballs with rocket pesto
Smoked trout tart with horseradish cream, capers & preserved lemon
Whitebait fritters with lime aioli
Semolina briquettes with semi roasted tomato

A choice of six more substantial items at \$35* per head

Housemade lamb pie with tomato relish
Bowls of green pea & mushroom risotto with ricotta and lemon
Bean & sausage stew with cumin & paprika
Goujon of snapper with garlic aioli
Chargrilled prawns with romanesco sauce
Twice cooked octopus with cucumber & coriander salad
Slow cooked leek flan with roasted vegetables
Gratinated Mediterranean vegetables

SIT DOWN MENU UP TO 45 PERSONS IN MISSION RESTAURANT & BAR SIT DOWN MENU UP TO 70 PERSONS IN NG ART GALLERY

Two courses \$50.00*

Three courses \$60.00*

Sample menu - choice of three items

Entree

Salad of beetroot with goat's curd, cumin, orange toasted walnuts
Savoury 'tarte tatin' with caramelised onion, slow roasted tomato, black olives & Woodside chèvre
Roasted pumpkin & ricotta ravioli with burnt sage butter

Main course

Spanish style fish stew with anis, fennel, saffron & almonds
Housemade Mediterranean lamb pie, smashed peas & tomato relish
Confit duck leg with spiced lentils, beetroot relish & candied orange

Dessert

White chocolate pannacotta with poached pear & praline crust
Caramelised oranges & almond tart with mascarpone
Local & imported cheese with fresh pear and fennel bread

Bread, coffee & side dish included

Drinks charged on consumption

Functions available on Sunday and Monday for an additional fee of \$1,500.

For seating beyond 45 persons, additional chairs needed will be charged out to the customer.

* Please note that a 8% service charge will apply.

All artwork breakages must be paid in full.

We are happy to cater for all your needs to make your event a successful one.