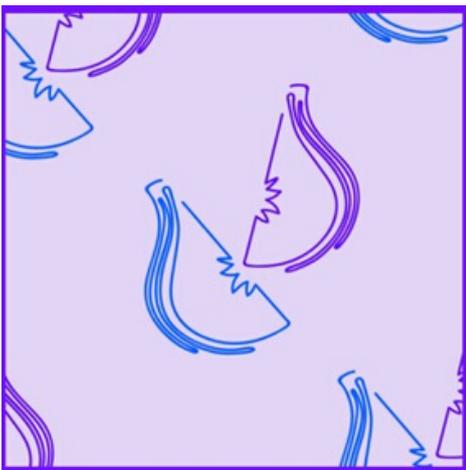


-the smug fig-



EVENTS COMPENDIUM



Hold your next event in the unique space we offer at the smug fig.

Whether its a birthday, awards night, engagement or staff party, the leafy surrounds of the nursery provide a truly distinctive setting.

Our BYO events provide a cost effective and personalized drink service, while our canape and grazing board options allow for catering that suits your style.

The open plan style of the venue allows for a seating capacity of 90 or a standing capacity of 150, with the freedom to keep the existing setting or decorate at your leisure.

VENUE HIRE

A cost of \$500 applies as venue hire of the smug fig if the total cost of the food and beverage package is below \$3000.

However, our venue hire is reduced to \$250 with a package greater than \$3000.

The venue is also available for a non-catered event at the rate of \$250 an hour. This includes a fully staffed event with use of venue furniture, lighting and AV (speakers, TV etc).

BYO REQUIREMENTS

BYO beverages must include the following

- A light/midstrength alcoholic option
- All spirits must be in RTD form, mixing is not allowed under our license
- A non-alcoholic option i.e. juice/soft drink
- Any garnishes needed i.e. lemon/lime
- Time of bar opening cannot exceed 4 hours with the bar closing no later then 11:00pm
- All drinks to be served by The Smug Fig's staff
- Drinks are to be brought in prior to event starting, not by individual guests on arrival



BYO BEVERAGES

As a BYO licensed venue, all of the drinks are brought in by you and served by our staff. The great thing is you can customize the drinks list to your taste and we can do the rest.

Costs for BYO is \$5 a head, which includes service, storage and use of venue glassware.



CANAPES SELECTION

Cold

- Smoked Salmon and chived cream cheese on pumpernickel rounds topped with fresh dill
- Seared chorizo sausage with baby beetroot and feta mousse and pink radish on crout
- Cherry tomato, mozzarella, basil and sundried tomato pesto skewers
- Fetta, walnut and pumpkin tartlet
- Proiscutto wrapped pear with blue cheese and balsamic

Hot

- Chicken poppers with the jalapeno sour cream
- Mini sweet potato, corn and zucchini fritters served with avocado mousse and fried garlic and chilli chips
- Sticky plum pigs in blankets
- Crumbed chive, cheddar and cracked pepper croquettes with roast capsicum aioli
- Sliders three ways - Chicken and sriracha slaw, pulled cape grim beef with rocket and pink radish, roast mushroom with hummus and spinach
- Quiches 3 ways: Bacon and caramelized onion, zucchini and spiced corn, Chorizo and feta



CANAPES

For our canapes we take your selection of our hot and cold options and our staff will serve them to your guests throughout the event. We provide either a selection of 5 canapes at \$26 a head, or if you have a hungry bunch, you can select 7 items at \$32 a head.



GRAZING BOARD

Grazing boards are available at the price of \$15 a head, for a minimum of 20 guests. The board is set up on arrival for your guests and will include an assorted mix of

- Cheeses
- Breadsticks
- Crackers
- Dips
- Seasonal fruit
- Vegetables
- Spreads
- Nuts
- Dried fruit
- Cured meats

PLATTERS

Platters provide finger food for between 12-20 guest, and can be set up before or after canape service.

- Antipasto platter - \$90 Cured meats, grilled vegetables, assorted cheese, breads
- Cheese platter - \$80 Brie, Blue, Cheddar, crackers, breads
- Trio of dips - \$55 Seasonal dips and breads
- Fruit platter - \$55



PLATTERS & GRAZING BOARDS

We also offer grazing board and platter options, which make a great addition to our canapes. Set up in your desired location, guests can mingle around the station and grab something to eat at their leisure.



HIGH TEA PACKAGE

Our high tea package available within the following hours

- Monday to Friday: 11-3
- Saturday and Sunday: 1-3

At \$35 a head this package includes

- Selection of tea, coffee or cold pressed juice
- Gourmet sandwiches and wraps
- Freshly made scones with jam & cream
- GF frittata
- Selection of slices / tarts / muffins
- Glassware & ice buckets for BYO



HIGH TEA

Because our high tea is served during regular hours there are no hire costs involved, which makes for a great option for larger bookings. The package is served out over the course of your booking, and includes BYO so you and your guests can bring along a little bubbly!

