



TAKE AYERS HOUSE HOME

For 30 years our family has been serving South Australians in historical Ayers House. All occasions are special occasions to us.

Henry's Kitchen our new food truck, designed to deliver and serve Ayers House quality food at your home, garden or office.

All food is prepared within the 5-star Ayers House kitchen and served when and at your location.

We have chosen a selection of our most popular menu which are served in cocktail style. Bespoke menus can also be prepared in consultation with our events staff.

Perfect partners to our food is Landers Wines, culminated from a collaboration between our Director Richard McLeod and his brother-in-law, award winning wine maker Matt Koch. The wine celebrates our 5 times great grandfather – Australia's first vigneron. This labor of love has created quality wine, priced to impress. Our full cellar selection is also available. We can also provide our staff to serve your own wines.

All staff are trained at Ayers House to make your event very special indeed.

Contact

Email: catering@ayershouse.com.au

Phone: 08 8224 0666

Contact the friendly events team to enquire about availability and to place a tentative booking.

Private Events Cocktail Menu

Over 50 guests, includes service staff.

Staff charges will apply for event with less than 50 guests.

2 hrs	10 items	\$42 per person (choose 6)
3 hrs	12 items	\$50 per person (choose 7)
4 hrs	14 items	\$59 per person (choose 8)

Add an extra hour service of 2 items for \$8 per person.

V=Vegan, VG=Vegetarian, GF=Gluten Free, DF=Dairy Free

Colds

CANAPES –

- ✦ Barbecue pork cold rolls with Vietnamese dipping sauce GF
- ✦ Skewers of bocconcini, cherry tomato & basil with tapenade VG GF
- ✦ Smoked lamb loin with herby cream cheese on a walnut & fennel crouton
- ✦ Miso grilled chicken & kimchi slaw salad on spoon with fried ginger crisps GF
- ✦ Smoked salmon on buckwheat blini pancake with dill crème fraiche & red onion relish
- ✦ Caramelised onion, feta and thyme tartlet VG
- ✦ Grilled eggplant, mild harissa & pea sprout roll V GF

Hots

CANAPES –

- ✦ Vietnamese Beef and spinach rolls chargrilled with mild chilli jam
- ✦ Pork, ricotta & lemon meatballs with pomegranate ketchup GF
- ✦ Pork, sage & onion sausage roll with house made BBQ sauce
- ✦ Salt and Pepper Tofu on Szechuan spiced eggplant and herbs served on a spoon
- ✦ Pulled lamb & lentil croquettes
- ✦ Peking duck pancake with cucumber & hoisin
- ✦ Butter chicken skewers GF
- ✦ Crunchy pea and mint patties with tahini yoghurt VG
- ✦ Wild mushroom, smoky mozzarella and pea arancini with roasted garlic aioli VG
- ✦ Okra and Corn fritters with chilli caramel V GF

Menu Extras

Substantial Fork Dishes Menu

\$10 per person per item

Tandoori butter chicken with basmati rice, raita & mini pappadam GF
Louisiana style fried chicken strips with warm spiced potato salad & corn salsa
Hokkien noodle stir fry with tofu, shitake, bok choy & cashews VG

Sliders

\$10 per person per item

Falafel Sliders with roasted zucchini, mint salsa & lettuce V
Beef burger sliders, fontina cheese, pesto & rocket
Peri Peri chicken, lemon yoghurt & Asian spiced salad
Crisp Pork Belly, with kimchi Slaw & Sriracha mayo

Antipasto Platter

\$89 per platter (suitable for 12 people)

A selection of three continental meats;
Grilled vegetables; V GF
Cheese; GF VG
Market Olives;
Frittata VG GF

Cheese Platter

\$95 per platter (suitable for 12 people)

Chef's selection of four seasonal cheeses
with lavosh & quince paste

House Made Dips Platter

\$70 per platter (suitable for 12 people)

House made dips of hummus, beetroot, and feta & rocket pesto
with fresh cut vegetables & crisped baked flatbread

Roaming Desserts

\$7.50 per person per item

Lemon Meringue tartlet
Vanilla & Raspberry cupcakes GF
Carrot & walnut cake
Dark chocolate & pecan brownie GF
Hazelnut, pear & chocolate tartlet

Window Service Events

To reduce event costs, guests can retrieve selected items from the van window.
Over 50 guests, includes service staff, under 50 guests, one staff member will be charged.

Select two small items and one large item \$35 per person.

Add an extra Small item \$8 or large item \$10.

Small

- Peri peri chicken skewers with lemon yoghurt (3 items) GF
- Pork Belly skewers with a dark soy/anise broth (3 items) GF
- Okra and Corn fritters with chilli caramel (3 items) V GF
- Pumpkin, pea & parmesan arancini with saffron mayonnaise (3 items) VG

Large

- Falafel sliders with roasted zucchini, mint salsa & lettuce V
- Beef burger sliders, fontina cheese, pesto & rocket
- Peri Peri chicken sliders, lemon yoghurt & Asian spiced salad
- Crisp Pork Belly, with kimchi slaw & Sriracha mayo
- Louisiana style fried chicken strips with warm spiced potato salad & corn salsa

Bespoke Events

Ayers House Catering can provide additional menus on request.

Beverage Service

Ayers House Catering can provide a full beverage service for your event.

In accordance with our Liquor Licence, all beverages must be paid in advance. Wines and beers will be charged at a per carton price. Full unopened cartons can be refunded after the event. Beverages provided within an all-inclusive package will be returned to the caterers at the conclusion of the package.

ON CONSUMPTION

Beers, wine, cider, spirits, and soft drinks served on a consumption basis. All prices are on a per carton basis (spirits excluded) and must be paid prior to the event. Any unopened cartons can be returned and refunded.

PACKAGES

Premium Package I

Landers "Royal Albert" Pinot Chardonnay Sparkling
Landers "de Riveau" Sauvignon Blanc
Landers L'Andre" Shiraz

Bottled Beers: Asahi, Hahn Super Dry,
Adelaide Hills Cider & Hahn Premium Light
Soft Drink & Juice

PRICES	3 hrs	\$30 per person
	4 hrs	\$35 per person
	5 hrs	\$40 per person

Premium Package II

Tomich Sparkling Blanc de Noir
The Lane Sav Blanc or Wirra Wirra Chardonnay
Wirra Wirra 'Church Block' Cab/Shiraz/Merlot

Bottled Beers: Asahi, Hahn Super Dry,
Adelaide Hills Cider & Hahn Premium Light
Soft Drink & Juice

PRICES	3 hrs	\$40 per person
	4 hrs	\$45 per person
	5 hrs	\$50 per person

In addition....

- Additional charges for the beverage package will be charged if extra guests arrive at the event.
- Hire Equipment can be arranged one of our recommended suppliers.
- Staff will remain at an event until the end of the food and/or drinks package unless requested otherwise. Minimum staff time 3 hours per person
- Staff will be dressed in black and white with Ayers House vests.
- Staff are charged at \$39 per hour for groups under 50 guests.
- It is recommended that we have access to the site so that we can set up the catering van up to 5 hours before the event.

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