



Silo Function Options

For all menus and contact: www.silolounge.com.au
02 4926 2828



Silo offers a range of function styles for groups of 10 to 150.
Function Menus are designed to allow larger groups, during busy weekends,
to be served to our high service standards.

Lounge Bar Functions

Canapés

The perfect accompaniment to our extensive drinks menus, providing light finger-food whilst mingling in our Lounge Bar, and an alternative to a formal dinner.

\$28 per person

Minimum of 20 people

Select eight from our unique hot and cold canapés menu

Bar Snacks

A more casual approach to accompany your beverages, includes our hand made thin crust classic pizzas, salted squid and cheese plates.

\$24 per person

Establishes a bar tab for you for a hassle-free night

For example, 20 people @ \$25 equates to a \$500 Bar tab

Restaurant Functions

Dining options for 12 people and more

2 Course Dinner @ \$48 per person

Includes sliced baguettes with savoury dips for the table plus two courses

Pre-select two entrées and two mains from our function menu

Or

Two main menu items and two desserts from our function menu

Each course will be alternately served around your guests

3 Course Dinner @ \$60 per person

Includes sliced baguette with savoury dips for the table plus three courses

Select two entrées and two mains from our function menu and two desserts

Each course will be alternately served around your guests

Match any of these options with a Beverage package

Silo Catering

Our latest venture, **Silo Catering**, can now cater for up to up to 200 guests in a variety of locations;

- ✿ Newcastle Maritime centre, Just 20 metres away on the waterfront ;
- ✿ Newcastle Regional Museum , Just behind us;
- ✿ Your office or private venue of your choice;
- ✿ Cocktail Parties at your home.

Silo Catering offers a stunning stand up canapé menu right through to a 6 course seated degustation ;prices from \$50pp.

Email me for a quote mark@silolounge.com.au or call 02 49262828.





Silo Canapés Menu

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Select 8 canapés @ \$28 per head, additional canapés @ \$3.50

Cold

- Confit tomato and basil Bruschetta (V)
- King prawn and preserve lemon Bruschetta
- Prawn and avocado nori rolls (Gluten Free)
- Beetroot cured salmon, potato roesti and Binnorie fetta (GF)
- Hoi sin duck rice paper roll with cucumber and bean shoots (GF)

Hot

- Tempura king prawns with saffron aioli
- Chicken skewers in sate sauce
- House made veal and caramelized onion sausage rolls
- Salt and pepper squid with sweet eschallot dressing (GF)
- Thai style crab and snapper cakes with chilli jam (GF)
- Chicken and sweet pork spring rolls

Vegetarian

- Hoi sin, carrot, Spanish onion & bean shoot rice paper roll (GF)
- Assorted vegetable and salad nori rolls (GF)
- Roasted vegetable and polenta skewers with basil pesto (GF)
- Arancini- crumbed parmesan & porcini risotto
- Three cheese tart with orange and walnut dressing
- Vegetable spring rolls with spiced plum sauce

Dessert

- Fruit brunoise in raspberry sauce on pistachio nut biscotti
- Chocolate tarts with hazelnut cream and cinnamon crumbs
- Caramelized mini lemon tarts

Canapé Package \$28pp

- Minimum of 20 guests required
- Silo Lounge Bar requires selection of canapé choices one week prior to the function date.

Please note: Canapé packages are intended as an accompaniment to beverages and are not intended as a meal replacement. If it is intended as a meal replacement we highly recommend you choose extra canapés or dishes from the following;

Additional Accompaniments

- Moffat's natural Sydney Rock oysters @\$5.50ea
- Cheese plates @\$3pp
- Bowl of chunky chips @\$2pp
- Mixed thin crust pizzas @\$2pp

*Menus subject to seasonal availability
10% Public Holiday Surcharge*





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Bar Food Function Menu \$22pp

The Food below, to come out platter style, over 90 minutes

Canapé Tomato Bruschetta
House made veal and caramelized onion sausage rolls
Salted squid w/ sweet shallot dressing
Spring Rolls
Samosas
Rough cut chips with aioli

Mixed handmade thin crust Pizza's

Vegetarian- Roast pumpkin, baby spinach & goat's cheese pizza (V)
Lamb pizza -Barbeque lamb, sweet potato, onion jam & mint yoghurt
Chicken pizza Grilled Chicken with roast potato, baby spinach and sour cream

Selection of fine cheeses, prune paste, Lavosh and crackers.

Additional Accompaniments' options

-please tick

Canapés @\$3.5pp

Arancini- crumbed parmesan & porcini risotto
Tempura king prawns with saffron aioli (GF)
Chicken skewers in sate sauce
Prawn and avocado nori rolls (Gluten Free)
King prawn and preserve lemon Bruschetta

Seafood

Moffat's Natural Oysters, Port Stephens Sydney Rock – \$3.50ea / \$32 dozen
Seafood Mezze Platters – Oysters, King Prawns, Smoked Salmon, Mussels, Salted Squid, Fish,
Chips & Baby Herb Salad to share \$71.50

Dessert

Truffles hand-made chocolate truffles \$1.50 each or 4 for \$5.50
Petits fours – Mixed Bite size sweets

Please consider a beverage package to suit. (Can be billed on consumption or a set hourly rate)

A Sample Package:

Tap beers (Bluetongue, Coopers Pale)
Bluetongue Light
Soft drink/Juice
Yellowglen Vintage Cremant Sparkling
Margen Sea Saw Semillon Sauvignon Blanc
Peppertree Chardonnay
Pepper jack Shiraz

All functions require a non-refundable deposit which is subject to our confirmed number no-show policy.

10% Public Holiday Surcharge applies





Function Menu

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SUMMER 2012 FUNCTION MENU: \$48pp - 2 course / \$60pp - 3 courses

Please *SELECT 2 MENU ITEMS* from each course chosen. Additional menu choice available for \$5pp.
Each course will be served alternatively around your guests.
Complimentary bread served on arrival.

Entree

- TORTELLINI - Goat's cheese tortellini with butternut veloute, burnt sage butter (V)
- SQUID - Salt and Szechuan pepper baby squid with larb salad, lime & aioli (GF)
- CRISP PORK - Masterstock Berkshire pork, carrot puree & beetroot apple relish (GF)
- CHICKEN - Dukkah chicken with harissa aioli, pea vine & labna (GF)

Main

- FISH - Fish of the day, with cauliflower puree & salsa Verde (GF)
- CHICKEN - Chicken Breast with sweet corn puree, kipflers, chorizo & salsa verde (GF)
- PORK BELLY - Confit belly of Berkshire pork, root vegetable galette, & savoy cabbage (GF)
- BEEF - Aged beef fillet, turnip puree, broccolini with truffle & fine herb butter
- RISOTTO - Wild mushroom, rainbow chard risotto with truffle & parmesan (V)

Dessert

- CHOCOLATE - Belgian chocolate pave, sable crunch & malted ice cream
- BRULEE - Vanilla crème brulee, blueberry compote & short bread
- MERINGUE - Meringue two ways - roulade with fresh berries & cream

Additional Accompaniments' to share

- Pomme Puree \$7ea
- Chips with Garlic Aioli
- Seasonal Vegetables
- Garden Salad with Olives, Spanish Onion & Roma Tomatoes

Seafood

- Moffat's Natural Oysters, Port Stephens Sydney Rock - \$3.0ea / \$33 dozen
- Seafood Mezze Platters - Oysters, King Prawns, Smoked Salmon, Mussels, Salted Squid, Fish, Chips & Baby Herb Salad to share \$71.50ea

Dessert

- Truffles hand-made chocolate truffles \$1.50 each or 4 for \$5.50
- Cheese selection of fine cheeses, muscatels, Lavosh & water crackers \$20.50ea

Sample beverage Package:

- Tap beers (Bluetongue, Coopers Pale)
- Bluetongue Light
- Soft drink/Juice
- Yellowglen Vintage Cremant Sparkling
- Forest Hill Semillon Sauvignon Blanc
- Peppertree Chardonnay
- Pepper jack Shiraz

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Maritime Catering menu

1½ hr Food & Beverage Package \$50pp

2 hr Food & Beverage Package \$55pp

3 hr Food & Beverage Package \$65pp

Select 8 canapés

12 pieces per person

Cold

Confit tomato and basil Bruschetta (V)

King prawn and preserve lemon Bruschetta

Prawn and avocado nori rolls (Gluten Free)

Beetroot cured salmon, potato roesti and Binnorie fetta (GF)

Hoi sin duck rice paper roll with cucumber and bean shoots (GF)

Hot (max 4 hot)

Tempura king prawns with saffron aioli (GF)

Chicken skewers in sate sauce

House made veal and caramelized onion sausage rolls

Salt and pepper squid with sweet eschallot dressing (GF)

Thai style crab and snapper cakes with chilli jam (GF)

Chicken and sweet pork spring rolls

Vegetarian

Hoi sin, carrot, Spanish onion & bean shoot rice paper roll (GF)

Assorted vegetable and salad nori rolls (GF)

Roasted vegetable and polenta skewers with basil pesto (GF)

Arancini- crumbed parmesan & porcini risotto

Three cheese tart with orange and walnut dressing

Vegetable spring rolls with spiced plum sauce

Dessert

Fruit brunoise in raspberry sauce on pistachio nut biscotti

Chocolate tarts with hazelnut cream and cinnamon crumbs

Caramelized mini lemon tarts

A Sample beverage Package:

Bluetongue lager,

Bluetongue Light

Soft drink/Juice

Bilyara Sparkling

Silo Semillon Sauvignon Blanc

Silo Shiraz

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Silo Beverage Packages

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Silo offers a range of beverage packages for groups of 10 to 120

These packages may be used on a consumption basis as well as fixed hourly rates. You may also customize your selection from our extensive Beer & Wine list.

The Silo Silver Package

Tap beers (Bluetongue, Coopers Pale Ale)
Bluetongue Light
Soft drink/Juice
Wolf Blass Bilyara Sparkling
Tyrrell's Moore's Creek SSB
Sea Saw Red by Margan Wines

2 hours \$26pp

3 hours \$32pp

4 hours \$38pp

The Silo Gold Package

Tap beers (Bluetongue, Lowenbrau Original Lager)
Bluetongue Light
Soft drink/Juice
Yellowglen Vintage Cremant Sparkling
Sea Saw Semillon Sauvignon Blanc
Peppertree Chardonnay
PepperJack Shiraz

3 hours \$38pp

4 hours \$44pp

The Silo Hunter Package

Bluetongue Lager & Light
Soft drink/Juice
Audrey Wilkinson Verdelho
Brokenwood Semillon
Peppertree Chardonnay
McLeish Estate Shiraz

3 hours \$44pp

4 hours \$50pp

Silo Custom Packages

Favorites? Want a Theme?

Simply make your selection from our extensive beer and wine list and we can provide a quote for you based on an hourly rate, or simply on consumption.

Our beverage packages are designed to accompany our function and Canapé/Bar packages.

Silo has strict RSA Policies that will limit your beverage package to a maximum 4 hour period.

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Breakfast Packages

Light start

Assorted fruit Skewers
Selection of freshly baked pastries
Mini BLT with homemade tomato relish

Freshly brewed coffee & a selection of teas
Orange juice

Continental Breakfast

Seasonal fruits
Toasted Muesli & Vanilla yoghurt *with berry compote*
Selection of homemade pastries
Cinnamon & raisin bagels
Mini BLT with homemade tomato relish

Freshly brewed coffee & a selection of teas
Orange juice

Plated Breakfast

Platters on the table:

Sliced seasonal fruit
Mixture of fresh breads

To be served w **one** of the following:

Eggs Benedict w cured ham, hollandaise sauce, grilled vine ripened tomato
Creamed corn with Bacon & poached eggs
Scrambled eggs, vine ripened tomato & grilled bacon
Poached free-range eggs, grilled mushrooms

Freshly brewed coffee & a selection of teas
Orange juice

Silo Catering offers a stunning stand up canapé menu right through to a 6 course seated

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