



GRAZIA

MENÙ COCKTAIL

COCKTAIL EVENT MENU

Grazia's stand-up cocktail events are a great way to celebrate any occasion. See below some examples of our delicious cocktail menu items. We customise our event menus to suit any occasion and dietary requirements.

FINGER FOOD OPTIONS

- Arancini of roasted pumpkin
- Tempura king prawns
- Lamb, beef or pork skewers
- Sliders
- Calamari cones
- Vitello tonnato
- Kingfish crudo
- Pizza slices
- Pasta or risotto bowls

FOOD STATION OPTIONS

OYSTER BAR

Freshly shucked oysters served natural, with accompanying dipping sauces, or baked to suit your preference.

SEAFOOD BAR

Fresh local seafood served natural on ice or cooked, including scallops in the shell, king prawns, Atlantic salmon and stuffed mussels.

ANTIPASTO BAR

A selection of Italian cured meats including prosciutto, mortadella and salami, imported cheeses, chargrilled vegetables and pickled vegetables.

DESSERT BAR OR ROAMING

A selection of Grazia's classic desserts carefully prepared by our Pastry Chef, including sfingi Siciliani, tiramisù classico, panna cotta, semifreddo pops, fresh fruit, crostoli and cannoli.

Terms & Conditions

All functions are subject to an agreed time limit. A 20% deposit is required to book a function. Cancellations made less than 14 days prior to the function date will not receive a refund of the deposit. All cancellations must be made in writing. Final number of guests should be confirmed 3 days prior to the function date. Final payment must be made at the completion of the function. Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

