



Functions and Events Packages

Celebrate life's special moments, big and small, with Hot Shott. From birthdays and anniversaries to charity events and corporate dinners, even weddings, planning your event with us at Hot Shott is quick and easy. With our extensive background in events and our skilled team by our side, your guests will leave your event saying WOW! We are super flexible and willing to do whatever we can to make your event special, unique and memorable.

Following on, we have our cocktail styled menu as well as our plated dinner menu. We can cater to any and all dietary requirements as well as any favourites you may have that are not on our menu. Please don't hesitate to ask if there is something else we can add in for you.

Before making your final decision, please come down and see us in person so we can get an idea of the type of event you are wanting to have and make a few suggestions on what we feel would best suit your event. We want to make things as easy as possible for you.

Numbers

Stand up cocktail style event

Minimum 25 guests

Maximum 70 guests

Plated dinner

Minimum 15 guests

Maximum 45 guests

Alcohol packages and beverage options

We are a fully licensed venue and can provide a full beverage package with a set time limit or dollar amount. We will keep you updated when you have reached your tab limit and you have the option to extend or move to cash bar. We supply beer, wine and basic spirits. If you would like a signature cocktail to make your event extra special, this can also be arranged.

Alternatively, you are able to bring your own beverages. A \$7pp corkage charge applies to this option. We will supply the glassware. If you require a bar tender to serve your beverages, our excellent staff are available at \$35per staff member/hour.

Please keep in mind, last drinks will be called at 10pm to keep in line with liquor licensing regulations. This does not mean the party needs to end, your guests are welcome to finish their drinks and 'party on' until 11pm.



Cocktail Styled Menu

½ hour- Only available with dinner package-\$22 choice of 3 canapés, hot or cold

1 hour - \$35 per person, choice of 6 canapés, hot or cold

2 hours - \$45 per person, choice of 6 canapés, hot or cold

Cold canape selection

Goats cheese, red grape, pistachio truffle

Prawn salad with baby capers, dill, red onion, citrus aioli on melba toast

Prosciutto roulade with Danish feta and herbs on rye crouton

Sundried tomato tartlet with Kalamata olives, feta & chives

Moroccan spiced lamb with eggplant caviar, crisp crostini

Smoked salmon with baby capers, red onion, chervil, filo cup

Nori crusted yellow fin tuna with wasabi mayonnaise

Za'atar chicken salad with roasted pine nuts, coriander, filo cup

Double brie cheese with quince paste, blueberry, toasted walnuts, crostini

Salmon tartare with coriander, pickled ginger, sesame oil & crostini

Peking duck salad with shallots, black sesame, coriander & hoisin glaze

Hot canape selection

Crispy prawns with sweet chilli sauce

Butternut squash veloute shooters with croutons

Mini beef wellington with red wine jus

Chicken & prawn wonton with sweet & sour sauce

Hot Shott Beef sliders with aged cheddar & homemade ketchup

Chicken skewers with peanut sauce

Spinach and ricotta filo parcels

Curried lamb samosas with tzatziki

Vegetable spring rolls with sweet soy

Assorted mini quiche with tomato chilli jam

Parmesan and olive Arancini with roasted garlic sauce



Fork & walk substantial canape selection- Additional \$14 p/p- choice of 2

These canapes are larger in size and more filling, a great addition if you are not planning a sit down dinner. They are served in bento boxes so your guests can eat and mingle with ease.

Penne pasta with slow roasted vine tomato, olives & feta
Butter chicken with saffron basmati rice
Beef Teriyaki stir fry with hokkien noddles
Tempura whiting fillets with fries & citrus aioli
Salt & pepper squid with fries & dill mayonnaise
Braised pork belly with mashed potato & onion jam

Static stations- Additional \$14 p/p

These stations are beautifully set up in the room for your guests to graze on at their own leisure.

Cheese Selection

Selection of local and international cheeses, fresh and dry fruits, chutneys, selection of crackers, breads and toasted nuts

Antipasti Selection

Assorted cured, smoked and preserved meats, Mediterranean grilled vegetables, marinated olives, cheese, pickles, mustard, dips, selection of crusty breads and crackers

Sushi Selection

Selection of assorted sushi with wasabi, pickled ginger and soy sauce

Dips and Crudities

Turkish bread, sourdough, flat bread with hummus, tzatziki and guacamole. Selection of seasonal fresh vegetables.



Plated Dinner

Two courses (Alternate drop between 2) - \$55 p/p

Three courses (alternate drop between 2) - \$75 p/p

Entrée selection

(choose 2 from cold entrée and/or hot entree)

Cold Entrees

Yellow Fin tuna Nicoise with quail egg, black sesame, confit cherry tomatoes & olive dressing

Roasted beetroot with Persian fetta, orange, red onion, beet cigars & a port wine reduction

(v)

House cured king salmon gravlax with fried shallots, micro rye croutons, baby watercress & dill remoulade

Truffle panna cotta with roasted pear, walnuts, red grapes, shaved parmesan & toasted

Turkish bread (v)

Prosciutto with Roquefort, roasted pine nuts, ciabatta, rocket leaves & balsamic

Moroccan lamb loin with Israeli couscous salad, grilled asparagus & red capsicum coulis

Heirloom tomato caprese with marinated baby mozzarella, basil, sunflower seeds &

balsamic (v)

'Prawn cocktail' Local king prawns, spanner crab and avocado salsa, shredded lettuce, tomato chilli jam & Mary Rose sauce

Hot Entrees

Seared sea scallops with green pea puree, corn kernels, pancetta, croutons & watercress

'Bacon & egg' braised pork belly with fried quail egg, corn puree, asparagus & chilli oil

Roasted pumpkin soufflé with lemon herb ricotta, butternut ribbons, asparagus & extra

virgin olive oil (v)

Oven roasted quail with truffle risotto, rocket pesto, confit tomato & shaved parmesan

Spanner crab cake trio with mango coriander salsa, wakame, tabiko & lime aioli

Zucchini fritters with feta, sautéed wild mushrooms, spinach, carrot puree & basil oil (v)

Beef wellington with crushed roasted root vegetables, wild mushrooms, buttered peas & gravy



Main course selection (Choose 2)

'Duck al orange' crispy skin duck breast, fondant potatoes, grilled asparagus, orange marmalade & pan jus

Provençal barramundi with parsley potato pearls, slow cooked tomato, baby capers, olives, shaved fennel & dill salad

'Surf and turf' beef tenderloin fillet with king prawns, deep pan rosti, wild mushrooms, baby spinach & red wine jus

Lamb rump medallion with crispy brussel sprouts, seared herb polenta, vine tomato & rosemary jus

Potato gnocchi with wild mushrooms, poached egg, truffle cream sauce, hollandaise & watercress (v)

Heirloom tomato tart with puff pastry, basil pesto, balsamic reduction, rocket & shaved parmesan (v)

Pan seared Atlantic salmon with roasted beetroot risotto, asparagus, vine tomato & blood orange beurre blanc

Herb crusted chicken supreme with confit potato, succotash, roasted pearl onions & sage jus

Slow braised pork belly with sweet potato gratin, minted peas, green apple & pan jus

Oven roasted gold band snapper with seafood chowder, rye croutons, pancetta & gremolata

Pan seared Black Angus beef fillet with pomme puree, charred asparagus, vine tomato, balsamic onion jam & thyme jus

Dessert selection (Choose 2)

Warm bread & butter pudding with vanilla royal & white chocolate anglaise

Passionfruit pavlova with seasonal berries and double cream

White chocolate and vanilla panna cotta, macadamia and pistachio crumb, berry compote

Lemon Pots de crème with berry compote almond streusel, caramel ice cream and shortbread fingers

Chocolate fondant with salted caramel sauce, topped with fresh seasonal berries and vanilla ice cream

Tiramisu cappuccino with a crisp sponge finger & chocolate coffee bean



Chefs selection packages

2 course plus canapes \$77pp

½ hour canapes

Goats cheese, red grape, pistachio truffle

Smoked salmon with baby capers, red onion, chervil, filo cup

Crispy prawns with sweet chilli sauce

Entree

Roasted beetroot, Persian fetta, orange, red onion, beet cigars & a port wine reduction (v)

'Bacon & egg' braised pork belly with fried quail egg, corn puree, asparagus & chilli oil

Main

Provencal barramundi with parsley potato pearls, slow cooked tomato, baby capers, olives, shaved fennel & dill salad

Herb crusted chicken supreme, confit potato, succotash, roasted pearl onions & sage jus

3 course with canapes \$97pp

½ hour canapes

Goats cheese, red grape, pistachio truffle

Smoked salmon with baby capers, red onion, chervil, filo cup

Crispy prawns with sweet chilli sauce

Entree

Yellow Fin tuna Nicoise with quail egg, black sesame, confit cherry tomatoes & olive dressing

Zucchini fritters with feta, sautéed wild mushrooms, spinach, carrot puree & basil oil (v)

Main

Herb crusted chicken supreme with confit potato, succotash, roasted pearl onions & sage jus

Pan seared Black Angus beef fillet with pomme puree, charred asparagus, vine tomato, balsamic onion jam & thyme jus

Dessert

Lemon Pots de crème with berry compot almond streusel, caramel ice cream and shortbread fingers

Chocolate fondant with salted caramel sauce, topped with fresh seasonal berries and vanilla ice cream



Minimums, deposits and other information

Our beautiful, intimate events space is provided free of any venue hire, on the condition a minimum spend of \$1200 is reached.

Final numbers for your event will need to be confirmed 1 week prior. This gives us adequate time to begin preparations for your night.

A deposit of 30% is required 1 week prior to your event date, with the remaining amount to be paid on the day of your event.

We will provide adequate staff to cater to the number of guests at your event. If you feel more staff are required, they will be charged at \$35/pp/hour.

As previously mentioned, our liquor license is until 10pm. If you are bringing your own alcohol, this law still applies.

If you would like specific decorations for your event, we are more than happy to assist any way we can, please discuss with us prior. Access to your event space will be available from 4.30pm and all decorations will need to be taken upon the conclusion of the event.

If you have any further questions, please don't hesitate to contact us either at the shop (55323275) or on our personal mobile (0410890103)

We are looking forward to being a part of your memorable event!