



## *MAX'S CORNER*



## EVENTS PACK





## *Events @ MAX'S CORNER*

Max's Corner has a well-established reputation for innovative style, perfectly executed and imaginative menus as well as impeccable service. Max's Corner offers a diversity of choice and a thoughtful and fresh approach to planning your next function or event.

Whether you are looking to arrange a casual cocktail party, an elaborate product launch, an elegant engagement party, hen's or bucks night, networking event, professional meeting or birthday, choosing Max's Corner for your next event - complete with our team of dedicated function coordinators - will ensure that your guests or colleagues experience a seamless and memorable event.

Max's Corner can accommodate for cocktail style events of up to 150 guests & up to 70 for 'sit down' occasions inside. We have two secluded semi & private areas that can be hired for smaller, more intimate occasions.

Our Events Pack is intended as guide for planning your event, however we will work closely with you to design an experience that results in a truly memorable occasion. Please do not hesitate to contact one our dedicated function coordinators on: (03) 9379-6593 [eat@maxscorer.com.au](mailto:eat@maxscorer.com.au).

All events require catering & all guests must be catered for. All menu items and prices are subject to change in accordance to season & availability. Please understand we will not serve alcohol to minors or to intoxicated guests. Please advise us if any of your guests require special dietary requirements and we will gladly make appropriate arrangements. Hosts will be charged for any damage to the venues fixtures and fittings. Last drinks will be called between midnight and 1:00am as per license conditions



## PLATTER MENU

Platter Menu: Minimum catering spend of \$20 pp


- Marinated Chicken Skewers
- Wood fired Gourmet Pizza
- House Selection of Homemade Dips (served with wood fired garlic bread)
- Homemade Vegetarian Spring Rolls
- Mini Arancini Balls

## COCKTAIL MENU

A COMBIATION OF PLATTER AND COCKTAIL ITEMS ARE AVAILABLE

Cocktail Menu: Minimum catering spend of \$25 pp

Deluxe Menu

- Smoked Salmon & Baby Cucumber on french stick with chive cream cheese
  - Slow Cooked mini Lamb Souvlaki, mint yoghurt & crispy iceberg
  - Lemon & Chilli Chicken Skewers
  - Grilled Prawn & Scallops skewers (served with homemade condiments)
  - Salt & Pepper Calamari
  - Max's Mini Chicken Schnitzel Burgers
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## SIT DOWN EVENTS

Sit Down Events: Minimum catering spend of \$30 pp

### Platter Entree Selection

- Antipasto
- Pan-Seared Saganaki
- Salt & Pepper Calamari
- Traditional Bruschetta

### Main Course Selection:

(a maximum of 5 items may be selected to ensure timely arrival of meals)

#### STEAK & LAMB

EYE FILLET: 300g Cooked to your liking. Served with mashed potato, sautéed spinach and a side of gravy

MARINATED LAMB STRAP: Lemon and herb crusted lamb strap served with mashed potato and sautéed spinach





## SIT DOWN EVENTS

Main Course Selection Continued

### FISH (Seasonal Availability)

WHOLE FLOUNDER: Topped with pan fried calamari, prawns, diced tomato and spring onion cooked with garlic butter. Served with a side salad.

GRILLED ATLANTIC SALMON: Drizzled with olive oil & served with rocket, cucumber & fresh herb salad.

GRILLED BARRAMUNDI FILLET: With lemon-butter dressing, side of chips & mediterranean salad.


### PASTA, RISOTTO & QUINOA

SPAGHETTI FRUTTI DI MARE: Fresh Seafood in a garlic, virgin olive oil sauce with diced tomato.

PUMPKIN & PRAWN RAVIOLI: Served in a napoli sauce with a touch of cream.

CHICKEN & MUSHROOM RISOTTO: With Sun-dried tomato & spinach.

VEGETARIAN RISOTTO: Pumpkin, mushroom, capsicum, spinach & onion with white wine sauce.





## SIT DOWN EVENTS

**PRAWN & SCALLOP QUINOA:** With capsicum, onion, green peas & a touch of Napoli.

### POULTRY & VEAL

**CHICKEN SCALOPPINE:** Sliced chicken breast with mushrooms and cream sauce served with chips and a choice of garden salad or vegetables

**CHICKEN PARMIGIANA:** Grilled chicken schnitzel topped with Napoli and cheese served with chips and a choice of garden salad or vegetables

**CHICKEN SCHNITZEL:** Served with chips and a choice of garden salad or vegetables with your choice of sauce

**VEAL SCALOPPINE:** Sliced veal with mushrooms and cream sauce, served with chips and a choice of garden salad or vegetables

**VEAL PARMIGIANA:** Grilled veal schnitzel topped with Napoli & cheese served with chips and a choice of garden salad or vegetables

**VEAL SCHNITZEL:** Served with chips and a choice of garden salad or vegetables with your choice of sauce