



SUCCULENT DINING PACKAGES

Succulent Buffet Package

85 per person

Your selection of two roast meats, two hot dishes and two chef's salads, served with house-made bread, deli selections and Tasmanian whole salmon, followed by a selection of desserts and cakes.

Succulent Three Course Sit-Down Package

90 per person

Three course dinner including:

Your selection of two items from our entrée menu served alternately.

Your selection of two items from our main menu served alternately.

Your selection of two items from our dessert menu served alternately.

Succulent Premium Sit-Down Package

125 per person

Three course dinner including:

Your selection of two items from our entrée menu served to your guest's order.

Your selection of two items from our main menu served to your guest's order.

Your selection of two items from our dessert menu served with Tasmanian cheese as table share plates.

Optional Extras (if taken with any of the above packages for pre dinner service)

Extra canapé item

5 per person

Extra substantial canapé item

15 per person

Selection of Tasmanian cheese

15 per person

LeeFrais GourmetExperience@Succulent

03 6171 2020 | Royal Tasmanian Botanical Gardens | succulent@leefrais.com.au | leefrais.com.au



STANDING DINING COCKTAIL PACKAGES

For cocktail style events, these packages provide light refreshments for shorter events, or more substantial dining for a longer evening. Minimum of 20 guests. For smaller groups please have a chat with our events coordinator.

Selections from our Finger Food Menu 5.80 per item per person

Minimum 6 items per person.

Selections from our Substantial Canapé Menu 16.50 per item per person

These menus can be combined to create a varied evening of dining.

Some examples of how this could work for your guests are:

Short Cocktail Party (1 - 1.5 hours) 34.50 per person

6 selections from the finger food menu

Casual Dining 42.50 per person

5 selections from the finger food menu

1 selection from the substantial canapé food menu

Leisure Dining 82 per person

6 selections from the finger food menu

3 selections from the substantial canapé food menu

Optional Extras

Extra canapé item

5.80 per person

Extra substantial canapé food item

16.50 per person

Selection of Tasmanian cheese

16.50 per person



CANAPÉ OPTIONS

Cold

Yum Nua (Thai beef salad with aromatics) served on spoons (GF)

Tasmanian smoked salmon on house pickled cucumber and aioli

Sundried tomato, fetta and herb frittata

Mango and prawn terrine with a Thai mint coriander salsa on Succulent sour dough

Organic chicken with aioli in shortcrust cups

Whipped Tasmanian Brie and cranberry on house bruschetta

Italian herbed chicken, aioli and chives in shortcrust cups

Guacamole and concasse of tomato tarlets

Succulent smoked duck breast, botanic fig jam on crisp bread

Vietnamese paper rolls filled with Succulent salad and vermicelli served with chilli jam

Hot

Boks bacon and Huon Valley arancini with aioli

Malaysian chicken satay with peanut sauce

Botanical herbs and cream cheese crumbed filled mushrooms buttons

Spicy chicken and sweet corn sausage rolls with mango chutney

Pork and prawn wantons served on spoons

Tasmanian blue veined cheese tartlets

Southern fried chicken served with a sweet chilli and lime sauce

House made spring rolls with pork, prawn, crab, water chestnuts, peas served with plum sauce

Tempura vegetables skewers

Pumpkin and fetta arancini



SUBSTANTIAL CANAPÉ OPTIONS

Salt and pepper king calamari with a rocket and cherry tomato salad drizzled with aioli

Thai beef salad with a lime, coriander, sweet chilli and palm sugar dressing

Organic chicken and smokey bacon risotto

Cascade beer battered fish with curly chips

Slowed cooked Tasmanian beef and brunoise vegetables with a caramelised onion jus

Warm Thai green chicken curry salad topped with cashews

Succulent fried rice with Chinese sausage, peas, shrimps and fried onions

Malaysian mee goreng with beef, beanshoots, eggs in a dark sweet sauce

Huon Valley mushroom and truffle risotto

STATION FOR STANDING DINING

Satay Stall, Oyster Station, Salad Station, Dessert Station, Chocolate Fountain **POA**

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BUFFET OPTIONS

House made bread
Whole Tasmanian salmon
Selection of pickled and marinated vegetables
Selection of deli meats

Your choice of any two roast meats

Honey glazed roast ham
Rosemary roast lamb
Longford roast pork
Tasmanian prime scotch fillet of beef
All served with roast potatoes and panache of vegetables

Your choice of any two hot dishes

Italian roasted organic chicken pieces
Thai red beef curry with basmati pilaf
Smoked salmon lasagne
Hungarian beef goulash
Malaysian chicken curry served with basmati pilaf
Spiral pasta carbonara

Your choice of any two salads

Pear, roasted walnut and spinach salad
Roasted potato salad with dijon mustard aioli
Caesar salad with chef's own dressing
Botanical green salad
Succulent style coleslaw

Dessert Buffet

A selection of desserts and cakes



MENU OPTIONS

Entrée

Gourmet seafood chowder

Leatherwood honey sesame quail with a cranberry slaw

Grilled vegetable stack salad drizzled with house aioli

Panko crumbed chicken tenderloins on a Huon Valley mushroom cake

Pork belly served on asian greens

Tasmanian salmon pate and baby capers served with crispy wafer

Main Courses

Tasmanian Atlantic salmon served with smashed potatoes with white wine cream sauce

Cracked black pepper premium eye fillet with potato dauphinoise and seasonal vegetables served with a pinot jus

Braised lamb shank with seasonal greens and warm potato salad

Organic chicken breast stuffed with Tasmanian brie wrapped with prosciutto with a basil pesto cream sauce

16 hour slow cooked scotch fillet with duck fat roasted potatoes and seasonal greens with a caramelised onion jus

Char siu served on Asian greens and rice thimble served with a house-made plum ginger sauce

Desserts

Individual vodka mandarin cheesecake

Citrus tart with raspberry compote and chantilly cream

Red wine poached pear served with Valhalla lavender ice cream and white chocolate crumble

Huon Valley apple crumbled served with a brandy anglaise

Rich flourless chocolate brownie served with Valhalla vanilla ice-cream

Caramel tart with candied walnuts with a white chocolate ganache and cream

Individual Tasmanian cheese platter served with fruit compote and roasted nuts

Crème brûlée with biscotti