



Beer Garden Packages

events 
at doylo

PARTY PACKAGES

A wonderful way to plan your party.

Our Party Packages give you the time to focus on making memories while you let us focus on the rest. Additional guests will be charged at a per person cost. Packages can also be doubled to accommodate larger group sizes

Cocktail package \$1800 | Cocktail menu for 50 guests

A team dedicated to making your experience memorable. 4 hours room hire.

Security for the duration of the event. Feature balloons with your choice of colour for the tables.

Please select 5 items (2 pieces per person) - served buffet style

Vegetable samosa
Vegetable spring roll
Ricotta and spinach triangles
Tempura fish cocktails
Mini party pies
Mini sausage rolls
Meat balls in a smokey BBQ sauce
Salt and Pepper squid
Marinated chicken drumettes
Mini Bruschetta

Canape package \$2200 | Canape menu for 50 guests

A team dedicated to making your experience memorable. 4-hour room hire.

Security for the duration of the event. Feature balloons with your choice of colour for the tables.

Please select 5 items (2 pieces per person) – either served buffet style or waited on the room

Peking duck spring rolls with soy ginger dressing
Buttermilk Southern fried drumettes with chipotle mayo
Roast pumpkin and goats cheese tartlet
3 Cheese and green onion arancini with chipotle mayo
Smoked pulled pork slider with an apple slaw
Wagyu beef slider with and onion relish
Salt and pepper dusted squid with a garlic and lime aioli
Malaysian marinated chicken skewer with a peanut sauce
Grilled chorizo and confit tomato bruschetta with rocket pesto
Grilled garlic marinated mushroom and haloumi skewer



Plated package \$2900

2 Course Wentworth plated menu or the Smokehouse plated menu for 50 guests

A team dedicated to making your experience memorable. 4-hour room hire.
Security for the duration of the event. Feature balloons with your choice of colour for the tables.

Please select two items, to be served alternatively

Entrée

- 3 Cheese and green onion arancini balls served on a bed of rocket with a chipotle mayo
- Flash fried marinated squid served with hummus and zaatar
- Grilled lamb souvlaki served on a warm pearl cous cous salad and tzatziki dressing
- Pork pot sticker dumplings with black vinegar and dipping sauce
- Bulgogi beef salad, pan seared marinated sirloin strips served on a bed of mixed lettuce, cherry tomatoes, cucumber, and shallots

Main

- Macadamia and herb crusted barramundi, served on a beetroot with goats cheese risotto cake
- Pan seared marinated chicken supreme on a bed of mash, broccolini and a roast chicken jus
- Grilled angus sirloin served with golden crushed baby chats, green beans and jus
- Spinach and ricotta cannelloni served with a watercress salad
- Cider braised pork belly, parsnip puree, broad beans, baby herbs and a cider jus

Dessert

- Black forest tart with a cherry jam, chocolate cream, mascarpone Chantilly nougatine shard
- Vanilla bean cheesecake mousse, crumble and freeze-dried passionfruit
- Salted caramel macaron tart with hazelnut praline
- Apple crumble doughnut with a brandy anglaise
- Deconstructed lemon meringue tart with Chantilly cream



PLATTERS

Serves 4-8 people

Corn chip and house dip platter \$20

Signature Smokehouse platter \$99

Half a rack of American pork ribs, smoked beef ribs, spicy andouille sausage, southern fried chicken, smoked brisket and pulled pork.

Seasoned buttered corn cobs, apple slaw, mac and cheese, onion rings and fries served with a Texas BBQ sauce and Mississippi burning sauce

Build your own taco platter \$27

Tortillas (8)

Included shredded cheese, lettuce, diced tomato, sour cream.

Please select one of the following

Smoked pulled brisket with chunky mex salsa

St Louise style smoked BBQ pulled pork with chipotle aioli

Panko crumbed flathead with mango, feta and citrus salsa

Cajun Chicken with sweet chili sauce

Sliders

6 sliders \$29 | 8 sliders \$36 | 10 sliders \$43

Please select one of the following

Smoked pulled pork with and apple slaw and smoked paprika mayo

Smoked pulled brisket with a Chipotle mayo

Pulled Chicken with BBQ mayo, lettuce, tomato slices and cheese

SMOKEHOUSE PLATED

1 course \$30 | 2 course \$36

Please select 2 options to be served alternately

Mini smokehouse, beef brisket, mac and cheese, smoked andouille sausage served with buttered corn cob, apple slaw and pickled jalapeno.

Loaded wedges with your choice of pulled smoked pork or pulled smoked brisket topped with sour cream, guacamole, jalapeno liquid cheese and chives.

Char grilled corn fritters served with rocket, Spanish onion, roasted capsicum and a Persian feta salad.

Smoked chicken Maryland served with a citrus glaze, shoestring fries and smokehouse slaw.

Dessert

Smoked caramel popcorn New York cheesecake

Chocolate fondant with vanilla ice cream

Smoke house smores with melted marshmallows and rich chocolate sauce with a biscuit base

