




Stanley₂₂₀₄

CATERING





S
2204

GRAZING TABLES

Minimum 25 people

Grazing tables are our most popular catering option, we specialise in creating beautiful grazing tables that are perfect for a wide range of events, from private to corporate gatherings.

The Graze

30pp

Triple Cream Brie

Camembert

Creamy Blue

Australian Smoked Cheddar

Leg Ham, Mortadella & Sopressa

Marinated Italian Olives

Pickled Vegetables

Ricotta Puffs

Assorted Crackers

Fig Jam & Honey Pot

Sourdough

Selection of Seasonal Fruits

*** Grazing Table Add Ons

Herb Tossed Prawns with House Made Marie Rose Sauce (MP)

Rock Oysters with Classic Mignonette (MP)

Smoked Salmon with Caper Berries (MP)

Beef & American Jax Cheese Slider 9pp

Grilled Chicken Skewer 9pp

Gourmet Butter Chicken Pie 8pp

Australian Angus Beef Pie 8pp

Mac & Cheese Croquette 8pp

Cheese Burger Springroll 8pp

GRAZING TABLES

Minimum 25 people

The Deluxe Graze

35pp

Triple Cream Brie

Camembert

Creamy Blue

Australian Smoked Cheddar

Meredith Goats Cheese

Leg Ham, Mortadella & Sopressa

Prosciutto

Pickled Vegetables

Assorted Crackers

Marinated Italian Olives

Fig Jam & Honey pot

Ricotta Puffs

Oregano Pizettes

Hand Made Vegetarian Falafel

Sourdough

Selection of Seasonal Fruits

*** Grazing Table Add Ons

Herb Tossed Prawns with House Made Marie Rose Sauce (MP)

Rock Oysters with Classic Mignonette (MP)

Smoked Salmon with Caper Berries (MP)

Beef & American Jax Cheese Slider 9pp

Grilled Chicken Skewer 9pp

Gourmet Butter Chicken Pie 8pp

Australian Angus Beef Pie 8pp

Mac & Cheese Croquette 8pp

Cheese Burger Springroll 8pp

BUFFET PACKAGE

Minimum 50 people
80pp

Homemade Bread

Greek Salad

Rocket, Beetroot & Fetta with Balsamic Honey Dressing

Roasted Red Pepper & Spicy Feta Dip

Salted Yoghurt & Cucumber Dip

Pink Fish Caviar

Rice Infused with Fresh Herbs & Seasoning

Oven Baked Potatoes with Garlic, Oregano & Olive Oil

Cherry Tomato, Basil & Garlic Penne Cooked Al-Dente

Flour Dusted Calamari

Chicken Breast Pan Seared with Creamy Mushroom Base

Lamb and/or Chicken Skewers Traditionally Marinated in

Salt, & Oregano

Spicy Sausage Cooked with a Trio of Capsicums in a Red

Wine Sauce

King Prawn, Feta & Tomato Saganaki

Spit Roasted Chicken and/or Pork Skewered & Marinated

in Salt, Pepper & Oregano, Finished with Lemon Juice &

Extra Virgin Olive Oil

DESSERT

Seasonal Fruit Platter

*Menus are Subject to Seasonal Change

SIT DOWN SERVICE

Minimum 50 people
POA

SHARES ENTRÉES

Homemade Bread
BBQ Octopus Salad with Sundried Tomato and Pickles
Greek Salad
Spicy Feta & Roasted Red Pepper Dip
Flame Grilled Eggplant in a Garlic and Lemon Dressing
Roasted Fava Bean Dip

ALERNATE MAINS

Porterhouse Steak Served with a Creamy Paris Mash,
Broccolini and a Homemade Mushroom Jus
Lemon Oven Baked Barraumundi Served with Green String
Beans and a Creamy Paris Mash

DESSERT

Mille-Fueille

*Menus are Subject to Seasonal Change

CANAPE PACKAGES

Customised Upon Request

DESSERT PACKAGES

Customised Upon Request

At Stanley 2204, we are dedicated to making your event an unforgettable experience by offering premium Canape and dessert packages that are customized to suit your unique needs. Whether you're planning a corporate conference, an intimate christening, a milestone birthday, or any other type of special occasion, we have the expertise to bring your vision to life.

All crafted with the finest ingredients and attention to detail. Every package is designed to complement the theme and atmosphere of your event. Whether it's a grand celebration or a more intimate gathering, our team ensures that your guests will savor every bite and enjoy a culinary experience that's second to none.

With our passion for creating memorable moments and a commitment to excellence, we promise to elevate your event with flavors that delight and presentations that impress.

Beverage Package

2 hours | 38 pp

3 hours | 48 pp

4 hours | 55 pp

Choose between an open bar or a tailored drinks package that best suits your event needs.

Our drinks package can be customised to include:

Welcome cocktail on arrival for \$16 per person

Glass of prosecco on arrival for \$12 per person

Signature welcome shot for \$11 per person

BEER

Philter XPA

Akasha super chill lager

WINE

NV ba ba rumba prosecco | king valley, VIC

22' golden hour pinot grigio | central ranges, NSW

24' gilbert rose | mudgee, NSW

23' mercer shiraz | hunter valley, NSW

NON - ALCOHOLIC

Juice

Soft drinks

Premium Beverage Package

2 hours | 59 pp

3 hours | 79 pp

4 hours | 96 pp

COCKTAILS

Blue Lagoon Highball

Australian vodka, triple sec, raspberry topped with lemonade

Tanica Spritz

Tanica plum aperitif, prosecco, strawberry & soda

Stanley Chaplin

Brookies slow gin, peach & kaffir lime

BEER

Philter XPA

Akasha super chill lager

WINE

NV ba ba rumba prosecco | king valley, VIC

22' golden hour pinot grigio | central ranges, NSW

22' gilbert chardonnay | orange, NSW

24' gilbert rose | mudgee, NSW

24' gilbert pinot noir | orange, NSW

23' mercer shiraz | hunter valley, NSW

NON-ALCOHOLIC

Heaps normal quiet xpa

Juice

Soft drinks

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CONTACT US

INFO@STANLEY2204.COM.AU

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