

ESCAPE HUNT

LOFT ON GEORGE

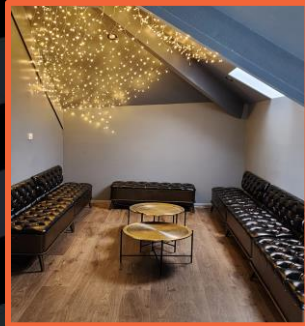
ROOFTOP VENUE HIRE



LOFT ON GEORGE EVENT SPACE



Main Bar & Large Balcony



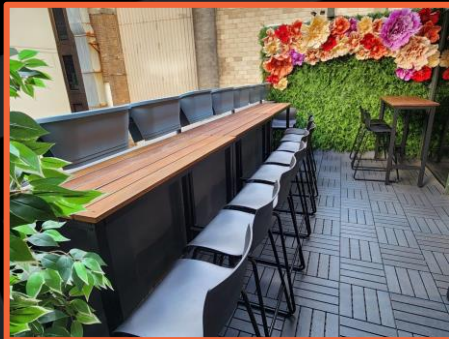
Party Nook



Main Bar & Party Nook



Upper Conference



Large Balcony



Small Balcony

We are a licensed venue. Party Nook is shared space with the Main Bar where people may be consuming alcoholic beverages

LOFT ON GEORGE EVENT SPACE

We offer a private meeting and event space on level 7 just above Escape Hunt. There are multiple spaces for hire including the main bar, balconies and a conference space.

It is fully licensed and offers a range of food and beverage options (see following page).

A single space can be booked or the entire venue can be hired. Hiring a single space means other groups may occupy another space during your event. If you wish to have full exclusivity, then you must hire the entire venue.

You can choose to hire an **area by the hour OR** commit to a **minimum spend per hour**.

If you choose a drinks package from the following page all venue hire fees will be waived for the space that is suitable for your group size.

Area	Capacity	Price per hour	Minimum spend per hour
Party Nook	12	\$120 (\$60 kids)	\$240
Small Balcony	8	\$110 (\$55 kids)	\$220
Large Balcony	12 – 16	\$120 (\$60 kids)	\$240
Main Bar	25 – 30	\$175 (\$100 kids)	\$350
Upper Conference Room	25 – 30	\$175 (\$100 kids)	\$350
Main Bar + Party Nook	40 – 45	\$250 (\$150 kids)	\$500
Main Bar + Party Nook + Balconies	60 – 70	\$300 (\$200 kids)	\$600
Entire Venue	80 – 100	\$325 (\$250 kids)	\$650

CATERING AND DRINKS

A full range of catering options are available including breakfast, morning tea, lunch, afternoon tea, cocktail canapes and dinner – please request our latest brochure.

All catering is subject to a 5% surcharge for organisation, set up and disposal.

A selection of premium beers, ciders, wines and soft drinks are available for purchase on a pay as you go basis.

Alternatively, you can take a drinks package. All drinks packages include free venue hire at Loft on George:

- 1 Hour Drinks Package \$30pp Choice of water, soft drinks, beer, cider or wine
- 2 Hour Drinks Package \$40pp Choice of water, soft drinks, beer, cider or wine
- 3 Hour Drinks Package \$50pp Choice of water, soft drinks, beer, cider or wine
- 4 Hour Drinks Package \$60pp Choice of water, soft drinks, beer, cider or wine
- BYO catering is available for \$7.50pp (NOTE: no BYO for drinks)



Please consult staff for any special dietary needs

NOTE: We are a Responsible Service of Alcohol venue and drinks will not be served to intoxicated persons

KEY TERMS AND CONDITONS

- ✦ Full pre-payment is required at least 7 days prior to your event – payment can be credit card, bank transfer or PayPal
- ✦ Special requests: if you have any special requests (e.g. TV or audio visual) please let us know in advance
- ✦ Catering, Loft on George and drinks packages are nonrefundable
- ✦ On-site catering options are made fresh to order – changes or cancellations must be made at least 7 days before the event
- ✦ Rescheduling: events may be rescheduled with at least 3 days notice:
 - Events rescheduled with 3- 6 days notice will attract a 20% rescheduling fee (excluding catering costs)
 - Events rescheduled with 7+ days notice can be rescheduled for free

ESCAPE HUNT

ONE POT CATERING MENUS



Canapes (All prices include GST. Delivery costs excluded)

Express Canapes:

- 6 canapes - \$35pp
 - 8 canapes - \$40pp
 - 10 canapes - \$45pp
- Grilled chicken skewers, sweet chilli and lime dip
 - Chef's Choice Finger sandwich
 - Mini caramelised tomato and fetta tarts, (warm)
 - Arancini - 4 cheese, truffle dipping sauce
 - Jalapeno Poppers, cream cheese filling
 - Bocconcini cherry tomatoes, fresh basil skewers (GF)
 - Arancini - roasted pumpkin and sage, truffle dipping sauce
 - Vegetarian frittata
 - Blackened corn and mint blinis, avocado salsa
 - House made cheese and mushroom quiche
 - Vegan Mexican roasted vegetable empanada
 - Vegan Indian spiced Aloo Bona Masala dip
 - Arancini - Vegan Bolognese
 - Smoked cod croquette, mayonnaise

Premium Canapes (choose 6):

- For 10 people: \$395
 - For 20 people: \$785
 - For 30 people: \$1145
 - For 50 people: \$1965
- Truffled mushroom pie, cheddar fondue dipping sauce
 - Citrus salmon avocado ceviche on corn tortilla, herbs
 - Angus beef slider, tomato relish, gruyere cheese
 - Shitake and water chestnut rice paper rolls, chilli lime dipping sauce
 - Mini Peking duck pancakes, hoisin sauce, cucumber and shallot
 - Roasted eye fillet of beef, mini Yorkshire pudding, horseradish
 - Charred salmon, sweet soy and fresh basil (GF)
 - Mini wagyu beef burger patties, cheese, burger sauce
 - Slow cooked pulled pork shoulder, fennel and red cabbage slaw slider
 - Tiger prawn & crunch slaw rice paper rolls, sweet chilli
 - Tartlet of wild mushrooms, slow cooked garlic
 - Roasted eggplant chutney, falafel, mozzarella fresh pesto slider
 - Gluten Free spinach and ricotta roll, tomato ketchup
 - Spinach and mixed vegetable pie
 - Chicken and mushroom pie, tomato chutney
 - Slow cooked lamb shoulder pie, rich vine ripened tomatoes, tomato ketchup
 - Classic beef pie, roasted eggplant and cumin, tomato ketchup
 - Pork and fennel sausage rolls
 - Poached Coffs Harbour prawns, ranch dressing

Shared Platters (All prices include GST. Delivery costs excluded)

Celebrate Grazing - Charcuterie / Antipasto Platter | \$185 - 8 to 10 People

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Cheese Platter | \$80 - 6 people

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers

Celebrate Vegetarian Grazing -Vegetarian Grazing Box with Ricotta \$120 - 8 to 10 People

A celebration of fresh and delicious vegetables with the always amazing ricotta.

This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

Oyster's, Prawn, Salmon Platter | \$175

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips.

Celebrate At Work | \$265 - 60 pieces

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup.

20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned, and served with Heinz ketchup.

20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta, and cheddar & onion jam.

Gourmet Mixed Pies & Sausage Rolls - \$70 - 15 pieces or \$135 for 30 pieces

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup.

Gourmet Mixed Pies | \$70 for 15 pieces or \$135 for 30 pieces

Savour handcrafted puff pastries, slow braised fillings, and Heinz ketchup in four distinct flavours. Perfect bites, perfected.

Sausage Rolls - Pork & Fennel | \$70 for 15 pieces or \$135 for 30 pieces

Succulent Pork and aromatic fennel seeds, expertly encased in our house made pastry, perfectly seasoned, and served alongside the classic richness of Heinz Ketchup.

Assorted Rice Paper Roll Platter | \$70 for 15 rolls or \$140 for 30 rolls

Vegetarian - Avocado & Silken Tofu

Chicken - Steamed chicken, shiso cress, green papaya (GF)

Varied sauces

Gourmet Sandwiches, Wraps & Rolls Platter | \$130 (10 Sandwiches in Total)

A Chef's selection of gourmet fillings made fresh daily.

Wraps Platter | \$65 (5 wraps cut in half - 10 pieces)

A Chef's selection of gourmet fillings made fresh daily.

Desserts

Fresh Fruit Platter | \$80.00

Seasonal Best / Sliced / Skin Off

Celebrate Dessert | \$135 - 20 pieces

5 x Mini macaroons

5 x Lemon tart, smashed meringue, fresh mint

5 x Chocolate tart, white chocolate ganache

5 x Mini Pavlovas, passion fruit curd, fresh mint

Mini caramelized tomato and fetta tarts | \$65 for 15 pieces or \$105 for 30 pieces

These bite sized delights feature sweet, caramelised tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart. Perfect for indulging in gourmet goodness.

Jalapeno Poppers, cream cheese | \$65 for 15 pieces or \$105 for 30 pieces

Experience a burst of bold flavours with our Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling. A perfect blend of spice and smoothness in every bite.

Arancini Trio: 4 Cheese, Pumpkin, and Bolognese | \$65 for 15 pieces or \$105 for 30 pieces

Delight in our Arancini Trio featuring three top-notch flavours: the creamy richness of 4 Cheese, the savory goodness of Pumpkin, and the classic taste of Bolognese. Each bite is a journey of culinary bliss!

Caprese Skewers - Bocconcini, cherry tomatoes, basil, balsamic glaze | \$65 for 15 pieces or \$105 for 30 pieces

Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze. A perfect harmony of flavours in every bite.

Smoked salmon bellini, taramasalata, capers, fresh dill | \$75 for 15 pieces or \$115 for 30 pieces

Indulge in our sensational Smoked Salmon Bellini, paired with creamy taramasalata, briny capers, and a sprinkle of fresh dill. A sophisticated fusion of flavours for an irresistible and delicious food experience.

Australian and Continental Cheese | \$80 per 5-6 pax

Premium Australian and Continental cheeses, a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers. A gourmet experience that transcends expectations.

Charcuterie Antipasto & Crudites Platter | \$85 - pax

A tantalising spread featuring the finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités.

Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers, A gourmet experience that delights every palate.

Mini Peking duck pancakes, hoisin sauce, cucumber, shallots (Platter) | \$70 for 15 pieces or \$135 for 30 pieces

Delight in our mini-Peking Duck Pancakes, a perfect harmony of succulent duck, hoisin sauce, crisp cucumber, and flavourful shallots. Fresh and delicious, these bite sized wonders promise mouthwatering bites.

Gluten Free Pies & Savoury Rolls | \$85 for 15 pieces

Savour an irresistible array of gluten free pies and savoury rolls, crafted for those who crave deliciousness without compromise.

Trio of Cold Sliders | \$75 for 15 pieces or \$140 for 30 pieces

Savour Introducing our Trio of Cold Sliders Platter:

*Chicken Schnitzel & Slaw

*Prawn Cocktail with Iceberg Lettuce

*Pulled pork with crunch slaw

Experience a burst of diverse flavours in every bite - a perfect blend of freshness and indulgence.

Assorted Quiche Platter | \$70 for 15 pieces or \$140 for 30 pieces

Indulge in a tempting variety of quiches, where both vegetarians and non-vegetarians alike can relish delightful flavours.

Grilled Chicken Skewers | \$85 for 15 pieces or \$130 for 30 pieces

Grilled Chicken Thigh Skewers paired with two delicious dipping sauces: zesty Lime aioli and the perfect balance of sweet and heat in our Sweet Chili blend.

Finger sandwich Platter | \$60 for 15 pieces or \$90 for 30 pieces

Enjoy our made to order finger sandwiches (per finger) with Ham and Mustard, Coronation Chicken, and Smoked Salmon Cream Cheese fillings. Delight in every delicious bite!

Corn Fritters, chunky avocado salsa | \$70 for 15 pieces or \$130 for 30 pieces

Indulge in the delicious combination of the sweetest fresh corn and fragrant coriander, crowned with a luscious chunky avocado salsa. A taste sensation that promises pure culinary bliss.

Delivery Cost and Information

\$9.95 on weekdays.

\$25 on weekends.

NO DELIVERIES ON SUNDAYS.

Public Holidays vary.

ESCAPE HUNT

SUGAR MAMA CATERING MENUS



***ON-SITE
CATERING***

SUGGAR
MA
MA
CAKES



SANDWICH PLATTER 1 \$15pp

Select up to 3 options.

- Falafel and hummus wrap (V)
- Creamy eggs and spring onion wrap
- Cream cheese and chives (V)
- Triple smoked ham with cheese, lettuce & tomato
- Roasted vegetables roll (V)

Gluten free bread extra \$5pp

SANDWICH PLATTER 2 \$17pp

Select up to 3 options.

- Mini frankfurts with tomato sauce
- Smoked salmon with cream cheese and dill
- Slow cooked pulled beef with seeded mustard
- Chicken and creamed corn

Gluten free bread extra \$5pp

FRUIT PLATTER \$11pp

Made using the best quality seasonal fruit. (GF/V)

VEGETABLE AND HUMMUS PLATTER \$10pp

Including carrot, celery, cucumber and red pepper stick with house made hummus and flatbread.

Buns may include brioche , sourdough or wholemeal based on availability.

Please consult staff for any special dietary needs.

All prices inclusive of GST.



ARTISANAL CHEESE PLATTER \$19pp

- Vintage cheddar, blue cheese and triple brie
- Quince paste
- Green olives
- Dried fruits
- Grapes
- Pistachios
- Water crackers, rosemary crackers and lavosh

DESSERT PLATTER \$14pp

Select up to 3 options.

- Mini orange cake (GF)
- Chocolate brownie (GF) (V)
- Caramel slice
- Coconut and mixed berry slice
- Chocolate fudge
- Cookies and cream cheesecake slice

SAVOURY SNACKS \$8pp

Mix of cheese, pulled beef and pulled chicken croquette.

GF/V option available

Each portion comes with 5 units.

INDIVIDUAL PIES \$9pp

- Chicken pot pie with creamy cheese sauce
- Leek and caramelized onion
- Pulled beef and sweet potato

Please consult staff for any special dietary needs.
All prices inclusive of GST.



CAKE IN A JAR \$8pp

- Dark Belgian chocolate cake filled with chocolate ganache and coconut cream
- Dark Belgian chocolate cake filled with milk and chocolate ganache
- Vanilla sponge filled with fresh cream and home made mixed berry jam
- Vanilla sponge filled with home made dulce de leche and walnuts praline

GF option extra \$2pp.

CUPCAKES \$7pp

- Vanilla
- Chocolate
- Red Velvet
- Cookies and cream
- Chocolate fudge

GF option extra \$2pp.

Please consult staff for any special dietary needs.
All prices inclusive of GST.



SUGAR
MAPA
CAKES



MERINGUE AND LEMON

Fluffy sponge cake filled with Italian meringue, caramel sauce, and lemon curd.



DOUBLE BRIGADEIRO

Chocolate cake filled and covered with white and milk chocolate brigadeiros.



CHURROS

Fluffy vanilla sponge cake filled with homemade dulce de leche, cinnamon and vanilla custard. Covered with freshly whipped cream and churros.



MAKE YOUR OWN

Refer to last page



MIXED BERRIES AND CREAM

Fluffy sponge cake with homemade mixed berries jam, whipped cream and crème brûlée.



PINEAPPLE PAVLOVA

Vanilla sponge cake filled with pineapple compote and vanilla cream. Topped with whipped cream and pavlova.



DOCE DE LEITE

Vanilla sponge cake filled with homemade doce de leite and vanilla crème brûlée.



CHOCOLATE MUDCAKE

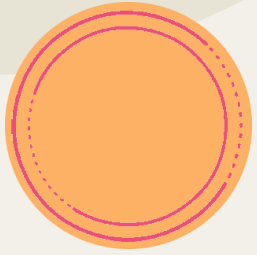
Chocolate cake with milk and bittersweet chocolate ganache. Topped with dark brigadeiros.



MERINGUE AND LEMON

My mother's recipe. Chocolate cake filled with coconut and chocolate. My personal choice.

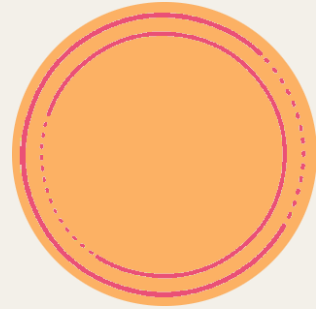
SIZES:



EXTRA SMALL

4 slices

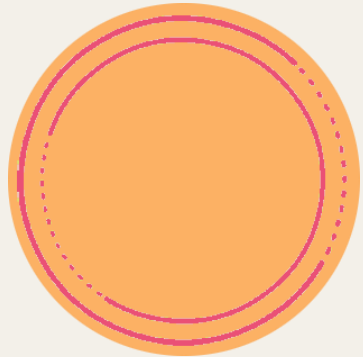
\$55



SMALL

8/12 slices

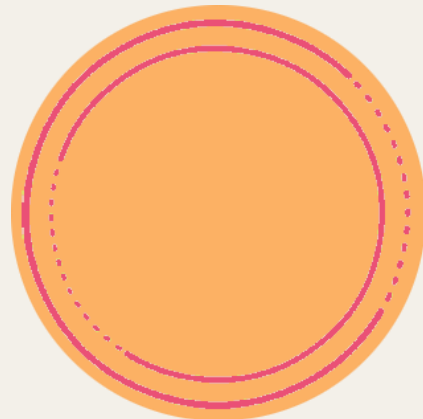
\$145



MEDIUM

15/18 slices

\$190



LARGE

Up to 30 slices

\$275

MAKE YOUR OWN:

CHOOSE:

1. Size

2. Filling

- Milk Chocolate
- Cookies & Cream
- Creamy Coconut
- Cream & Mixed Berries Jam

3. Base

- Vanilla
- Chocolate
- Red Velvet

4. Topping

- Chocolate Buttercream
- Vanilla Buttercream
- Chocolate Ganache
- White Chocolate ganache

Please consult staff for any special dietary needs.
All prices inclusive of GST.