

A group of five people, three women and two men, are gathered around a bar counter, smiling and clinking their champagne glasses. They are dressed in formal evening wear. The background is a dimly lit bar with shelves of bottles. The overall mood is celebratory and elegant.

BAULKHAM HILLS

CROPLEY

- HOUSE -

1926



Corporate events packages

Cropley House is the perfect venue to host all of your corporate events. Offering two magnificent rooms on the ground floor and four separate rooms on the first floor, the venue is capable of hosting grand luncheons, dinners, cocktail parties, conferences, seminars with break-out rooms.

4 hour venue hire

2 or 3 course alternate serve menu

3½ hour classic beverage package including white, red and sparkling wines, full strength & light beer, soft drinks and orange juice

Complimentary cutting & serving of your own cake (1 platter per table) with tea & coffee

Cake Table & Gift table included

White Tiffany Chairs

Round Banquet Tables

Venue crockery cutlery, glassware & white linen

Venue centrepiece - 1 per table

Professional wait staff & function supervisor

Professional DJ included for the duration of the package (minimum of 70 guests required)

Contact us for availability and pricing

Sample Banquet Menu



If choosing a 2 course menu, please choose
2 entrees & 2 mains or 2 mains & 2 desserts

Bread roll & butter

Entrée

Roasted beetroot, buffalo ricotta & marjoram tart with wild rocket & pine nut salad (v)

Tasmanian smoked salmon, kipfler potato salad sauce gribiche (gf)

Goats curd, roasted cauliflower, pears, hazelnuts, rocket & hazelnut dressing

Chilled Sous vide duck breast, smoked pumpkin puree, fregola, toasted pumpkin seed & vinaigrette (Chilled, gf,df)

Pressed pork, veal & chicken terrine with burnt apple puree, petite bouche & sour dough crostini (df)

Mains

Grilled grain fed sirloin, baked kipfler potato, heirloom carrot, green beans & café de Paris (gf)

Grilled market fish smokey eggplant puree, grilled asparagus & green olive & almond tapenade (gf,df)

Char grilled Otway pork cutlet with buttered savoy cabbage, baby heirloom carrots, pork crackle & apple puree

Roasted corn fed chicken breast, truffle infused polenta, braised peas & bacon, wild mushroom ragout & pancetta tuile (gf)

Pan fried barramundi fillet, wilted spinach, eggplant caviar, roasted onion & chicken jus (gf,df)

Chick pea gnocchi, sauté mushroom, red capsicum, baby spinach & crisp fried chick peas (vegan, gf)

Dessert

Baked apple & almond frangipane tart, salted almonds, Butterscotch sauce & cream

Chocolate & hazelnut crunch ganache tart, chocolate mousse dome, raspberry compote and whipped cream

Local & imported cheese selection with lavosh, grissini & quince paste

Raspberry & yoghurt cornflake crunch, greek yoghurt mousse, house made raspberry jam, raspberry mousseline

Vanilla panna cotta, strawberry & rose water compote, & spiced meringue kisses

Additional side dishes available for purchase

Sample Cocktail Menu

Please select 3 hot, 3 cold, 2 substantial and 2 dessert canapes

4 hour venue hire

Your choice of 3 hot & 3 cold canapes

Your choice of 2 substantial canapes

Chef's Selection of 2 dessert canapes

3½ hour classic beverage package including white, red and sparkling wines, full strength & light beer, soft drinks and orange juice

Complimentary cutting & serving of your own cake (served on platters) with tea & coffee

Cake & Gift table included

Scattered chairs & high cocktail tables

Venue glassware

Professional wait staff & function supervisor

Professional DJ included for the duration of the package (minimum of 70 guests required)

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Cold Canapes

Sydney rock oysters with cucumber & mint jelly (gf,df)

Avocado & wasabi mousse, cocktail prawn, cucumber & salmon pearls (gf,df)

Cherry tomato, bocconcini & basil skewer with pesto (v)

Rockmelon & prosciutto (df)

Beetroot cured trout, cucumber & pickled beetroot (df)

Chicken, pork & veal terrine, sour dough crostini & cider apple (df)

Classic steak tartare on toast (df)

Smoked salmon, horseradish pancake, lemon cream & Dill

Tandoori lamb, potato & minted yoghurt (gf)

Eggplant, Persian fetta & sumac involtini (v)

Smoked chicken, mango & coriander in flaky pastry

Duck breast, hoisin & cucumber (gf)

Grilled vegetables, hommus & shaved parmesan tart (v)

Buffalo Ricotta, roasted beetroot tart with rocket & pine nut pesto

Hot Canapes

Crispy pork belly, seared scallop, Asian herbs & nam jim dressing (gf)

Spinach & ricotta pastizzi with minted yoghurt (v)

Aussie beef & potato pie with barbeque sauce

Crisp vegetable spring roll with sweet chilli & coriander dip (v,df)

Char grilled chorizo & octopus skewers (gf,df)

Salt & pepper calamari, garlic mayo

Chorizo, potato, capsicum tortilla (gf)

Karaage chicken with hot chilli sauce

Macaroni & cheese balls (v)

Gourmet assorted pizza

Chick pea chips with spicy tomato relish (vegan)

3 cheese Arrancini with parmesan salt (v)

Tempura prawns & tartare sauce

Roasted butternut pumpkin & fetta tartlet (v)

Red bean & fennel empanada (v)

Substantial Canapes

Beer battered flathead & chips (df)

Potato gnocchi with gorgonzola cream & crushed walnuts (v)

Butternut pumpkin risotto with roasted fennel seed butter (v)

Chilli con carne, corn chips, avocado & sour cream

Steamed bao, crispy pork belly, Asian slaw & Sriracha mayo

Lemon, oregano & garlic marinated lamb skewers with tzatziki

Roaming Dessert

Chef's selection of petite desserts including a variety of pannacotta, bavarois, mousses, meringues, layered cakes, tarts, crunchies & profiteroles



Drinks Packages

Classic Package

Chain of Fire
Sparkling Brut Cuvee

Chain of Fire Semillon
Sauvignon Blanc
or Chain of Fire
Chardonnay

Chain of Fire Merlot
or Chain of Fire
Shiraz Cabernet

James Boag's and
Hahn Premium Light
(bottled)

Orange juice and
soft drinks

Superior Wine Upgrade \$12 pp

Craigmoor
Sparkling Pinot
Noir Chardonnay

Please select one white wine
from the below

Block 50 Sauvignon
Blanc Semillon

Block 50 Pinot Grigio

Block 50 Chardonnay

Please select one red wine
from the below

Block 50 Shiraz

Block 50 Cabernet
Sauvignon

Premium Wine Upgrade \$18 pp

Veuve Tailhan

Please select one white wine
from the below

Pocketwatch
Sauvignon Blanc

Pocketwatch
Pinot Gris

Pocketwatch
Chardonnay

Please select one red wine
from the below

Pocketwatch Shiraz

Pocketwatch Cabernet
Sauvignon

Robert Oatley Signature Series Upgrade \$29 pp

Aurelia NV

Please select one sparkling
wine from the below

Robert Oatley
Signature
Sauvignon Blanc

Robert Oatley
Signature Chardonnay

Please select one red wine
from the below

Robert Oatley
Signature Pinot Noir

Robert Oatley
Signature Shiraz

Superior Beer Upgrade \$6 pp

Heineken full strength

Premium Beer Upgrade \$9 pp

Please select one from below

Corona

Peroni

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events@cropleyhouse.com

P: (02) 8218 8855

84 Watkins Road,

Baulkham Hills, NSW 2153