



FUNCTIONS GUIDE

17 Garema Place Canberra City 02 6257 9090

HIPPO is the ideal venue for the party that you have always promised yourself but never dared to organise.

Our professional & vibrant team will assist you in all aspects of booking & running your function, providing the highest quality of service.

Experience the genuine warmth and charm of our professional team whose prime objective is to present our luscious drinks in a decadent & sumptuous environment. Hippo offers a fantastic menu, including a sensational tapas selection.

Catering is available for up to to 100 people.

Please do not hesitate to contact us should you have any queries or wish to make an appointment to view the venue and confirm your booking.

We look forward to speaking with you.

AVAILABILITY

Wednesdays 5-8pm

Exclusive lounge hire for 3hrs

World class & award winning bar staff

Licensed security staff

Thursdays 5-9pm

Exclusive lounge hire for 4hrs

World class & award winning bar staff

Licensed security staff

Saturdays 6pm-9pm

Exclusive lounge hire for 3hrs

World class & award winning bar staff

Licensed security staff

Hippo can also be contacted in regards to having non-exclusive reservations for smaller groups.

Sundays, Mondays & Tuesdays are also available for private functions.

FUNCTIONS HELD AT HIPPO

Wedding receptions

Corporate

Birthday parties

Product launches

Engagement parties

Anniversary parties

Canberra's premier live jazz bands and/ or DJs can also be organised on request.

MENU

Cocktail antipasto platter

\$8.00 pp (min. 10 people)

- . Prosciutto melon
- . Stuffed green olive wrapped in salami;
- . Falafel balls & marinated fetta
- . Roast eggplant rolls filled with basil pesto cream cheese

Bread & dips basket

\$5.00 pp (min. 10 people)

- . A trio of tasty dips
- . Vegetable sticks
- . Tortilla chips
- . Wood fired bread drizzled with olive oil

Tapas platter

\$8.50pp (min. 10 people)

- . Spicy meatballs
- . Fragrant rice & pine nut dolmades with hommus
- . Grilled chorizo sausage
- . Tortilla chips with spicy tomato relish
- . Balsamic roasted mushrooms

Asian Platter

\$11.00 pp (min. 20 people)

- . Rice paper rolls with hoi sin sauce (1 per person)
- . California rolls, with soy sauce (2 per person)
- . Lime & coriander fish cakes served with sweet chilli sauce (2 per person)

Australian cheeses

\$6.90 pp (Min. 10 people)

- . Selection of four fine cheeses
- . Dried fruit & assorted crackers & crusty bread

Cocktail party tray

Chefs selection \$75.00 per tray

50 items per tray Ideal for 5-10people

We recommend 4 finger food items per person for the first hour of a cocktail function, adding 2-3 finger food items per hour there after.

FINGER FOOD

MENU #1 \$2.00 PER ITEM (MIN. 10 PER ITEM)

MENU #1 COLD ITEMS

- . Mini blini: smoked salmon, cream cheese & caper
- . Mini cherry tomato bruschetta, brie, baby spinach & semi dried tomato pesto

- . Rare roast beef on toasted dark rye bread, corn relish spread & gherkin
- . California date filled with cream cheese, cashew nut and strawberry
- . Spinach crepe filled with smoked salmon & fried capes, dill cream cheese spread
- . Chicken, pistachio spinach pastry roulade
- . Roast capsicum mini muffin filled with blue cheese, caramelized pear & pecan
- . Grilled eggplant rolls filled with chilli, basil & fetta cheese
- . Farmhouse pate; on parmesan cheese shortbread with sweet mango chutney
- . Cocktail ribbon sandwiches – see sandwich menu for fillings (2 per serve)
- . Mini corn cakes with a coriander, cream cheese spread topped with a chilli prawn
- . Smoked chicken & prosciutto in a pepper pastry boat with semi dried tomato pesto
- . Rolled ham crepes with seeded mustard mayonnaise
- . Pepper pastry boat filled with French onion cream roasted cherry tomato & rocket

HOT ITEMS

- . Lime and coriander fish cakes
- . Spicy beef & bacon meatballs
- . Bite size pizza topped with:
Tomato base, cheese, ham, olive & mushrooms
Tomato base, cheese, basil, garlic, mushroom, roasted red capsicum
Tomato base, cheese, Danish salami, onion, capsicum & chilli
- . Vegetable spring rolls with sweet chilli sauce
- . Layered vegetable frittata
- . Baby beef & mushroom pie
- . Mini lamb pie topped with mash potato
- . Baby chicken & smoked cheese pie topped with sweet potato mash
- . Bacon & cheese, onion tartlet
- . Baby spinach, cherry tomato & fetta tartlet
- . Mushroom, leek & ricotta tartlet
- . Cocktail sausage roll
- . Green curry chicken sticks
- . Spinach and fetta filo pastry
- . Spicy lentil & pumpkin curry puffs

FINGER FOOD

MENU #2 \$3.50 PER ITEM (MIN. 10 PER ITEM)

MENU #2 COLD ITEMS

- . Peking duck pancakes with cucumber, shallot & plum sauce
- . Marinated Atlantic salmon cocktail sandwiches with

mustard cress & Japanese mayonnaise

- . Fresh rice paper rolls with avocado, enoki mushroom, mint, coriander, carrot & cucumber with hoi sin sauce
- . California rolls with avocado, prawn, lettuce & mayonnaise served with wasabi & pickled ginger
- . Roast cherry tomato, chorizo sausage, prawn & rocket in a pastry cup drizzled with chilli aioli
- . Golden polenta squares topped with grilled prawn cutlet, coriander mousse & sweet red capsicum relish
- . BBQ pork in puff tart topped with a coriander, red onion & cucumber salad
- . Freshly shucked oysters with lemon & sea salt
- . Sweet lemon cured salmon on open puff tart with sour horseradish cream & cucumber
- . Prawn cutlet served in a shot glass with shredded lettuce & smokey cocktail sauce

MENU #2 HOT ITEMS

- . Seared lamb fillet on roasted sweet potato disc topped with chilli, basil, fetta cream
- . Caramelized beef & onion cube skewers marinated in golden syrup, soy, sesame oil & garlic
- . Baby lamb pie slow cooked in red wine & Moroccan spices topped with parmesan, potato mash garnish with parsnip chip
- . Mediterranean spiced chicken & lamb kebab served over shot glass of tzatziki & hommus
- . Pork & prawn wonton in a clear broth served in a Chinese teacup garnished with fresh coriander, red capsicum drizzled with sweet soy reduction
- . Forrest mushroom & parmesan risotto balls served with rocket aioli
- . Prosciutto, baby spinach & goats cheese tartlet
- . Polenta & parmesan tart filled with marinated grilled lamb topped with lemon & cucumber aioli, caramelized red onion & fresh mint
- . Bacon, Roasted pear & parsnip tart
- . Seared scallop & leek cream tartlet
- . Garlic prawns, Bulgarian fetta cheese, roma tomato, fresh basil & chilli crepe
- . Coconut, roast sweet potato tartlet topped with smoked trout & fresh coriander

FINGER FOOD (SUBSTANTIAL)

MENU #3 \$4.00 PER ITEM (MIN. 10 PER ITEM)

- . Herb crumbed John Dory & chip cones with lemon aioli & fresh lemon wedge
- . Crisp coconut chicken pieces with spicy mango chutney in wild rocket served in Chinese noodle box with chop sticks
- . Forrest mushroom risotto cups with cherry tomato, rocket, beetroot vinaigrette & shaved parmesan

- . Thai beef salad box with leafy greens, red peppers, green beans, bean shoots, mint, coriander & Thai basil
- . Turkish pizza with marinated lamb, fetta cheese & lemon
- . Mini meat balls & penne pasta in a fresh tomato, basil sauce

MENU #4 \$5.00 PER ITEM (MIN. 10 PER ITEM)

- . Eye fillet served on creamy potato mash with sweet onion & blue cheese sauce
- . Green prawn curry cups with steamed fragrant rice garnish with crisp naan bread
- . Seared beef salad with fresh rice noodles julienne cucumber & red peppers dressed with sesame & sweet soy
- . B.B.Q pork & sautéed Choy sum with fresh rice noodles
- . Slow roasted roma tomatoes & herbed field mushrooms served with a lemon chickpea & cous cous salad
- . Spicy lamb curry & naan bread with tamarind chutney & mint yoghurt
- . Marinated chicken salad with avocado, cucumber spears, cherry tomato, mint, lime & walnut dressing.

COCKTAIL PARTY TRAY

Chefs selection \$75.00 per tray
50 items per tray Ideal for 5-10 people
Finger Food Menu #1 Items only

We recommend 4 finger food items per person for the first hour of a cocktail function, adding 2-3 finger food items per hour there after.

COCKTAIL PACKAGES (MIN. 20 PEOPLE)

Cocktail Package One

7 menu one cocktail items
2 HOUR DURATION \$13.00 PP

Cocktail Package Two

4 menu one cocktail items
4 menu two cocktail items
2 HOUR DURATION \$22.00PP

Cocktail Package Three

1 substantial menu one item
3 menu two cocktail items
4 menu one cocktail items
1 sweet delight item
2 HOUR DURATION \$26.00PP