



# Dineamic Events

Events Menu

# ABOUT DINEAMIC

Dineamic Events prides itself on being a nimble, versatile and detailed catering business. When catering for your event we like to firstly understand your brief, provide you with the solution and go above and beyond to meet all your event needs along the way

## NIMBLE

We're quick to respond and move quickly with the planning of your event. We provide our clients with flexible event options and we are more than happy to work with you to tailor your event to the specific need of the brief. We have an experienced team that has the ability to problem solve on the spot and push on quickly to ensure your event goes off without a hitch.

## VERSATILE

We have many different service offerings in our suite of creative catering options to meet all budgets, external venue space or dietary requirements for any style of event you're looking at holding with Dineamic.

## DETAILED

Our attention to detail and commitment to deliver the best possible event we can for you. We do this by our open communication and flexible, detailed planning no matter how big or small your event is. We will take the stress out of the planning for your next event.

## ABOUT OUR MENUS

Dineamic Events offers versatile, creative and modern catering solutions, using fresh, nutritious produce. We have a strong focus on using seasonal and high quality produce and only work with suppliers with the same attention to detail.

Our menus focus on nutrition and health drawing flavours from across the world. At Dineamic, we always strive for excellence with every event, while maintaining outstanding, approachable customer service to ensure we deliver the perfect function every time.

## DIETARY REQUIREMENTS

Dineamic Events prides itself on delivering excellent service to all guests including those who have a special dietary requirement. With prior arrangement, Dineamic will ensure your guest will not leave on an empty stomach, creating a delicious and nutritious allergen free meal.

Please note that we are unable to guarantee that the menu items will be 100% free from all traces of nuts, dairy and gluten. Additional charges apply for kosher meals

## DIETARY CODES

V – Vegetarian   G – Gluten Free   D – Dairy Free

# CITIPOWER CENTRE

## CITIPOWER CENTRE - CRICKET VICTORIA - ST KILDA

CitiPower Centre at Junction Oval is the exciting home of cricket in Victoria. The state of the art facility is a year-round elite training base for Victoria's best cricketers as well as a hub for community cricket.

Opening in March 2018, the CitiPower Centre Function space is proved to be an exciting new addition to the Melbourne events scene,

Citipower Centre Function Room is a flexible space with up to 240 sit down and 350 cocktail capacity when utilising the whole room. Fully equipped with in-built AV, licensed bar and private terrace overlooking the scenic grounds, the space can also split into four smaller function rooms to accommodate the smaller events (10 - 50 guests) or large events that require flexibility and breakout spaces.



**COCKTAIL**

350



**THEATRE**

300



**BANQUET**

240



**BANQUET/DANCE-FLOOR**

200



**CABARET**

175



**U-SHAPE**

30



**Dineamic Events**

# CANAPÉS

## 1 HOUR EVENT

3 small pre-selected items

## 2 HOUR EVENT

6 small pre-selected items

## 3 HOUR EVENT

8 small pre-selected items or

6 small / 1 large

## 4 HOUR EVENT

12 small pre-selected items or

8 small / 2 large



# CANAPÉS

## SMALL - COLD CANAPÉS

Assorted sushi with condiments G, D  
Rice paper rolls, nam jim dipping sauce V, VG, G, D  
Rare beef en croute, capers, goats curd and caramelised onion  
Cured salmon, creme fraiche, thyme, brown bread  
Braised duck pancakes, hoisin D  
Shucked oysters, white balsamic, shallot G, D

## SMALL - HOT CANAPÉS

Pumpkin & leek tart, whipped feta V  
Good old fashioned sausage roll, tomato relish  
4 cheese arancini, saffron mayo G, V  
Falafels, red pepper and almond dip V, VG, G, D  
Fried pork dim sim, chilli jam D  
Smoked chicken empanadas, chimichurri  
Slow cooked beef pies, tomato relish  
Spiced lamb and pine nut triangles, sumac yoghurt  
Chicken yakitori, pickled cucumber, sesame glaze G, D  
Crispy polenta, truffled mushroom, parmesan V, G

## LARGE

Chorizo hot dog, parmesan cream, pickled fennel  
Fried rice, grilled salmon, kimchi, wasabi mayo G, D  
Crispy five spice pork, fragrant noodle salad, sticky soy D  
Buttermilk chicken taco, avocado ranch, jalapeno salsa  
Spanish chicken and chorizo paella G, D  
Gnocchi, Napoli sauce V  
Fish goujons and chips, lemon aioli  
Asian noodle box V, VG, D

## DESSERT

Chocolate delice, honeycomb V, G  
Banoffee tart V, G  
Sticky date, caramel icing V  
Lemon curd tart, toasted meringue V, G  
Petit fours V  
Mini berry cheese cakes V  
Chocolate brownie V, G

V -Vegetarian

VG - Vegan

G - Gluten Free

D - Dairy Free



Dineamic Events

# PLATED LUNCH/DINNER

2 COURSE SET MENU  
Main with entrée or dessert

3 COURSE SET MENU  
Entrée, main & dessert



# PLATED MENU

## ENTRÉE

(select one option)

Mushroom agnolotti, goat curd, pesto, roast tomato V  
Braised duck bisteya, orange and parsley salad  
Beetroot cured salmon, hazelnut, creme fraiche, thyme  
Crispy five spice pork, beluga lentils, sweet potato, chilli caramel G, D  
Wagyu bresaola, parmesan, kale, balsamic G

## MAINS

(select one option)

Wagyu beef shin, charred witlof, beetroot, jus G, D  
Roast chicken breast, prosciutto, caponata, sage veloute  
Butter poached white fish, fennel puree, silverbeet, crispy gremolata G  
Lamb rump, eggplant, chickpeas, pomegranate walnut sauce G, D  
Baked polenta, grilled vegetables, sofrito, smoked almonds V, VG, G, D

## SIDES

(select 2 options)

Steamed potatoes, chimichurri V, VG, G, D  
Baby cos, avocado buttermilk dressing, chives V, G  
Seasonal greens, black garlic butter, toasted nuts V, G  
Roasted pumpkin, onion, feta, chilli, pepitas V, G

## DESSERT

(select one option)

Chocolate delice, almond brownie, orange cream, honeycomb G, V  
Spiced date pudding, dulce de leche, heilala vanilla ice cream V  
Crème caramel, wattleseed crumble, rhubarb, blueberry V  
Gourmet cheese board, dried fruit, lavosh V  
Petit fours V

V -Vegetarian

VG - Vegan

G - Gluten Free

D - Dairy Free





## SHARED MENU

### SHARED ENTRÉE

(select one option)

Antipasto platter of grilled vegetables, whipped feta, cured meats, olives, baguette  
Assorted dips, turkish bread, pita crisps V  
Wagyu bresaola, parmesan, kale, balsamic, croutes  
Beetroot cured salmon, hazelnut, creme fraiche, thyme, sourdough

### SHARED MAINS

(select one option)

Wagyu beef shin, charred witlof, beetroot, jus  
Roast chicken breast, prosciutto, caponata, sage veloute  
Butter poached white fish, fennel puree, silverbeet, crispy gremolata  
Lamb rump, eggplant, chickpeas, pomegranate walnut sauce  
Baked polenta, grilled vegetables, sofrito, smoked almonds

### SIDES

(select 2 options)

Steamed potatoes, chimichurri V, VG, G, D  
Baby cos, avocado buttermilk dressing, chives V, G  
Seasonal greens, black garlic butter, toasted nuts V, G  
Roasted pumpkin, onion, feta, chilli, pepitas V, G

### SHARED/ CANAPE DESSERT

(select one option)

Chocolate delice, honeycomb V, G  
Banoffee tart V, G  
Sticky date, caramel icing V  
Lemon curd tart, toasted meringue V, G  
Gourmet cheese board, dried fruit, lavosh  
Petit fours V

V -Vegetarian

VG - Vegan

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D - Dairy Free



## CHILDRENS MENU

A 2 course plated menu that can excite the littlest members of the event.  
Suitable for all ages up to 12

### MAIN

(Select one option)

- Beef bolognese
- Fish and chips
- Crumbed chicken and chips
- Beef lasagne
- Vegetarian lasagne

### DESSERT

(Select one option)

- Vanilla ice-cream with topping V, G
- Chocolate brownie V, G
- Fruit skewers V, GV, G, D



V -Vegetarian

VG - Vegan

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# CITIPOWER BEVERAGES



Dineamic Events

# CITIPOWER BEVERAGES

## STANDARD BEVERAGE PACKAGE

\$40.00pp (3hrs) | \$45pp (4hrs) | \$50pp (5hrs)

Mad Fish Vera Cuvee Sparkling NV, Margret River, Western Australia

Mad Fish Chardonnay, Margret River, Western Australia

Mad Fish Cabernet Merlot, Margret River, Western Australia

Single Fin Pale Ale

Atomic Pale Ale

Narrow Neck Pale Ale

Hello Sunshine Apple Cider

Selection of Coca Cola beverages

## CASH BAR (PER GLASS/BOTTLE)

### SPARKING WINE

Mad Fish Vera Cuvee Sparkling NV, Margret River, Western Australia \$10.00/\$40.00

### ROSE WINE

Mad Fish Rose, Margret River, Western Australia \$10.00/\$40.00

### WHITE WINE

Mad Fish Sauvignon Blanc, Margret River, Western Australia \$10.00/\$40.00

Mad Fish Chardonnay, Margret River, Western Australia \$10.00/\$40.00

Mad Fish Pinot Gris, Margret River, Western Australia \$10.00/\$40.00

### RED WINE

Mad Fish Cabernet Merlot, Margret River, Western Australia \$10.00/\$40.00

Mad Fish Shiraz, Margret River, Western Australia \$10.00/\$40.00

Mad Fish Pinot Noir, Margret River, Western Australia \$10.00/\$40.00

### BEER

Single Fin Pale Ale \$8.50

Atomic Pale Ale \$8.50

Narrow Neck Pale Ale \$8.50

### CIDER

Hello Sunshine Apple Cider \$8.50

### SPIRITS

Basic Spirits \$10.00

### NON-ALCOHOLIC

Selection of Coca Cola beverages

\$4.00 Glass

\$12.00 Jug

# BOOKING INFORMATION

## TENTATIVE BOOKING

This is the date that is determined for the event and is only held for 7 days.

## CONFIRMATION OF YOUR BOOKING

An event booking is only confirmed upon receipt of our event contract signed by an authorised person, in combination with payment of the required deposit. The required deposit is 50% of the estimated cost of the event/function with a minimum deposit of \$500.00 per day booked unless otherwise stipulated in the quotation or the EABF.

## FINAL NUMBERS

We require no less than 14 business days' notice for final numbers.

This will form the basis of your account. We also understand that there are last minute changes and special requests and our staff will endeavor to accommodate these as best we can.

## STAFF

Dineamic pride themselves on professional and high standard staff ensuring the highest level of service is provided for your event. Staff are required to be paid for a minimum of 4 hours at the following hourly rates\*:

## KEY DEADLINES

Deposit to be paid	7 days after booking event
Menu Confirmation	14 Days prior to the event
Final Guest numbers advised	7 Days before the event
Full Prepayment of preliminary invoice	7 Days before the event
Dietary Requirements	7 Days before the event
Post event charges	7 Days post event





## CONTACT DETAILS

Dineamic Events Team  
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