



EVENTS GUIDE



BE OUR GUEST.

Favor + Grace is located in Laverton and is the perfect the perfect function venue for your next milestone celebration – from birthdays to corporate events.

An industrial and sleek event space, Favor + Grace is available for exclusive hire for seated or cocktail style events. Fitted with a large bar, mood lighting and an alfresco area, Favor + Grace offers a range of catering to suit your event.

Choose from a plated set menu, grazing tables or canapés for cocktail soirees. Have something else in mind? Speak to our team to curate something special for your event.

Seated capacity of 40 guests
Standing capacity of 70 guests

MINIMUM SPENDS

Breakfast	7:00am – 11:30am	\$1,000
Lunch	12:00pm – 4:00pm	\$2,000
Dinner	6:00pm – 10:00pm	\$3,000



BREAKFAST.

PLATED

MINIMUM 10 PEOPLE \$30.0

Includes a selection of pastries to share, barista coffee + tea

Choice of two plated mains, served alternating

EGGS BENNY (v*)

Potato + thyme rosti, poached eggs, streaky bacon, hollandaise sauce

SMASHED AVO

Seeded toast, avocado, whipped goat's feta, beetroot, lime + poached egg

F + G FRITTERS (v)

Zucchini, peas, soft herbs, haloumi, green goddess dressing, sweet potato crisps

EGGS ON TOAST

Grille bacon, rosti, mushrooms, tomato

COLD CANAPES - \$6.0 EA

- House made granola, vanilla yoghurt, berries & apple salad (gf, df *)
- Green smoothie (gf)
- Fruit danishes
- Coconut chia pudding
- Raspberry & white chocolate muffins
- Poppy seed bagel, smoked salmon & dill crème fraiche
- Fruit salad cups

HOT CANAPES - \$6.0 EA

- Egg & bacon roll, smokey BBQ sauce
- Ham & Cheese croissant(V*)
- Quiche Lorraine, tomato relish
- Bao- scrambled eggs, cheese & chorizo (V*)
- Medley mushrooms, feta tartlet

WORK- ING LUNCH.

LUNCH BOX

MINIMUM 10 PEOPLE \$25.0

Each box contains one wrap, sandwich, garden salad + petit four

Choice of two fillings:

CHICKEN CAESAR

Chicken, lettuce, mayo, bacon + parmsan

TURKEY

Roasted turkey, mustard, lettuce, red onion + swiss cheese

ROAST BEEF

Roast beef, lettuce, mustard mayo, swiss cheese + caramelised onion

VEGETARIAN

Hummus, roast vegetables, lettuce, dukkha + feta

SWEET

Chef selection of either caramel slice, chocolate + walnut brownie (gf), rocky road or fruit salad cup

ADD A BEVERAGE

+ \$4.0

Choice of orange or apple juice or soft drink

STATIONS.

GRAZING STATION

MINIMUM 30 PEOPLE \$45.0

Australian + European cheeses, cured meats, dried + fresh fruit, olives, crackers + bread

DESSERT OR CANDY STATION

MINIMUM 30 PEOPLE \$35.0

Assortment of petit fours + mini desserts or a candy station.

CANAPES.

5 PIECES \$28.0
7 PIECES \$38.0
10 PIECES (INC. 2 X SUBSTANTIAL) \$50.0

COLD CANAPES

Natural oyster, lemon, shallot vinegar (gf, df)
Peking duck rice paper rolls, cucumber, spring onion, coriander
Bloody Mary king prawn shooter (gf, df)
Yellow fin tuna tartare, prawn cracker, avocado cream, shichimi
Buffalo mozzarella, heirloom tomato, crusty baguette, vincotto, evoo, basil (v)
Compressed watermelon, whipped feta, mint, black olive crumbs (gf, v)
Crushed edamame, fried wonton, sea salt (v)

HOT CANAPES

Mini king island beef + cheddar pies, ketchup
Pork & fennel sausage rolls, tomato relish
Cheeseburger spring rolls, burger sauce, pickles
Salt & pepper calamari, lime aioli, (df, gf)
Crispy fried chicken, chilli mayo
Cauliflower & tahini fataya, Romesco (v)
Roast beef, crispy potato, bearnaise sauce (gf)
Mushroom, leek & truffle arancini, aioli (v)

SUBSTANTIAL \$7.50 EA

Mini wagyu beef slider, pickles, mustard, lettuce, cheese
Crispy chicken slider, slaw, chilli mayo
Pork belly bao, pickled vegetables, sriracha mayo
Tempura eggplant bao, hoisin sauce, coriander, red chilli (ve)
Pan fried gnocchi, pomodoro, basil, parmesan (v)
Beer-battered Fish, chips, tartare, lemon
Mini Ruben bagels, pastrami, kraute, burger sauce, pickles

DESSERT - \$4.0 EA

Mini lemon tarts, crème fraiche, berries
Spanish churros, cinnamon sugar, choc fudge sauce (v)
Chocolate mousse tartlets, fresh berries, orange
Macarons

SET MENU.

2 COURSE \$50.0
Choice of entrée + main or main + dessert

3 COURSE \$60.0
Entrée, main + dessert

Both are served with shared sides. Alternate drop unless meals are pre-ordered.

ENTRÉE

GIN + DILL CURED SALMON (gf)
Fennel, pink grapefruit, horseradish cream, evoo, watercress

SLOW COOKED HEIRLOOM BEETS (v,gf)
Whipped goat's feta, basil oil, frisee

SEARED SCALLOPS (gf)
Cauliflower puree, chorizo crumbs

TWICE COOKED PORK BELLY (gf)
Burnt apple puree, kohlrabi salad

SICHUAN FRIED CALAMARI (gf)
Lime & black garlic aioli

MAIN

280 G ANGUS SIRLOIN (gf)
Thick cut chips, broccolini, red wine jus

PAN FRIED SNAPPER (gf)
Cauliflower purée, purple cauliflower medley, almonds, harissa oil

GRILLED LAMB RUMP (gf)
Fondant potato, zucchini, mint jus

ROASTED BABY CAULIFLOWER (ve)
Cashew Tarator, Romesco, Fried Chickpeas

CHICKEN BREAST (gf)
Puy lentil & mushroom ragout, charred tomatoes, pan jus

SHARED SIDES

Rosemary + garlic roasted potatoes
Mesclun greens, balsamic dressing
Steamed summer greens, lemon + hazelnut butter

DESSERT

PAVLOVA MERINGUE (gf)
Fruit & berries, lemon mascarpone

COCONUT PANNA COTTA (ve, gf)
Pineapple carpaccio, mango coulis

CHOCOLATE FONDANT
Vanilla bean ice cream, mandarin

WHITE CHOCOLATE CHEESECAKE
Berry sorbet, berry gel

UPGRADES

SHARED CHEESE PLATTERS \$40.0
Victoria brie, blue + cheddar, quince paste, dried fruit, toasted sourdough + crackers



BEVERAGES.

1 HOUR	\$35.0
2 HOURS	\$45.0
3 HOURS	\$55.0
4 HOURS	\$65.0

PACKAGE INCLUSIONS

SPARKLING

Balgownie Premium Cuvee NV

WHITE

Marty's Block Sauvignon Blanc

ROSE

La Vielle Ferme French Rose

RED

Sisters Run Calvary Hill Shiraz

BEER

Victoria Bitter, Larger

Stone + Wood, Pacific Ale

Carlton Zero

CIDER

Twisted Sister, Apple Cider

Twisted Sister, Pear Cider

NON-ALCOHOLIC

Soft drinks – Coke, Coke Zero, Lemonade

Juice – Orange, Apple

COCKTAILS

Old Fashioned, Espresso Martini, Mojito,
Negroni or Bloody Mary

MINIMUM 20

\$15.0

ADD ONS

We have a wide selection of basic + premium
spirits, and cocktails available on as cash bar
basis.

TABS

A bar tab or cash bar can be arranged for your
function. Minimum spends apply.

