

April, 2021



Ame by Pure

Food and beverage
catering for events,
meetings and
team collaboration
experiences



Pure are the first Australian social enterprise group of their kind, providing high quality catering and cafe services for Lendlease's Barangaroo workplace.

Pure donate 100% profits across all of their social business, operating training and empowerment programs for people who have fallen through the gaps in society and providing meaningful donations to local charity partners.

Pure will customise their approach to ensure your event is beautifully and thoughtfully catered and has a positive social impact every time.



Contents

Canapes	Page 4
Beverage Packages	Page 5
Cocktails	Page 6
Oysters and Champagne	Page 7
Wine and Cheese	Page 8
Crepes Live Station	Page 9
Ben and Jerry Live Station	Page 9
Birthday Cakes and Bubbles	Page 10
Live Music and Bites	Page 11
Paint and Sip	Page 12
Movies and Popcorn	Page 13
DIY Food Stations	Page 14
BBQ Stations, Level 16 Terrace	Page 15
Contact	Page 16



Canapes

Celebrate with a touch of class, with our delicately made canapes that will delight your guests, leaving them wanting more.

Our friendly and efficient staff will ensure that you are well looked after and our chefs will ensure all tastes and dietary requirements are catered for.

Our canape packages are a 20 person minimum. Dietary requirements and menu amendments must be confirmed 7 days prior to the event.

4 Canapes Menu | \$20 per person

6 Canapes Menu | \$30 per person

8 Canapes Menu | \$40 per person



Canapes selection

- Freshly shucked Sydney rock oysters, verjuice, finger limes (GF, DF)
- Mushrooms arancini, truffle emulsion (V)
- Guacamole, green tomato, crispy shallots, lotus (GF, DF, Vegan)
- Halloumi and tapioca croquette, romesco sauce (GF, V)
- Mini prawn Vietnamese rice paper rolls, chilli, lime dipping sauce (GF, DF)
- Mini Vietnamese rice paper rolls, chilli, lime dipping sauce (GF, DF, Vegan)
- Huon salmon tartare, blinis, creme fraîche, avruga
- Salt and Sichuan pepper crispy squid, lemon aioli
- Chicken liver paté, pickled dates on seeded crackers
- Parmesan crusted mini chicken schnitzel, lemon aioli
- Miso and ginger chicken skewers, black sesame (GF, DF)
- Tandoori Chicken Skewers
- Moroccan Lamb Kofta Skewers
- Teriyaki Beef Skewers
- Cumin spiced Lamb Kofta, mint cucumber raita (GF)
- Pork & fennel mini rolls, smoked tomato chutney
- Selection of gourmet pies
- Lemon curd tarts
- Chocolate & raspberry ganache

Additional fee - Staffing

1 x Event Manager

1 x Wait Staff per 25 guests (at a minimum of 4 hours)

*additional staff fee will apply for extra hours

Beverage Packages

Our beverage packages are a fantastic accompaniment for any occasion.

Our head sommelier has curated a selection of tasty beverages including beer, wine, champagne and soft drinks. Professional and experienced bartenders, wait staff and cocktail bartenders will ensure your guests are having a great time.

All packages are unlimited and for a minimum of 10 people.

House Packages

House sparkling, red, white wine, beers & soft drinks

1 hour - \$20/pp

2 hours - \$27/pp

3 hours - \$32/pp

4 hours - \$40/pp

5 hours - \$45/pp

Premium Packages

French Blanc de Blanc, premium red, white, rose, beers & soft drinks

1 hour - \$33/pp

2 hours - \$43/pp

3 hours - \$48/pp

4 hours - \$57/pp

5 hours - \$65/pp



Additional fee - Staffing

1 x Manager/Licensee

1 x Bartender per 25 guests (at a minimum of 4 hours)

1 x Wait Staff per 25 guests (at a minimum of 4 hours)

*additional staff fee will apply for extra hours

Cocktails

Our mixologist has curated a selection of tasty, fresh cocktails. Professional cocktail bartenders and wait staff will ensure your guests are having a great time.

Cocktail packages are unlimited and for a minimum of 20 people.

Any amendments must be confirmed 7 days prior to the event.



Cocktails

2 hours - \$65/pp

3 hours - \$75/pp

4 hours - \$85/pp

5 hours - \$95/pp

Cocktail Menu sample:

STUDIO 54 | Aged barrel Bourbon, biscuit reduction, walnut bitter, lemon

SAKEROL SPRITZ | Aperol, Japanese Sake, grapefruit bitter, Prosecco

ELDERFLOWER MARGARITA | Rosado Tequila, elderflower, passionfruit, lemon

KYOTO BLOSSOM | Vodka infused cherry, pea flower tea, acai liquor, cranberry

DIY Cocktail Making Station

2 hours - \$95/pp

3 hours - \$115/pp

4 hours - \$135/pp

Our DIY cocktail station changes seasonally, we will impress your guests with amazing cocktail tips and techniques such as “ Sous vide and solid cocktail “ or smoking cocktails and more!

Additional fee - Staffing

1 x Licensee

1 x Bartender per 25 guests (at a minimum of 4 hours)

1 x Wait staff per 25 guests (at a minimum of 4 hours)

*additional staff fee will apply for extra hours

Oysters & Champagne

Add a touch of class to your event with fresh oysters, served canape or buffet style and French bubbles!

Designed for a minimum of 10 people.

Any amendments must be confirmed 7 days prior to the event.

1 hour package - \$79/pp

Fresh oysters | 9 pieces/pp
Verjus vinaigrette, finger lime, lemon, micro herbs
French Blanc de Blanc

+\$10/pp for Veuve Clicquot
+\$7.5/pp for individual serving (boxes & mini bottles)

*Possibility to have a canape or buffet style event “ Oyster bar “ Upon request.



Additional fee - Staffing

1 x Bartender per 20 guests (at a minimum of 4 hours)

1 x Wait staff per 20 guests (at a minimum of 4 hours).

*additional staff fee will apply for extra hours

Wine & Cheese

Gather your team or clients around a beautiful selection and perfect pairings of both European & Australian cheese and wines.

Designed for a minimum of 20 people.

Dietary requirements and menu amendments must be confirmed 7 days prior to the event.

Buffet & Bar Style Packages

1 hour - \$39/pp

2 hours - \$49/pp

3 hours - \$59/pp

4 hours - \$69/pp

Selection of premium cheeses, artisan bread, crackers, grissini, grapes, dried fruits, chutney and wines.



Additional fee - Staffing

1 x Bartender per 20 guests (at a minimum of 4 hours)

1 x Wait staff per 20 guests (at a minimum of 4 hours).

*additional fee will apply for extra hours

Crepes Live Station

Come and create your own classic french crepes, with our sweet and savoury ingredients.

Designed for a minimum of 35 people.

Any amendments must be confirmed 7 days prior to the event.

Savoury Crepes \$15/pp

Sweet Crepes \$15/pp

Mixed Crepes \$17/pp

Selection of premium cheeses, artisan bread, crackers, grissini, grapes, dried fruits, chutney and wines.



Ben & Jerry Live Ice Cream Station

Make your special event sweeter with delicious ice cream from Ben & Jerry's by PURE!

Designed for a minimum of 70 people.

Any amendments must be confirmed 7 days prior to the event.

Selection of different flavours and toppings \$5/pp



Birthday Cakes & Bubbles

Put that extra sparkle into team birthday celebrations with delicious cakes and bubbles.

Designed for a minimum of 10 people.

Any amendments must be confirmed 7 days prior to the event.



Basic Package

House sparkling wine - unlimited

1 hour \$20/pp

Delicious cakes from \$49

Cake Menu

7 inches 8-10 servings \$49

10 inches 12-14 serving \$69

Baked Berry Cheesecake

Chocolate Heaven

Black Forest

Tiramisu

Additional fee - Staffing

1 x Bartender per 20 guests (at a minimum of 4 hours)

Premium Package

Cakes from artisan French bakery \$99

Premium French blanc de blanc - unlimited

for 1 hour \$33/pp

Serve up to 15 pax

Monet

White chocolate and vanilla bavarois, on a base of coconut and almond meringue, layered with fresh raspberries and a lychee jelly centre. Finished with a white chocolate glaze, the Monet is perfect for summertime and a favourite for weddings.

Opera

A base of joconde, soaked in fresh espresso syrup. Layered with white chocolate and coffee whipped ganache, alternating with dark chocolate Valrhona mousse. Finished with a chocolate glaze and decoration.

Goya

Raspberry mousse cake, encasing a passion fruit cremeux centre, crunchy almond nougatine and an almond sponge base. Decorated with fresh berries and macaron shells.

Live Music & Bites

Add a touch of festivities to your event with live music, canapes and an open bar.

Designed for a minimum of 30 people.

Any amendments must be confirmed 7 days prior to the event.

Music

Sax Beatz or Jazz group (Pianist, Saxophonist, Percussionist) - 2 hours - \$1250

DJ set \$200/h + \$250 for speakers & Dj's equipment

Canapes

Please see canape section

Beverages

Please see beverage section



Additional fee - Staffing

1 x Licensee

1 x Bartender per 25 guests (at a minimum of 4 hours)

1 x Wait staff per 25 guests (at a minimum of 4 hours)

*additional staff fee will apply for extra hours

Paint and Sip

Gather your colleagues or clients, pick a theme and create a masterpiece around delicious bites and drinks.

Designed for a minimum of 15 people.

Any amendments must be confirmed 7 days prior to the event.

Basic Package

2 hour service: grazing bites, unlimited house drinks package and painting \$149/pp

Premium Package

2 hour service: premium grazing bites, unlimited premium drinks package and painting \$169/pp



Additional fee - Staffing

1 x Event Manager

1 x Bartender per 25 guests (at a minimum of 4 hours)

*additional staff fee will apply for extra hours

Movies & Popcorn

Gather together and enjoy a movie screening with a bag of classic, movie theatre popcorn.

Designed for a minimum of 50 people.

Any amendments must be confirmed 7 days prior to the event.

Popcorn station \$250 for 50 people

Additional guests +\$5/pp



Additional fee - Staffing

1 x Event Manager

1 x Wait staff per 100 guests (at a minimum of 4 hours)

*additional staff fee will apply for extra hours

DIY Food Stations

Spice up your event and get your hands dirty with a variety of gourmet DIY stations.

Designed for a minimum of 20 people.

Any amendments must be confirmed 7 days prior to the event.



Menu

DIY PITA “Middle eastern” - \$24/pp

Lamb Kebab or Shawarma
Shish Taouk (chicken kebab)
Green chickpea falafels
Hummus, tahini & turmeric sauce, baba-ganoush, labneh & hazelnut
Dukkah
Tabouleh, fattoush salad, lemon wages
Pickled peppers chilli

DIY BANH MI “ Vietnamese” - \$16/pp

Lemongrass pork
BBQ Grilled chicken
Teriyaki beef
Fresh baguette
Pickled carrots & daikon
Cucumbers
Cilantro
Chilli
Hoisin sauce

DIY POKE “ Japanese” - \$24/pp

Raw cube salmon, tuna
Poached chicken
Soy & ginger tofu
Sushi rice
Brown rice
Seaweed, shelled edamame, shaved cabbage, spring onions, diced cucumber, coriander, avocado, fried shallots, charred corn
Togarashi, pickled ginger, radish
Dressings selection of Ponzu, Miso, Roasted sesame dressing

DIY TACOS “ Mexican” - \$24/pp

Mexican beef mince
Pork pastor
Shredded cheddar cheese
Pico de gallo salsa, tomatillo salsa verde
Fresh avocado, charred corn, refried black beans, lettuce, jalapenos, grilled pineapple, limes wages
Soft Shell corn tacos

Additional fee - Staffing

1 x Chef

*additional staff fee will apply for extra hours

BBQ Stations

Get the crew together out on the Level 16 Terrace for a relaxed afternoon around the grill.

Designed for a minimum of 20 people.

Any amendments must be confirmed 7 days prior to the event.



Menu

BBQ STATION - LUNCH - \$26/pp

Artisan daily baked olive focaccia
Miso and ginger chicken skewers, black sesame (GF, DF)
Teriyaki beef skewers
Prawns skewers
Chargrilled corn with peanut butter
BBQ sauce, lemon aioli
Asian slaw salad
Classic Greek salad

*Vegan option: Miso & ginger marinated tofu skewers

BBQ AUSSIE PREMIUM STATION - \$54/pp

Artisan daily baked olive focaccia
Grilled oregano lamb chops
Wagyu beef sausages
Portugese chicken
Grilled Atlantic salmon
Chimichurri, romesco, mustard sauce
3 varied salads

Oysters canapé to start (+\$15)

Additional fee - Staffing

1 x Chef up to 15 people, then additional staff every 30 people

BBQ Stations

Burgers - \$24/pp

Classic Cheese Burger

150g wagyu beef patty, cheese, pickles, onion, mustard, smoked tomato chutney + \$3 sticky bacon

Chicken Katsu Burger

Panko chicken fillet, cheese, cabbage slaw, tonkatsu mayo, nori

*Vegetarian option: katsu eggplant

Bulgogi Burger

Korean bulgogi beef, cheese, kimchi & apple slaw, sweet pickles, kwapi

Lamb Burger

Slow cooked lamb shoulder, cheese, pickle cabbage, hummus, harissa mayo

Falafel Burger

Green herb falafel, hummus, lettuce, tomato, pickle onion, tahini sauce

*All burgers are served on Sonoma milk buns with a side

Hot Dog - \$14.50/pp

Served on Sonoma milk bun and premium grass fed, pasture raised sausages and/or plant based options (90/10)

add on (optional)

Cone of Truffle fries +\$3.5

1/2 charred peanut butter corn +\$3

Crispy potato skin +\$3

Homemade pickles +\$2.5

Condiments: sauerkraut, coleslaw, onion confit, fried onion and chives

Sauces selection: gherkin mayonnaise, smoky tomato relish, American mustard



Additional fee - Staffing

1 x Chef up to 15 people, then additional staff every 30 people

For enquiries, please contact Pure
at catering@pure.org.au, or speak
to your Event Manager

