

March, 2022



# Ame by Pure

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



# Eat together. Work better together.

There's nothing quite like breaking bread with your team to build great work relationships. With more people working remotely, it's never been more important to get together to share insights, experiences and a laugh. In fact, studies show that eating together acts as an important 'social glue' that encourages collaboration and trust.

## **Find the right fit**

We have the right space to suit your needs, whether it's a small catch-up with your team or a VIP event with a substantial guest list. Let us know if you have particular requirements and we'll work to make it happen.

## **Options to suit all tastes**

Inside, you'll find a selection of inspired catering options and team-building activities to suit large and smaller gatherings. Plan your next team birthday, a big win, or choose something fun to do that brings your people together.





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.





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# 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 | \$24 per person**

**6 Canapes Menu | \$36 per person**

**8 Canapes Menu | \$48 per person**



## Canapes selection

- Freshly shucked Sydney rock oysters, verjuice mignonette
- Mushrooms arancini, porcini aioli (V)
- Mini prawn Vietnamese rice paper rolls, (GF, DF)
- Shiitake mushrooms & tofu rice paper rolls (GF, DF, Vegan)
- Salt and Sichuan pepper crispy squid, lemon aioli
- Chicken satay with peanut dipping sauce
- Tandoori Chicken Skewers, mint cucumber raita
- Pork & fennel mini rolls, smoked tomato chutney
- Beef cheek croquette with bbq sauce
- Cheeseburger spring rolls
- Asian vegetable spring rolls
- BBQ peking duck pancake
- Fried chicken slider, miso & sriracha mayo, cheese, pickles
- Falafel slider, tahini, dukka, pickles
- Caramelised onion & goats cheese tartlet
- Smoked salmon rillette, blinis, dill

## Additional fee - Staffing

1 x Event Manager

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

1 x Chef per 25 guest  
(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

- 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 | 6 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**

\*staff included



\*staff included

# Ben & Jerry's Live 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 flavors and toppings \$6.5/pp

\*staff included





# 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 center. Finished with a white chocolate glaze, the Monet is perfect for summertime and a favorite 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

## 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



# BBQ Stations

Get the crew together out on the terrace for a relaxed afternoon around the grill.

Designed for a minimum of 30 people.

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

## BBQ STATION - LUNCH - \$39/pp

Selection of bread rolls + butter

Minute steak with caramelised onion and bbq sauce

Chicken satay with peanut sauce

Prawns skewers with sweet chilli

Beef sausages with American mustard

Chargrilled corn with miso butter

Salads:

Potato salad with crispy bacon

Asian slaw salad

Classic Greek salad

\*Vegan option: Miso & ginger  
marinated tofu skewers

## BURGERS - \$24/pp

**Select 2 types, minimum order 50 (25 of each)**

### 1. Classic Cheese Burger

160g wagyu beef patty, cheese, pickles, onion, mustard, special sauce  
+ \$3 smoked bacon

### 2. Chicken Katsu Burger

Panko chicken, cheese, cabbage slaw, tonkatsu mayo, nori  
\*Vegetarian option: katsu eggplant

### 3. Lamb Burger

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

### 4. Fish Burger

Grilled market fish, iceberg lettuce, fresh tomato, pickled onion, tartar sauce

*All burgers served with oven baked potato wedges and tomato sauce*

## HOT DOGS - \$16/pp

### 1. New York style hot dog

Beef frank, sauerkraut, yellow mustard, onion

### 2. Mixed cabbage slaw hot dog

Pork frank, yellow mustard, ranch coleslaw, cheese, fried shallots



## Additional fee - Staffing

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

# Grazing Table

A feast for the eyes as well as the taste buds, our grazing table is packed with a delicious mix of premium cheeses, cured meats and Mediterranean antipasto. All made in-house with fresh, local and seasonal ingredients.

Designed for a minimum of 25 guests.

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



## **\$29/pp**

Premium cured meats  
Premium Australian & European Cheeses  
Mixed antipasto: olives, cornichons, chutney, nuts  
Seasonal & dried fruit  
Housemade dips  
Crackers, grissini & fresh bread  
Seasonal chefs specials

\*The package includes tableware.

Add ons:

Gourmet quiches \$4.5/each  
Party pies \$4.5/each  
Sausage rolls \$4.5/each  
Vegetarian rolls \$4.5/each  
Sliders \$6.5/each

## **Styling \$75 per table**

Our table decorations are inspired by nature, with green, natural colours and rustic, vintage elements



## **Additional fee - Staffing**

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

\*additional staff fee will apply for extra hours



For enquiries, please contact Pure  
at [catering@pure.org.au](mailto:catering@pure.org.au), or speak  
to your Event Manager

