



# **FUNCTIONS & EVENTS**

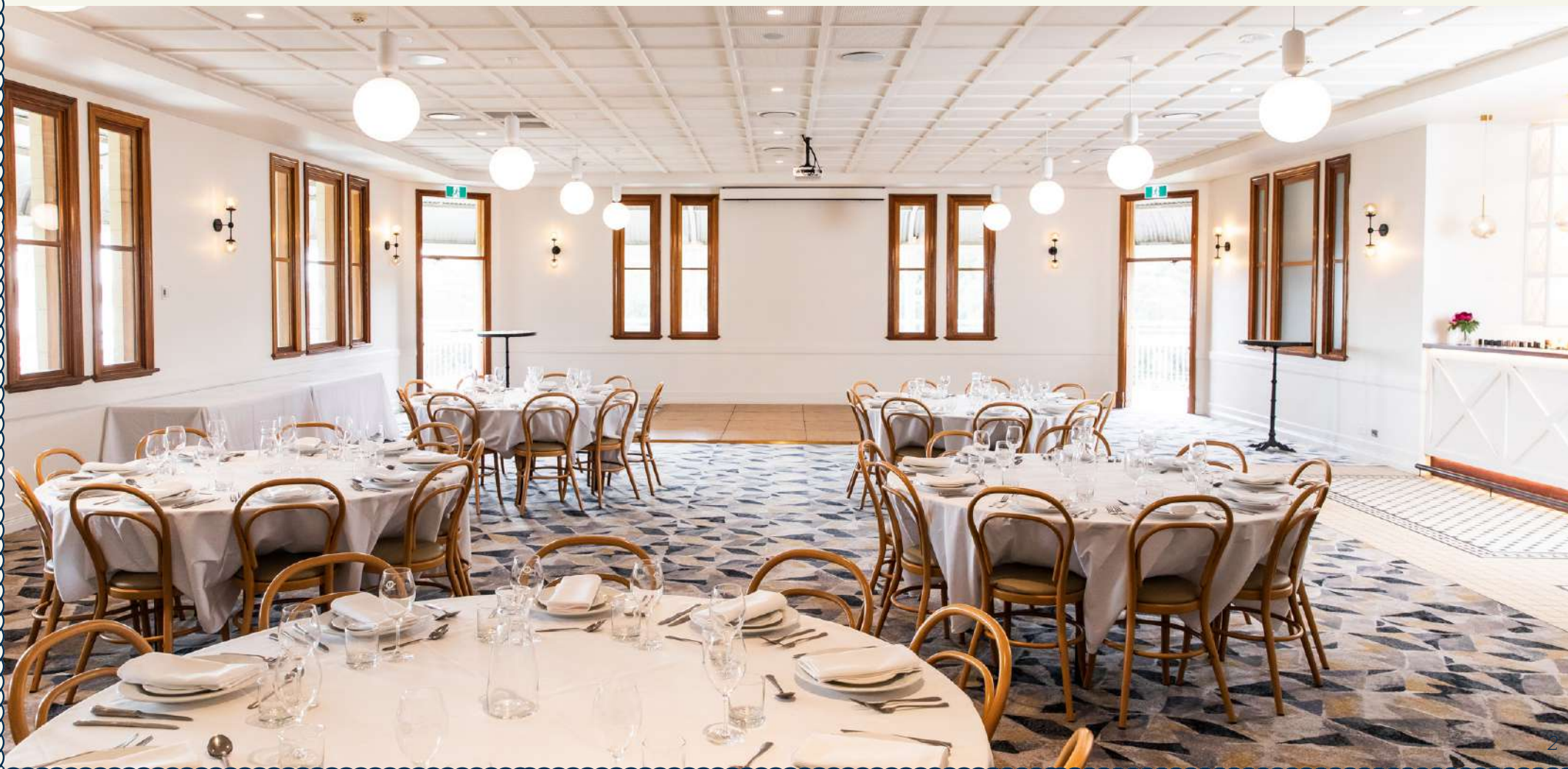
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**35 CREMONA ROAD, COMO, NSW, 2226**  
**(02) 9528 9900**  
**EVENTS@THECOMO.COM.AU**

EVENT SPACES

## THE SCYLLA BAY ROOM

Located on the top floor of the venue, the Scylla Bay Room is a stunning setting for weddings, milestone events, and large celebrations. The room can seat up to 110 guests and holds up to 180 guests cocktail style. The room features its own private bar, women's bathrooms, and a spacious balcony. Live music and DJs are welcome, though noise restrictions apply—please contact our Events Coordinator for details. A screen, projector, and microphone are also available and included in the room hire.



EVENT SPACES

## THE PRIVATE DINING ROOM

Located on Level 1, our Private Dining Room is perfect for intimate gatherings, special celebrations, business meetings, or relaxed long lunches. The space comfortably seats up to 20 guests for a sit-down meal or accommodates up to 40 guests for a cocktail-style event. It includes access to half of our front balcony, with the option to upgrade to full balcony access for larger groups of up to 60 guests. The room is equipped with Bluetooth speakers and a portable TV screen, making it easy to play music or run presentations directly from your own device.



E V E N T   S P A C E S

## THE GAZEBO

Located on level 1 and overlooking the Bistro Courtyard, this elevated outdoor area offers a relaxed and casual setting ideal for smaller gatherings. Just a few steps up from the courtyard and close to the kids' play area, the space comfortably seats up to 30 guests for lunch or dinner, or accommodates up to 40 guests for a cocktail-style event. It's the perfect spot for laid-back celebrations, family catchups, or casual get-togethers in a vibrant, open-air atmosphere.





# CANAPES

*Minimum 18 people*

*Celebrating something special? Feel free to bring a cake*

We're happy to provide plates, napkins, and a knife at no charge if you'd like to cut and serve it yourself.

Prefer us to do it? A \$35 fee applies for platter service, or \$3.50 per person for individual plates with a scoop of ice cream.

Bread Roll add on - \$1.50pp

\$42

7 SELECTIONS

\$52

9 SELECTIONS

## **MEAT**

- Moroccan-inspired lamb calzone with raita yoghurt (DFO)
- Beef brisket croquette
- Mexican beef meatball with napolitana sauce & shaved parmesan
- Lamb & rosemary pie
- Beef Burgundy pie with tomato chutney
- Chicken parmigiana pie
- Peking duck pancake with hoisin sauce (DF)
- Lamb kofta with mint & cucumber yoghurt (GF)
- Mini Mediterranean pizza (GF)
- Beef tartare with marinated capers, cornichons & lemon dressing (GF, DF, R)
- Honey soy beef skewer with sticky soy sauce (GF, DF)
- Cajun chicken skewer with chipotle mayo (GF, DF)
- Chimichurri lamb skewer with mint yoghurt (DFO) (GF)
- Charcuterie skewer – cheese, salami, pickles, olive & fruit (GF)

## **SEAFOOD**

- Panko prawns with citrus aioli & lemon wedges (DF)
- Kataifi prawns with smoky adobo (DF)
- Salt & pepper squid with caper aioli & lemon wedges (DF)
- Garlic & lemon zest prawn skewer with ponzu (GF, DF)
- Prawn Vietnamese rice paper roll with dipping sauce (GF, DF)
- Smoked salmon with horseradish cream cheese, dill & blinis

## **GLUTEN - FREE SUBSTITUTES** add \$1 per item

- Lamb harissa sausage roll (GF)
- Truffled mushroom & parmesan arancini (GF, V)
- Aussie beef pie (GF)
- Spinach & ricotta quiche (GF, V)

## **VEGETARIAN & VEGAN**

- Beetroot, goat cheese & chive arancini with aioli (V)
- Pumpkin & ricotta arancini with dipping sauce (V)
- Shiitake & mozzarella arancini with bush tomato relish (V)
- Potato, corn & Manchego cheese croquette (V)
- Spinach & feta filo pillows (V)
- Thai vegetable curry puff (V)
- Vegetarian Vietnamese rice paper roll with dipping sauce (VG, GF)
- Asian vegetable spring roll with lime & sweet chilli sauce (VG)
- Kale & onion pakora (VG, GF)
- Aloo bonda (chickpea-coated fritter) (VG, GF)

## **SUBSTANTIAL CANAPÉS**

*\$7.5 per item*

- Pulled beef brisket slider with coleslaw & aioli (DF)
- Grilled haloumi slider with rocket, pico de gallo, guacamole & mayo (V)
- Buttermilk chicken slider with lettuce, tomato & chipotle aioli
- Lamb slider with mint yoghurt, cucumber, pickled onion & baby gem lettuce
- Sticky pork belly bao bun with Asian slaw, coriander & sweet chilli mayo (DF)
- Chicken vermicelli salad with seasonal leaves, chilli-lime & coriander dressing (GF, DF)
- Moroccan lamb tagine with couscous, eggplant, coriander & lemon dressing (DF)
- Jamon prosciutto wrap with rockmelon, sherry bocconcini, basil & aged balsamic glaze (GF)

# SHARE PLATTERS

Each platter feeds up to 10 people

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## **MIXED ENTREE PLATTER - \$280**

Salt and pepper chicken wings, chilli and shallot squid, lamb koftas with hummus, chef's special arancini balls, Cajun chicken skewers, chimichurri beef skewers, vegetarian spring rolls, assorted dipping sauces, and nashi pear and walnut salad

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## **COMO PLOUGHMAN'S BOARD - \$220**

A selection of Australian and imported cheeses, mixed pickles, dried fruit medley, chef's selection of two dips, buffalo mozzarella cheese salad, cold cuts (jamón prosciutto, Hungarian salami), lavosh, crackers, marinated mixed olives, and pita bread

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## **CHEESE & FRUIT BOARD - \$120**

A selection of local Australian and imported cheeses with quince paste, grissini, lavosh crackers, dried fruit, and seasonal fresh fruit

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## **FRUIT PLATTER - \$80**

Premium seasonal fruit

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## **COMO MIXED GRILL PLATTER - \$320**

Burrata salad (heirloom tomato, rocket, burrata cheese), prosciutto, Hungarian salami, Moroccan lamb skewers, marinated chicken skewers, lemon & pepper prawn skewers, house made BBQ pork ribs, roasted Japanese pumpkin, chimichurri, raita yoghurt, and grilled pita bread.

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## **KID'S PLATTER - \$80**

Chicken nuggets, beef sausage rolls, fish cocktails, mini beef sliders, chips, and dipping sauces

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## **SEAFOOD PLATTER - \$450**

Cold: Fresh shucked oysters, cooked king prawns, marinated lime & chilli calamari, marinated New Zealand mussels, Tasmanian smoked salmon.

Hot: Battered market fish, salt & pepper squid, tempura prawns, Sicilian baby octopus in napolitana sauce.

Served with house salad, crispy chips, assorted dipping sauces, and fresh lemon.

# ALTERNATE DROP SET MENU

Minimum 18 people

*Celebrating something special? Feel free to bring a cake*

We're happy to provide plates, napkins, and a knife at no charge if you'd like to cut and serve it yourself.

Prefer us to do it? A \$35 fee applies for platter service, or \$3.50 per person for individual plates with a scoop of ice cream.

Bread Roll add on - \$1.50pp

**\$55** PER HEAD

2 COURSE OPTION  
(2 ENTRÉES & 2 MAINS OR 2 MAINS & 2 DESSERTS)

**\$65** PER HEAD

3 COURSE OPTION  
(2 ENTRÉES, 2 MAINS, 2 DESSERTS)

## **ENTRÉE**

- Cured Tasmanian smoked salmon, pickled fennel, petite poached pear, caramelised apple balsamic (GF, DF)
- Tomato basil buffalo mozzarella ravioli pasta with house-made napolitana sauce & Grana Padano (V)
- Moroccan lamb skewer, raita yoghurt, Persian feta, baby gem lettuce, pickled cucumber, radish salad, house dressing (GF)
- Tiger prawn, Israeli couscous & Spanish onion, dried currant, cherry tomato salad, honey lemon dressing (DF)
- Grilled haloumi, salsa verde, pico de gallo, arugula (V, GF)
- Bourbon barrel-aged maple pork belly, carrot and cumin purée, celeriac and radish remoulade (DF, GF)
- Smoked free-range chicken breast, roast baby beetroot, radicchio and apple salad, seeded mustard dressing (GF, DF)

*Vegetarian / Vegan Substitute*

- Vegan shakshuka tofu, white bean, roasted pepper, tomato concassé sauce (VG)

## **MAINS**

- Free-range chicken breast, roasted lemon & thyme kipfler potatoes, sautéed spinach, fig and port wine jus (GF, DF)
- Black Angus striploin, crushed potatoes, charred broccolini, black truffle jus (GF, DF)
- Tasmanian salmon fillet, herbed chat potatoes, asparagus spears, confit eschalot, chive hollandaise (GF)
- Char-grilled lamb cutlets, creamy basil risotto, confit heirloom tomatoes, classic rosemary jus (GF) + \$5 per person
- Sous vide lamb rump, blistered truss cherry tomatoes, olive mash, seasonal greens, red wine jus (GF, DF)
- Cajun goldband snapper fillet resting on balsamic roasted vegetables, champagne vinaigrette (GF, DF)
- Slow-cooked beef cheek, creamy mashed potatoes, green beans, thyme jus (GF)

*Vegetarian / Vegan Substitute (optional)*

- Mixed forest vegetable risotto (VG)
- Primavera pasta (VG)

## **DESSERT**

- Chocolate salted caramel tart, fresh fruit salsa, brandy mascarpone cream
- Flourless pineapple and lime cake, mixed berry compote, fresh whipped cream (GF)
- Carrot pecan nut cake, berry compote, Chantilly cream
- Chocolate honeycomb cake, chocolate sauce, fresh strawberry salsa, crème fraîche

- New York baked cheesecake, raspberry gel, fresh strawberries, vanilla whipped cream
- Apple crumble, berry compote, vanilla ice cream
- Lemon meringue tart, fresh fruit salsa, mint

*GF - Gluten Free, DF - Dairy Free, DFO - Dairy Free Option Available, V - Vegetarian, VG - Vegan, R - Served raw (contains raw meat or seafood)*



# GRAZING SET MENU

*Minimum 18 people*

*Celebrating something special? Feel free to bring a cake*

We're happy to provide plates, napkins, and a knife at no charge if you'd like to cut and serve it yourself.

Prefer us to do it? A \$35 fee applies for platter service, or \$3.50 per person for individual plates with a scoop of ice cream.

Bread Roll add on - \$1.50pp

**\$65** PER HEAD

CHOICE OF 3 SHARED ENTRÉES,  
2 SHARED MAINS & 2 SIDES

**\$75** PER HEAD

CHOICE OF 3 SHARED ENTRÉES,  
2 SHARED MAINS & 2 SIDES &  
1 DESSERT PLATTER

## SHARED ENTRÉE

- Chilli salt fried baby calamari, lime aioli, pickled winter melon & teardrop capsicum pearls (GF, DF)
- Smoked chicken breast, rainbow cherry tomatoes, pickled Spanish onion, seasonal mixed salad, aged red wine vinaigrette (GF, DF)
- Sea scallop with cauliflower purée, semi-dried tomato verde, crispy baby capers (GF, DF)
- Cured Tasmanian smoked salmon, pickled fennel, petite poached pear, caramelised apple balsamic (GF, DF)
- Sweet potato croquette, black truffle aioli, arugula salad (V)
- House smoked duck fillet, petit leaves & radish salad, carrot and cumin puree. (GF, DF)

### *Vegetarian Substitute*

- Heirloom tomato, burrata, black olive pangratta (V, GF)

### *Vegan Substitute*

- Charred cauliflower wedge, salsa macha, blistered cherry tomatoes (VG, GF, DF)

## DESSERT

- Assorted petit fours and seasonal fruit (V)

## SHARED MAIN

- Roasted market fish, chermoula, lemon caper butter (GF)
- Glazed & roasted marinated free-range chicken, scallion oil (GF, DF)
- Pasture-raised porchetta, fennel pollen, salsa verde (GF, DF)
- Slow-roasted Cowra lamb shoulder, chimichurri (GF, DF)
- 1kg porterhouse (T-bone) with truffle jus (GF, DF)

### *Vegetarian Substitute*

- Mexican mixed bean caldo, with polenta (VG, GF, DF)
- Roasted kabocha pumpkin, pomegranate glaze & macadamia dukkah (VG, GF, DF)

## SIDES

- Twice-cooked crispy potatoes, rosemary & thyme salt (VG, GF, DF)
- Charred broccolini, mint, caper & currant salsa, Vannella Persian feta, crispy chickpeas (GF, VG)
- Harissa-roasted carrots, couscous, turmeric pickled cauliflower, currants, orange zest (VG, DF)
- Gem lettuce, radicchio, radish, green herbs, citrus vinegar (VG, GF, DF)
- Cos wedge, charcoal pangrattato, pickled red onion, tahini & sumac (VG, GF, DF)
- Farmers market slaw: cabbage, apple, fennel, kale, yoghurt dressing (VG, GF)
- New potato salad, herby green goddess, watercress (VG, GF)



# BEVERAGE PACKAGES

## **BUBBLES ON ARRIVAL**

\$8 per person

Welcome your guests in style with a refreshing glass of sparkling wine as they arrive.

## **STANDARD BEVERAGE PACKAGE**

3 hours - \$45 per head - 4 hours - \$55 per head

House white wine, house red wine, house rose, house sparkling wine, house tap beers, tap cider, soft drink & juices

## **PREMIUM BEVERAGE PACKAGE**

3 hours - \$55 per head - 4 hours - \$65 per head

All white wine, all red wine, all rose, all sparkling wine, all tap beers, bottled beer, all cider, soft drink & juices

All wine that is sold by the glass – bottles sold only by the bottle are not included.

\*\*Packages are available for 3 - 4 hours, with additional hours charged on consumption.

Packages to include standard size (150mL) wine glasses and schooner or midi size beer glasses only.

Spirits, Cocktails & RTD's not included.

**TEA AND COFFEE STATION** - \$2.50 per person

## **BAR TAB OR CASH BAR**

You can set up a flexible bar tab, either in advance or upon arrival, with spending limits you choose. Tabs are settled at the end of the event. Staff will monitor and enforce tab restrictions; wristbands are available on request. Alternatively, guests can purchase their own drinks at a cash bar.

# CONFERENCE PACKAGE

Flexible options for productive, professional meetings in a relaxed setting

## HALF-DAY PACKAGE

\$35 per person | Minimum 15 guests

- Morning tea with seasonal fruit platters, pastries, mini quiches, yoghurt, and muffins
- Tea and coffee station
- Optional upgrades:
  - Barista coffee (\$5 pp)
  - Jugs of Juice (\$10 per jug)

## ROOMS AVAILABLE

- Private Dining Room – Ideal for smaller meetings and presentations (fits up to 20 seated)
- Scylla Bay Room – Perfect for larger groups, includes lectern and microphone (fits up to 110 seated)

Both spaces are offered for either a 4-hour or 8-hour hire

## FULL-DAY PACKAGE

\$45 per person | Minimum 15 guests

- Morning tea (same as half-day)
- Lunch including assorted wraps, sandwiches, pies and sausage rolls
- Tea and coffee station
- Optional upgrades:
  - Barista coffee (\$5 pp)
  - Jugs of juice (\$10 per jug)

## WHATS INCLUDED

- Complimentary Wi-Fi
- Whiteboard and projector/tv screen
- Lectern and microphone (Scylla Bay Room only)

*If you'd like to hold a corporate event with us but these packages don't quite suit your needs, please feel free to contact us at [events@thecomo.com.au](mailto:events@thecomo.com.au).*

*We'll be happy to work with you to create a custom package tailored specifically for you.*