



# EVENTS

# CONTENTS

EVENT OPTIONS	<i>PAGE 3</i>
TAKI FOOD PACKAGES	<i>PAGE 4</i>
TAKI BEVERAGE PACKAGES	<i>PAGE 7</i>
INARI FOOD PACKAGES	<i>PAGE 8</i>
INARI BEVERAGE PACKAGES	<i>PAGE 11</i>
MRS WANG FOOD PACKAGES	<i>PAGE 12</i>
MRS WANG BEVERAGE PACKAGES	<i>PAGE 14</i>
SUPALOVE	<i>PAGE 15</i>
TIGER LANE BEVERAGE PACKAGES	<i>PAGE 16</i>
CANAPES	<i>PAGE 17</i>
MINIMUM SPEND	<i>PAGE 18</i>
PACKAGE PRICING	<i>PAGE 19</i>

# EVENT OPTIONS

TAKI	<i>SEATING</i>	<i>STANDING</i>
Shou Sugi Rooms	10 pax (each room) 20 pax (both rooms)	30 pax (use of both)
Yakiniku	150 pax	N/a
Shabu Shabu	Max 40	N/a
Full Venue	195 pax	

INARI	<i>SEATING</i>	<i>STANDING</i>
The Sake and Wine room	25 pax	30 pax
Sushi Bar	8 pax	N/a
Half Venue	50 pax	
Full venue	150 pax	

MRS WANG	<i>Seating</i>	<i>Standing</i>
Private area 'The Bend'	20 pax	N/A
Gramophone Room	50 pax	80 pax
Main dining	80 pax	100 pax
Full venue	220 pax	

TIGER LANE	<i>SEATING</i>	<i>STANDING</i>
The Verandah	40 pax	60 pax
Neon Laneway	200 pax	
Full venue	439 pax	
- Entry way can increase capacity		

SUPALOVE	<i>SEATING</i>	<i>STANDING</i>
The Garden Room	28	3
The Delta	30	5
The Bar	20 (high tables)	4
Full venue	140	5
Full Venue With Verandah	200	3
Tigerlane (inc Supalove)	765 pax	0

# TAKI

**GROUP 1 (\$58PP)**

MINIMUM 2 GUESTS

## STARTER

### Edamam

strummed soybeans with signature salt  
e

### Sashimi Chef Selection (3PC/PP)

house made soy sauce

### Wafu Salad

mixed green, radish, daikon tsuma, lotus root, avocado, cucumber, house dressing

## MAIN

### Chicken Kara-age

crispy fried marinated chicken pieces, spicy mayo and lemon

### YAKINIKU SET

served with dipping sauces and house salts, rice, lettuce wraps

### Pork Belly (120 g)

### MBg+ Rump (120 g)

with pumpkin, capsicum and mushrooms for the grill as well

### King Mushroom Yaki

Grill King mushroom, butter, shichimi, cheddar cheese

### Steamed Rice

## DESSERT

### Ice Cream

(Matcha, Hojicha and Black Sesame)

# TAKI

GROUP 2 (\$88PP)

MINIMUM 2 GUESTS

## STARTER

### Edamam

strummed soybeans with signature salt  
e

### Oyster (2PC/PP)

Fresh Oyster with Citrus vinaigrette

### Sashimi Chef Selection (3PC/PP)

House made soy sauce.

### Wagyu 'Cheeseburger' Dumplings

crispy fried with burger sauce and spicy ponzu dressed greens.

## YAKINIKU WAGYU PLATTER

served with dipping sauces and house salts, rice, lettuce wraps.

### MS 8+ Karubi Plate (120 g)

### MS 9+ Rump (120 g)

### MS 9+ Tri-tip (120 g)

with pumpkin, capsicum and mushrooms for the grill as well

### Assorted Tempura

Assorted vegetables with prawn tempura

### Kimchi

Cabbage kimchi

## DESSERT

### Matcha Cheesecake

signature house made matcha cheesecake

## UPGRADE

S A5

(Please ask for quotation)

Wagyu

# TAKI

GROUP 3 (\$88PP)

SHABU SHABU

MINIMUM 2 GUESTS

## STARTER

### Edamam

strummed soybeans with signature salt  
e

### Sashimi Chef Selection (3pc/PP)

house made soy sauce

## HOT

### Wagyu 'Cheeseburger' Dumplings

crispy fried with burger sauce and spicy ponzu dressed greens.

### Agedashi Tofu

crispy fried tofu, tempura dipping sauce

## SHABU SHABU

(Japanese Hot Pot)

Choice of:

Shojin Nabe, Chanko Nabe and Gyushiki Nabe

Complimentary sides

## DESSERT

### Matcha Cheesecake

signature house made matcha cheesecake

## UPGRADES

### Lobster, Abalone

(Please ask for quotation)

# TAKI

## BEVERAGE PACKAGES

### KOI PACKAGE

#### Sparkling

Silver Leaf Brut, Margaret River WA

#### White

Gapstead Pinot Grigio, King Valley SA or Marty's Block Chardonnay

#### Red

The Mill Shiraz or Stonehaven Pinot Noir

#### Beer

Kylin Dragon Pale Ale, Tiger

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

### WATERFALL PACKAGE

#### Sparkling

Mada Prosecco Canberra Region

#### White

Kissing Bridge Riesling or Maverick Breechen's Semillon

#### Red

Cantina Sense Artini Chianti DCOG or Kalleske Clarry's GSM Barossa SA

#### Beer

Kirin Ichiban, Kylin Dragon Pale Ale

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

### DRAGON PACKAGE

#### Sparkling

Mada Prosecco

#### White

Tai Tara Sauvignon Blanc Marlborough NZ or Marc Brief Vouvray, FRA

#### Red

Lark Hill Regional Pinot Noir Canberra Region or Leeuwin Estate Cabernet, Margaret River WA

#### Beer

Kirin Ichiban, Sapporo, James Squire Ginger Beer

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

# INARI

## Banquet menu "Shou" 松

\$49PP

### BITES

#### Edamame

Strummed soybeans with signature salt

G D V

#### Chicken Kara-age

Crispy fried, ginger and soy marinated thigh fillet, honey soy dipping sauce

G

### MAKI ROLLS

#### Scallop Tempura

Nori coated tempura scallop pieces, cucumber, jalapeño mayo, seared salmon, sweet soy and Belgium endive leaves

D

#### King Salmon

King Salmon, crispy kataifi crunch, cucumber, apple mayonnaise, salmon roe rolled with salmon outside

G D

#### Inari Rock n Roll

Tuna, salmon, kingfish, spicy mayo, asparagus, avocado, cucumber, tempura fried, eel sauce, masago green onion

D

### MAIN

#### Pork Spare Ribs

Twice cooked grilled pork, maple teriyaki glaze

G D

#### Beef Anticucho

Char grilled Scotch fillet cooked medium rare, red and yellow anticucho sauces

(G) D

#### Assorted Tempura

Prawns, fish and assorted vegetables, warm dipping sauce with ginger and grated radish

D

### SIDES

#### Corn Ribs

Twice cooked, shiso butter, black pepper, chili lime

(G) V

#### Ohitashi

Blanched English spinach, shiitake and shimeji mushrooms, mushroom dashi broth

G D VG

\*Rice and Miso Soup available on request



# INARI

## Banquet menu "Chiku"竹

\$79PP

### BITES

#### Edamame

Strummed soybeans with signature salt

**G D V**

#### Sashimi Tacos

Diced tuna, salmon sashimi, crisp taco shell, chilled tomato and jalapeño salsa

**D**

#### Spicy Tuna

Spicy mayo, yellowfin tuna tartar, crispy rice squares

**G D**

### MAKI ROLLS

#### Scallop Tempura

Nori coated tempura scallop pieces, cucumber, jalapeño mayo, seared salmon, sweet soy and Belgium endive leaves

**D**

#### Ora King Salmon

King Salmon, crispy kataifi crunch, cucumber, apple mayonnaise, salmon roe rolled with salmon outside

**G D**

#### Inari Rock n Roll

Tuna, salmon, kingfish, spicy mayo, asparagus, avocado, cucumber, tempura fried, eel sauce, masago green onion

**D**

### MAIN

#### Chicken Kara-age

Crispy fried, ginger and soy marinated thigh fillet, honey soy dipping sauce

**G**

#### Mussels Miso-Cream Gratin

Grilled Kinkawooka mussels (7pc) in the half shell, miso cream, panko crumb

**(G)**

#### Duck Dengaku

Duck breast, savoury dark miso, shiitake mushroom, asparagus, Hoba leaf

**G D**

#### Bug Tail Tempura

Slipper lobster tempura, Spanish onion, coriander, jalapeno and sweet ponzu

**D**

### SIDES

#### Miso Eggplant

Grilled eggplant pieces, sweet miso glaze, massago bubu ararre **G D V**

#### Wasabi Pepper Vegetables

Sautéed baby corn, shiitake mushroom, asparagus, bok choy, wasabi pepper sauce

**G VG**

#### Corn Ribs

Twice cooked, shiso butter, black pepper, chili lime

**(G) V**

\*Rice and Miso Soup available on request

# INARI

## Banquet Menu "Bai"

\$110PP

### BITES

#### Edamame

strummed soybeans with signature salt

G D V

#### Sashimi Tacos

Diced tuna, salmon sashimi, crisp taco shell, chilled tomato and jalapeño salsa

D

#### Assorted Sashimi

tuna, salmon, pinfish, snapper, house soy and wasabi

G D

#### Hiramasa Kingfish Sashimi

Sashimi slices, jalapeño, coriander, burnt mandarin, yuzu ponzu

G D

### NIGIRI

#### Tuna

#### Salmon

#### Kingfish Belly

#### Scallop

### MAKI ROLLS

#### Scallop Tempura

Nori coated tempura scallop pieces, cucumber, jalapeño mayo, seared salmon, sweet soy and Belgium endive leaves

D

#### Ora King Salmon

King Salmon, crispy kataifi crunch, cucumber, apple mayonnaise, salmon roe rolled with salmon outside

G D

#### Inari Rock n Roll

Tuna, salmon, kingfish, spicy mayo, asparagus, avocado, cucumber, tempura fried, eel sauce, masago green onion

D

### MAIN

#### Beef Anticucho

Char grilled Scotch fillet cooked medium rare and yellow anticucho sauces

(G) D

#### Miso Toothfish

Grilled miso marinated glacier 51 tooth fish, sweet daikon pickle

G D

#### Duck Dengaku

Duck breast, savoury dark miso, shiitake mushroom, asparagus, Hoba leaf

G D

#### Bug Tail Tempura

Slipper lobster tempura, Spanish onion, coriander, jalapeno and sweet ponzu

D

\*Rice and Miso Soup available on request

# INARI

## BEVERAGE PACKAGES

### SILVER PACKAGE

#### Sparkling

Silver Leaf Brut, Margaret River WA

#### White

Gapstead Pinot Grigio, King Valley SA or Marty's Block Chardonnay

#### Red

The Mill Shiraz or Stonehaven Pinot Noir

#### Beer

Kitsune Pale Ale

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

### GOLD PACKAGE

#### Sparkling

Mada Prosecco Canberra Region

#### White

Oleary Walker Riesling or ORW Chardonnay Central Highlands TAS

#### Red

Cantina Sense Artini Chianti DCOG or Thomas Shiraz

#### Beer

Kirin Ichiban, Kitsune Pale Ale

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

### PLATINUM PACKAGE

#### Sparkling

Mada Prosecco Canberra Region

#### White

Lark Hill Gruner Veitliner Canberra region or Spring Vale Pinot Gris Freycinet TAS

#### Red

Brokenwood Pinot Noir Beechworth or Thomas Shiraz Hunter Valley

#### Beer

Kirin Ichiban, Sapporo, James Squire Ginger Beer

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

# MRS WANG

## SET 55PP

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fried bread and salted egg butter  
fragrant cucumber salad, nori, ginger scallion & burrata  
hunan beef tartare, chili, preserved lemon & rice crackers  
kung pao chicken & peanuts  
steamed broccolini & smoked oyster sauce  
fragrant jasmine rice  
dessert of the day

## SET B 80PP

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hiramasa kingfish, burnt lime, ginger kosho  
fragrant cucumber salad, nori, ginger scallion & burrata  
hunan beef tartare, chili, preserved lemon & rice crackers  
moo shoo duck pancakes  
salt and pepper calamari with curried aioli  
Mrs Wang sweet & sour pork  
steamed broccolini & smoked oyster sauce  
fragrant jasmine rice  
dessert of the day

# MRS WANG

## SET C 98PP

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Mrs Wang prawn toast  
fried bread and salted egg butter  
hiramasa kingfish, burnt lime & ginger kosho  
fragrant cucumber salad, nori, ginger scallion &  
burrata strange flavour eggplant, chili oil & sesame  
moo shoo duck pancakes  
sizzling beef tenderloin & broccoli  
steamed broccolini & smoked oyster sauce  
fragrant jasmine rice  
dessert of the day

## UPGRADE OPTIONS

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Add :

Dumplings by dumpling master Kian

Hong Live Lobster - market price

Live Mud Crab - market price

Live Abalone - market price

Live Pipi's - market price



# MRS WANG BEVERAGE PACKAGES



## SILVER PACKAGE

\$35<sup>PP</sup>

Sparkling

*Tesoro Prosecco*

White

*Gapstead Pinot Grigio or Marty's Block Chardonnay*

Red

*The Mill Shiraz or Stonehaven Pinot Noir*

Beer

*Wang Dynasty Pale Ale*

Soft Drink

*Coke, Lemonade, Fanta, Juices and water*

## GOLD PACKAGE

\$45<sup>PP</sup>

Sparkling

*Mada Prosecco*

White

*MDI Pinot Grigio or Atze's Vermentino*

Red

*Hedonist Shiraz or Express Winemakers Syrah*

Beer

*Kirin Ichiban, Wang Dynasty Pale*

Soft Drink

*Coke, Lemonade, Fanta, Juices and Water*

## PLATINUM PACKAGE

\$55<sup>PP</sup>

Sparkling

*Tesoro Prosecco or Mada Prosecco*

White

*Lark Hill Gruner Veltiner*

Red

*Leeuwin Estate Cabernet Sauvignon*

Beer

*Kirin Ichiban, Wang Dynasty Pale Ale, Tiger*

Soft Drink

*Coke, Lemonade, Fanta, Juices and Water*

# SUPALOVE

Share the love \$49/PP

## SUPALOVE CANAPE

Authentic Thai Meatballs Grill  
Chicken Satay  
VEG Spring roll  
Money Bag  
Crispy Tofu

\*Canape style

(suitable for an after work nibbles with drinks - not a significant meal)

## SUBSTANTIAL CANAPE

Chicken Satay  
VEG Spring roll  
Chicken Pad Thai  
Chicken with Cashew Nut Stir Fry Sauce  
Tom Yum Goong  
Larb Beef  
Dessert : Supalove Roti

\*Canape style with upgrade to more substantial upgrade  
(suitable for a function where everyone leaves well fed)

## BUFFET STYLE GRAZING PLATTERS

Crispy Barramundi Wrap  
Spring Roll & Money Bag  
Som Tum Thai (Papaya Salad)  
Beef & Potato Massaman  
Tom Kha Kai  
Thai Railway fried rice  
Supalove Seafood Noodle Stir Fry  
Jasmine Rice  
Dessert : Mango Sticky Rice

\*Buffet or grazing station style

# TIGER LANE

## BEVERAGE PACKAGES

*(inc. Supalove)*

### Silver Package

Sparkling	Silver Leaf Brut, Margaret River WA
White	Gapstead Pinot Grigio, King Valley SA or Marty's Block
Red	Chardonnay The Mill Shiraz or Stonehaven Pinot Noir
Beer	Kirin Megumi, Tsing Tao, Capital alc-less
Soft	Coke, Lemonade, Squash, Fanta, Juices and Water
Drinks	

### Gold Package

Sparkling	Mada Prosecco Canberra Region
White	Kissing Bridge Riesling or Tai Tara Sauvignon Blanc Marlborough NZ
Red	Tertini Tempranillo Hilltops, NSW or Hedonist Shiraz McLaren Vale,
Beer	SA Kirin Ichiban, Tiger, Little Creatures Cider, Capital alc-less
Soft	Coke, Lemonade, Squash, Fanta, Juices and Water
Drinks	

### Platinum Package

Sparkling	Mada Prosecco
White	Goon Tycoon Chenin Blanc Margaret River, WA or ORW Chardonnay Central Highlands TAS
Red	Lark Hill Regional Pinot Noir Canberra Region or In Praise Of Shadow Touriga Blend. Blewitt Springs SA
Beer	Kirin Ichiban, Stone & Wood, James Squire Ginger Beer, Capital alc-less
Soft	Coke, Lemonade, Squash, Fanta, Juices and Water
Drinks	



# TIGER LANE

## CANAPES

(Example Menu)

### Blowfish

BlowFish Rolls - each (4 cut)

California

Crispy Prawn

The Lawson

Philadelphia

Spicy Tuna

Tuna Avocado

Salmon Avocado

Bacon and Egg

Chicken Avocado

Harvest Roll (V)

Poke Rice Bowl - Fried Tofu

Poke Rice Bowl Poached Chicken

Poke Rice Bowl Kingfish Sashimi

Sashimi Rice Bowl Salmon Avocado

Sashimi Rice Bowl Scattered Sushi

### Mrs Wang

Mrs Wang's prawn toast

Grilled gem lettuce, smoked macadamia & pepetias

Black pepper scallop & hazelnut

Oysters & pink ginger mignonette

Fried bread & salted egg butter (4pcs)

Moo shoo duck pancakes & hoisin (4 pcs)

Crispy Battered orange prawns

### Substantials (cost per pax)

Fragrant cucumber salad, nori, ginger scallion & burrata

Steamed mapo tofu cups

Salt & pepper calamari cups

Moo shoo duck pancakes & hoisin

Hunan beef tartare, chili, preserved lemon & rice cracker

Lemon chicken cutlet & barley

Jiang Xi style fish of the day, salted chili & preserved mustard

### Rice & noodles

Mrs Wang vegetarian olive fried rice

Mrs Wang charsiu & pork fried rice

Fragrant jasmine steamed rice

Ginger scallion noodles

### INARI ExpRes

Chicken katsu skewers, bulldog sauce / piece

Pork katsu skewers, bulldog sauce / piece

Chicken teriyaki skewers / piece

Pork gyoza, soy vinaigrette / piece

Salt and pepper tofu skewer / piece

Tako yaki, sprinkles, sauce, mayonaise / piece

Rice bowl - chicken katsu, java curry sauce

### Golden Panda

Sparkling Chinese Pork Dumplings

Vegetarian Dumplings

Pork & Cabbage Spring Rolls

Shanghai Soup Dumplings

Prawn Dumpling

Crispy Tofu Bun with Spicy Mayonnaise

Kung Bao Chicken Lettuce Cups

### Banquet Style

Golden panda char siu fried rice

Pork and cabbage spring rolls

Fried salt and pepper tofu

### Sticky Beak

Boneless Chicken /choice of 2 dipping sauces / piece

K-DOGS Mozzarella Cheese / each

K-DOGS Sausage / each

K-DOGS half n' half / each

Original chicken sandwich slider / each

French Fries / portion

### Lucky Duck

Roasted Pork Skewers

Charsiu Platter

Duck Pancakes

### Banquet Style

Pork belly with sauces and garnishes

Char siew with sauces and garnishes

Roast duck with sauces and garnishes

# EXCLUSIVE USE MINIMUM SPEND

<b>TAKI</b>		<i>MONDAY - THURSDAY</i>	<i>FRIDAY - SUNDAY</i>
Shou Sugi		No Minimum Spend	No Minimum Spend
Rooms Yakiniku		\$4,000	\$7,000
Shabu Shabu		\$2,000	\$3,000
<b>INARI</b>		<i>MONDAY - THURSDAY</i>	<i>FRIDAY - SUNDAY</i>
The Sake and Wine room		No Minimum Spend	No Minimum Spend
Sushi Bar		No Minimum Spend	No Minimum Spend
Half Venue		No Minimum Spend	
Full venue		No Minimum Spend	\$10,000
<b>MRS WANG</b>		<i>MONDAY - THURSDAY</i>	<i>FRIDAY - SUNDAY</i>
Private area 'The Bend'		No Minimum Spend	No Minimum Spend
Gramophone Room		No Minimum Spend	No Minimum Spend
Main dining		No Minimum Spend	No Minimum Spend
Full venue		No Minimum Spend	\$10,000
<b>TIGER LANE</b>		<i>MONDAY - THURSDAY</i>	<i>FRIDAY - SUNDAY</i>
The Verandah		No Minimum Spend	\$3,000
Neon Laneway		No Minimum Spend	No Minimum Spend
Full venue		\$20,000	\$40,000
<b>SUPALOVE</b>		<i>MONDAY - THURSDAY</i>	<i>FRIDAY - SUNDAY</i>
The Garden Room		No Minimum Spend	\$1,500
The Delta		No Minimum Spend	\$2,000
The Bar		No Minimum Spend	\$800
Full venue		\$5,000	\$5,000
Full Venue with Verandah		\$7,000	\$8,000
<b>ENTIRE</b>	<b>PRECINCT</b>	\$60,000	\$100,000
<b>INCLUDING FOYER (exc. Taki)</b>			

# PACKAGES

TAKI GROUP MENU		TAKI BEVERAGE PACKAGE		<i>MAX 3 HOURS</i>
Group Menu 1	\$58/pp	Koi Package		\$39/pp
Group Menu 2	\$88/pp	Waterfall Package		\$49/pp
Group Menu 3	\$88/pp	Dragon Package		\$79/pp
INARI GROUP MENU		INARI BEVERAGE PACKAGE		<i>MAX 3 HOURS</i>
Shou	\$49/pp	Silver		\$39/pp
Chiku	\$79/pp	Gold		\$49/pp
Bai	\$110/pp	Platinum		\$79/pp
MRS WANG GROUP MENU		MRS WANG BEVERAGE PACKAGE		<i>MAX 3 HOURS</i>
Set A	\$55/pp	Silver		\$39/pp
Set B	\$80/pp	Gold		\$49/pp
Set C	\$98/pp	Platinum		\$79/pp
TIGER LANE FOOD PACKAGE		TIGER LANE BEVERAGE PACKAGE		<i>MAX 3 HOURS</i>
Canape	Call for Quotation	Silver		\$39/pp
Canape (with substantials)	Call for Quotation	Gold		\$49/pp
Buffet	Call for Quotation	Platinum		\$79/pp
SUPALOVE				
Share the Love	\$49/pp			