



# ZILVER

CATERING AND EVENTS



## *Zilver Catering*

Zilver Catering has been serving delicious food and excellent service in Sydney since 2005.

With our multi award winning culinary team and talented team of service professionals, Zilver Catering has expanded and secured an envied reputation as one of the top Chinese style caterers in Sydney and is the chosen caterer for many venues on their catering panels.

We firmly believe that every event is unique and the catering experience should be adaptable to match. No matter how formal or casual the occasion is, Zilver Catering has the perfect dining solution.

Zilver Catering brings a taste of Zilver into the home, office or any destination, including Zilver Groups designated events spaces. Located in the heart of Sydney, Zilver or The Eight is equipped with facilities to cater for any occasion and group size, for an added element of comfort and surprise.

Feast on our selection of sumptuous menus or tailor-made a function package to suit your needs, preferences and budget.

For more information on our function and catering package, please see our catering website: [www.zilvercatering.com.au](http://www.zilvercatering.com.au)



The background is a light sage green color. In the center, there is a large white circle. Surrounding the circle and filling the background are faint, stylized green floral and vine patterns, including swirls and leaf-like shapes. The text is centered within the white circle.

YOUR VISION . YOUR STYLE . YOUR DAY

*We Make It Happen*

## Services

Zilver Catering's professional team works effortlessly for Food Serving in many aspects. All Dinner Courses are prepared and plated in the venue's kitchen and delivered to each guest at the table by highly trained staffs. Alternatively, a less-formal style of service to place platters of food on the table for guests who prefer to help themselves.

### SEATED

Considered to be the most extravagant serving style, seating is ideal for any formal event from gala to soiree. Courses are prepared and plated in our kitchen, then delivered to each of your guests by our highly trained team.

### BUFFET

Buffet items will be presented in defined stations and areas for Self-Service or Served by our professional staffs

### STATION

Managers and Service Staffs will manage and work at the food stations to provide personalised service to the guests

### FAMILY

A less-formal style of service that is great for fostering interaction among your guests. Instead of individual plates, platters of food are brought to the table for everyone to share. Guests help themselves and decide which items delight them. The passing of platters back and forth creates a truly festive and convivial focal point.

### TRAY-PASSED

Our experienced staffs serve trays of food items and/or beverages to the guests. This is a popular service style to add a touch of elegance to your pre-function reception.





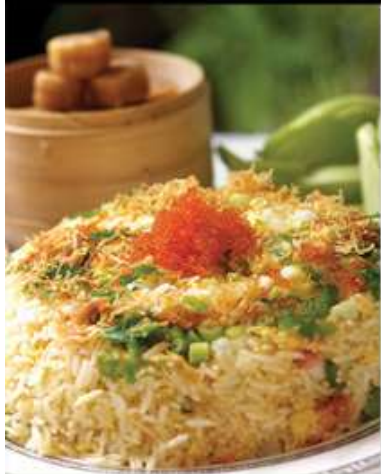
## *Private Functions*

Wedding  
Event catering  
Birthday  
Engagement  
Baby Shower



## *Corporate Functions*

Christmas Party  
Corporate Catering  
Office Catering  
Conference/ Seminar  
Product Launch  
Special Event  
Gala Dinner



\* 美滿姻緣燒味拼盤  
*Barbecued Mixed Platter*

\* 頭盤自選一款 Choose one :

a) 龍皇海鮮卷  
*Deep Fried Seafood Roll*

b) 沙律汁蝦球  
*Stir fried Prawns with mayo*

\* 廚師湯羹任選一款 Choose one:

a) 金瑤鴨絲羹  
*Shredded duck and dried scallop soup*

b) 粟米海龍皇  
*Seafood Sweetcorn Soup*

\* 金湯龍蝦尾 (伊麵)  
*Braised Lobster Tail with Pumpkin Sauce( E-Fu Noodle)*

任選一款 Sauce Choose one:

星洲 *Singapore style* or 蒜子牛油 *Garlic Butter*

\* 頭抽香蔥游水東星斑  
*Steamed Live Coral Trout with Aged Soy Sauce and Shallots*

\* 南乳燒雞  
*Crispy Skin Chicken Marinated in Red Bean Curd*

\* 宮廷炒飯  
*Zilver's Fried Rice*

\* 百年好合  
*Sweetened Red Bean Soup with Lotus Seeds*

\* 永結喜同心  
*Fresh Fruit Platter*

**ELEGANCE**

(9 COURSE)

**\$99 PER PERSON**

(food only)





\* 滿堂喜慶乳豬拼盤  
*Barbecued Suckling Pig Mixed Platter*

\* 金湯雞絲花膠燙  
*Braised Fish Maw, Shredded Chicken, Pumpkin Soup*

\* 蠔皇原隻鮑  
*Braised Whole Abalone with Supreme Oyster Sauce*

\* 蒜子牛油游水龍蝦(伊麵)  
*Braised Live Lobster with Garlic Butter Sauce*

\* 頭抽香蔥游水東星斑  
*Steamed Live Coral Trout with Aged Soy Sauce and Shallots*

\* 陳年普洱茶熏脆皮雞  
*Deep Fried Crispy Chicken in Pu Erh Tea Leaf*

\* 金陵荷葉飯  
*Fried Glutinous Rice Steamed in Lotus Leaves*

\* 百年好合  
*Sweetened Red Bean Soup with Lotus Seeds*

\* 永結喜同心  
*Fresh Fruit Platter*



**INDULGENCE**

(9 COURSE)

**\$159 PER PERSON**

- BANQUET PRICE VALID 1ST JUNE 2023 - 31ST DECEMBER 2024

- CATERING MINIMUM IS 120 GUESTS OR ADDITIONAL CHARGES MAY APPLY

- ALL BANQUET PRICE INCLUDES FOOD, STAFFS AND CHEFS

- ADDITIONAL COST MAY APPLIED FOR:

EXTRA STAFF & EQUIPMENTS NEEDED

PUBLIC HOLIDAY & CHINESE NEW YEAR

- PLEASE NOTE THAT THE ABOVE INFO IS SAMPLE AND USE AS REFERENCE ONLY..

- NOTE: SEAFOOD PRICE MAY VARY DUE TO THE SEASONAL AVAILABILITY

\* 炸春卷  
*Fried Spring Roll*

\* 粟米羹  
*Sweet Corn Soup*

\* 咕嚕肉  
*Sweet and Sour Pork*

\* 炒饭  
*Fried Rice*

\* 永結喜同心  
*Fresh Fruit Platter*

## CHILDRENS

(5 COURSE)

\$50 PER PERSON

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\* 炸春卷  
*Fried Spring Roll*

\* 粟米羹  
*Sweet Corn Soup*

\* 宮保豆腐  
*Kung Po Tofu*

\* 清炒時蔬  
*Stir Fried Seasonal Greens*

\* 齋炒飯  
*Fried Rice*

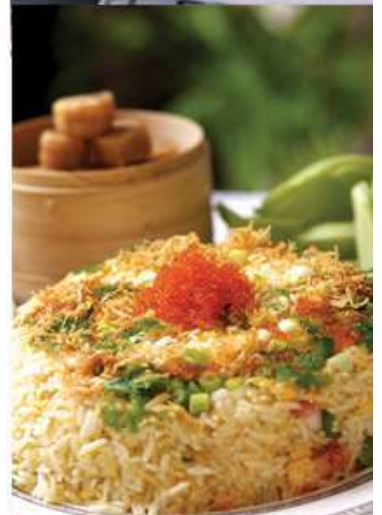
\* 百年好合  
*Sweetened red bean soup with lotus seeds*

\* 永結喜同心  
*Fresh Fruit Platter*

## VEGETARIAN

(7 COURSE)

\$70 PER PERSON





## Past Venues



Zilver Catering has the ability to work in any venue of your choice whether it be any five star hotel, cruise ship, private home or a unique venue where Gold Licence Caterer's are permitted.

In addition, Zilver Catering is proud to be the exclusive resident event caterer at Navarra Venues with iconic locations and inspirational space to suit every event and occasion:

**Le Montage** - A Luxury Waterfront / **Oasis Curzon Hall** - Sydney's Heritage Castle / **Oatlands House** - An Elegant Georgian Manor / **Conca D'oro** - Timeless Ballrooms these iconic venue offers a collection of inspirational spaces to suit every event and occasion.

Gold Licence Caterer  
since 2015



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