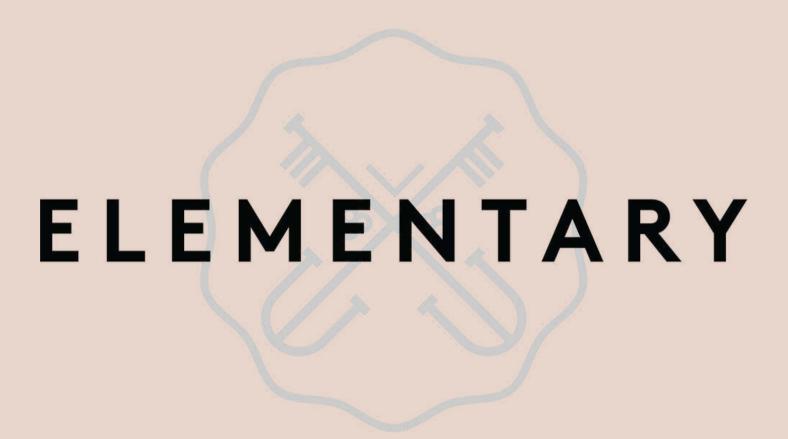
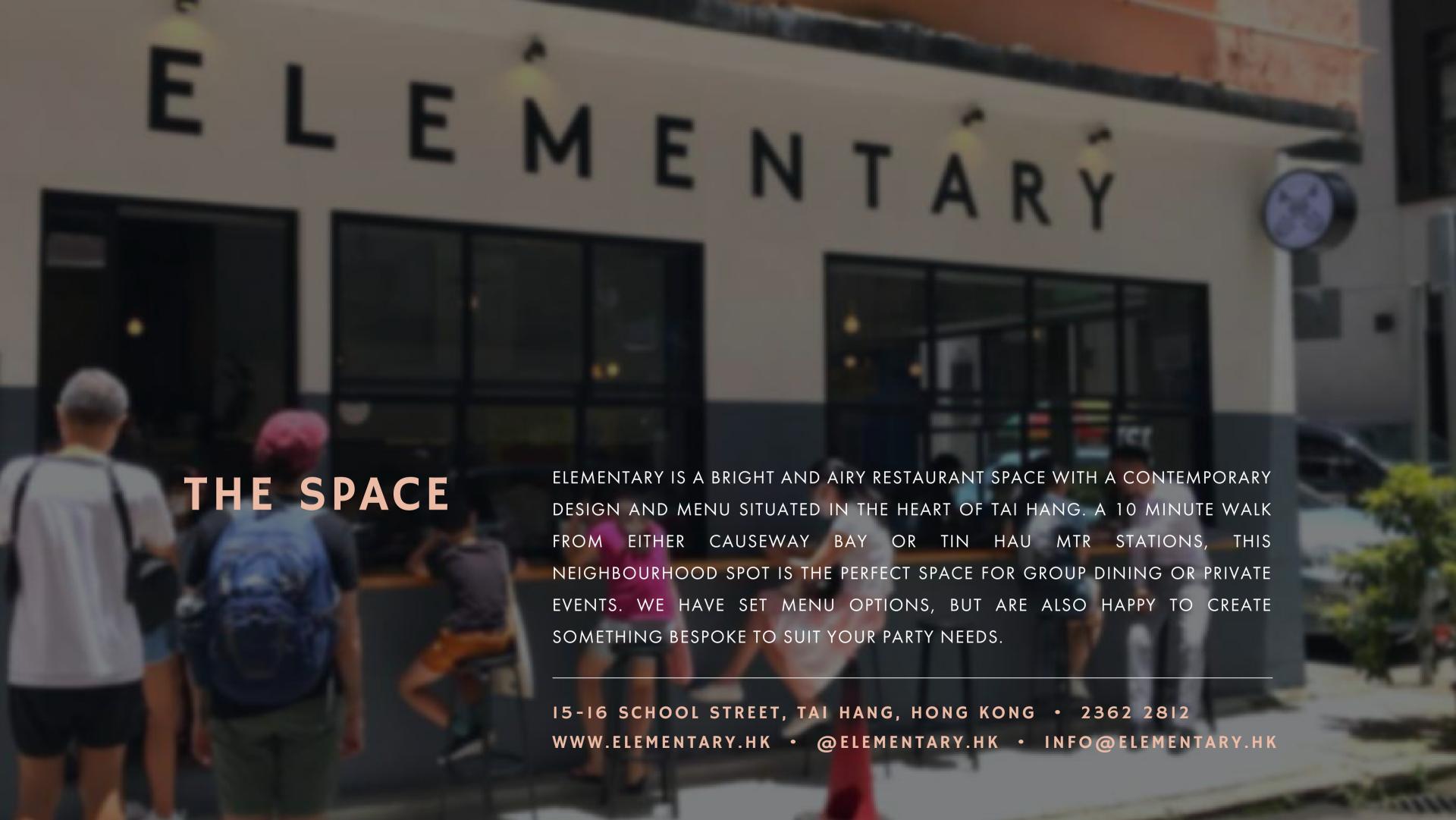
Catch Concepts. E V E N T S P A C K

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GROUP DINING

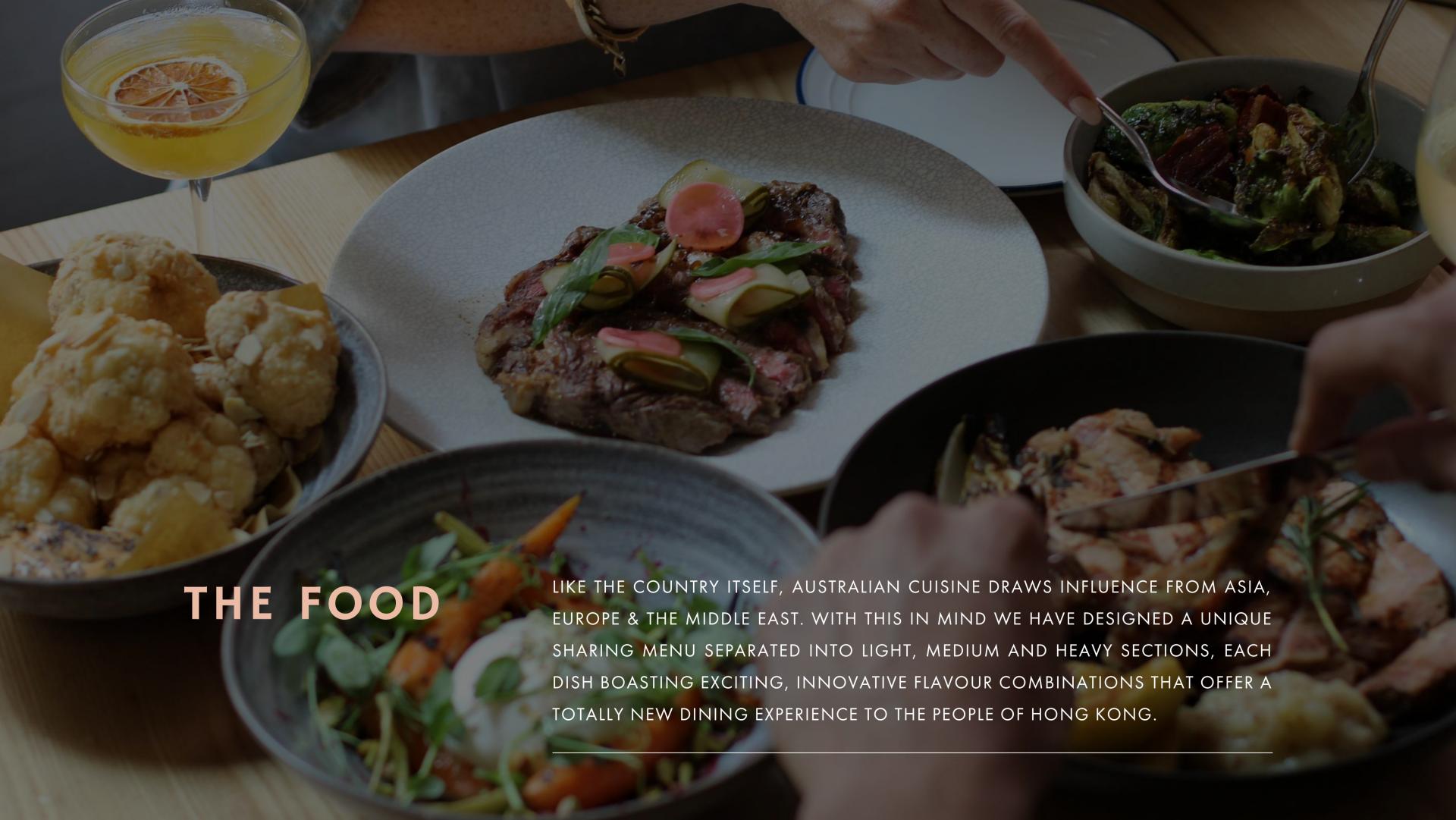
THE SPACE CAN ACCOMMODATE SEATED GROUPS OF UP TO 20
GUESTS. LONG BANQUET STYLE TABLES CAN BE ARRANGED
IN A NUMBER OF WAYS.

SEATED 20

PRIVATE EVENT

THE SPACE PROVIDES A FLEXIBLE FLOOR PLAN TO SUIT ANY STYLE OF
EVENT. SPEAK WITH THE TEAM ABOUT WHAT SET UP
WILL WORK BEST FOR YOUR GROUP.

SEATED 32 • STANDING 50





THE MENUS

WE HAVE CAREFULLY DESIGNED SHARING SET MENUS SO THAT YOU AND YOUR GROUP CAN RELAX AND ENJOY YOUR TIME WITH EACH OTHER WITHOUT HAVING TO MAKE MENU CHOICES OR DECISIONS ON HOW MUCH TO ORDER!

ALLERGIES & INTOLERANCES CAN BE CATERED FOR SO PLEASE DON'T HESITATE TO ASK. WE CAN BE FLEXIBLE WITH CERTAIN ITEMS SO PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL REQUESTS.

SET A - \$350PP

ZUCCHINI, FETA, EARL GREY RAISINS,
MINT, PINE NUTS

GRILLED ASPARAGUS, PARMESAN & ARTICHOKE PUREE, ORANGE ZEST

EFC - ELEMENTARY FRIED CAULIFLOWER,
ALMONDS, RANCH SAUCE

CHICKEN LIVER MOUSSE,
STICKY GRAPE RELISH, BRIOCHE

SPICY CRAB PASTA, GARLIC,
ANGEL HAIR, LEMON ZEST CRUMBS

FANCY POUTINE, FRIES, OXTAIL GRAVY,
BLUE CHEESE, RUNNY EGG

SEA BASS, TAMARIND & SQUID INK AIOLI, EDAMAME, MINT & FENNEL

WHITE CHOCOLATE PUDDING,
RHUBARB SORBET, PISTACHIO,
BABY BASIL

PLUS 10% SERVICE CHARGE

SET B - \$450PP

CLAMS, FENNEL, TARRAGON, CREAM, VERMOUTH

GRILLED ASPARAGUS, PARMESAN & ARTICHOKE PUREE,
ORANGE ZEST

CHICKEN LIVER MOUSSE, STICKY GRAPE RELISH, BRIOCHE

EFC - ELEMENTARY FRIED CAULIFLOWER,
POPPY SEEDS, RANCH

ROASTED HALF CHICK, PINE NUTS, SALSA VERDE,
LEMON, CREME FRAICHE

SEA BASS, TAMARIND & SQUID INK AIOLI,
EDAMAME, MINT & FENNEL

STEAK, NZ RIB EYE, THAI DRESSING, PICKLES, BASIL

WHITE CHOCOLATE PUDDING, RHUBARB SORBET,
PISTACHIO, BABY BASIL

ICE CREAM SANDWICH - HOME MADE ICE CREAM,
CHOC CHIP COOKIE

PLUS 10% SERVICE CHARGE

SET C - \$550PP

OYSTERS WITH PONZU

CLAMS, FENNEL, TARRAGON, CREAM, VERMOUTH

HAMACHI CEVICHE, GREEN CHILI DRESSING, SEA ASPARAGUS

BEEF TARTARE, WASABI HOLLANDAISE, NASHI PEAR
BLACK SESAME, CRISPY LOTUS ROOT

GRILLED ASPARAGUS, PARMESAN & ARTICHOKE PUREE,
ORANGE ZEST

ROASTED HALF CHICK, PINE NUTS, SALSA VERDE,
LEMON, CREME FRAICHE

LAMB SHANK, PARMESAN TRUFFLE MASH, MINT OIL, RAISINS

STEAK, OUTSIDE SKIRT, THAI DRESSING, PICKLES

PEACH PANNA COTTA, BERRY YOGHURT,
GRANOLA, SEASONAL FRUIT

ICE CREAM SANDWICH - HOME MADE ICE CREAM,
CHOC CHIP COOKIE

PLUS 10% SERVICE CHARGE





DRINK PACKAGES

IF YOU'RE AFTER A BOOZY LUNCH OR DINNER WE'VE GOT YOU COVERED! WE OFFER FREE FLOW DRINK DEALS THAT ARE GREAT VALUE FOR MONEY. OFFERING BOTH BASIC AND PREMIUM PACKAGES AND 2 OR 3 HOUR OPTIONS WE WILL HELP YOU CHOOSE THE PACKAGE THAT SUITS YOU BEST.

BASIC

\$250 FOR 2 HOURS • \$350 FOR 3 HOURS

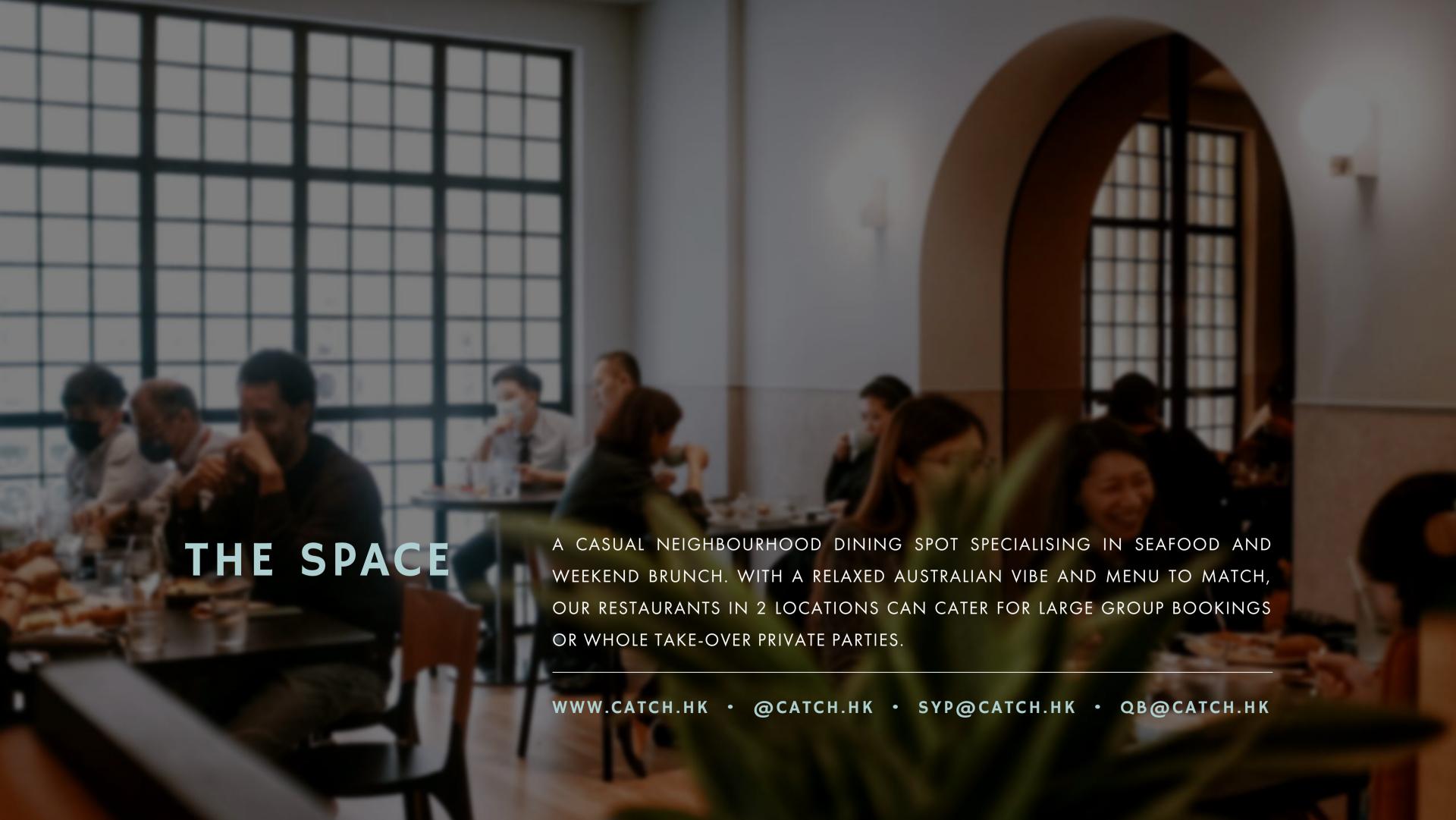
- BARON PHILIPPE DE ROTHSCHILD PINOT NOIR, LANGUEDOC FRA '20
- AULD FAMILY WINES GRANACHE ROSE, BAROSSA VALLEY AUS '20
- SHEARWATER SAUVIGNON BLANC, MALBOROUGH NZ '21
- CHIARO PROSECCO DOC, ITA
- PERONI/PISLNER URQUELL (CAN)
- SKYY VODKA
- RICHMOND GIN
- BACARDI RUM
- JOSE CUERVO TEQUILA SHOTS

PREMIUM

\$350 FOR 2 HOURS • \$450 FOR 3 HOURS

- ST.HALLETS GAMEKEEPER'S SHIRAZ, BAROSSA VALLEY AUS '20
- MARTIN CODAX ALBARINO, RÍAS BAIXAS SPN '19
- MIRABEAU ROSE, PROVENCE, FRA '16,
- CHIARO PROSECCO DOC, ITA
- ASAHI
- GREY GOOSE VODKA
- HENDRICK'S GIN
- SAILOR JERRY SPICED RUM
- PATRON SILVER TEQUILA SHOTS







SAI YING PUN

GF ISLAND CREST, SHOP 9-10 SECOND STREET • 5629 0156

JUST A SHORT WALK FROM SAI YING PUN MTR STATION, WITH A VIVACIOUS INTERIOR DESIGN, AN INVITING AMBIANCE AND AN EXCITING MENU THAT'S PERFECT FOR ANY EVENT, FROM CELEBRATIONS TO GETTING-AWAY-FROM-IT-ALL.

THE SPACE CAN ACCOMMODATE UP TO 70 GUESTS FLEXIBILITY ALLOWS FOR A WIDE RANGE OF ARRANGEMENTS DEPENDING ON YOUR INDIVIDUAL EVENT REQUIREMENTS.

GROUP DINING
SEATED 45

PRIVATE EVENT

SEATED 60 • STANDING 70



QUARRY BAY

GF 21 HOI WAN STREET • 2568 3299

LOCATED AT HONG KONG'S MOST POPULAR BUSINESS HUB - TAIKOO PLACE, OUR FRIENDLY TEAM MAKES SURE THAT EVERY OCCASION IS ONE TO CHERISH. BE IT AN ANNIVERSARY, BIRTHDAY, OR CORPORATE ENTERTAINMENT, WE TAKE CARE OF EVERY DETAIL OF YOUR EVENT.

THE BEAUTIFUL, LIGHT-FILLED RESTAURANT & WINE BAR OFFERS FLEXIBLE DINING SPACES FOR UP TO 80 GUESTS, WE ALSO HAVE A PRIVATE ROOM FOR UP TO 18 GUESTS.

GROUP DINING
SEATED 45
PRIVATE EVENT
SEATED 56 • STANDING 65



THE ROOM AT QUARRY BAY

THE ROOM OFFERS A WARM, LAID-BACK ATMOSPHERE FOR DINING AND GATHERING. IT'S QUIET, PRIVATE AND SEPARATE FROM THE MAIN AREA.

OUR PRIVATE ROOM CAN COMFORTABLY ACCOMMODATE FOR UP TO 18 GUESTS. THE SPACE PROVIDES A FLEXIBLE FLOOR PLAN TO SUIT ANY STYLE OF EVENT.

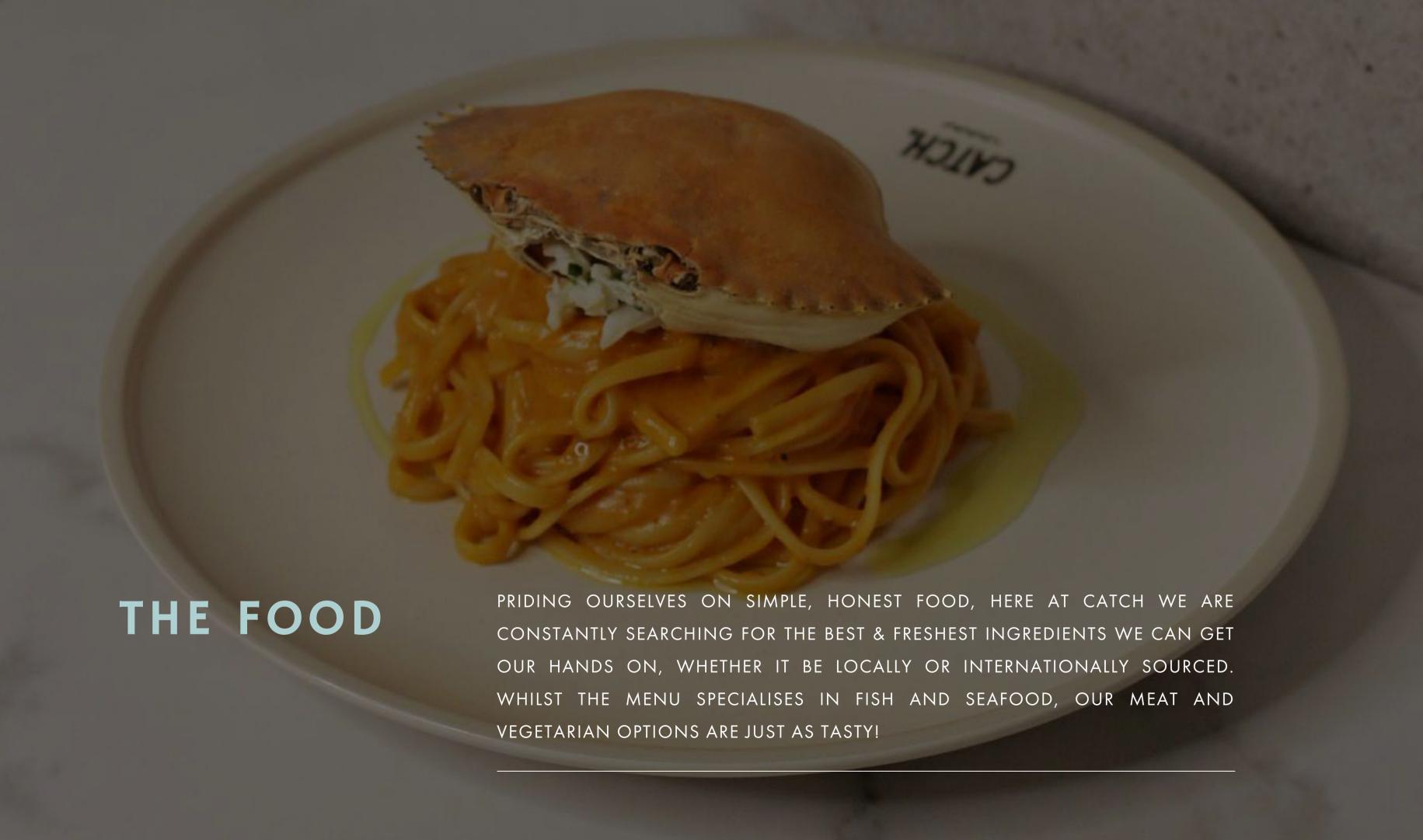
GROUP DINING
SEATED 18-20

MINIMUM SPENDS (6-IOPM)

MON - THU \$8,000 MINIMUM

FRIDAY \$10,000 MINIMUM

SAT & SUN \$7,000 MINIMUM



THE MENUS

AT CATCH WE HAVE CREATED A COMBINATION SET MENU, THE STARTERS ARE DESIGNED TO SHARE IN ORDER TO GIVE YOU A TASTE OF A NUMBER OF OUR DISHES AND CREATE A FRIENDLY INTIMATE EXPERIENCE. FOR THE MAIN WE HAVE LISTED A NUMBER OF OPTIONS FOR EACH GUEST TO CHOOSE FROM.

ALLERGIES & INTOLERANCES CAN BE CATERED FOR SO PLEASE DON'T HESITATE TO ASK. WE CAN BE FLEXIBLE WITH CERTAIN ITEMS SO PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL REQUESTS.



SET A - \$350PP

EDAMAME DIP, PADRON PEPPERS, LIME,
FURIKAKE, CRACKER (V)

STICKY PORK RIBS, SESAME, CORIANDER (GF)

CURLY KALE, SPINACH, SUNFLOWER,
ONION, PEARL COUS COUS, GOJI
BERRIES, POPPYSEEDS, TAHINI GODDESS
DRESSING (V)

JERK CHICKEN, SAUTÉED BEANS, SPINACH,
PLANTAIN CHIPS (GF)

CLAM & CUTTLEFISH, SQUID INK

SPAGHETTI, SHALLOTS, THAI BASIL, XO

SAUCE, WHITE WINE, FRESH TOMATO

PASSION FRUIT MERINGUE TART

PLUS 10% SERVICE CHARGE

SET B - \$450PP

BEEF TARTAR, NUOC CHAM, PHO HERBS, EGG YOLK,
PRAWN CRACKERS (GF)

CRAB FRIES, TOBIKO MAYO, CRAB MEAT, SOFT EGG,

TRUFFLE CAVIAR (GF)

AVOCADO CHIPS, PANKO CRUMBED, CHILI SALT,
KEWPIE MAYO (VEG)

CURLY KALE, SPINACH, SUNFLOWER, ONION,
PEARL COUS COUS, GOJI BERRIES, POPPYSEEDS,
TAHINI GODDESS DRESSING (V)

FISH & CHIPS, MALT VINEGAR MAYO, PEA KETCHUP,
HAND-CUT CHIPS (GRILLED/FRIED)

SPICY CRAB PASTA, ANGEL HAIR, GARLIC, CHILI,
LEMON ZEST CRUMBS

FRIED BERRY CHEESECAKE

PLUS 10% SERVICE CHARGE

SET C - \$550PP

OYSTERS, RASPBERRY MIGNONETTE GRANITA (GF)

SCALLOP CEVICHE, DILL, SESAME, BASIL OIL,
TIGERS MILK (GF)

PINT OF PRAWNS, LEMON AIOLI,
WHITE SOY, BREAD

CLAMS, TOMATO, CHORIZO, LEMON, BREAD

RIB-EYE STEAK, CHIVE MASHED POTATO,
MUSHROOM KETCHUP, JUS (GF)

JERK CHICKEN, SAUTÉED BEANS, SPINACH,
PLANTAIN CHIPS (GF)

SAUSAGE RIGATONI - NDUJA, FENNEL, SAGE,
CONFIT TOMATOES, RICOTTA

CATCH

STICKY TOFFEE PUDDING

PLUS 10% SERVICE CHARGE



CANAPÉS

\$150PP

CHARCUTERIE PLATE, COLD CUTS, PICKLES, BREAD

BEEF SLIDERS, BACON, CATCH SAUCE, CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE

CHILI WINGS, GARLIC

AVOCADO CHIPS, PANKO CRUMBED, CHILI SALT, KEWPIE MAYO (VEG)

WHITEBAIT, HORSERADISH & THYME CREAM, PARSLEY SALAD

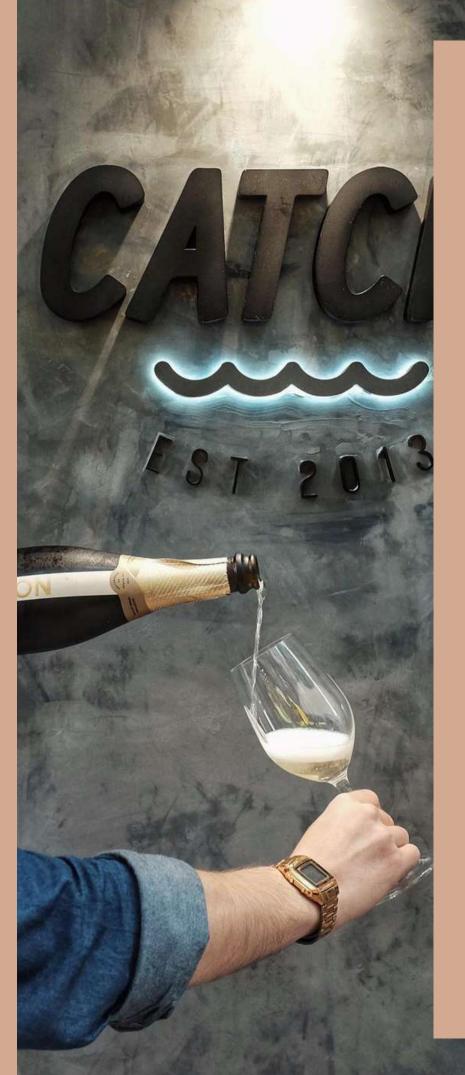
FRIED CHICKEN TENDERS, HARISSA HONEY

CRISPY BRUSSELS, VEGAN FISH SAUCE CARAMEL, FRIED SHALLOT, CHILI (V,GF)

PICK A CHIP, HANDCUT/SKINNY/TOTS, LEMON MAYO, CHILI SALT (V)

*CHOOSE 4 FROM ABOVE - MINIMUM 15
PEOPLE

*ADDITIONAL CANAPÉS - \$30PP



DRINK PACKAGES

IF YOU'RE AFTER A BOOZY LUNCH OR DINNER WE'VE GOT YOU COVERED! WE OFFER FREE FLOW DRINK DEALS THAT ARE GREAT VALUE FOR MONEY. OFFERING BOTH BASIC AND PREMIUM PACKAGES AND 2 OR 3 HOUR OPTIONS WE WILL HELP YOU CHOOSE THE PACKAGE THAT SUITS YOU BEST

BASIC

\$250 FOR 2 HOURS • \$350 FOR 3 HOURS

- ASAHI BOTTLE
- SKYY VODKA
- RICHMOND GIN
- BALLANTINE'S BLENDED
- APPIFTON RUM
- AULD FAMILY WINE GRENACHE ROSE
- THE SPECTACLE SHIRAZ, ADELAIDE HILLS, AUS'19
- THE SPECTACLE SAUVIGNON BLANC, ADELAIDE HILLS, AUS'20
- CINZANO PROSECCO

PREMIUM \$350 FOR 2 HOURS • \$450 FOR 3 HOURS

- ASAHI
- COOPERS DRY
- STONE & WOOD
- GREY GOOSE VODKA
- HENDRICK'S GIN
- BLACK LABEL WHISKEY
- APPLETON SIGNATURE RUM
- YOUR CHOICE OF WHITE FROM OUR HH LIST
- YOUR CHOICE OF RED FROM OUR HH LIST
- MIRABEAU CLASSIC PROVENCE ROSÉ 2020
- TAR & ROSES PROSECCO, CENTRAL VICTORIA, AUS, NV

