



1 HOUR COMBINED BEVERAGE & CANAPE PACKAGE OPTIONS

Premium

\$85.00 Per person

Guests: Minimum 30 | Security Included

1 Hour Beverage Package: House Sparkling, House Shiraz & Sauvignon Blanc, Soft drinks, Peroni, Boag's Light

8 Canapés: Chef's Selection

2 Substantial Canapés: Chef's Selection

Platinum

\$105.00 Per person

Guests: Minimum 30 | Security Included

1 Hour Beverage Package: Chandon NV Sparkling, Corte Giara Pinot Grigio, Saint Clair Pinot Noir, Soft Drinks, Peroni, 150 Lashes, Boag's Light

10 Canapés: Chef's Selection

2 Substantial Canapés: Chef's Selection

Diamond

\$125.00 Per person

Guests: Minimum 70 | Security Included

1 Hour Beverage Package: Chandon Vintage Sparkling, Terrawarra Chardonnay, Brokenwood Shiraz, Soft Drinks, All Beers & Ciders, Cocktail on arrival

12 Canapés: Chef's Selection

2 Substantial Canapés: Chef's Selection

Add Ons

Canapés _____	\$6.00	Per Item
Substantial Canapés ____	\$10.00	Per Item
Extra Hour Beverages ____	\$15.00	Per Person Per Hour
Spirits _____	\$10.00	Per Person Per Hour
Champagne on Arrival ____	\$25.00	Per Person
Cocktail on Arrival ____	\$15.00	Per Person
Food Platter _____	\$120.00	Per Platter



3 HOUR COMBINED BEVERAGE & CANAPE PACKAGE OPTIONS

Premium

\$99.00 Per person

Guests: Minimum 30

3 Hour Beverage Package: House Sparkling, White and Red Wines, Peroni, Boags Light, selection of Soft Drinks and Juices

8 Canapés

2 Substantial Canapés: Chef's Selection

Platinum

\$129.00 Per person

Guests: Minimum 30

3 Hour Beverage Package: Chandon Sparkling, Corte Giara Pinot Grigio, Saint Clair Pinot Noir, Peroni, 150 Lashes, Boags Light, selection of Soft Drinks and Juices

10 Canapés

2 Substantial Canapés: Chef's Selection

Diamond

\$149.00 Per person

Guests: Minimum 70

3 Hour Beverage Package: Chandon Sparkling, Terrawarra Chardonnay, Brokenwood Shiraz, choice of Beers, selection of Soft Drinks and Juices

12 Canapés

2 Substantial Canapés: Chef's Selection

Add Ons

Canapés _____	\$6.00	Per Item
Substantial Canapés ____	\$10.00	Per Item
Extra Hour Beverages ___	\$15.00	Per Person Per Hour
Spirits _____	\$10.00	Per Person Per Hour
Champagne on Arrival ___	\$25.00	Per Person
Cocktail on Arrival ____	\$15.00	Per Person
Food Platter _____	\$120.00	Per Platter



BEVERAGE PACKAGES

Colins Package

Prices (per person): 1 hr: \$45 - 2 hr: \$55 - 3 hr: \$65 - 4 hr: \$75 - 5 hr: \$85

Sparkling Wine (Choose one): Chandon NV, Corte, Giara Prosecco **White Wines:**

Tempus Two Silver Series Pinot Gris

Red Wines: Tempus Two Silver Series Shiraz, Saint Claire Pinot Noir

Beer: James Squire 'One Fifty Lashes' Pale Ale, Little Creatures Pale Ale, James Boag's Premium Light

Selection of soft drinks and juices

Chaplin Package

Prices (per person): 1 hr: \$60 - 2 hr: \$70 - 3 hr: \$80 - 4 hr: \$90 - 5 hr: \$100

Sparkling Wine (Choose one): Chandon NV, Corte Giara Prosecco

White Wines (choose 2 options from the 3 listed): Tempus Two Silver Series Pinot Gris, Pencarrow Sauvignon Blanc, Tarrawarra Chardonnay

Red Wines (choose 2 options from the 3 listed): Saint Claire Pinot Noir, Tempus Two Silver Series Shiraz, Terrazas Reserva Malbec

Beer - Draught: James Squire 'One Fifty Lashes' Pale Ale, Little Creatures Pale Ale, Heineken, Kirin - First Press - **Bottled:** James Boag's Premium Light, White Rabbit Dark Ale, Corona

House Spirits: Absolut / Beefeater / Havana 3yr / Havana Especial / Olmeca Altos Plata / Bulleit / Martell VSOP

Selection of soft drinks and juices



BEVERAGE PACKAGES cont.

Hemingway Package

Prices (per person): 1 hr: **\$80** - 2 hr: **\$95** - 3 hr: **\$110** - 4 hr: **\$125** - 5 hr: **\$140**

Champagne: Moët & Chandon

White Wines (choose 2 options from the 3 listed): Tempus Two Silver Series

Pinot Gris, Pencarrow Sauvignon Blanc, Tarrawarra Chardonnay

Red Wines (choose 2 options from the 3 listed): Saint Claire Pinot Noir,

Tempus Two Silver Series Shiraz, Terrazas Reserva Malbec

Beers - Draught: James Squire 'One Fifty Lashes' Pale Ale, Little Creatures Pale Ale, Heineken, Kirin - First Press - **Bottled:** James Boag's Premium Light, White Rabbit Dark Ale, Corona

House Spirits: Absolut / Beefeater / Havana 3yr / Havana Especial / Olmeca Altos Plata / Bulleit / Martell VSOP

Cocktail on Arrival: Bartender's Choice

Selection of soft drinks and juices





CANAPÉS

Canapés & Substantial Canapés

Minimum of 20pax (unless otherwise stated)

6 Cold/Hot/Dessert Canapés	\$35.00 per person
8 Cold/Hot/Dessert Canapés	\$42.00 per person
10 Cold/Hot/Dessert Canapés	\$50.00 per person
12 Cold/Hot/Dessert Canapés	\$58.00 per person
6 Cold/Hot Canapés, 2 Substantial Canapés, 1 Dessert Canapé	\$52.00 per person
Additional Cold/Hot/Dessert Canapés	\$6.00 each
Additional Substantial Canapés	\$10.00 each

COLD CANAPÉS

- Sydney rock oyster with cucumber, finger lime (GF, DF, NF)
- King salmon pastrami, mustard-cream fraiche, dill, cornichon (NF)
- Chargrilled octopus skewer, tomato, cucumber & romesco sauce (GF, DF)
- Kingfish ceviche, Spanish onion, cucumber, coriander, avocado & corn chips (GF, DF, NF)
- King crab, blini, Avruga caviar & tarragon (NF)
- Smoked lamb rump, crushed chickpea with coriander & chilli chutney (GF, DF, NF)
- Duck pancakes with hoisin sauce Asian vegetable rice paper rolls with nuoc mam cham (GF, DF, V)
- Goat cheese balls, pink peppercorn, chives, cayenne pepper, sesame seeds & beetroot vinaigrette seed cracker (GF, NF, V)
- Assorted nori rolls served with wasabi & soy sauce (NF, GF soy sauce served on the side)
- Roasted beetroot & spicy butternut on crispy seeded bread (GF, DF, NF, VEGAN)
- Beans & chilli, guacamole on black corn crisp (GF, DF, NF, VEGAN)

*Menu is subject to change due to seasonal availability

**Dietaries are as follows: V – Vegetarian, GF – Gluten Free, DF – Dairy Free, NF – Nut Free, SF – Sugar Free



CANAPÉS

HOT CANAPÉS

- Angus beef & red wine petit pie with tomato relish (NF)
 - Butter chicken pie with coriander curd (NF)
 - Lamb & rosemary pie with tomato sauce (NF)
 - Lamb samosa with mint raita
 - Spiced lamb skewer with green chutney (DF, NF)
 - Sesame chicken skewer with Sancho mayonnaise (DF, NF)
 - Chicken tulip with harissa cream (GF, NF)
 - Ginger prawn dumpling with Sriracha dipping sauce (DF)
 - Tempura prawn with wasabi & yuzu mayonnaise (NF)
 - Spinach & pumpkin arancini with gochujang aioli (V)
 - Vegetable brochette with homemade salsa verde (GF, DF, NF, VEGAN)
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DESSERT CANAPÉS

- Minimum of 50pax
- Handmade chocolate bon bons (GF)
- Selection of assorted petit macarons
- Cinnamon sugared churros, served with thick salted chocolate sauce (NF)
- Mini doughnuts filled with Nutella

*Menu is subject to change due to seasonal availability

**Dietaries are as follows: V – Vegetarian, GF – Gluten Free, DF – Dairy Free, NF – Nut Free, SF – Sugar Free



CANAPÉS

COLD SUBSTANTIAL CANAPÉS

- Thai beef salad with homemade sweet chilli dressing (DF)
 - Deep fried tofu with sweet pepper sauce, onion, shallot & peanut crumb (DF, VEGAN)
 - Taiwan cold noodle with sesame dressing (GF, DF, VEGAN)
 - Salmon poke bowl, cucumber, avocado with seasoned rice (DF, NF)
 - Vietnamese chicken salad with lime & Sriracha dressing (GF, DF)
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HOT SUBSTANTIAL CANAPÉS

- Beef slider with cheddar cheese, pickles & aioli
- Crispy fish taco, cabbage slaw, avocado crema (GF)
- Chicken schnitzel slider with celeriac remoulade
- Lamb souvlaki with mint yoghurt, coriander, tomato & cucumber (NF)
- Braised beef cheek with red cabbage & Paris mash (NF)
- Green chicken curry with steamed rice (GF)
- Fried rice with prawns, peas, chilli, coriander & egg (DF)
- Seafood & chicken paella (GF)
- Braised pork belly in dark soy, coriander, spring onion with steamed jasmine rice (GF, DF, NF)
- Vegetable fried rice (DF, NF, V)
- Four cheese & chipotle quesadilla with guacamole, pico de Gallo (NF, V)
- Potato gnocchi bowl with smoked pumpkin cream & gorgonzola (NE V)
- Falafel bowl with hummus & sumac (DF, NF, VEGAN)

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**Dietaries are as follows: V – Vegetarian, GF – Gluten Free, DF – Dairy Free, NF – Nut Free, SF – Sugar Free