



## STANDARD DRINKS PACKAGE

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3 HOURS \$63PP; 4 HOURS \$79PP  
5 HOURS \$98PP; 6 HOURS \$116PP

ADD HOUSE SPIRITS +\$12PP

**PPH Lager**  
*4.2% ABV*

**Cascade Premium Light**  
*2.5% ABV*

**Carlton Zero**  
*0% ABV*

**Pino Grigio**  
*Australia*

**Pinot Noir**  
*Australia*

**Brut Cuvée**  
*Australia*

## PREMIUM DRINKS PACKAGE

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3 HOURS \$85PP; 4 HOURS \$106PP  
5 HOURS \$134PP; 6 HOURS \$159PP

ADD HOUSE SPIRITS +\$12PP

**PPH Lager**  
*4.2% ABV*

**Stella Artois**  
*5% ABV*

**Balter Cerveza**  
*4% ABV*

**Cascade Premium Light**  
*2.5% ABV*

**Carlton Zero**  
*0% ABV*

**Somersby Apple Cider**  
*4.5% ABV*

**Pinot Grigio**  
*Australia*

**Sauvignon Blanc**  
*New Zealand*

**Pinot Noir**  
*Australia*

**Malbec**  
*Argentina*

**Brut Cuvée**  
*Australia*

**Prosecco NV**  
*Australia*

**Rosé**  
*France*

## CANAPÉS

\$4 PER PIECE

**Pork and Fennel Sausage Roll Bite**  
*with spicy tomato relish*

**Farfalle Pasta Salad**  
*with pesto, pine nuts, olives, tomato, bocconcini and grilled chicken*

**Italian Pinwheel**  
*with spicy salami, cream cheese, parmesan and lettuce*

**Vegetable Spring Roll**  
(V) (VE)

\$5 PER PIECE

**Roast Tomato and Ricotta Bruschetta**  
*drizzled in chilli honey*  
(V) (GFP)

**Goats Cheese and Strawberry Bruschetta**  
*drizzled in honey and balsamic glaze*  
(V) (GFP)

**Smoked Salmon and Cream Cheese Tart**

**Thai Chicken Pie**

**Spinach and Mushroom Pie**  
(V)

\$6 PER PIECE

**Lamb Souvlaki Skewer**  
*drizzled with garlic yoghurt*  
(GF)

**Prawn Toast**

**Chicken Souvlaki Skewer**  
(GFP)

**Baked Spinach and Feta Filo Roll**  
(V)

**Prawn San Choy Bow**  
(GF)

\$7 PER PIECE

**Chorizo and Prawn Skewer**  
(GF)

**Beef Negimaki**

**Chicken Katsu Finger Sandwich**  
*with tonkatsu and cabbage*

**Squid Ink Pasta**  
*with tomato and garlic prawns, basil and grana padano*

**Satay Duck Skewer**  
*with peanut sauce*  
(GF)

\$8 PER PIECE

**Chicken Schnitzel Slider**  
*with spicy mayo, slaw and pickle*

**Wagyu Beef Slider**  
*with American cheese and pickles*

**Grilled Haloumi Slider**  
*with sweet and sour capsicum*  
(V)



# CANAPÉS

\$12 PER PIECE

## **Tuna Ceviche Tostada**

*with avocado crema and salsa macha  
(GF)*

## **Lamb Chop**

*with ras el hanout  
(GF)*

## **Shrimp and Crab Po' Boys**

*with avocado and lettuce*

# PLATTERS

## **Assorted Dips**

*with za'atar flatbread and vegetable sticks*  
**\$100 per platter**

## **Cheese Platter**

*with crackers, fruit, chutney and nuts*  
**\$160 per platter**

## **Antipasto Platter**

*deli meats and cheese, with crackers, fruit  
and vegetables*  
**\$250 per platter**

# DESSERT

\$5 PER PIECE

## **Opera Cake**

## **Coffee and Walnut Cake**

## **Assorted Macarons**

(V) Vegetarian; (VE) Vegan; (GF) Gluten Free; (VP) Vegetarian Possible on Request;  
(VEP) Vegan Possible on Request; (GFP) Gluten Free Possible on Request.  
Halal items are also available for an additional \$3 per canapé.

*Please be aware that all food is prepared in a kitchen that handles allergens. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.*

*All menu and beverage selections are subject to change depending on product availability.*