

POTTS POINT HOTEL

STANDARD DRINKS PACKAGE

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

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

Sauvignon Blanc
New Zealand

Pinot Noir
Australia

Malbec
Argentina

Brut Cuvée
Australia

Prosecco NV
Australia

Rosé
France

Pinot Grigio
Australia

POTTS POINT HOTEL

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)

POTTS POINT HOTEL

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.