

JINGLE & MINGLE

Beverages

On Arrival

Berry Bubble Cocktail

Vodka, Raspberry, Sparkling Wine & Mint
& Mimosas

DeBortoli's Brut (Sparkling Wine)

Mt Yengo Shiraz

Jumping Jack Chardonnay or DeBortoli's Semion Savion Blanc

Friends of Rufus Rose

Draft Beer including: Kosciuszko

Pale Ale, Hahn Super Dry & Tooheys New

Mixed Soft Beverages

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Cocktail Party

On Arrival
Chicken & Avocado Tartlet

Canapes

Native mint marinated Kangaroo skewers with green salsa
Desert Oak Roasted Tasmanian salmon with avocado cream
crostini

Australian Angus beef pie with Bushman's Pepper
tomato chutney

BBQ smoky lamb slider, iceberg with Saltbush &
spices yogurt sauce

Lemon myrtle, salt and Australian pepper calamari with chips and
green aioli

To Finish
Mini Truffles

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Inclusions

Chef-prepared menu (canapés, grazing, buffet, or plated options)
Setup and service of all food items
Basic dietary requirements catered for (GF, DF, veg)
Professional waitstaff and kitchen team
Equipment & Setup
Standard tables and chairs
White linen tablecloths and napkins
Crockery, cutlery, and glassware
Buffet stations or service platters as required
Basic table styling (candles, centrepieces or simple décor)
Service & Coordination
Event supervisor or on-site coordinator
Setup and pack down of all catering-related items
Bump in/out schedule coordination
Exclusive venue access for event duration
Access to basic AV (microphone/speakers for speeches)
House lighting and air-conditioning
Access to on-site restrooms
Cleaning post-event

110.00 per person
Minimum 40 Guests