

Masked & Merry

Cocktail & Grazing

Signature Grazing Station

Blue Cheese, Camembert & Cheddar

Antipasto: Grilled Eggplant, Zucchini & Capsicum

Salami & Prosciutto

Mixed Dips: Hummus, Smoked Babaganoush &
Taramosalata

Gourmet Breads & Lavosh Crackers

Dried Fruit & Mixed Nuts

Canapes

- Crispy Duck Spring Rolls
- Arancini Truffle Mushroom and Parmesan with Aioli V | EF | H
- Lamb Fillet, Mango Chutney
- Chicken Mushroom and Leek Mini Pies
- Grain fed steak mini roll with rocket, tomato, relish, aioli & brioche

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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 & Toohey's New
Mixed Soft Beverages

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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

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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

110.00per person

Minimum 60 guests