



# Summer Celebration



## MENU

### ON ARRIVAL

Prawn Cone Spring Roll

### BUFFET

Set with Plates and Forks:

- Whole Glazed Leg Ham with French sticks & condiments
- Whole Baked Ocean Trout or Salmon- Chilli & Garlic Grilled Prawns
- Fresh Crusty Olive, Rye and Sourdough Bread
- Vegetable melody with Zucchini, Mushrooms, & Cherry Tomatoes, Capsicum, Onion, and House Made Yakitori sauce

Salads

- Modern Greek Salad
- Pasta Salad with farfalle pasta, pesto, sundried tomato, rocket & shaved parmesan

To Finish

- Cheese Platter & Seasonal Fruit
  - Mini Gelatos
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# Summer Celebration BEVERAGES

## ON ARRIVAL

Mimosa's

## HOUSE 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







# Summer Celebration

## 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

110.00 per person  
Minimum 40 guests