

# FOOD



## GRAZING BOARD

**Vegetarian\* | \$15 per guest | prepared, self service**

- \* Soft cheese including Brie, Camembert, Blue and Goat's cheese
- \* Hard cheese including Cheddar, smoked Gouda, Gruyère and Pecorino
- \* Dips including hummus, baba ganoush, tzatziki, and guacamole
- \* Gourmet crackers, crisp-bread wafers, grissini, lavosh
- \* Bread with EVOO, dukkah
- \* Preserves, quince paste
- \* Olives
- \* Fresh cut fruit
- \* Fresh cut veggies
- \* Dried fruit & nuts

*\*meat option available at additional cost of \$5 per guest, grazing boards are recommended to accompany canapés or other meal*

## GRAZING TABLE

**Vegetarian\* | \$30 per guest | prepared, self service**

- \* Soft cheese including Brie, Camembert, Blue, Goat's cheese and more
- \* Hard cheese including Cheddar, smoked Gouda, Gruyère, Pecorino and more
- \* Dips including hummus, baba ganoush, tzatziki, and guacamole
- \* Gourmet crackers, crisp-bread wafers, grissini, lavosh
- \* Bread with EVOO, dukkah
- \* Preserves, quince paste
- \* Olives
- \* Fresh cut fruit
- \* Fresh cut veggies
- \* Dried fruit & nuts
- \* Hot honey halloumi served with grilled garlic butter focaccia
- \* Mozzarella, balsamic and basil

*\*meat option available at additional cost of \$10 per guest, a plentiful styled food extravaganza that spans the length of our community table*

**Special Preference | + \$5 per dietary requirement specific guest**

- \* A selection of dairy free, nut-free, gluten free, vegan delicious-ness

*Separated onto a raised board with signage accordingly*

# BEVERAGE

## ALCOHOLIC



**Bar | \$40 per guest | bottomless, full bar service**

### Wine

- \* WA Cabernet Sauvignon
- \* WA Pinot Noir\*
- \* WA Chardonnay
- \* WA Sauvignon Blanc\*\*
- \* WA Sparkling Prosecco

*\*substitute for Merlot or Shiraz*

*\*\*substitute for Riesling or SSB*

### Beer

- \* WA Lager
- \* WA IPA

### Plus 1 x Special Addition

- \* WA Mid Strength Beer
- \* WA Apple Cider
- \* WA Ginger Beer
- \* 0% Beer
- \* 0% Bubbles

**Dirty Booch | + \$15 per guest | bottomless, full bar service**

Kombucha Spiked with your choice of gin or vodka

**Cocktail Bar | + \$15 per guest | bottomless, full bar service**

- \* Margarita Fizz
- \* Juicy Bambini Spritz
- \* Sparkling Pina Colada
- \* Watermelon Collins
- \* Yuzu & Lychee Spritz

## NON-ALCOHOLIC

**Coffee & Booch Bar | \$15 per guest \* | bottomless, full barista service**

- \* Espresso, cappuccino, flat white, and lattes by Plant Playground x Five Senses, WA
- \* Matcha by Zenergi Matcha, WA
- \* Chai, Turmeric or Cardamom lattes by Ruby Chai, WA
- \* Organic selection of tea from Ripple Effect, Margaret River, WA
- \* Kombucha off tap by Hippie Kombucha, Swan Valley, WA:  
Choice of Mango, Creamy Strawberry, Dragonfruit, and Ginger & Lime

*\* an additional \$5 per guest for each additional hr of the booking after the first 2 hrs of bottomless service will be applied to Coffee & Booch Bar package*

**Mocktail Bar | + \$10 per guest | bottomless, full bar service**

- \* Booch Berry Sorbet Cosmo
- \* Strawberry Soft Gin Mojito
- \* Choc Mint Coco Colada

**Water Bar | + \$15 per guest | bottomless, self-service**

- \* Plant Water, still, from Sydney, NSW
- \* Plant Water, sparkling from Sydney, NSW