



Let's Talk Food

Good for you -
Good for your Business



CORPORATE PACKAGES

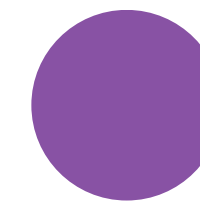
At Bespoke Catering we are very conscious of how important is to get good and certainly nutritious food for your body. Healthy food is good for you, nothing new there. But we think it's good for your business too. Food packed with nutrients, vitamins and honest wholesome goodness is what bodies were built to run on. When we're eating the right stuff, we're sharper, quicker, energetic and engaged – meaning we're more focused and get more done.

Providing the right nutrition for your staff and clients is, well, a no-brainer really, the ROI is instant, with employees delivering more efficiency and increased productivity. More than this, they'll feel better too – because of the good food, because of greater job satisfaction and because they know you care about them.





Bespoke Corporate Packages 2024



Bespoke Catering prides itself on fun, modern and wholesome food. We will work with you to ensure your event is tailored to your requirements and vision. Bespoke Catering offers a variety of packages for your corporate events. Our pricing is set around the number of guests attending and location logistics. The 'Per Person' amount includes the cost of the food selections, Eco-friendly serving dishes, serviettes and cutlery. Bespoke Catering can assist you with equipment hire such as crockery, glassware, cutlery, tables, chairs etc. To enhance your guest's experience we also provide a personalised Waitstaff solution as well as your own personal Mixologist. Whatever you need for your event, we can help you find the perfect solution.

BREAKS
from \$13.50 pp
to select
Morning OR Afternoon Tea

WORKING LUNCH
from \$28 pp
including:

- Sandwiches, Wraps & Rolls
- 2 Hot Items
- A Fresh Salad
- Seasonal Fruit Platter

POKE WORKING LUNCH
from \$36 pp
including:

- 1 Full Size Poke Bowl
- 2 Hot Items. **OR** A Fresh Salad
- Seasonal Fruit Platter

Prices are excluding **Gst**

OPEN SANDWICH WORKING LUNCH
from \$36 pp
including:

- 1 Full Size Open Sandwich
- 2 Hot Items
- A Fresh Salad
- Seasonal Fruit Platter

HALF DAY PACKAGE
\$36.00 pp
to select

- Morning or Afternoon Tea
- Working Lunch

FULL DAY PACKAGE
\$45.00 pp
to select

- Morning Tea x 2 items
- Working Lunch
- Afternoon Tea x 2 items

Surcharge Applies for Poke Bowl & Open Sandwich
Prices are excluding **Gst**

BUFFET PACKAGE
\$59.00 pp -upgrade to
FULL DAY for \$79 pp

including:

- Your Own Personal Chef
- 2 Main Dishes
- 2 Sides Dishes
- Bread Rolls and Butter
- Fresh Fruit Platter **OR**
- Selection of Petit Fours
- Serving Utensils

Prices are excluding **Gst**

A LA CARTE PACKAGE

2 Courses \$95.00 pp

3 Courses \$115.00 pp

including:

- Your Own Personal Chef
- Crockery
- Cutlery

Prices are excluding **Gst**

AFTER HOURS
from \$50.00 pp

including:

- Your Own Personal Chef
- Selection of 5 Canapes
- Serving Platters and Cocktail Napkins

ADD ON:

- Flexible Beverage Packages
- Selection of Gourmet Platters
- Equipment
- Staffing Solution

FAQ'S

What is included in the package? All the packages include all eco-friendly disposable wooden cutlery, paper serviettes and plates to enjoy the food

Do I need to have a minimum number of guests to have catering? Yes, we require a minimum of 10 people + Delivery Fee based on location

When do I need to make my menu selection? We need your preferred choices 72 hours before your event date. Last-minute events will be catered with a Chef Selection & always covering dietaries

When do I have to confirm the final numbers? We would love to have an idea of numbers 7 days out and final numbers 72 days prior to your event date

I

Breaks Menu

Our talented Chefs find excitement in creating new flavours, giving the best of themselves to deliver an exceptional customer experience.

It really IS all about you!

Create your own selection:

- 2 items for \$13.50 pp
- 3 items for \$17.50 pp
- Additional Item of your choice \$6 per person

Packages including cocktail paper napkins, disposable eco-friendly plates and bamboo cutlery if required

SAVOURY TREATS

- Pumpkin, Cheddar & Kalamata Olive Loaf with Whipped Ricotta Spread - (GF & V) - **NEW**
- Cured Australian Bacon, Baby Spinach and Cherry Tomatoes Breakfast Tart
- Double Wood Smoked Eye Bacon & Free Range Scrambled Eggs Wrap
- Creamy Smashed Avocado & Feta Bliss on Toast (GF available)
- Freshly Baked Zucchini, Baby Spinach, Peas and Feta Slice (GF & V) - **NEW**
- Mini Bagel with Tasmanian Smoked Salmon, Cream Cheese & Baby Capers
- Portuguese Style Beans, Kale & Spinach Puff Pastry Tart - (V) - **NEW**
- Freshly Baked Mini Croissant with Double Smoked Ham & Swiss Cheese or Sliced Roma Tomato & Swiss Cheese
- Cheese & Chives Freshly Baked Scones with Bush Tomato Chutney - (V) - **NEW**
- Vegan Charcuterie Board, Raw Veggie, Fresh & Dried Fruit & Nuts, Olives, 2 Dips and a Selection of Crackers and Bread **NEW**
- Gourmet Chef Select Local Cheeses served with Fresh & Dried Fruits, Crackers & Bread (V)
- Spinach, Roasted Tomatoes, Caramelised Onions, Feta Cheese & Free Range Egg Wrap (V)
- Ricotta and Slow Roasted Tomatoes, Olive Oil, Balsamic Glaze & Fresh Herbs Breakfast Bruschetta - GF on request - (V) - **NEW**



SWEET TREATS

- Homemade Apple & Cinnamon and Hemp Seeds Muffin (Gf available) -**NEW**
- Freshly Baked Mini Danishes
- Freshly Baked Mini Scones served with Jam & Vanilla Cream
- Bespoke Signature Chocolate Brownie (GF)
- Vegan Fig, Cranberry and Seeds Bar Delight (GF) - **NEW**
- Coconut and Chia Seeds Pots with Toasted Granola, Honey, Coconut Flakes (VG)
- Fresh Sliced Seasonal Fruit Platter with Dark Chocolate Shards (GF, V)
- Berry Compote Creamy Greek Yogurt with fresh berries (GF, V)
- Raw Almond & Cashews Vegan Protein Bar (GF, DF) - **NEW**
- Mini Poppy Bagel, Almond and Peanut Butter, Australian Honey, Blueberries and Hemp Seeds - (V) - **NEW**
- Classic Raspberry & Dark Chocolate Lamington
- Cinnamon Spiced Apple Crumble
- Mango & Toasted Coconut Banana Bread
- Mini Ring Donuts, Strawberry, Caramel & Chocolate
- Homemade Dark Chocolate and Zucchini Muffin - **NEW**

Prices are excluding Gst - Serving Size based on 1.2 per person



FRESH SALAD-select 1 option

- Quinoa & Rocket Salad - Red & White Quinoa, Baby Rocket, Chickpeas, Caramelised Spanish Onions, Fresh Cucumbers, Fresh Cherry Tomatoes, Fresh Herbs and Lemon Dressing - **GF - Vegan**
- Baby Spinach & Beetroot Salad - Tender Baby Spinach, Baby Beetroot, Feta Cheese, Shredded Green Apple Toasted Walnuts & Balsamic Dressing - **GF - V**
- Kale Caesar Inspired Salad- Kale, Roasted Pumpkin, Crispy Chickpeas Croutons, Pumpkin Seeds, Parmesan Cheese and Yogurt Dressing - **GF - V**
- Crunchy Noodle Salad - Glass Noodles, Fresh Cucumber, Shredded Carrots, Red Cabbage, Fresh Coriander, Shallots, Peanuts and Toasted Sesame Dressing - **GF - Vegan**
- Zesty Mexican Salad - Brown Rice, Black Beans, Roasted Sweet Potatoes, Fresh Capsicum, Avocado, Lime, Cilantro & Jalapeno Dressing - **GF - Vegan**
- Moroccan Pearl Couscous Salad - Roasted Cauliflower, Chickpeas, Pearl Couscous, Raisins, Fresh Herbs. Olive Oil and Fresh Lemon Juice Dressing - **Vegan**

Working Lunch Menu

A selection of gourmet triangle sandwiches, rolls & wraps with Bespoke Fillings:

- Chicken Cesar, Roasted Veggie, Turkey & Cranberry, Chicken Schnitzel, Rare Roast Beef, Double Smoked Leg of Ham

2 Assorted Hot items which may include:

- Assorted Quiches, Spinach & Cheese Triangles (V), Pork & Fennel Sausage Rolls, Pumpkin Arancini Balls (GF - Vegan), Spring Rolls (V), Coconut Tempura Prawns, Chicken & Leek Pies, Vegetarian Samosas (Vegan), Beef Empanadas (GF), Zucchini & Asparagus Tart (V), Chorizo and Spinach Tart , Moroccan Fried Cauliflower, Rice Pancake Vegetable Roll
- Fresh Seasonal Fruit Platter



Food Stations

Food Station prices are + gst - Minimum 10 per selection

Yogurt Bar including:

\$14.50+gst per person

- Creamy Greek Yogurt
- Coconut Yogurt - VG
- Fresh Berries
- Fruit Coulis
- Toasted GF Granola
- High Fibre Cereal Breakfast
- Australian Honey,
- Toasted Walnuts, Pepitas and Dried Cranberries

Bagel Bar including:

\$16.50+gst per person

- Mini Bagel (pre-sliced)
- Whipped Cream Cheese & Butter
- Sliced Fresh Cucumber
- Pickled Diced Spanish Onion
- Baby Rocket
- Slice Tomatoes,
- Caper-berries

To Select 1

- Tasmanian Smoked Salmon
- Prosciutto di Parma
- Grilled Zucchini & Roasted Cherry Tomatoes - VG



Tacos Bar including:

\$18.50+gst per person

- Soft Shell Tacos (delivered warm)
- Shredded Lettuce
- Homemade Guacamole
- Shredded Cheese
- Sliced Jalapeños
- Pico de Gallo
- Fresh Corn Salsa
- Spicy Sauce

To Select 1

- Juicy Chipotle Chicken
- Slow Cooked Beef
- Slow Cooked Pulled Pork
- Chipotle & Garlic Mushroom - VG



Tapas Bar including:

\$30+gst per person

- Spanish Potato Omelette (Tortilla de Patatas) - GF - V
- Watermelon Gazpacho with Croutons
- Spanish Jamon with Manchego on Crostini (Pincho)
- Cheese Croquettes (Croquetas de Queso)
- Beef Empanadas
- Iberian Charcuterie Board with Olives and Guindilla Peppers including 3 cold meats, crackers and Spanish Breadsticks



- **Minimum 10 per selection for Yogurt and Bagel Bar**
- **Minimum 20 per selection for Tacos and Tapas Bar**
- **Serving Ratio 1.2 per person**



Elevate Your Lunch

• Poke Bowl Individual Price \$18.90 + gst - Minimum 10 per selection



Poke Bowls

- **Spicy Tuna Poke Bowl** - Fresh Sashimi Grade Tuna Bites, Avocado, Lebanese Cucumbers, Fresh Shallots, Edamame, Shredded Carrots, Steamed Brown Rice, Toasted Sesame Seeds and Spicy Mayo
- **Japanese inspired Salmon Bowl** - Fresh Sashimi Grade Tasmanian Salmon, Steamed Jasmine Rice, Edamame, Fresh Radish, Pickled Onions & Cucumbers, Pickled Ginger, Furikake and Japanese Dressing
- **Seared Steak Poke Bowl** - Beef Fillet Steak Cubes, Steamed Brown Rice, Mixed Salad Leaves, Fresh Cucumbers, Green Peas, Fresh Spring Onions, Shredded Carrots, Shichimi and Lemon Dressing
- **Vegan Tofu Poke Bowl** - Ginger & Soy Tofu Bites, Avocado, Lebanese Cucumbers, Fresh Shallots, Coriander Shredded Carrots, Steamed Brown Rice, Red Cabbage, Toasted Sesame Seeds and Soy Dressing
- **Vegan Falafel Poke Bowl** - Chickpeas and Fava Beans Falafel, Shredded Carrots, Red Cabbage, Red & White Quinoa, Green Peas, Fresh Radish, Avocado, Lime & Lemon Dressing
- **Italian Inspired Poke Bowl** - Baby Rocket Leaves, Fresh Melon, Fresh Radish, Prosciutto di Parma, Shredded Carrots, Fava Beans, Bocconcini, Toasted Sesame Seeds and Balsamic Dressing

Open Sandwiches

• Individual Price \$14.90 + gst - Minimum 10 per selection

Mozzarella, Prosciutto, Melon and Balsamic On Sourdough -

- Creamy Mozzarella, Italian Prosciutto, Juicy Melon on Toasted Sourdough Bread, Finished with a Drizzle of Aged Balsamic Glaze.

Chicken Salad Club Open Sandwich -

- Herbed Chicken and Walnut Club Sandwich with Fresh Celery and Green Onions and Crunchy Bacon

Seared Beef Carpaccio Open Sandwich -

- Beef Fillet Carpaccio, Baby Rocket Salad, Shaved Parmigiano Reggiano, Truffle Mayo and Capers

Roasted Veggies Open Sandwich with Feta -

- Mediterranean Veggie Delight Open-Faced Sandwich with Crumbled Feta

Home-made Hummus Open Sandwich with Grilled Greens -

- Chargrilled Zucchini and Asparagus on a bed of Home-Made Hummus, Radish, Olive Oil and Za-atar

Spiced Prawns Open Sandwich -

- Fresh Smash Avocado with Baby Spinach and Spiced Australian Prawns and Crispy Shallots

Tasmanian Smoked Salmon Open Sandwich

- Tasmanian Smoked Salmon, Horseradish Cream, Sliced Cucumber, Baby Rocket and Lemon Dressing



III

Grazing Tables & Boards

SEAFOOD FEAST - \$21.00 PER PERSON

- Sydney Rock Oysters served with mignonette, cooked king prawn with aioli, Tasmanian smoked salmon with browned bread, kingfish sashimi with Japanese sauce and toasted sesame seeds.

THE ANTIPASTO TABLE - \$18.90 PER PERSON

- Selection of San Daniele prosciutto, air-dried Bresaola and mild Italian sopressa, triple cream brie, Australian cheddar, home-made hummus and tzatziki accompanied with roasted eggplants, marinated olives and sun-dried tomatoes.

ITALIAN CLASSIC - \$16.90 PER PERSON

- St Daniele prosciutto, air-dried bresaola, Italian sopressa, tripled smoked Parma ham, Mortadella di Bologna with pistachios and truffle salami- selection of premium bread, focaccia, fresh and dried fruit, jam and crackers (GF Available)

THE VEGETARIAN TABLE - \$14.50 PER PERSON

- A variety of crudités, house-made hummus, tzatziki & traditional French onion, Moroccan olives & fresh cherries vine tomatoes with basil pesto, home-made falafel accompanied with crispy flatbread and crackers. (GF available)

THE CHEESE TABLE - \$16.90 PER PERSON

- 6 months aged Manchego, paprika coated goat cheese, triple cream brie and blue cheese served with crispy bread, selection of premium crackers with jam, fresh and roasted nuts, dried and fresh fruits

SUGAR RUSH DESSERT TABLE - \$16.90 PER PERSON

- Beautifully crafted selection of petit fours, Signature Bespoke chocolate brownie and macaroons.



Less than 20 People? Go for a Board

Grazing Board for 6 **\$89 + Gst**

Grazing Board for 12 **\$149 + Gst**

Grazing Board for 18 **\$199 + Gst**

Bespoke Petit Fours Selection: make your choice

- Salted Caramel & Chocolate Tart
- Signature Chocolate Brownie (Gf)
- Torched Lemon Meringue Tart
- Mini Apple & Toffee Tatin
- Assorted Macaroons (Gf)
- Lemon & Passion Fruit Tart
- Almond & Orange Bites (Gf)
- Coffee & Walnut Millefeuille with Crumble





Buffet Menu

Our talented Chefs find excitement in creating new flavours, giving the best of themselves to deliver an exceptional customer experience. **It really IS all about you!**

Please select 2 Mains - 2 Sides and Dessert Option

MAINS

- Barbecue Garlic And Parsley Chicken With Pancetta, Chargrilled Corn And Pine Nuts- GF
- Chargrilled Butterfly Leg Of Lamb, With Rosemary, Lemon And Garlic Served With Salsa Verde, Roasted Zucchini - GF
- Home-made Lasagna Indulgent layers of pasta, rich meat, and creamy cheeses. (Vegetarian Available)
- Crispy Skin Barramundi, Green Romesco Sauce, And Wilted Baby Spinach - GF
- Portobello Mushroom filled with Japanese Pumpkin, Toasted Walnuts and Vegan Feta -VG
- Pan Fried Tasmanian Salmon, Cauliflower Puree, Parsley Oil - GF
- Riverina Beef Eye Fillet , Garlic And Thyme Butter - GF

SIDES

- Roasted baby chats potatoes, fresh rosemary & sea salt
- Baby rocket, pear, parmesan, toasted walnuts and balsamic glaze
- Roasted winter vegetables with pesto dressing
- Quinoa salad, roasted sweet potatoes, onions, spinach and lemon dressing
- Spinach salad, baby beetroot, fresh green apple, feta, toasted almonds, balsamic dressing
- Grilled Butternut Squash, Spanish Onion, Tahini Dressing And Za'atar- Gf - V



Desserts:

- Fresh Seasonal Fruit Platter **OR**
- Bespoke Catering Petit Fours Selection

Select 3 options

- Salted Caramel & Chocolate Tart
- Signature Chocolate Brownie (Gf)
- Torched Lemon Meringue Tart
- Mini Apple & Toffee Tatin
- Assorted Macaroons (Gf)
- Lemon & Passion Fruit Tart
- Almond & Orange Bites (Gf)
- Coffee & Walnut Millefeuille with Crumble





A la Carte

Our talented Chefs have been creating new flavours, giving you the best ingredients cooked with care to make sure you enjoy an exceptional culinary experience.

It really IS all about you!

including crockery and cutlery based on the menu selection

Please select 2 or 3 Courses Option

ENTREE

- Peruvian Style King Fish Ceviche, Red Onion, Cilantro, Red Chilli and “Cancha” Corn - GF - DF
- Chargrilled Prawns Skewers Wrapped In Prosciutto, Basil Pesto, Radicchio Salad -GF
- Riverina Beef Carpaccio, Baby Rocket, Pecorino, Quail Egg -GF
- Spiced Roasted cauliflower, toasted sesame dressing, green chilli chutney -Veg - Gf
- Crispy Pork Belly, Carrot and Ginger Puree with Miso Glaze and Pickle Green Apple - GF
- Chard-grill Zucchini, Fresh Burrata, Pistacchio and Capers and Fresh Thyme - GF - V

MAINS

- Barbecue garlic, paprika and parsley chicken with pancetta, chargrilled corn, roast scallop potatoes, thyme, verjuice and pineuts - Gf
- Pan Fried Lamb Fillet, With Rosemary, Lemon And Garlic Served With Salsa Verde, Roasted Zucchini And Baby Carrots- GF
- Beef eye fillet, potato purée, broccolini, asparagus, smoked garlic and thyme butter-Gf
- Crispy skin barramundi, romesco sauce, grilled Lebanese eggplant and wilted baby spinach - Gf
- Pan Fried Tasmanian Salmon, Broccolini, And Cauliflower Puree, Parsley Oil - GF
- Caramelised Fennel, Apple Cider Sauce, Creamy Quinoa and Blue Cheese, Pomegranate and Toasted Almonds - V



ADDITIONAL SIDES - \$6.00 per person per side

- Roasted Chats Potatoes with Fresh Rosemary and Sea Salt
- Grilled Butternut, Spanish Onion, Tahini Dressing, Za’atar- Gf - V
- Honey Glazed Dutch Carrots with Fresh Thyme
- Wild Baby Rocket, Pear, Parmesan Walnuts And Balsamic Glaze -GF-V
- Beetroot, Baby Spinach, Yogurt, Preserved Lemon - GF - V
- Broccolini, Chilli And Garlic Butter, Flaked Almond- GF - V
- Radicchio and Fresh Orange Salad with Toasted Hazelnuts - GF - V



A la Carte - Desserts

Our talented Chefs have been creating new flavours, giving you the best ingredients cooked with care to make sure you enjoy an exceptional culinary experience.
It really IS all about you!

Desserts

- Citrus Creme Brûlée , Fresh Mixed Berries - GF
- Millefeuille, Pear Custard Cream, Caramelised Pear And Mint Salad
- Orange And Almond Tart , Mascarpone Cream - GF
- White Chocolate And Citrus Panna Cotta, Balsamic Fresh Strawberry - GF
- Torched Lemon Meringue Tart
- Chocolate Fondant With Mix berries Sorbet



OR

Bespoke Catering Petit Fours Selection

Please select 3

- Chocolate & Salted Caramel Tart with Toasted Hazelnuts.
- Passion Fruit & Mango Tart
- Signature Chocolate Brownie - Gf
- Torched Lemon Meringue Tart
- Assorted Macaroons - Gf
- Apple & Toffee Crumble
- Almond & Orange Cake - Gf
- White Chocolate & Citrus Pannacotta with Raspberry Coulis - Gf





After Hours Premium Canapes Menu

Our talented Chefs have created this package to celebrate the end of a busy working day. Find a tremendous balanced selection outlining the excellent produce Australia has to offer. This is designed to offer 1.5H service

Please select a total of 5 Premium Canapes

- Chargrilled King Prawn Skewer, Sweet Chilli Sauce, Toasted Peanuts and Fresh Coriander - GF - DF
- Tasmanian Salmon Crudo on Crispy Rice Paper, Wasabi Mayo, Passion Fruit and Ginger Gel - GF - DF
- Bbq Pecking Duck Pancakes With Cucumber Julienne, Spring Onions And Served With Bespoke Orange Sauce – DF
- Crostini With Rocket, Buffalo Stracciatella, Jamon And Pine Nuts and Olive Oil
- Marinated Lamb Skewers, Cypriot Oregano With Garlic Tzatziki And Fresh Pomegranate – GF
- Tuna Tataki In Herbs And Citrus Crust, Betel Leaf And Lemon Dressing – GF
- Tempura Prawns With A Mint & Mango Salsa -DF
- Pork & Fennel Roll Served With A Smoky Texas Sauce
- Chicken and Leek Pie With Classic Tomato Relish
- Prawns Cocktail, Avocado, Crispy Tacos – GF-DF
- Vietnamese Rice Paper Rolls With Chicken, Noodles, Julienne Vegetables, Chilli And Shiso -GF-DF
- Crispy Chicken With Lettuce, Fresh Tomato, Pickles And Honey Mustard Mayo Slider



Vegetarian

- Netted Rice Pancake Vegetable Roll, Sweet Chilli, Mango Salsa - GF VG
- Wild Mushroom Tartlet With Truffle Cream – GF – V
- Mushroom And Spinach Arancini With Black Garlic Mayo – V
- Roast Pumpkin, Blue Cheese And Walnut Tartlet – GF – V
- Spiced Vegetable Samosas Served With Fresh Mint And Mango Chutney – VG
- Vegetarian Empanada with salsa verde





BEVERAGE LIST & PACKAGES

Designed based on our food selection, the Bespoke Beverage offering will take you in a journey of different wine styles, brands and regions as well as handcrafted cocktails and local and international beers. As we understand you have your preferences.

Our specialised Wine Advisors and Mixologist are on hand to customise your beverage selection specifically for your menu selection.

SPARKLING

- Interlude Prosecco DOC NV - Italy * \$44
- MT Yengo - Pinot Noir - Chardonnay NV - **Indigenous Certified** NSW * \$38
- Ashley Horner Little Jack **Organic** Blanc de Blanc - Hunter Valley - NSW* \$44
- Cartia Brut - Chardonnay - Adelaide Hills - SA* \$42

WHITE

- Ashley Horner Little Jack **Organic** - Pinot Grigio - Hunter Valley - NSW* \$39
- MT Yengo - Chardonnay - **Indigenous Certified** - Riverina - NSW* \$38
- Nowhere Road - Riesling - Clare Valley - SA * \$36
- 821 South Marlborough - Sauvignon Blanc - NZ * \$38
- Capel Vale - Chardonnay - Margaret River - WA * \$44
- Ashley Horner Family Reserve Organic Verdelho 2022 - Nsw * \$42

ROSE'

- Ashley Horner Little Jack Organic Merlot Rose -Orange - NSW * \$39
- H by Haselgrove - Alternative Series - Grenache - McLaren Vale - SA* \$37



PLEASE NOTE

- All our Drinks Packages includes: Ice, Drinks Tubs, Ice Buckets, Bar Accessories
- All our Drinks Packages require on site staff at an additional cost. Ratio is 1:40
- All our Drinks Packages require a minimum of 20 guests
- All our Drinks are available on consumption basis with a minimum of 6 bottles per reference
- Wines marked with * will carry a surcharge of \$6 per person per wine if you want them part of your package



RED

- Haselgrove First Cut - Cabernet Sauvignon - McLaren Vale - SA * \$39
- Cantina Sava Poggio Pasano - Primitivo - Apulia - ITA * \$44
- Vinity by Sherwood Estate - Pinot Noir - Waipara - NZ * \$44
- Nowhere Road - Shiraz - Barossa Valley - SA * \$39
- Grounded Cru LHC - Shiraz - Cabernet - Malbec - Langhorne Creek -SA * \$48
- MT Yengo - Shiraz - **Indigenous Certified** - SA * \$38

SOFT DRINKS & BEERS

- Water, Juices, Soft drinks \$4.5
- National Beer & Light Beer \$8.5
- Imported Beer \$9.5

COCKTAILS

- Classic Cocktails \$16
- Custom Cocktails \$19
- Virgin Cocktail \$12

BEVERAGE PACKAGES

ALL PACKAGES ARE BASED ON 2 HOURS SERVICE

Standard Drinks Package

\$39 - Additional Hour \$10

- De Bortoli Willowglen Brut Cuvee
- De Bortoli Willowglen Semillon Sauv Blanc
- De Bortoli Willowglen Shiraz
- Low Strength & Full Strength Beer
- Selection of Water, Orange Juice Softdrinks

Platinum Drinks Package

\$59 - Additional Hour \$15

- Capel Vale NV Brut
- Capel Vale Chardonnay
- Capel Vale Cabernet Sauvignon
- Low Strength & Full Strength Beer
- Selection of Water, Orange Juice Softdrinks

Premium Drinks Package

\$49 - Additional Hour \$13

- H by Haselgrove Brut
- H by Haselgrove Sauvignon Blanc
- H by Haselgrove Shiraz
- Low Strength & Full Strength Beer
- Selection of Water, Orange Juice Softdrinks

Mount Yengo Drinks Package - Indigenous Certified

\$59 - Additional Hour \$15

- MT Yengo Pinot Noir - Chardonnay NV Brut
- MT Yengo Chardonnay
- MT Yengo Shiraz
- Low Strength & Full Strength Beer
- Selection of Water, Orange Juice Softdrinks

