

PRIVATE EVENTS

Food Package \$130 per person.
This also includes the set-up, glassware and crockery hire and cleaning.

Premium Cheese Grazing Station

Savory: Choose 6 savory

- Oysters with Mignonette
 - Salmon wraps
 - Beef sliders
 - Vegetable sliders
 - Prosciutto con Melone
 - Tuna brioche baguettes
- Pumpkin Spinach feta quiche/ Pumpkin Spinach feta frittata
 - Summer salad Lettuce cups
 - Croquettes
 - Moroccan chicken skewers
 - Lamb cutlets
- Poached seasonal fruit with Stilton and endive
Ratatouille

Sweets:

- Fruit Platter
- Chocolate ganache bites
- Serving of birthday cake

Beverage Package - \$85 per person or by consumption

Cocktail on arrival

- Aperol Spritz
or
- Gin and Tonic
Champagne
- 2013 Pol Roger Brut Vintage Champagne
or
- NV Pommery Brut Apanage (France)
White Wine
- 2019 La Crema Chardonnay (California)
- Saint Clair Pioneer Block 1 Sav Blanc (NZ)
Red Wine
- 2019 Torbreck Struie Shiraz (Barossa),
- 2017 Thierry Violot- Guillemard Pinot Noir (Bourgogne)
or
- 2018 Domaine Rohrer Pinot Noir (Alsace)
Beer
- Pironi Red Lager (or beer of choice)