

GOLD CLASS CINEMA  
FOOD & BEVERAGE EXPERIENCES

VILLAGE CINEMAS  
**GOLD CLASS**





## INTRODUCTION

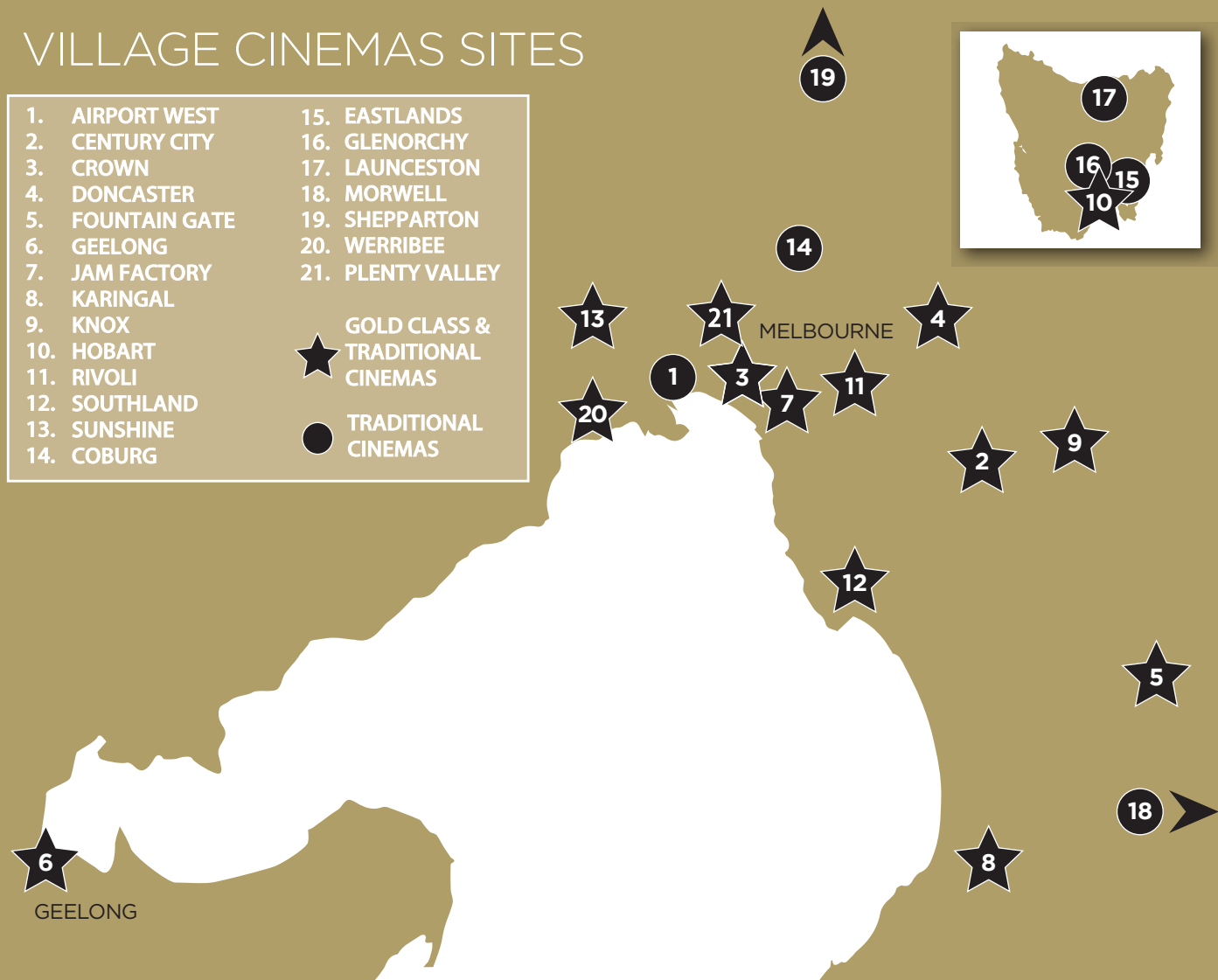
Your big idea deserves the right venue and environment. There's no better place to express your business dreams than at the home of movies - Village Cinemas. Embrace the cinema experience and inspire your audience with business presentations and product launches that are a cut above the rest.

Every event includes your choice of food and beverages. Whatever your conference and business needs, we offer a unique approach to corporate functions. There is simply no better way to entertain clients, reward staff, or spice up an ordinary business meeting.



## VILLAGE CINEMAS SITES

- |                  |                                    |
|------------------|------------------------------------|
| 1. AIRPORT WEST  | 15. EASTLANDS                      |
| 2. CENTURY CITY  | 16. GLENORCHY                      |
| 3. CROWN         | 17. LAUNCESTON                     |
| 4. DONCASTER     | 18. MORWELL                        |
| 5. FOUNTAIN GATE | 19. SHEPPARTON                     |
| 6. GEELONG       | 20. WERRIBEE                       |
| 7. JAM FACTORY   | 21. PLENTY VALLEY                  |
| 8. KARINGAL      |                                    |
| 9. KNOX          | ★ GOLD CLASS & TRADITIONAL CINEMAS |
| 10. HOBART       | ● TRADITIONAL CINEMAS              |
| 11. RIVOLI       |                                    |
| 12. SOUTHLAND    |                                    |
| 13. SUNSHINE     |                                    |
| 14. COBURG       |                                    |





# EXPERIENCES

## BRONZE EXPERIENCE

### GOLD CLASS TICKET

#### 3 X CANAPÉS PER PERSON

#### BRONZE BEVERAGE SERVICE

ON ARRIVAL FOR 30 MINUTES  
AND THROUGHOUT THE FILM

#### MAIN COURSE

A CHOICE OF TWO PRE-SELECTED  
MAINS, SERVED 50/50 ALTERNATE SET

**\$100.00 PER PERSON (INC. GST)**

SUNDAY TO WEDNESDAY

**\$110.00 PER PERSON (INC. GST)**

THURSDAY TO SATURDAY

*PLEASE NOTE, THERE IS A \$4.00 SURCHARGE  
FOR 3D FILMS*

## SILVER EXPERIENCE

### GOLD CLASS TICKET

#### 3 X CANAPÉS PER PERSON

#### SILVER BEVERAGE SERVICE

ON ARRIVAL FOR 45 MINUTES  
AND THROUGHOUT THE FILM

#### MAIN COURSE

A CHOICE OF TWO PRE-SELECTED  
MAINS, SERVED 50/50 ALTERNATE SET

#### DESSERT

A CHOICE OF TWO PRE-SELECTED  
DESSERTS, SERVED 50/50  
ALTERNATE SET

**\$120.00 PER PERSON (INC. GST)**

SUNDAY TO WEDNESDAY

**\$130.00 PER PERSON (INC. GST)**

THURSDAY TO SATURDAY

*PLEASE NOTE, THERE IS A \$4.00 SURCHARGE  
FOR 3D FILMS*

## GOLD EXPERIENCE

### GOLD CLASS TICKET

#### 4 X CANAPÉS PER PERSON

#### GOLD BEVERAGE SERVICE

ON ARRIVAL FOR 45 MINUTES  
AND THROUGHOUT THE FILM

#### MAIN COURSE

A CHOICE OF TWO PRE-SELECTED  
MAINS, SERVED 50/50 ALTERNATE SET

#### DESSERT

A CHOICE OF TWO PRE-SELECTED  
DESSERTS, SERVED 50/50  
ALTERNATE SET

**\$140.00 PER PERSON (INC. GST)**

SUNDAY TO WEDNESDAY

**\$150.00 PER PERSON (INC. GST)**

THURSDAY TO SATURDAY

*PLEASE NOTE, THERE IS A \$4.00 SURCHARGE  
FOR 3D FILMS*

## EXPERIENCE ENHANCERS

WELCOMING DRINK

BEVERAGE SERVICE UPGRADE

ADDITIONAL CANAPÉS

SIDE OF CHIPS, SALAD OR ONION RINGS

GLASS OF LOLLIES OR MALTESERS

GOURMET POPCORN

SMALL, REGULAR OR LARGE POPCORN

CHOC TOP

FRUIT PLATTER

**ADD SPIRITS TO BRONZE, SILVER OR GOLD  
EXPERIENCE**



# EXPERIENCES

## PLATINUM EXPERIENCE

### GOLD CLASS TICKET

### 6 X CANAPÉS PER PERSON ON ARRIVAL

### PLATINUM BEVERAGE SERVICE

ON ARRIVAL FOR 60 MINUTES  
& THROUGHOUT THE FILM

### MAIN COURSE

SELECTED BY GUESTS FROM THE GOLD CLASS  
MENU ON THE NIGHT OF THE EVENT

### DESSERT

SELECTED BY GUESTS FROM THE GOLD CLASS  
MENU ON THE NIGHT OF THE EVENT

### SWEET

GOURMET POPCORN OR  
MARTINI GLASS OF LOLLIES

**\$200.00 PER PERSON (INC. GST)**

*PLEASE NOTE, THERE IS A \$4.00 SURCHARGE FOR 3D FILM.*



# EXPERIENCES

## MORNING & AFTERNOON TEA EXPERIENCE

TWO ITEMS FROM THE MORNING TEA MENU  
FRUIT PLATTER  
NON-ALCOHOLIC BEVERAGE SERVICE

**\$60.00 PER PERSON (INC. GST)**

MONDAY TO WEDNESDAY

**\$70.00 PER PERSON (INC. GST)**

THURSDAY TO FRIDAY

PRICE INCLUDES TICKET  
AVAILABLE MONDAY - FRIDAY PRIOR TO 5PM

*PLEASE NOTE, THERE IS A \$4.00 SURCHARGE FOR 3D FILMS*

## LUNCH EXPERIENCE

TWO ITEMS FROM THE LUNCH MENU WITH A SIDE  
FRUIT PLATTER  
NON-ALCOHOLIC BEVERAGE SERVICE

**\$70.00 PER PERSON (INC. GST)**

MONDAY TO WEDNESDAY

**\$80.00 PER PERSON (INC. GST)**

THURSDAY TO FRIDAY

PRICE INCLUDES TICKET  
AVAILABLE MONDAY - FRIDAY PRIOR TO 5PM

*PLEASE NOTE, THERE IS A \$4.00 SURCHARGE FOR 3D FILMS*

## EXPERIENCE ENHANCERS

WELCOMING DRINK  
BEVERAGE SERVICE UPGRADE  
CANAPÉS  
GLASS OF LOLLIES OR MALTESERS  
ADDITIONAL SIDE  
SMALL, REGULAR OR LARGE POPCORN  
GOURMET POPCORN  
CHOC TOP  
SANDWICH PLATTERS



# BEVERAGE PACKAGES

## NON ALCOHOLIC BEVERAGE SERVICE

SOFT DRINKS

JUICE

STILL / SPARKLING WATER

TEA

COFFEE

HOT CHOCOLATE

WHITE HOT CHOCOLATE

## BRONZE BEVERAGE SERVICE

LITTLE CREATURES ROGERS ALE

JAMES BOAGS PREMIUM

GOLD CLASS HOUSE WHITE

GOLD CLASS HOUSE RED

MORGANS BAY SPARKLING

NON ALCOHOLIC BEVERAGES

## SILVER BEVERAGE SERVICE

LITTLE CREATURES ROGERS ALE

JAMES BOAGS PREMIUM

HEINEKEN

KIRIN FUJI CIDER

RED CLAW SAUVIGNON BLANC

RED CLAW PINOT GRIS

RED CLAW CHARDONNAY RED

CLAW PINOT NOIR

RED CLAW SHIRAZ

DOMAINE CHANDON NV

NON ALCOHOLIC BEVERAGES

## GOLD BEVERAGE SERVICE

LITTLE CREATURES ROGERS ALE

JAMES BOAGS PREMIUM

HEINEKEN

JAMES SQUIRE 150 LASHES PALE ALE

KIRIN FUJI CIDER

CLOUDY BAY SAUVIGNON BLANC

RED CLAW PINOT GRIS

YABBY LAKE CHARDONNAY

YABBY LAKE PINOT NOIR

HEATHCOTE ESTATE SHIRAZ

CAPE MENTELLE 'TRINDERS' CAB MERLOT

MOET ET CHANDON

NON ALCOHOLIC BEVERAGES

## PLATINUM BEVERAGE SERVICE

SELECTED SPIRITS

LITTLE CREATURES ROGERS ALE

JAMES BOAGS PREMIUM

HEINEKEN

JAMES SQUIRE 150 LASHES PALE ALE

LITTLE CREATURES IPA

KIRIN FUJI CIDER

CLOUDY BAY SAUVIGNON BLANC

RED CLAW PINOT GRIS

YABBY LAKE CHARDONNAY

YABBY LAKE PINOT NOIR

HEATHCOTE ESTATE SHIRAZ

CAPE MENTELLE 'TRINDERS' CAB MERLOT

MOET ET CHANDON

NON ALCOHOLIC BEVERAGES





## SAVOURY CANAPÉS

### HOT CANAPÉS

PEKING DUCK SPRING ROLLS WITH HOISIN SAUCE  
(DF)

PRAWN TWISTERS WITH CHILLI LIME  
MAYONNAISE (DF)

MINI VEGETABLE SAMOSA (V)(DF)

BEEF, BURGUNDY AND MUSHROOM MINI PIE

CHICKEN AND LEEK MINI PIE

BRAISED OXTAIL, BACON AND ROASTED  
VEGETABLE MINI PIE

ROASTED PUMPKIN, BASIL AND  
PARMESAN MINI PIE (V)

MINI SAUSAGE ROLLS WITH TOMATO SAUCE (DF)

GOATS CHEESE AND TOMATO TART (V)

BBQ PULLED PORK VOL-AU-VENT WITH  
HORSERADISH CREAM AND CHIVES

### COLD CANAPÉS

TOMATO, BOCCONCINI, BASIL SKEWERS  
WITH BALSAMIC GLAZE (V) (LG)

MINI BRUSCHETTA (V)

POACHED PRAWNS WITH HORSERADISH SAUCE  
(LG)(DF)

## SWEET CANAPÉS

CHOCOLATE CARAMEL TARTLET

COCONUT CHERRY TARTLET

ECLAIR

LEMON MERINGUE

MUFFIN

PASSIONFRUIT TARTLET

STRAWBERRY CHEESECAKE



## MAINS

### **GOLD CLASS MINI BURGERS (LGO)**

ORGANIC BEEF AND PORK BURGERS WITH TASTY CHEESE, CARAMELISED ONIONS, LETTUCE, TOMATO SAUCE AND DIJON MAYONNAISE

### **FISH TACOS**

FLOUR TORTILLAS FILLED WITH TEMPURA COATED SNAPPER, COLESLAW, CHIPOTLE MAYONNAISE AND LIME

### **LENTIL AND VEGGIE BURGERS (V)**

SPICED LENTIL AND VEGETABLE PATTIES WITH A SPICY CAPSICUM SAUCE AND COS LETTUCE

### **SALT WATER BARRAMUNDI AND CHIPS**

LIGHTLY BATTERED BARRAMUNDI WITH CRUNCHY THICK CUT CHIPS, POTATO CAKE, CHILLI LIME MAYONNAISE AND LEMON

### **LOUISIANA SPICED CHICKEN TENDERS**

HAND CRUMBED CHICKEN TENDERS COATED IN BLACKENING SPICE AND PANKO CRUMB WITH RANCH DRESSING AND HOT SAUCE

### **BBQ PULLED PORK ROLLS**

SLOW COOKED SMOKEY BBQ PULLED PORK ROLLS, ONION RINGS, DILL PICKLES AND HORSE RADISH CREAM

### **FALAFEL SALAD (LG) (V)**

CHICKPEA AND PARSLEY MORSELS, HUMMUS, CUCUMBER, TOMATO, COS LETTUCE AND TZATZIKI

### **CHICAGO STYLE HOT DOG**

SAVELOY SERVED IN A POPPY SEED BUN WITH SWEET PICKLE RELISH, FRESH TOMATO, DILL PICKLE SPEAR, GUINDILLA PEPPERS AND YELLOW MUSTARD

### **CHICKEN TACOS**

LOUISIANA SPICED CHICKEN TENDERS SERVED IN FLOUR TORTILLAS WITH TASTY CHEESE, GUACAMOLE, SALSA AND SHREDDED LETTUCE

### **LAMB PIZZA**

SLOW BRAISED LAMB, GARLIC, CAPSICUM, GRILLED ONION, TOMATO, FETA, GARLIC AIOLI AND MOZZARELLA

## DESSERT

### **CHURROS**

CINNAMON DUSTED SPANISH DONUTS WITH CONNOISSEUR CHOCOLATE HONEY NOUGAT ICE CREAM AND DARK CHOCOLATE SAUCE

### **ORANGE AND COCONUT CAKE (LG)**

ORANGE, CARAMEL AND COCONUT CAKE WITH CREAM CHEESE AND DOUBLE CREAM

### **NEW YORK STYLE CHEESE CAKE**

BAKED CHEESE CAKE WITH RASPBERRY COULIS AND DOUBLE CREAM

### **SALTED CARAMEL WAFFLE SUNDAE**

TOASTED BELGIUM WAFFLES WITH CONNOISSEUR VANILLA ICE CREAM, BEER NUTS, CHEF'S SALTED CARAMEL POPCORN, CARAMEL SAUCE AND DOUBLE CREAM

### **BROWNIE SUNDAE**

LINDT PECAN CHOCOLATE BROWNIE, CONNOISSEUR SALTED CARAMEL ICE CREAM, DARK CHOCOLATE SAUCE, DOUBLE CREAM AND ROLLED CHOCOLATE WAFERS

### **CHEESE (LGO)**

TWO WILL STUDD SELECTED CHEESES SERVED WITH WHOLE ALMONDS, QUINCE PASTE, LAVOSH, WATER CRACKERS AND MUSCATELS





## MORNING/AFTERNOON TEA

### DEVONSHIRE TEA

BUTTERMILK SCONES WITH JAM AND CREAM

### ASSORTED DANISHES

STRAWBERRY, APPLE AND APRICOT

### FILLED CROISSANT

CROISSANT WITH HAM, CHEDDAR CHEESE  
AND VINE RIPENED TOMATOES

### ASSORTED MUFFINS (LGO)

SEASONAL SWEET OR SAVOURY MUFFINS

### EGG AND BACON PIDE

TURKISH ROLLS FILLED WITH SCRAMBLED EGGS AND BACON

### BERRY PARFAIT

YOGHURT WITH MUESLI AND MIXED BERRIES

## LUNCH

### FALAFEL WRAP (V)

CHICKPEA AND PARSLEY MORSELS, HUMMUS, TZATZIKI, CUCUMBER, TOMATO, PARSLEY  
AND COS LETTUCE IN A FLOUR TORTILLA

### LENTIL AND VEGGIE BURGERS (V)

SPICED LENTIL AND VEGETABLE PATTIES WITH A SPICY CAPSICUM SAUCE AND COS  
LETTUCE

### GOLD CLASS MINI BURGERS (LGO)

ORGANIC BEEF AND PORK BURGERS WITH TASTY CHEESE, CARAMELISED ONIONS,  
LETTUCE, TOMATO SAUCE AND DIJON MAYONNAISE

### CHICKEN PARMA WRAP WITH FRESH MOZZARELLA

CRUMBED CHICKEN, NAPOLI SAUCE, SMOKED HAM, BOCCONCINI, COS LETTUCE AND  
JAPANESE MAYONNAISE IN A FLOUR TORTILLA

### HALOUMI AND SPINACH PIDE (V)

TURKISH BREAD FILLED WITH HALOUMI, FETTA, RICOTTA AND SPINACH

### FISH TACOS

TEMPURA SNAPPER FILLETS, COLESLAW, CORIANDER, CHIPOTLE MAYONNAISE AND LIME

### CHICKEN TACOS

LOUISIANA SPICED CHICKEN TENDERS SERVED IN FLOUR TORTILLAS WITH TASTY  
CHEESE, GUACAMOLE, SALSA AND SHREDDED LETTUCE



## EXPERIENCE ENHANCERS

### WELCOMING DRINK

VANILLA PASSIONFRUIT MARTINI  
RASPBERRY COLLINS  
APEROL SPRITZ  
MOET ET CHANDON

### SELECTION OF SPIRITS

42 BELOW VODKA  
BOMBAY SAPPHIRE GIN  
GLENMORANGIE SINGLE MALT  
CANADIAN CLUB WHISKEY  
DEWARS WHITE SCOTCH  
JIM BEAM BOURBON  
BACARDI CARTA BLANA RUM  
CAZADORES BLANCA TEQUILA

### PLATTERS

#### FRUIT PLATTER

A SELECTION OF SEASONAL FRUITS

#### ASSORTED SANDWICHES

PLATTER OF SANDWICHES AVAILABLE IN  
FOLLOWING CHOICE OF FLAVOURS:  
ROASTED VEGETABLE AND PESTO, SMOKED  
CHICKEN AND SALAD, HAM TOMATO AND CHEESE

### SOMETHING SWEET

#### CHEF'S GOURMET POPCORN

AVAILABLE IN THE FOLLOWING FLAVOURS:  
ROCKY ROAD, MAPLE BACON CHEESE,  
SALTED CARAMEL, WHITE RASPBERRY OR  
PECAN PIE

### SIDES

#### CHIPS

THICK CUT BEER BATTERED CHIPS  
SWEET POTATO FRIES

#### GREEN SALAD

MIXED GREENS WITH BALSAMIC VINAIGRETTE

#### ONION RINGS

BEER BATTERED ONION RINGS

### CANAPÉS

SELECTED FROM OUR CANAPÉ MENU