

OPTUS STADIUM

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**Meetings &
Special Events**





Optus Stadium

Optus Stadium is a multi-purpose world-class venue hosting a year-round calendar of major national and international sporting and entertainment events. Opened on 21 January 2018, Optus Stadium is the third largest stadium in Australia.

Designed with a 'fans first' focus, the 60,000 seat venue houses the latest in stadium technology, including the two largest super screens in the southern hemisphere, 4G and 1,000 IPTV screens throughout the Stadium.

More than 18 specially designed event spaces are available 365 days a year throughout the Stadium offering a mix of city, Swan River and playing surface views, which can host events of all sizes and formats.

Optus Stadium sits within a landscaped parkland setting and the Stadium Park offers multiple event spaces alongside playgrounds, two restaurants, public art, picnic and barbecue facilities.

Meetings & Special Events



**Meetings &
Conferences**



**Corporate Events
& Dinners**



**Exhibitions &
Trade Shows**



**Parties &
Special Events**

**Accommodating events from two to 2,000 guests,
Optus Stadium's function rooms offer a range
of settings suitable for all occasions.**



Our Event Services

As a premier event destination, Optus Stadium provides the perfect venue for conferences, exhibitions, gala balls and other celebrations.

Event catering is prepared by the Stadium's in-house award-winning chefs with menus created to celebrate the flavours and produce of Western Australia.

The Stadium's dedicated meetings and special events team will ensure a seamless end-to-end experience, providing guidance and recommendations on food, beverage, staffing and preferred event suppliers from photography through to event theming, ensuring your event is a resounding success.

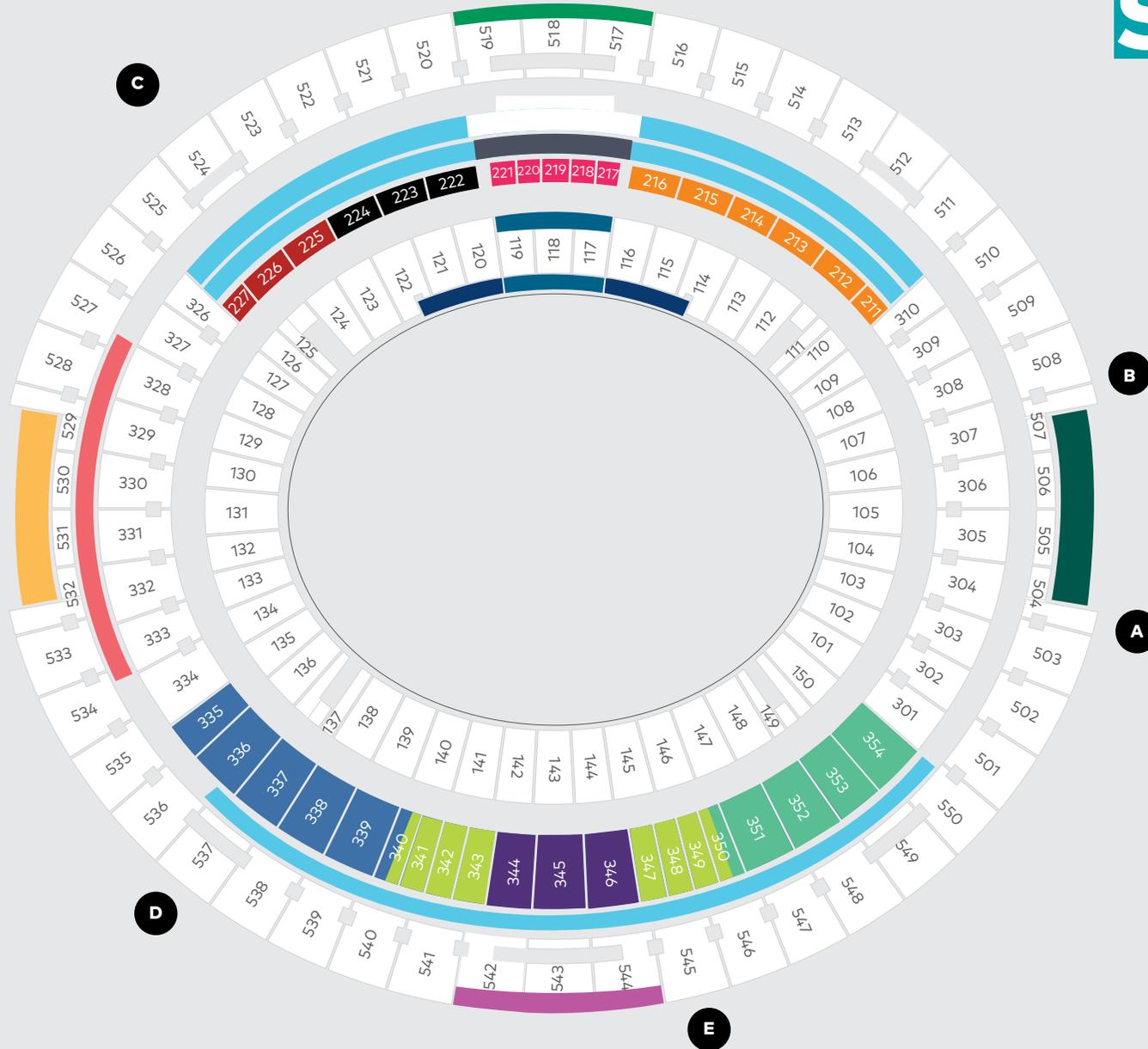
We recognise that you have a choice regarding where you host your events in Perth, and we are committed to ensuring you and your guests have a wonderful experience.



Our Function Spaces



Stadium Map



- Private Suites
- Open Corporate Boxes
- Southern Terrace
- Sports Lounge
- Victory Lounge
- Sky View Lounge
- Eastern Scoreboard Terrace
- Northern Terrace
- Platinum Terrace
- Premiership Terrace
- Champions Terrace (Bankwest Club)
- Black Swan Room
- Cygnets Room
- River View Rooms 1, 2, 3
- The Locker Room
- The Locker Room Suites
- Coaches' Room



River View Rooms

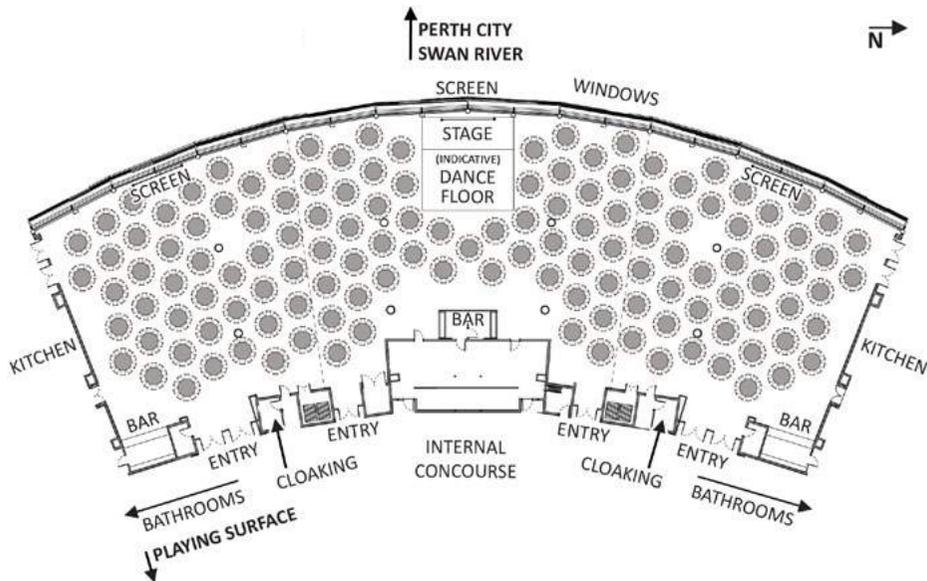
With floor to ceiling glass windows providing spectacular views across the Swan River towards the City, this room can be split into three individual rooms, offering maximum flexibility, or one large ballroom, making it the perfect location for conferences, gala balls, exhibitions or cocktail functions.

Room Facilities

- **Private Lobbies:** Perfect for registration or pre-event networking
- **Cloaking Facilities:** Built-in cupboards inside the north and south main entrances.
- **Green Rooms:** Close proximity to any rooms required.
- **Beverage Service:** Three private bars in the room with draft beer available.
- **Food Service:** Three private kitchen facilities in the room.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of room lighting, audio, projector displays and blinds.
- **Projector and Screen Locations:** Six 200 inch built-in motorised projector screens are located in the room; three on the western side, three on the eastern side.



Room Details			
Location	Area	Ceiling	
Level 3 West	557 - 2,121m ²	4.9 - 6m	
Banquet	Cabaret	Cocktail	Theatre
1,200	800	2,100	1,500



Black Swan Room

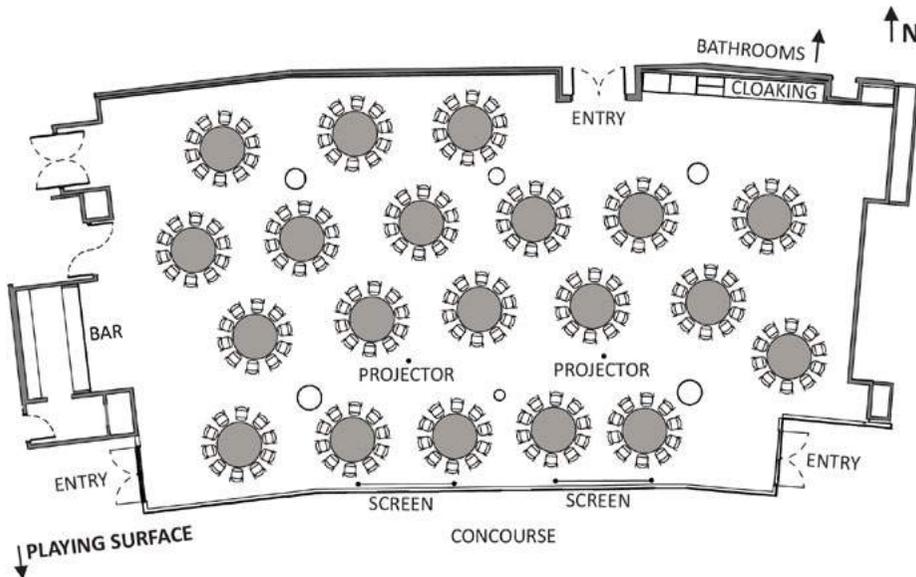
This high-end setting offers playing surface views and is equipped for various function types, including business lunches, mid-sized gala events and breakfast briefings.

Room Facilities

- **Cloaking Facilities:** Built-in cupboards inside the main entrance to the room.
- **Beverage Service:** Private bar in the room with draft beer available.
- **Food Service:** Private kitchen in the room.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of room lighting, audio, projector displays, and IPTV media players.
- **IPTV:** Six LCD TV screens inside the room. Optimised for 16:9 format presentations.
- **Projector and Screen Locations:** Two built-in 100 inch motorised projector screens are located on the south side of the room.



Room Details			
Location	Area	Ceiling	
Level 2 North	405m ²	3m	
Banquet	Cabaret	Cocktail	Theatre
200	140	300	220



Cygnet Room

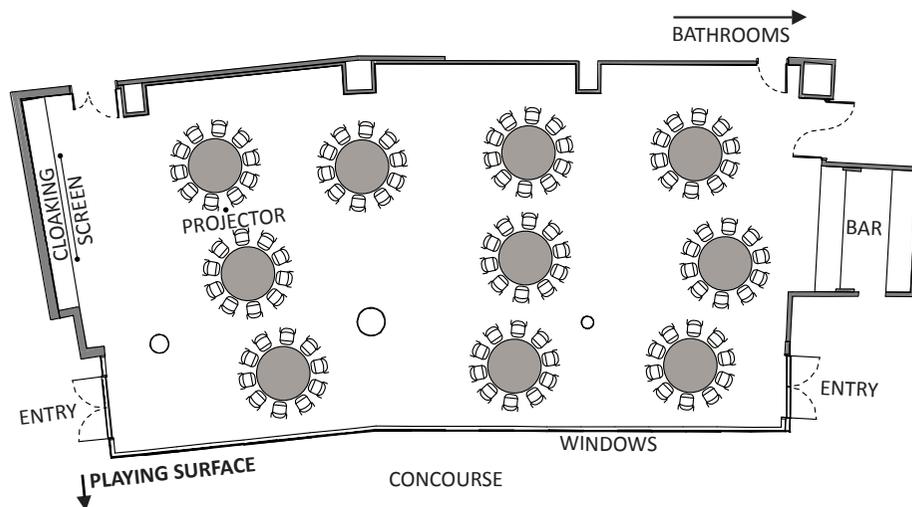
Perfect for small conferences, breakouts or daytime functions, Cygnet offers sweeping views across the stadium pitch and plenty of natural light.

Room Facilities

- **Cloaking Facilities:** Built-in cupboards inside the main entrance to the room.
- **Beverage Service:** Private bar in the room with draft beer available.
- **Food Service:** Private kitchen in the room.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of room lighting, audio, projector displays and IPTV media players.
- **IPTV:** Three LCD TV screens on the north side of the room. Optimised for 16:9 format presentations.
- **Projector and Screen Location:** One 100 inch built-in motorised projector screens is located on the north west side of the room.



Room Details			
Location	Area	Ceiling	
Level 2 North	275m ²	3m	
Banquet	Cabaret	Cocktail	Theatre
100	80	200	160



Sky View Lounge

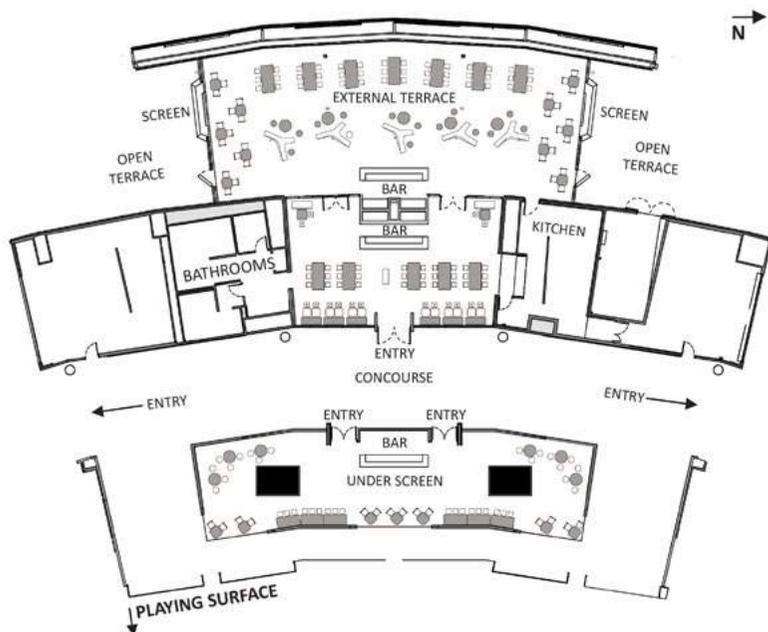
This expandable event space is the perfect location for a cocktail function, offering panoramic views of the Stadium Park, Matagarup Bridge, Swan River and City from the top floor. Take in that amazing Perth sunset at dusk, the stunning city and river views by day and, at night, the twinkling lights of the Perth city skyline steal the show.

Room Facilities

- **Beverage Service:** Three bars able to be activated dependent on requirements, each with draft beer available.
- **Food Service:** Private kitchen in the room.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of audio and IPTV media players.
- **IPTV:** Four LCD TV screens in the dining area and four LCD TV screens in the under-screen area. Optimised for 16:9 format slideshows.



Room Details		
Location	Area	Ceiling
Level 5 West	624m ²	N/A
External TCE	Dining	Under Screen
400 - 800	N/A	100



Eastern Scoreboard Terrace

A rooftop terrace that is perfect for cocktail events in the warmer months, the Eastern Scoreboard Terrace offers a birds eye view across the Stadium's hallowed turf.

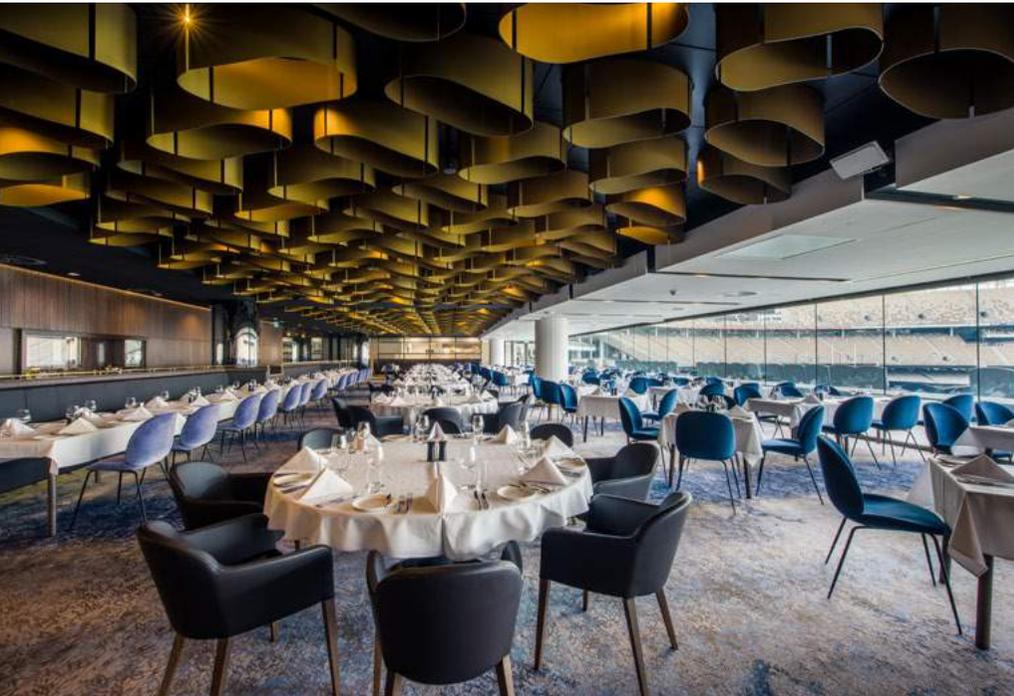
Room Facilities

- **Beverage Service:** Private bar in the room with draft beer available.
- **Food Service:** Private kitchen in the room.

Audio Visual Facilities

- **IPTV:** 10 LCD TV screens throughout the space. Optimised for 16:9 format presentations.

Room Details		
Location	Area	Ceiling
Level 5 East	506m ²	N/A
Cocktail		
200		



Victory Lounge

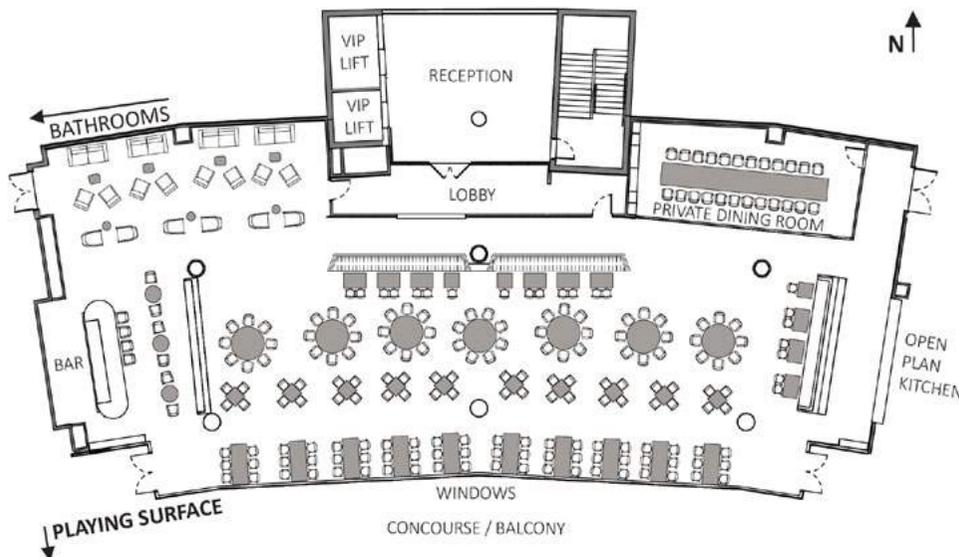
A room full of personality and style, Victory Lounge is the ultimate exclusive event setting with luxurious fixtures and finishes, and sweeping views of the playing surface. With access to a 24-seat private dining room and the outdoor leather recliners, this is a space that needs to be seen to be believed.

Room Facilities

- **Cloaking Facilities:** Cloakroom located at the entrance to the lobby reception.
- **Beverage Service:** Private retro-style bar in the room with draft beer available.
- **Food Service:** Open plan private kitchen in the room.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of room lighting, audio, projector displays, IPTV media players and blinds.
- **Projector and Screen Locations:** Two 120 inch built-in motorised projector screens located on the south side of the room. One 110 inch built-in motorised projector screen in the private dining room. Five LCD TV screens, optimised for 16:9 format slideshows.



Room Details		
Location	Area	Ceiling
Level 2 North	675m ²	N/A
Dining/Restaurant	Banquet	Cocktail
196	120	250

Coaches' Room

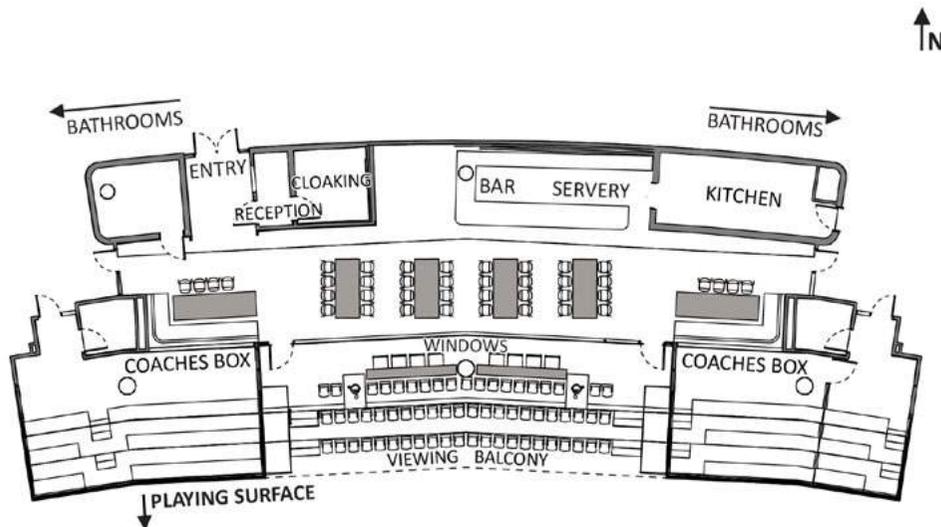
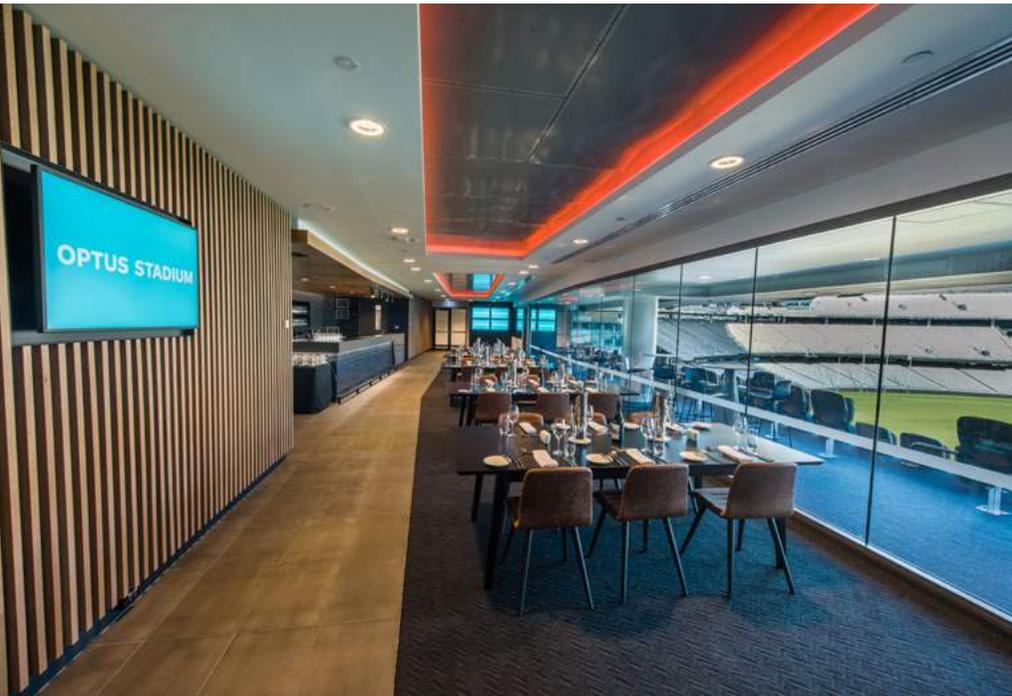
Flanked by the coaches' boxes and overlooking the centre wing of the playing surface, this unique event space is perfect for those wanting something different, able to translate easily from banquet to cocktail to boardroom.

Room Facilities

- **Cloaking Facilities:** Cloakroom located behind reception at the main entrance to the room.
- **Beverage Service:** Private bar in the room with draft beer available.
- **Food Service:** Open kitchen servery in the room.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of room lighting, audio, projector displays and IPTV media players.
- **IPTV:** Four LCD TV screens on the east side of the room; four on the west side and one on at the north entry to the room. Optimised for 16:9 format slideshows.



Room Details		
Location	Area	Ceiling
Level 3 North	133m ²	3.2m
Banquet	Cocktail	
48	100	



The Locker Room

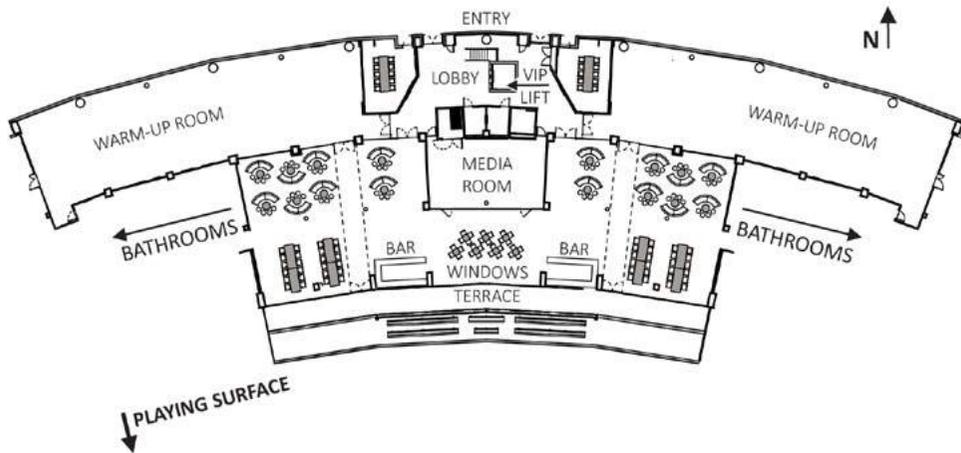
Located at the edge of the playing surface, this space offers an relaxed environment with views of and access to the team warm-up facilities and the stadium pitch. This truly unique space can be transformed with a little bit of imagination.

Room Facilities

- **Cloaking Facilities:** Cloakroom located at the entrance to the lobby reception.
- **Beverage Service:** Private bars in the room with draft beer available.
- **Food Service:** Full service kitchens attached to the space.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of room lighting, audio, IPTV media players and blinds.
- **IPTV:** 4x3 LCD TV screen walls in the media room. Two 3x3 LCD TV screen walls on the east and west sides of the room. Optimised for 16:9 format presentations.



Room Details		
Location	Area	Ceiling
Ground Level North	596m ²	3m
Cocktail		
100 - 600		



Sports Lounge

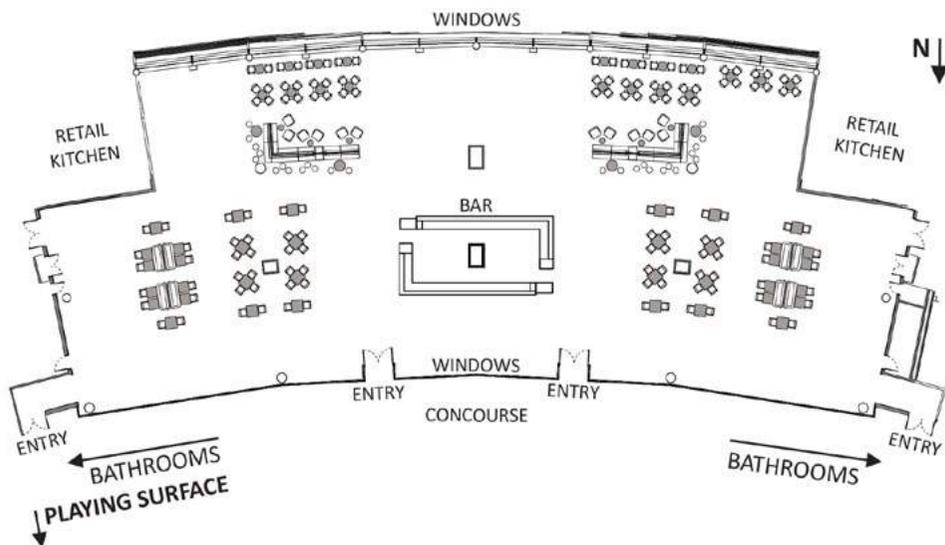
With an informal setting and a relaxed atrium-style atmosphere, this space is perfect for networking and cocktail functions, medium-sized seated events and unique trade activations.

Room Facilities

- **Cloaking Facilities:** Built-in cupboards inside the main entrances to the room.
- **Beverage Service:** Private central bar in the room with draft beer available.
- **Food Service:** Two private kitchens in the room.

Audio Visual Facilities

- **Room Controls:** The room is controlled by a wireless touchscreen tablet, which allows localised management of room lighting, audio, projector displays, IPTV media players and blinds.
- **IPTV:** Two 3x3 LCD TV screen walls and six LCD TV screens. Optimised For 16:9 format presentations.



Room Details		
Location	Area	Ceiling
Level 3 South	1,245m ²	3.2m
Cocktail		
800		



Networking Terraces

Optus Stadium has five networking terraces able to accommodate a range of guest numbers. Split between levels 3 and 5, all offer internal views over the Stadium's field-of-play. The Northern and Southern Terraces on level 5 also offer external views, out over Belmont Racecourse and Crown respectively.

These terraces are perfect for cocktail and networking events in the warmer months.

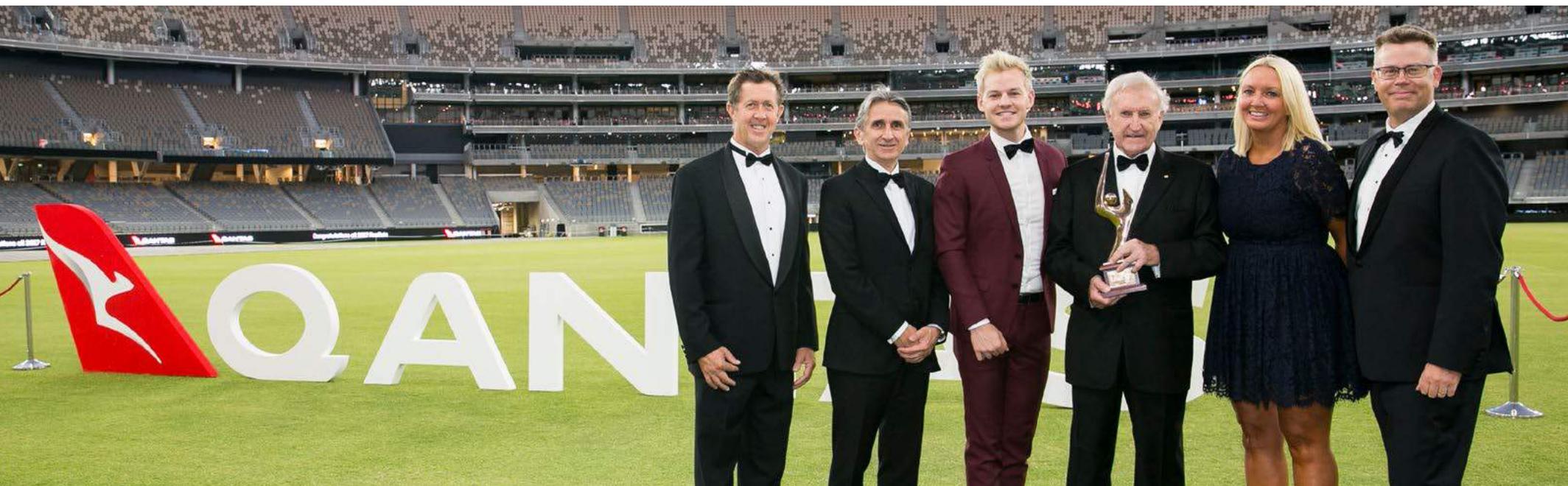
Room Facilities

- **Beverage Service:** Private bars in each space with draft beer available.
- **Food Service:** 1-2 private kitchens in each space.

Audio Visual Facilities

- **IPTV:** Multiple LCD TV screens throughout each space. Optimised for 16:9 format presentations.

Room Details		
Location	Area	Ceiling
Various	Various	Various
Cocktail		
150 - 950		



Field of Play

The most unique space in the stadium is arguably the most versatile. Activating any or all of the main arena will turn your next large-scale function into the most unforgettable experience.

Whether it's a gala dinner, product launch, yoga event, graduation ceremony, Christmas party or anything else you wish to create, Optus Stadium's arena offers countless possibilities.

Space Details		
Location	Area	Ceiling
Level G	Various	N/A



Our Menu

Our Menu



With world-class service and a dedicated culinary team, Optus Stadium's vision is to create and deliver a contemporary dining experience for all our guests.

By forming and nurturing relationships with local and regional suppliers, our chefs will use the freshest, in-season produce, capturing the essence of Western Australia in every dish.

This is not your traditional stadium food - expect the unexpected!



Breakfast



Networking Breakfast

\$36 per person

Please select six options

Three cold and three hot.

Stand up service of hot and cold items including:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water

Add further cold or hot selections to your package \$6 per person, per item.

Cold

Chef's selection of Danish v

Pot-set yoghurt, berry compote and coconut granola gf v

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey v

Açaí pot with strawberry, blueberry and puffed quinoa gf nf v

Goat's cheese, caramelised onion and artichoke tartlet nf v

Buckwheat pikelets with whipped double cream and strawberry jam nf v

Seasonal fruit cups with Greek yoghurt and honey gf nf v

Hot

Scrambled eggs and smoked salmon on sourdough nf

Smoked ham, parmesan béchamel and gruyère cheese toastie nf

Paprika-spiced omelette, homemade baked beans and chorizo gf

Chef's selection of gourmet sweet muffins v

Breakfast slider: egg, bacon, cheese and tomato sauce on a brioche bun nf

Double smoked ham and cheese croissant nf

Tomato and cheese croissant nf v

Grilled halloumi, sweet potato hash and avocado bruschetta v

Stadium Plated Breakfast

\$38 per person

Please select one hot plated item

Preset share items on the table:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water
- Chef's selection of Danish and croissant
- Preserves
- Sliced seasonal fruit

Alternating upgrade available at \$6 per person.

Hot

Ham and cheese omelette, chipolata, hash brown, grilled tomato, olive oil and sea salt gf nf

Classic eggs benedict with English muffin, ham, chives, poached egg, hollandaise sauce and blistered cherry tomatoes nf

Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato nf

Scrambled egg, smoked salmon, dill hollandaise, multigrain bread and charred asparagus

Buttermilk pancakes, macerated strawberries, bacon, maple syrup and Chantilly cream nf

Smashed avocado, poached egg, maple-glazed bacon, goat fetta, tomato and toasted sourdough nf

Grilled halloumi, homemade hash brown, spinach, dukkha, mushroom, poached egg and spiced kale aioli v



Buffet Breakfast

\$39 per person

Station serviced as a buffet including:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water

Cold

Bakery basket - Chef's selection of Danish and croissant v

Preserves, butter, Vegemite v

Stewed seasonal fruit vg v

Chef's selection of flavoured yoghurt v

Sliced seasonal fruit vg v

Homemade bircher muesli gf v

Hot

Grilled breakfast chipolatas gf nf

Hash browns gf nf

Grilled tomatoes, olive oil, sea salt and thyme df gf nf vg v

Crispy bacon rashers df gf nf

Sautéed mushrooms, thyme and butter gf nf v

Scrambled eggs gf nf



Morning & Afternoon Tea



Tea & Coffee Service

Including:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Tea & Coffee Break

- 45 minutes \$5.5 per person

Continuous Tea & Coffee

- 4 hours \$9.9 per person
- 6 hours \$12.9 per person
- 8 hours \$15.9 per person

Nespresso Service *(max. 200 guests)*

- 45 minutes \$9.9 per person
- 4 hours \$12.9 per person
- 6 hours \$15.9 per person
- 8 hours \$18.9 per person

Barista Coffee Cart

(incl. barista, all coffees charged on consumption (\$3.70 per coffee – one size))

- 4 hours \$350.00
- 8 hours \$500.00

Additions

- Soy milk, almond milk, decaf \$1 per person
- Selection of juices in jugs \$4 per person

Morning & Afternoon Tea

\$6 per person, per item

Items offered in conjunction with a Tea & Coffee Service package.

Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options:

- Bakery
- Healthy
- Savoury
- Sweet

Bakery

Chef's selection of Danish v

Chef's selection of gourmet sweet muffins v

Double-smoked ham and cheese croissant nf

Tomato and cheese croissant nf v

Banana bread v

Healthy

Seasonal fruit cups with Greek yoghurt and honey gf nf v

Açaí pots with strawberry, blueberry and puffed quinoa gf nf v

Chocolate, almond and walnut bliss balls df gf vg v

Date, apricot and oat bliss ball df nf vg v

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey v



Morning & Afternoon Tea

\$6 per person, per item

Items offered in conjunction with a Tea & Coffee Service package.

Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options:

- Bakery
- Healthy
- Savoury
- Sweet

Savoury

Chef's selection of finger sandwiches

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes v

Mini beef pies served with tomato and BBQ sauce nf

Spanish omelette pastizzi nf v

Goat's cheese, caramelised onion and artichoke tartlets nf v

Mini sausage rolls with tomato sauce nf

Sweet

Chocolate cashew brownie with habanero chilli v

Scone with whipped cream and strawberry jam v

Caramel slice gf

Assorted mini Magnums v

Lemon meringue tart v

Carrot cake v



Platters

Each platter serves 10 people

Sliced seasonal fruit v	\$65
BBQ pork steam buns with sticky hoisin and chilli sauce	\$75
Satay chicken and beef skewers, coriander and fried shallots	\$75
Grilled Turkish bread and olives, spicy capsicum, hummus and cacik dips	\$75
Lamb, rosemary and mint pastizzi	\$80
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayo	\$85
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$90
Assorted gourmet pies and sausage rolls served with tomato and BBQ sauce	\$90
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$90
Peri-peri chicken sliders with tomato, cheese and chipotle sauce	\$95
Tex-mex pulled beef brisket and pork rib sliders, cheese sauce, coleslaw and charcoal brioche bun	\$95
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes v	\$110
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$120



Lunch

Working & Networking Lunch

Option 1 - \$28 per person

Please select three options: two from sandwiches, wraps & Turkish bread and one hot bites dish

Option 2 - \$34 per person

Please select four options: two from sandwiches, wraps & Turkish bread and one hot bites dish and one salad bowl

Grazing station of selected options including:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options

- Sandwiches, Wraps & Turkish Bread
- Hot Bites
- Salad Bowls

Sandwiches, Wraps & Turkish Bread

Sandwiches

'Reuben sandwich' with corned beef, sauerkraut, Swiss cheese and rye bread nf

Smoked salmon sandwich, cream cheese, capers, dill and lettuce on multigrain bread

Black Forest ham sandwich, Swiss cheese, tomato chutney on white bread nf

Wraps

Flame grilled peri-peri chicken wrap, roasted capsicum and shredded cos lettuce df nf

Fetta, roasted spiced pumpkin wrap, toasted pumpkin seeds and spinach v

Roast beef wrap, avocado, fresh tomato and cheddar cheese nf

Crumbed chicken wrap, red cabbage, smoked cheddar cheese, sprouts and chipotle mayonnaise nf

Turkish Bread

Salami, tomato, brie cheese with herb mayonnaise on Turkish bread

Roast chicken, spiced mayonnaise, sundried tomato and lettuce on Turkish bread

Pickled carrot, cucumber, sliced beetroot, lettuce and mayonnaise on Turkish bread v



'Reuben sandwich' with corned beef, sauerkraut, Swiss cheese and rye bread

Working & Networking Lunch

Option 1 - \$28 per person

Please select three options: two from sandwiches, wraps & Turkish bread and one hot bites dish

Option 2 - \$34 per person

Please select four options: two from sandwiches, wraps & Turkish bread and one hot bites dish and one salad bowl

Grazing station of selected options including:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options

- Sandwiches, Wraps & Turkish Bread
- Hot Bites
- Salad Bowls

Hot Bites

Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw and charcoal brioche bun

Crispy pork belly, cannellini beans and chorizo ragout gf nf

Crumbed fish taco with shredded lettuce, tomato, chilli and sour cream gf nf

Singapore noodles with chicken, soy, curry and assorted shredded vegetables

Saffron arancini with provolone cheese sauce nf v

Chicken satay skewers with fresh coriander and fried shallots df

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage nf

Salad Bowls

Freekeh, pomegranate, mint, spring onion, fetta and roasted spiced almonds v

Roasted root vegetables, carrot, heirloom beets, quinoa and halloumi gf nf v

Caesar salad with toasted croutons, egg, crispy bacon, lettuce, mayonnaise and Parmesan nf

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar gf nf v

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing df gf nf

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons nf

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette gf v

Option to add protein for \$4pp: grilled chicken or beef or smoked salmon



Roast beetroot, hazelnut, goat cheese, rocket and horseradish dressing

Conference Lunch

\$45 per person

Please select five items: one salad, one small bites dish, two seafood & meat dishes and one sweet treat

Grazing stations including:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads

Menu Options

- [Small Bites](#)
- [Salads & Vegetables](#)
- [Seafood & Meat](#)
- [Sweet Treats](#)

Small Bites

Peri-peri chicken sliders with tomato, cheese and chipotle sauce nf

Saffron arancini with provolone cheese sauce nf v

Smoked ham, parmesan béchamel and gruyère cheese toastie nf

Chicken satay skewers with fresh coriander and fried shallots df

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage nf

Sticky Asian pork belly bao bun with spring onion, chilli and hoisin sauce df

Tandoori chicken skewer with cumin yoghurt and coriander gf

Salads & Vegetables

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing df gf nf

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons nf

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette gf v

Caprese salad with vine ripened tomatoes, burrata, basil and olive oil gf nf v

Israeli couscous, cherry tomato, cucumber, capsicum, fetta, red wine vinegar and honey vinaigrette nf v

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar gf nf v

Marinated tofu, soba noodle, wakame, sesame, soy and pickled cucumber df nf vg v

Roast beetroot, hazelnut, goat cheese, rocket and horseradish dressing gf v

Option to add protein for \$4pp: grilled chicken or beef or smoked salmon



Conference Lunch

\$45 per person

Please select five items: one salad, one small bites dish, two seafood & meat dishes and one sweet treat

Grazing stations including:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads

Menu Options

- Small Bites
- Salads & Vegetables
- [Seafood & Meat](#)
- [Sweet Treats](#)

Seafood & Meat

Seafood lasagne with prawns, fish, béchamel sauce, herbs and semolina pasta nf

Cacciatore chicken breast with creamy mashed potato gf nf

Slow cooked beef cheek in red wine sauce with smashed rosemary potatoes gf nf

Butter chicken with basmati rice, yoghurt and coriander gf

Honey-glazed pork belly with cannellini beans and tomato stew gf nf

Crispy-fried fish, green mango and papaya salad nf

Moroccan-spiced lamb rump, couscous, olives and fetta

Crispy-skin salmon, fennel, orange and caper vinaigrette df gf nf

Sweet Treats

Mini chocolate-filled French donuts nf v

Assorted macarons and eclairs v

White chocolate panna cotta, salted caramel and banana cake verrine nf v

Chocolate brownie with double cream and berry coulis v

Assorted mini cheesecakes v

Mini apple strudel v

Seasonal fruit cups with Greek yoghurt and honey gf nf v



Plated Luncheon

Two Course - \$60 per person

Entrée/Main or Main/Dessert

Three Course - \$70 per person

Entrée/Main/Dessert

Alternate service charge \$6 per person,
per course

Included in service:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

Menu Options

- Entrée
- Main
- Dessert

Entrée

Buffalo mozzarella, San Daniele ham, avocado mousse and crème fraîche gf

Seared sesame-crusted tuna, wasabi, ponzu gel and pickled shimeji mushroom df gf nf

Torched black cobia kingfish, lime miso vinaigrette, kimchi mayonnaise, fried capers df gf nf

Pepper crusted wagyu sirloin, green mustard vinaigrette and honey glazed turnip gf nf

Roasted chicken breast, porcini velouté, bacon, peas and mint nf

Butter-poached prawns, guanciale, pickled cucumber, radish, saltbush and crustacean emulsion gf nf

Seared artichoke, confit garlic, roast pumpkin purée, roast potato, quinoa and goat's cheese fetta gf nf v

Honey-glazed pork belly, apple and celery remoulade and Amatriciana sauce gf nf

Pan-fried scallops, caramelised fennel purée, black quinoa, artichoke and pork crackling gf nf

Baked beetroots, herb sauce, horseradish, gribiche, fetta and walnuts v

Plated Luncheon

Two Course - \$60 per person

Entrée/Main or Main/Dessert

Three Course - \$70 per person

Entrée/Main/Dessert

Alternate service charge \$6 per person, per course.

Included in service:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

Menu Options

- Entrée
- Main
- Dessert

Main

Cone Bay barramundi, potato purée, caramelised fennel, salsa verde and lemon butter sauce gf nf

Braised beef short rib, grilled beef tenderloin, fondant potato, broccolini and thyme jus gf nf

Herb-crusted chicken thigh medallion, potato and ham croquette and braised leek nf

Apple cider braised pork belly, cannellini bean and pancetta ragout, herbed polenta cake, buttered kale purée gf nf

Baked salmon, creamed artichoke, Shark Bay crab fritter, orange, watercress and radish salad nf

Oven-roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato gf nf

Braised lamb shank, confit garlic and mashed potato, roasted baby carrots and shiraz jus gf nf

Beef fillet, potato gratin, spiced carrot purée, char-grilled asparagus, Béarnaise sauce and shiraz jus nf

Confit duck leg, sweet potato fondant, sautéed mushroom, blueberry gastrique and duck jus gf nf

Eggplant and ricotta cannelloni with Pomodoro sauce nf v



Braised beef short rib, grilled beef tenderloin, fondant potato, broccolini and thyme jus

Plated Luncheon

Two Course - \$60 per person

Entrée/Main or Main/Dessert

Three Course - \$70 per person

Entrée/Main/Dessert

Alternate service charge \$6 per person, per course.

Included in service:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

Menu Options

- Entrée
- Main
- Dessert

Dessert

Passionfruit curd tartlet, mango sorbet, meringue shards and cream cheese mousse nf v

White chocolate panna cotta, banana cake, salted caramel and almonds v

Raspberry Bavaois, rhubarb and rosewater jelly and shortbread crumble nf v

Deconstructed Black Forest: Sachertorte sponge with cherries and chocolate crémeux nf v

Tiramisu, mascarpone, ladyfingers and hazelnut ice cream v

Shared dessert platter with your choice of three dessert canapés:

Pistachio eclairs v

Lemon meringue tart v

Chocolate truffle and espresso gateau v

Chocolate cashew brownie with habanero chilli v

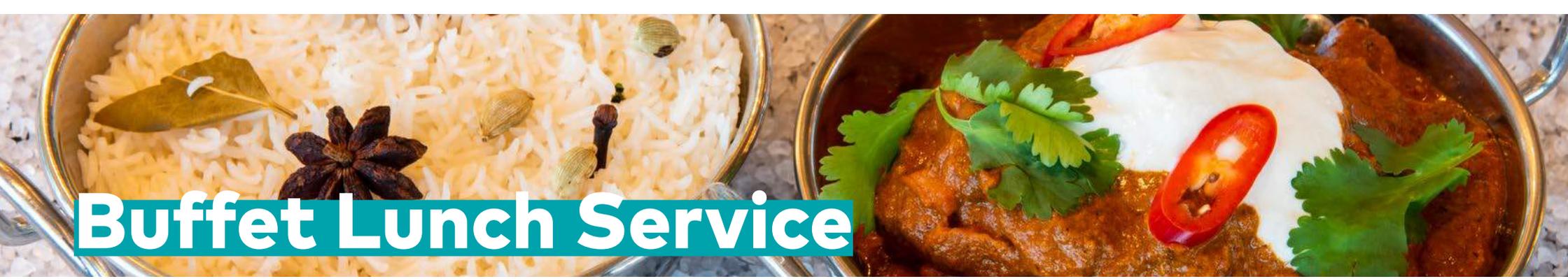
Assorted mini cheesecakes v

Jaffa mousse cake v

Apple and rhubarb crumble tart v

Cinnamon milk tart v

Assorted macarons v



Buffet Lunch Service

\$55 per person

Please select: one salad, two mains, two sides and one dessert.

Lunch buffet served inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options

- [Salads](#)
- [Mains](#)
- [Sides](#)
- [Desserts](#)

Salads

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette df gf nf v

Niçoise salad with tuna, olives, hard boiled eggs and tomato df gf nf

Roast beetroot, hazelnut, goat cheese, rocket and horseradish dressing gf v

Caprese salad with vine-ripened tomatoes, burrata, basil and olive oil gf nf v

Waldorf salad with walnuts, pear, celeriac and blue cheese gf v

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing df gf nf

Rocket, Parmesan, olive oil and chardonnay vinegar df gf v

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons nf

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar gf nf v

Mains

Spicy Chinese Kung Pao chicken with spring onion and peanuts df

Harissa-spiced lamb shoulder with garlic, tomato and tzatziki gf nf

Slow cooked beef cheeks in red wine sauce nf

Butter chicken with basmati rice, yoghurt and coriander gf

Roast pork belly with a red cabbage and honey gastrique df gf nf

Teriyaki salmon with toasted sesame seeds, spring onion and Asian greens df gf nf

Pan-fried Cone Bay barramundi with shaved fennel, capers and a lemon butter emulsion gf nf

Buffet Lunch Service

\$55 per person

Please select: one salad, two mains, two sides and one dessert.

Lunch buffet served inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options

- Salads
- Mains
- [Sides](#)
- [Desserts](#)

Sides

Vegetarian Napoletana pasta bake nf v
Duck fat roasted new potatoes with rosemary sea salt df gf nf
Creamy mashed potatoes gf nf v
Fried rice with pork, spring onion and ginger gf nf
Steamed basmati rice df gf nf vg v
Honey-glazed roasted root vegetables gf nf
Roasted pumpkin, garlic, sage and cream gf nf v
Garlic and ginger kailan df gf nf vg v
String beans and pancetta df gf nf

Desserts

Pistachio eclairs v
Chocolate truffle and espresso gateau v
Jaffa mousse cake v
Cinnamon milk tart v
Mini chocolate filled French donuts nf v
Sliced seasonal fruit vg v
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes v
Lemon meringue tart v
Chocolate cashew brownie with habanero chilli v
Apple and rhubarb crumble tart v
Assorted macarons v
Assorted mini cheesecakes v



Assorted mini cheesecakes, chocolate truffle and espresso gateaux, apple and rhubarb crumble tarts



'On the Go' Lunch Bags

'Lite' Lunch Bag - \$22 per person

Deluxe Lunch Bag - \$30 per person

Each bag is designed to serve one person for a breakout or working 'On the Go' lunch including:

- 600mL water, or
- 390mL soft drink

'Lite' Lunch Bag

Sandwich or wrap

Whole fruit

Cake slice

Cheese, crackers and Vegemite

Deluxe Lunch Bag

Chef's selection of gourmet sweet muffins v

Sandwich or wrap

Seasonal fruit cup

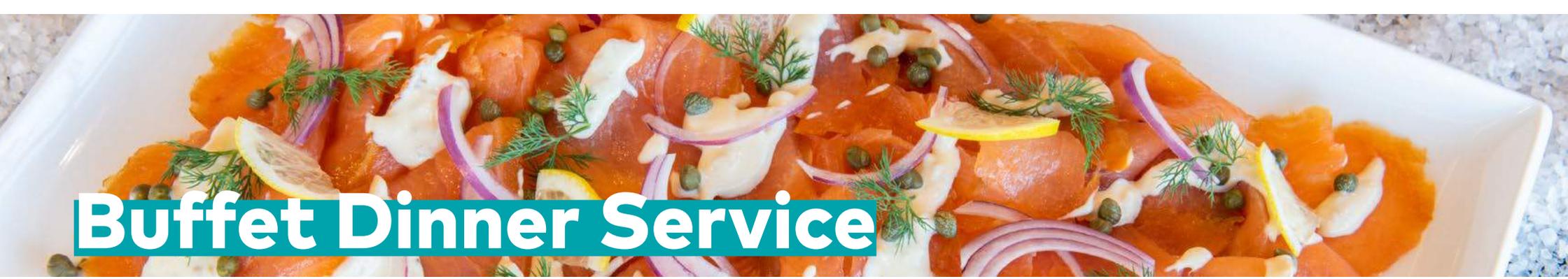
Cake slice

Flavoured fruit yoghurt

Selection of artisan cheese and crackers



Dinner



Buffet Dinner Service

Premium - \$70 per person

Please select: two platters, two salads, three mains, two sides and four desserts

Deluxe - \$80 per person

Please select: two platters, two salads, four mains, three sides and four desserts. Additional mains \$10 per person, per dish. Additional other dishes \$8 per person, per dish.

Dinner buffet served inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options

- [Platters](#)
- [Salads](#)
- Mains
- Sides
- Desserts

Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons df nf

Grilled Turkish bread and olives, spicy capsicum, hummus and cacik dips

Spiced Camembert, chive, beer and caraway seed dip, pretzels and laugen rolls nf v

Smoked salmon, capers, onion and horseradish gf nf

Assorted sushi - maki rolls, nigiri and sashimi df gf

Ceviche - citrus-marinated tuna, white fish or prawns with chilli df gf nf

Salads

Mesclun mixed leaf salad, cherry tomato, cucumber, olives and chardonnay vinaigrette df gf nf v

Rocket, Parmesan, olive oil and chardonnay vinegar df gf v

Niçoise salad with tuna, olives, hard boiled egg and tomato df gf nf

Roast beetroot, hazelnut, goat cheese, rocket and horseradish dressing gf v

Caprese salad with vine ripened tomatoes, burrata, basil and olive oil gf nf v

Waldorf salad with walnuts, pear, celeriac and blue cheese gf v

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing df gf nf

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons nf

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar gf nf v



Buffet Dinner Service

Premium - \$70 per person

Please select: two platters, two salads, three mains, two sides and four desserts

Deluxe - \$80 per person

Please select: two platters, two salads, four mains, three sides and four desserts. Additional mains \$10 per person, per dish. Additional other dishes \$8 per person, per dish.

Dinner buffet served inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options

- Platters
- Salads
- [Mains](#)
- [Sides](#)
- Desserts

Mains

Spicy Chinese Kung Pao chicken with spring onion and peanuts df

Harissa-spiced lamb shoulder with garlic, tomato and tzatziki gf nf

Slow-cooked beef cheeks in red wine sauce nf

Butter chicken with basmati rice, yoghurt and coriander gf

Roast pork belly with a red cabbage and honey gastrique df gf nf

Teriyaki salmon with toasted sesame seeds, spring onion and Asian greens df gf nf

Pan-fried Cone Bay barramundi with shaved fennel, capers and a lemon butter emulsion gf nf

Sides

Vegetarian Napoletana pasta bake nf v

Duck fat roasted new potatoes with rosemary sea salt df gf nf

Creamy mashed potatoes nf gf v

Fried rice with pork, spring onion and ginger gf nf

Steamed basmati rice df gf nf vg v

Honey-glazed roasted root vegetables gf nf

Roasted pumpkin, garlic, sage and cream gf nf v

Garlic and ginger kailan df gf nf vg v

String beans and pancetta df gf nf



Buffet Dinner Service

Premium - \$70 per person

Please select: two platters, two salads, three mains, two sides and four desserts

Deluxe - \$80 per person

Please select: two platters, two salads, four mains, three sides and four desserts. Additional mains \$10 per person, per dish. Additional other dishes \$8 per person, per dish.

Dinner buffet served inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

Menu Options

- Platters
- Salads
- Mains
- Sides
- Desserts

Desserts

Pistachio eclairs v

Lemon meringue tart v

Chocolate truffle and espresso gateau v

Chocolate cashew brownie with habanero chilli v

Jaffa mousse cake v

Apple and rhubarb crumble tart v

Cinnamon milk tart v

Assorted macarons v

Mini chocolate filled French donuts nf v

Assorted mini cheesecakes v

Sliced seasonal fruit vg v

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes v



Plated Dinner

Two Course - \$75 per person

Entrée/Main or Main/Dessert

Three Course - \$85 per person

Entrée/Main/Dessert

Four Course - \$95 per person

Antipasto platter (*per table*)/Entrée/
Main/Dessert

Alternate service charge \$7 per person,
per course

Pre-Dinner Canapés

\$15 per person for 30 minutes
Chef's selection of three items
(two cold and one hot)

Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

Menu Options

- Entrée
- Main
- Dessert

Entrée

Buffalo mozzarella, San Daniele ham, avocado mousse and crème fraîche gf

Seared sesame-crusted tuna, wasabi, ponzu gel and pickled shimeji mushroom df gf nf

Torched black cobia kingfish, lime miso vinaigrette, kimchi mayonnaise, fried capers df gf nf

Pepper-crusted wagyu sirloin, green mustard vinaigrette and honey glazed turnip gf nf

Roasted chicken breast, porcini velouté, bacon, peas and mint nf

Butter-poached prawns, guanciale, pickled cucumber, radish, saltbush and crustacean emulsion gf nf

Seared artichoke, confit garlic, roast pumpkin purée, roast potato, quinoa and goat's cheese fetta gf nf v

Honey-glazed pork belly, apple and celery remoulade and Amatriciana sauce gf nf

Pan-fried scallops, caramelised fennel purée, black quinoa, artichoke and pork crackling gf nf

Baked beetroots, herb sauce, horseradish, gribiche, fetta and walnuts v

Smoked duck breast, torched foie gras, pickled grapes, ficotto sauce and black radish gf

Plated Dinner

Two Course - \$75 per person

Entrée/Main or Main/Dessert

Three Course - \$85 per person

Entrée/Main/Dessert

Four Course - \$95 per person

Antipasto platter (*per table*)/Entrée/
Main/Dessert

Alternate service charge \$7 per person,
per course

Pre-Dinner Canapés

\$15 per person for 30 minutes
Chef's selection of three items
(two cold and one hot)

Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

Menu Options

- Entrée
- [Main](#)
- Dessert

Main

Cone Bay barramundi, potato purée, caramelised fennel, salsa verde and lemon butter sauce gf nf

Braised beef short rib, grilled beef tenderloin, fondant potato, broccolini and thyme jus gf nf

Herb-crust chicken thigh medallion, potato and ham croquette and braised leek nf

Apple cider braised pork belly, cannellini bean and pancetta ragout, herbed polenta cake, buttered kale purée gf nf

Baked salmon, creamed artichoke, Shark Bay crab fritter, orange, watercress and radish salad gf nf

Oven roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato gf nf

Braised lamb shank, confit garlic and mashed potato, roasted baby carrots and shiraz jus gf nf

Beef fillet, gratin potato, spiced carrot purée, char grilled asparagus, Béarnaise sauce and shiraz jus nf

Confit duck leg, sweet potato fondant, sautéed mushroom, blueberry gastrique and duck jus gf nf

Eggplant and ricotta cannelloni with Pomodoro sauce nf v



White chocolate panna cotta, banana cake, salted caramel and almonds

Plated Dinner

Two Course - \$75 per person

Entrée/Main or Main/Dessert

Three Course - \$85 per person

Entrée/Main/Dessert

Four Course - \$95 per person

Antipasto platter (*per table*)/Entrée/
Main/Dessert

Alternate service charge \$7 per person,
per course

Pre-Dinner Canapés

\$15 per person for 30 minutes

Chef's selection of three items
(two cold and one hot)

Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

Menu Options

- Entrée
- Main
- Dessert

Dessert

Passionfruit curd tartlet, mango sorbet, meringue shards and cream cheese mousse nf v

White chocolate panna cotta, banana cake, salted caramel and almonds v

Raspberry Bavaois, rhubarb and rosewater jelly and shortbread crumble nf v

Deconstructed Black Forest: Sachertorte sponge with cherries and chocolate crémeux nf v

Tiramisu, mascarpone, ladyfingers and Piedmont hazelnut ice cream v

Shared dessert platter with your choice of three dessert canapés:

Pistachio eclairs v

Lemon meringue tart v

Chocolate truffle and espresso gateau v

Chocolate cashew brownie with habanero chilli v

Assorted mini cheesecakes v

Jaffa mousse cake v

Apple and rhubarb crumble tart v

Cinnamon milk tart v

Assorted macarons v



Late Night Supper Platters

Each platter serves 10 people

Available with a Two, Three or Four Course
Plated Dinner package

Sliced seasonal fruit v	\$65
BBQ pork steam buns with sticky hoisin and chilli sauce	\$75
Satay chicken and beef skewers, coriander and fried shallots	\$75
Grilled Turkish bread and olives, spicy capsicum, hummus and cacik dips	\$75
Lamb, rosemary and mint pastizzi	\$80
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayo	\$85
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$90
Assorted gourmet pies and sausage rolls served with tomato and BBQ sauce	\$90
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$90
Peri-peri chicken sliders with tomato, cheese and chipotle sauce	\$95
Tex-mex pulled beef brisket and pork rib sliders, cheese sauce, coleslaw and charcoal brioche bun	\$95
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes v	\$110
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$120



Cocktail

Cocktail Reception

All items are one piece per person unless otherwise noted

All prices are stated as per person

Package Options

- Cold
- Hot
- Substantial
- Dessert Canapés
- Food Stations

Package Options

One hour package **\$22**

Choice of two cold & three hot canapés

Two hour package **\$35**

Choice of two cold & four hot canapés and one substantial item

Three hour package **\$52**

Choice of three cold & four hot canapés and two substantial items

Four hour package **\$62**

Choice of four cold & five hot canapés, two substantial items and one dessert

Five hour package **\$82**

Choice of four cold & five hot canapés, three substantial items and two desserts

Additional canapés \$6 per piece

Additional substantial canapés \$11 per piece

Add a Food Station Prices as listed



Cocktail Reception

Package Options

- Cold
- Hot
- Substantial
- Dessert Canapés
- Food Stations

Cold

House-smoked salmon, wakame salad and ponzu dressing df gf nf

Tuna tartare, cornichon, sesame, pickled cucumber and Japanese mayo crisp bread df nf

Seared beef fillet, beetroot and horseradish nf

Confit duck rillettes, cornichon and spiced chutney tart nf

Vegetable and tofu rice paper rolls with pickled vegetables, herbs and lime juice and lemongrass sauce df gf nf vg v

Freshly shucked oyster with ponzu, shallot and cucumber lime dressings df gf nf

Lime, garlic, ginger and coriander crab with coconut, laksa foam and chilli in black charcoal cone nf

Aburi prawn nigiri with spiced mayo, soy, wasabi and pickled cucumber df gf nf

Porcini mushroom purée, pork crackling, puffed quinoa and grains tart nf



Cocktail Reception

Package Options

- Cold
- Hot
- Substantial
- Dessert Canapés
- Food Stations

Hot

Mini beef Wellingtons and Béarnaise sauce nf

Seared scallops, chorizo and Amatriciana sauce nf

Peri-peri baked salmon, spicy tomato ragout, dill crème fraîche nf gf

Mini tortillas with pulled cumin spiced lamb shoulder and pickled red cabbage nf

Maple-glazed pork belly, apple slaw, bacon sugo df gf nf

Spicy fried chicken wings with chipotle mayonnaise

Soft Italian meatballs with arrabiata sauce nf

Saffron arancini with provolone cheese sauce nf v

Mini Mediterranean lamb pie with tomato relish nf

Roasted vegetable pastizzi v

Cocktail Reception

Package Options

- Cold
- Hot
- Substantial
- [Dessert Canapés](#)
- Food Stations

Substantial

Spiced lamb loin, Israeli couscous with preserved lemon and pumpkin purée nf

Chicken satay with jasmine rice, peanut sauce, coriander and fried shallots

Singapore noodles with sticky Asian pork, soy and curry df

Buffalo mozzarella, tomato and basil ravioli in Pomodoro sauce with Grana Padano nf v

Pan-fried gnocchi, pumpkin, spinach, sage and burnt butter sauce nf v

Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese and pickles on brioche bun

Prawn sub with Japanese mayo, pickled vegetables and a special blend of herbs and spices nf

Butter chicken with basmati rice and garlic naan gf

Mexican bowl of chilli beef, corn chips, sour cream, guacamole and Mexican cheese gf nf

Lamb, rosemary and mint pastizzi

Oven-baked barramundi with Mediterranean spiced bean and vegetable ragout nf

Dessert Canapés

Pistachio eclairs v

Jaffa mousse cake v

Lemon meringue tart v

Apple and rhubarb crumble tart v

Chocolate truffle and espresso gateau v

Cinnamon milk tart v

Chocolate cashew brownie with habanero chilli v

Assorted macarons v

Assorted mini cheesecakes v



Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese and pickles on brioche bun



Cocktail Reception

Package Options

- Cold
- Hot
- Substantial
- Dessert Canapés
- Food Stations

Food Stations

Mexican Station \$20

Nachos: tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese

Soft tortilla, taco-spiced lamb shoulder, cumin yoghurt, pickled red cabbage

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli

Charcuterie & Cheese Deli \$16

Salami, coppa, prosciutto, bresaola, chorizo, mortadella

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes

Bao Bun station \$18

Steamed bao buns:

Sticky Asian pork, spring onion, cucumber, coriander and fried shallots

Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli

Slider Station \$18

Wagyu beef patty, bacon, cheese, tomato relish and pickle on brioche bun

Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw and charcoal brioche bun



Cocktail Reception

Package Options

- Cold
- Hot
- Substantial
- Dessert Canapés
- [Food Stations](#)

Food Stations

Roast Carvery Station \$19

Choice of:

Pork roast with crackling, apple sauce, gravy and honey-glazed vegetables

Roast beef sirloin, gravy, horseradish, mustard and smashed rosemary and sea salt potato

Roast leg of lamb, mint jelly, pan sauce, duck fat potato

Live Oyster Station \$26

4 oysters per person

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi

Donut Station \$13

Chef's selection of glazed donuts, mini chocolate-filled French donuts nf v

Assortment of lollies



Beverages



Wattle Beverage Package

One Hour **\$24**

Two Hours **\$30**

Three Hours **\$36**

Four Hours **\$40**

Five Hours **\$43**

Upgrade your package:

- Fifth Leg Rosé, Margaret River WA
\$2 per person
- Ready to drink spirit and mix cans
Three selections \$11 per person
- Pol Roger Brut Champagne
\$25 per person (Maximum 4 hours service)

Please note: Beer and cider will be either packaged or draught dependent on event space.

Sparkling & Wine

Wolf Blass *Bilyara* Sparkling Brut

South Eastern AUS

Hartog's Plate Sauvignon Blanc Semillon

South Western WA

Hartog's Plate Cabernet Merlot

South Western WA

Beer & Cider

ALBY Mid Crisp Lager

3.5%

Gage Roads Brewery

ALBY Draught

4.2%

Gage Roads Brewery

Single Fin Summer Ale

4.5%

Gage Roads Brewery

Atomic Pale Ale

4.7%

Gage Roads Brewery

Hello Sunshine Cider

5.0%

Gage Roads Brewery

Soft Drink

Coke, Coke No Sugar, Sprite, Lift, Goulburn Valley Fruit Juice

Mt Franklin Still Water, Mt Franklin Sparkling Water



Banksia Beverage Package

One Hour **\$29**

Two Hours **\$35**

Three Hours **\$41**

Four Hours **\$44**

Five Hours **\$47**

Upgrade your package:

- Fifth Leg Rosé, Margaret River WA
\$2 per person
- Ready to drink spirit and mix cans
Three selections \$11 per person
- Pol Roger Brut Champagne
\$25 per person (Maximum 4 hours service)

Please note: Beer and cider will be either packaged or draught dependent on event space.

Sparkling & Wine

Seppelt <i>The Drives</i> Chardonnay Pinot Noir	South Eastern VIC
Fifth Leg Semillon Blanc Sauvignon	South Western WA
Fifth Leg Cabernet Sauvignon Shiraz Merlot	South Western WA

Beer & Cider

ALBY Mid Crisp Lager	3.5%	Gage Roads Brewery
Narrow Neck Pale Ale	3.5%	Gage Roads Brewery
Premium Pils	3.5%	Gage Roads Brewery
ALBY Draught	4.2%	Gage Roads Brewery
Single Fin Summer Ale	4.5%	Gage Roads Brewery
Atomic Pale Ale	4.7%	Gage Roads Brewery
Breakwater Pale Ale	4.2%	Gage Roads Brewery
Sleeping Giant IPA	4.7%	Gage Roads Brewery
Hello Sunshine Cider	5.0%	Gage Roads Brewery

Soft Drink

Coke, Coke No Sugar, Sprite, Lift, Goulburn Valley Fruit Juice

Mt Franklin Still Water, Mt Franklin Sparkling Water



Grevillea Beverage Package

One Hour **\$34**

Two Hours **\$40**

Three Hours **\$45**

Four Hours **\$49**

Five Hours **\$52**

Package Options

- Sparkling
- White
- Red
- Beer & Cider
- Soft Drink

Sparkling

The Lane *Lois* Blanc de Blancs

Adelaide Hills SA

Grant Burge *Petite* Pinot Noir Chardonnay

Multi Regional AUS

White

Leeuwin Estate *Siblings* Sauvignon Blanc

Margaret River WA

Houghton Chardonnay

Margaret River WA

Red

Leeuwin Estate *Siblings* Shiraz

Margaret River WA

Houghton Cabernet Sauvignon

Frankland River WA

Please note: Beer and cider will be either packaged or draught dependent on event space.



Grevillea Beverage Package

One Hour **\$34**

Two Hours **\$40**

Three Hours **\$45**

Four Hours **\$49**

Five Hours **\$52**

Package Options

- Sparkling
- White
- Red
- Beer & Cider
- Soft Drink

Please note: Beer and cider will be either packaged or draught dependent on event space.

Beer & Cider

ALBY Mid Crisp Lager	3.5%	Gage Roads Brewery
Narrow Neck Pale Ale	3.5%	Gage Roads Brewery
Premium Pils	3.5%	Gage Roads Brewery
Matso's Ginger Beer	3.5%	Matso's Brewery
ALBY Draught	4.2%	Gage Roads Brewery
Single Fin Summer Ale	4.5%	Gage Roads Brewery
Atomic Pale Ale	4.7%	Gage Roads Brewery
Breakwater Pale Ale	4.2%	Gage Roads Brewery
Sleeping Giant IPA	4.7%	Gage Roads Brewery
Little Dove New World Pale Ale	6.2%	Gage Roads Brewery
Hello Sunshine Cider	5.0%	Gage Roads Brewery
Matso's Mango Beer	4.5%	Matso's Brewery
Peroni Nastro Azzuro	5.1%	Peroni Brewery

Soft Drink

Coke, Coke No Sugar, Sprite, Lift, Goulburn Valley Fruit Juice

Mt Franklin Still Water, Mt Franklin Sparkling Water

Soft Drink Package

One Hour	\$15
Two Hours	\$18
Three Hours	\$21
Four Hours	\$24
Five Hours	\$27

Upgrade your package:

- Tea & Coffee Only Service
\$5.5 per person (45 minutes)

Soft Drink

Coke

Coke No Sugar

Sprite

Lift

Goulburn Valley Fruit Juice

Mt Franklin Still Water

Mt Franklin Sparkling Water

Wine List

Champagne

Pol Roger Extra Cuvée De Réserve Épernay, FR \$120

Sparkling

Arras Brut *Elite* NV Mutli Regional, TAS \$80

Seppelt *The Great Entertainer* Prosecco South Eastern, SA \$40

Grant Burge *Petite* Pinot Noir
Chardonnay Multi Regional, SA \$45

Hay Shed Hill Chardonnay Pinot Noir Mutli Regional, WA \$70

Leeuwin Estate Vintage Brut Pinot
Noir Chardonnay Margaret River, WA \$70

Seppelt *The Drives* Chardonnay
Pinot Noir South Eastern, VIC \$42

The Lane *Lois* Blanc de Blancs Adelaide Hills, SA \$45

West Cape Howe Pinot Noir
Chardonnay NV Mt Barker, WA \$70

Willow Bridge Blanc de Blanc Furguson Valley, WA \$50

Wolf Blass *Bilyara* Sparkling Brut Barossa Valley, SA \$40

White

House of Plantagenet *Angevin* Riesling Mt Barker, WA \$55

Leeuwin Estate *Art Series* Riesling Margaret River, WA \$55

McHenry Hohnen *Rocky Road* Semillon
Sauvignon Blanc Margaret River, WA \$50

Devil's Lair *Hidden Cave* Sauvignon
Blanc Semillon Margaret River, WA \$55

Fifth Leg Sauvignon Blanc Semillon South Western, WA \$42

West Cape Howe *Two Peeps* Sauvignon
Blanc Semillon Mt Barker, WA \$50

Hay Shed Hill Sauvignon Blanc Semillon Margaret River, WA \$52

Leeuwin Estate *Siblings* Sauvignon Blanc Margaret River, WA \$45

Squealing Pig Marlborough Sauvignon
Blanc Marlborough, NZ \$45

Stella Bella Sauvignon Blanc Margaret River, WA \$50

West Cape Howe Semillon Sauvignon
Blanc Mt Barker, WA \$45

Tar & Roses *Strathbogie* Ranges
Pinot Grigio Nabambie, VIC \$55

Vasse Felix Classic Dry White Margaret River, WA \$45

Penfolds's *Max's* Chardonnay Adelaide Hills, SA \$70

Devil's Lair *Dance with the Devil*
Chardonnay Margaret River, WA \$55

Hay Shed Hill Chardonnay Margaret River, WA \$70

Houghton Chardonnay Swan Valley, WA \$45

Philip Shaw *The Architect* Chardonnay Orange, NSW \$50

West Cape Howe Chardonnay Mt Barker, WA \$45

Xanadu Chardonnay Margaret River, WA \$75

Wine List

Red

Bellarmino Pinot Noir	Pemberton, WA	\$55
West Cape Howe <i>Mt Barker</i> Pinot Noir	Mt Barker, WA	\$75
West Cape Howe <i>Two Steps</i> Shiraz	Mt Barker, WA	\$75
Snake & Herring <i>Redemption</i> Shiraz	Great Southern, WA	\$55
Leeuwin Estate <i>Siblings</i> Shiraz	Margaret River, WA	\$45
Pepperjack Shiraz	Barossa Valley, SA	\$65
Bowen Estate Shiraz	Coonawarra, SA	\$70
Cherubino Shiraz	Franklin River, WA	\$95
West Cape Howe <i>Cape to Cape</i> Shiraz	Mt Barker, WA	\$45
Leeuwin Estate <i>Art Series</i> Shiraz	Margaret River, WA	\$65
Penfolds <i>Bin 128</i> Shiraz	Coonawarra, SA	\$95
Hay Shed Hill Shiraz Tempranillo	Margaret River, WA	\$52
Henschke <i>Five Shillings</i> Shiraz Mataro		\$66
Penfolds <i>Bin 2</i> Shiraz Mataro	Multi Regional, SA	\$70
Henschke <i>Johann's Garden</i> Grenache Mataro Shiraz	Barossa Valley, SA	\$100
Penfolds <i>Bin 8</i> Grenache Shiraz Mataro	Multi Regional, SA	\$70
Devil's Lair <i>Hidden Cave</i> Cabernet Shiraz	Margaret River, WA	\$55
Hay Shed Hill Cabernet Merlot	Margaret River, WA	\$52
McHenry Hohnen <i>Rocky Road</i> Cabernet Merlot	Barossa Valley, SA	\$55
Devil's Lair <i>Honey Bomb</i> Cabernet Merlot	Great Southern, WA	\$45

West Cape Howe Cabernet Merlot	Mt Barker, WA	\$45
Stella Bella Cabernet Merlot	Margaret River, WA	\$50
Fifth Leg Cabernet Sauvignon Shiraz Merlot	Margaret River, WA	\$42
Vasse Felix Classic Dry Red	Margaret River, WA	\$45
Devil's Lair <i>Dance with the Devil</i> Cabernet Sauvignon	Margaret River, WA	\$55
Hay Shed Hill Cabernet Sauvignon	Margaret River, WA	\$70
Houghton Cabernet Sauvignon	Swan Valley, WA	\$45
Tintara Cabernet Sauvignon	McLaren Vale, SA	\$60
Xanadu <i>Exmoor</i> Cabernet Sauvignon	Margaret River, WA	\$45

Rosé

Charles Melton <i>Rosé of Virginia</i> Rosé	Barossa Valley, SA	\$55
Dandelion <i>Fairytale of the Barossa</i> Rosé	Barossa Valley, SA	\$55
Devil's Lair <i>Honey Bomb</i> Rosé	Great Southern, WA	\$45
Hay Shed Hill Pinot Noir Rosé	Margaret River, WA	\$52

Dessert

Vasse Felix <i>Cane Cut</i> Semillon		\$60
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Beer & Cider

ALBY Mid Crisp Lager	3.5%	Gage Roads Brewery	\$8.5
Narrow Neck Pale Ale	3.5%	Gage Roads Brewery	\$9
Premium Pils	3.5%	Gage Roads Brewery	\$9
Matso's Ginger Beer	3.5%	Matso's Brewery	\$11.5
ALBY Draught	4.2%	Gage Roads Brewery	\$9.5
Single Fin Summer Ale	4.5%	Gage Roads Brewery	\$9.5
Atomic Pale Ale	4.7%	Gage Roads Brewery	\$9.5
Breakwater Pale Ale	4.2%	Gage Roads Brewery	\$9.5
Sleeping Giant IPA	4.7%	Gage Roads Brewery	\$10
Little Dove Pale Ale	4.7%	Gage Roads Brewery	\$11
Hello Sunshine Cider	4.5%	Gage Roads Brewery	\$9
Peroni Nastro Azzuro	5.1%	Peroni Brewery	\$10.7
Matso's Mango Beer	4.5%	Matso's Brewery	\$11



Ready to Drink Spirits & Mixers

Bulleit Bourbon & Cola	4.5%	\$13.5
Johnnie Walker Red Scotch & Cola	4.8%	\$13.5
Gordon's Gin & Tonic	4.5%	\$13.5
Smirnoff Pure Vodka, Lime & Soda	4.5%	\$13.5
Bundaberg Rum & Cola	4.6%	\$13.5
Johnnie Walker Red Scotch & Dry	4.8%	\$13.5
Captain Morgan Rum & Cola	3.5%	\$12.5



Soft Drinks, Juices & Water Bottles

Mt Franklin Still Water	\$5
Mt Franklin Sparkling Water	\$4.8
Coca-Cola	\$4.6
Diet Coca-Cola	\$4.6
Sprite	\$4.6
Lift	\$4.6
Fanta Orange	\$4.6
Keri Fruity Apple	\$5.3
Keri Fruity Orange	\$5.3



Preferred Suppliers



Entertainment

BBC Entertainment

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Solution Entertainment

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Event Flowers

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Photography & Drones

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Transport

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