

Est 1997

Amazing Cocktail Functions and Events



YOUR COCKTAIL MEAL PACKAGE









Your Food

On arrival

An Amazing Spread of Fresh Fruits, Cheeses, Antipasto Platter& Dips (all served with an array of crackers)
Garden Vegetable Frittata Wedges of chefs wonderful fresh frittata

Served throughout

Smoked Salmon Roulade Rolled french crepes with cream cheese & Tasmanian smoked salmon **Assorted Nori Rolls** Vegetarian, tuna, salmon & avocado

An array of Gourmet Mini Pizzas Margarita (vegetarian) & prosciutto and rocket with balsamic glaze

Assorted Gourmet Pies/Filo Pastries & Gourmet Sausage Rolls A mixture of flavour's which include beef burgundy, roast lamb & vegetable, chicken & mushroom, vegetable korma curry

Fish & Chips Beer battered flathead tails, chips & lemon

Arancini Balls three cheeses, spinach and mushroom and bolognese

Chicken Breast Skewers Lemon & oregano, tomato and basil

Natural Oysters Served with Lemon

Prawns Served Cold with Namjim Chilli Sauce

Tortellini - Spinach & Mushroom served in a bamboo boat

Something sweet

An Array of Petit 4's Chocolate & caramel, lemon meringue, passionfruit, white chocolate & raspberry - Just to name a few

Your Bar

Drinks package includes

Drinks on arrival - Two slushy style Cocktails

Beer and Cider - Corona, Peroni, Carlton Dry, Great Northern Supercrisp, Victoria Bitter, Carlton Draught, Cascade Light and Apple Cider

Wine - Mc Williams Aura, Chardonnay, Moscato, Sauvignon Blanc, Shiraz Cabernet, Cabernet Merlot, Sparkling Brut & Prosecco

Soft Drinks, Juice, Tea & Coffee - Coffee is served from espresso machine so those who wish to indulge in a latte or cappuccino can do so

Please note, menu may be subject to change without notification.

Additional Costs

Venue Hire - \$500.00 Security (if required) - \$220 per guard