



## 2019 Private Function Kit





## Pricing

### Canapes

Canapés may be added in addition to your sit down package for your guests to enjoy on the balcony

Choose 3 canapés - 30 minutes of service - \$22.00 per person

Choose 4 canapés - 45 minutes of service - \$28.00 per person

Choose 5 canapés - 60 minutes of service - \$33.00 per person

### Sit Down Menu

2 course alternate serve menu - \$115.00 per person

3 course alternate serve menu - \$135.00 per person

2 course choice menu - \$145.00 per person

3 course choice menu - \$165.00 per person

Menu options include:

Your choice of 2 sides to be served with main course, tea, coffee and petit fours

### Degustation Package

\$180.00 per person

Available for functions up to 70 guests

5 course degustation menu prepared by our Executive Chef and his senior team. Matched wines available upon request.

Includes tea, coffee and your wedding cake served as petit fours

### Beverage Packages

Prices based on 5 hours of service

Standard Package - \$85.00 per person

Premium Package - \$100.00 per person

Deluxe Package - \$125.00 per person

Prestige Package - \$160.00 per person



## Menus

Select 2 dishes per course that your guests can then choose from, or select the alternate serve menu option.

Kids meals are \$40.00 each and are chicken, beef or fish with chips and salad, ice cream for dessert and soft drinks.

Crew Meals are \$50.00 each and include main course and soft drinks.

## Timings

Lunch Function: 12.00pm – 5.00pm

Dinner Function: 6.00pm – 11.00pm

## Accommodation

A reduced rate of \$696.00 per room including breakfast is available to all guests staying for the night of your function.

For evening terrace functions you are required to book a minimum of 2 accommodation rooms on the night of the function.

For evening exclusive use functions, you are required to book a minimum of 8 accommodation rooms in the main building on the night of the function.

The Peninsula Room is an additional \$50.00 per night.

## Important Information

7% gratuity is recommended on the total food & beverage spend

10% surcharge is payable on Sundays and Public Holidays

\$750.00 - \$1,000.00 room hire fee is applicable to Terrace events only

Tariffs are based on current costs and are inclusive of GST





## Minimum Spend

### Terrace

#### Monday – Friday

Minimum Food & Beverage spend - \$5,568.00 (maximum 48pax)  
+ 7% recommended gratuity on total food and beverage spend  
+ \$750.00 room and balcony hire  
+ minimum 2 accommodation rooms (*evening functions only*)

#### Saturday

Minimum Food & Beverage spend - \$6,496.00 (*maximum 48pax*)  
+ 7% recommended gratuity on total food and beverage spend  
+ \$1,000.00 room and balcony hire  
+ minimum 2 accommodation rooms (*evening functions only*)

### Exclusive Use

#### Monday – Friday

Minimum Food & Beverage spend - \$18,560.00 (*maximum 122pax*)  
+ 7% recommended gratuity on total food and beverage spend  
+ minimum 8 accommodation rooms (*evening functions only*)

#### Saturday

Minimum Food & Beverage spend - \$20,880.00 (*maximum 122pax*)  
+ 7% recommended gratuity on total food and beverage spend  
+ minimum 8 accommodation rooms (*evening functions only*)

*Contact the Sales & Events team to enquire for Sunday bookings; subject to management discretion.*



## Function Menus

This package is available for functions up to 122 guests.

All menu options include:

Your choice of 2 sides to be served with the main course,  
tea, coffee and your cake served as petit fours

Your cake plated individually and served with a seasonal garnish as dessert-  
\$10.00pp





## Canapè Menu

Add canapès to your package for your guests to enjoy on the balcony

Choose 3 canapés for 30 minutes of service -\$22.00pp

Choose 4 canapés for 45 minutes of service -\$28.00pp

Choose 5 canapés for 60 minutes of service -\$33.00pp

Please select three or four or five items only

### Cold

Sydney rock oyster, shallot, white balsamic

tuna tartare, lemon mascarpone, herbs

chicken liver pate, rye bruschetta, saba

gazpacho, swissbrown mushrooms, basil oil (Vegan)

caramelised goats cheese tart, tomato, olive (V)

roast vegetable rotolo, salsa verde (Vegan)

spanner crab, avocado, finger lime, seed cracker

beef tartare, truffle, crostini

### Hot

crumbed king prawn, aioli, smoked paprika

zucchini flower, caramelised onion, Gorgonzola (V)

scallops, chili, parsley crumb

chickpea cake, Mortadella, pistachio

arancini, roast capsicum, olive (Vegan)

Confit chicken, prosciutto, spiced date

grilled baby octopus, nduja, polenta

grilled broccolini, bottarga, crostini



## Sit Down Menu

- 2 course alternate serve menu -\$115.00 per person
- 3 course alternate serve menu -\$135.00 per person
- 2 course choice menu -\$145.00 per person
- 3 course choice menu -\$165.00 per person

### Entrees

Please select two items only

- Kurobuta pork belly, scallops, pickled fennel
- bresaola, Parmigiano Reggiano, rocket pesto, balsamic vinegar
- cured King salmon, horseradish cream, mandarin
- casarecce pasta, cherry tomatoes, spanner crab, preserved lemon
- fregola, duck ragu, green olives, lemon thyme
- kingfish tartare, burrata, mint oil, hazelnut
- gnocchi, goats cheese, roast beetroot, pinenuts (V)

### Mains

Please select two items only

- barramundi, capsicum ragu, Sicilian capers, parsley
- black Angus beef fillet, pencil leeks, celeriac, pumpkin seeds
- confit duck leg, sweet and sour cabbage, pumpkin, pistachio salsa
- corn fed chicken breast, grilled mushroom, wakame, roast garlic butter
- lamb rump, heirloom carrots, black olive crumb, goats cheese
- ocean trout, black lentils, white polenta, watercress
- butternut pumpkin, miso, fried spelt, capers (V)



### Sides

Please select two items only

roasted russet potatoes, rosemary salt (V)

dutch cream potato puree & truffle (V)

pan-fried broccoli with garlic and almond (V)

green beans, olives and lemon dressing (V)

mixed leaf salad with honey mustard dressing (V)

rocket, walnut and Parmigiano Reggiano (V)

### Desserts

Please choose two items only

modern Italian tiramisu

ricotta tart, lemon, candied fruit, hazelnuts

chocolate and almond pave, milk sorbet

carrot cake, yoghurt sorbet, ginger

coconut panna cotta, passionfruit caramel, macadamia brittle (GF, DF)

chocolate mousse, salted caramel, coconut crumble

fruit salad, house made sorbet (GF & DF)

selection of imported & Australian cheeses with fruit & cracker





## Dessert Tasting Table Menu

Two course menus can add dessert in the form of a tasting table or roaming canapés

100 canapés -\$11.00 each -\$1,100.00  
200 canapés -\$10.00 each -\$2,000.00  
300 canapés -\$9.00 each -\$2,700.00

Please choose three items only

modern Italian tiramisu

ricotta tart, lemon, candied fruit, hazelnuts

chocolate and almond pave, chantilly cream

carrot cake, yoghurt, ginger

coconut panna cotta, passionfruit caramel, macadamia brittle (GF, DF)

chocolate mousse, salted caramel, coconut crumble

fruit salad (GF & DF)





## Beverage Packages

### Standard Beverage Package

\$85.00 per person- 5 hour package

Includes your selection of:

1 full strength beer, 1 light beer, 1 sparkling wine, 1 white wine, 1 red wine.

#### Beer

James Boags 'Premium' Lager, Coopers Pale Ale, Cooper's Light

#### Sparkling

Angelo Bortolin Valdobbiadene Prosecco Brut NV

#### White Wines

Hentley Farm, Riesling, Eden Valley, SA

Philip Shaw 'The Gardener' Pinot Gris, Central Ranges, NSW

Villa Maria 'Two Valleys' Sauvignon Blanc, Marlborough, NZ

Vasse Felix Semillon/Sauvignon Blanc, Margaret River, WA

Scarborough 'Yellow Label' Chardonnay, Hunter Valley, NSW

Krinklewood, Verdelho, Hunter Valley, NSW

#### Red Wines

Yealands Estate 'Land Made Series' Pinot Noir, Marlborough, NZ

Philip Shaw 'The Conductor' Merlot, Central Ranges, NSW

Bleasdale Cabernet Sauvignon Langhorne Creek, SA

Cirillo 'The Vincent' Grenache, Barossa Valley, SA

Meerea Park 'XYZ' Shiraz, Hunter Valley, NSW



## Premium Beverage Package

\$100.00 per person- 5 hour package

Includes your selection of:

1 full strength beer, 1 light beer, 1 sparkling wine, 1 white wine, 1 red wine

### Beer

James Boags 'Premium' Lager, Coopers Pale Ale, Corona 'Extra' Lager, Peroni Lager, Sydney & Co. Lager, Stone & Wood Garden Ale, Coopers Light

### Sparkling

Delamere Vineyard NV Sparkling Pinot-Chardonnay TAS

### White Wines

Kilikanoon, Riesling, Clare Valley, SA

Scarborough 'White Label' Semillon, Hunter Valley, NSW

Pala Stellato Vermentino, Sardinia

Shaw and Smith, Sauvignon Blanc, Adelaide, SA

Kooyong 'Beurrot' Pinot Gris, Mornington Peninsula, Vic

Centennial 'Old Block' Chardonnay, Southern Highlands, NSW

### Red Wines

Stefano Lubiana Pimavera Pinot Noir, Derwent Valley, TAS

Torbreck 'Cuvee Juvenile' Grenache-Shiraz-Mataro, Barossa Valley, SA

Catena Malbec, Mendoza, Argentina

Dandelion Vineyards, Merlot, Barossa, SA

Pizzini Sangiovese, King Valley, VIC

Forest Hill, Shiraz, Great Southern, WA



## Deluxe Beverage Package

\$125.00 per person-5 hour package

Includes your selection of:

1 full strength beer, 1 light beer, 1 sparkling wine, 1 white wine, 1 red wine

### Beer

James Boags 'Premium' Lager, Coopers Pale Ale, Corona 'Extra' Lager, Peroni Lager, Sydney & Co. Lager, Stone & Wood Garden Ale \* Coopers Light

### Sparkling

Arras 'Brut Elite' Tasmania

### White Wines

Reyneke Chenin Blanc, Stellenbosch, South Africa

Pewsey Vale 'Contours' Riesling, Eden Valley, SA

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Villa Maria 'Seddon Vineyard' Marlborough, NZ

Leeuwin Estate 'Prelude' Chardonnay, Margaret River, WA

Dexter, Chardonnay, Mornington Peninsula, VIC

### Red Wines

Freycinet Louis Pinot Noir Tasmania

Henschke 'Henry's Seven' Shiraz/Grenache

Fraser Gallop 'Parterre' Cabernet Sauvignon/Merlot, Margaret River, WA

Torres 'Celeste Crianza' Tempranillo, Ribera del Duero, Spain

Bowen Cabernet Sauvignon, Coonawarra, SA

St Hallett 'Blackwell' Shiraz, Barossa Valley



## Prestige Beverage Package

\$160.00 per person-5 hour package

Includes your selection of:

2 full strength beers/cider, 1 light beer, 1 champagne, 2 white wines, 2 red wines

### Beer

James Boags 'Premium' Lager, Stone & Wood Garden Ale, Corona 'Extra' Lager, Peroni Lager, Napoleone Pear Cider, Bilpin Cloudy Cider, Murray's Whale Ale, Coopers Light

### Champagne

Bollinger 'Special Cuvée' Brut NV, Champagne

### White Wines

Jim Barry 'Florita' Riesling dry, Clare Valley, SA  
Heymann-Loewenstein 'Schieferterrassen' Riesling dry, Mosel, Germany  
Meerea Park 'Alexander Munro' Semillon, Hunter Valley, NSW  
Vincent Pinard 'Flores' Sauvignon Blanc, Sancerre, Loire Valley, France  
Albert Mann, Pinot Gris, Alsace, France  
Kooyong 'Estate' Chardonnay, Mornington Peninsula, VIC  
Bannockburn, Chardonnay, Geelong, VIC  
Domaine Laroche 'Saint Martin' Chablis, Burgundy, France

### Red Wines

Kooyong 'Estate' Pinot Noir, Mornington Peninsula, VIC  
Tapanappa 'Foggy Hill' Pinot Noir, Fleurieu Peninsula, SA  
Elderton 'Ode to Lorraine' Cabernet-Merlot-Shiraz, Barossa Valley, SA  
Confidence de Priere Lichine, Margaux, Bordeaux, France  
Yalumba 'The Menzies' Cabernet Sauvignon, Coonawarra, SA  
Marchese Antinori, Chianti Classico Riserva, Sangiovese, Tuscany, Italy  
Torbreck 'The Struie' Shiraz, Eden -/ Barossa Valley, SA  
John Duval 'Entity' Shiraz, Barossa Valley, SA

All wines are subject to availability. Please send your selections a month before your event for confirmation.