

DIETARY REQUIREMENTS:
We accommodate all requests including
gluten free & vegan.
Please let us know upon your initial inquiry.



ALL INCLUSIVE MENU PACKAGES

40 guest minimum for all menus



All package prices are inclusive of pre-dinner package

2 canape choices & antipasto grazing table

Boards of locally handcrafted salume, pancetta & prosciutto,
Marinated grilled vegetables, marinated olives, trio of dips, pesto & aioli
Selection of rustic continental breads,
Fresh Bocconcini drizzled with basil-infused extra virgin olive oil, wedges of
Parmesan, Soft cheeses, accompanied by infused oils and balsamic; lavishly
displayed with flowering rosemary, fennel fronds and flowers
Add cooked king prawns (peeled or unpeeled) on ice @ \$7- p/person
Rock oysters on ice with limes & dressings @ \$7- p/person
Sides of poached or smoked salmon @ \$7- p/person

, menu, food & beverage service staff for a 6 hour period, crockery, cutlery &
glassware hire for pre-dinner & seated main, any catering equipment required

for on-site service of menu, drip filter coffee

Buffet/ Barbecue/ Carvery - \$90- p/person

Share Style banquet - \$99- p/person

2 course menu - \$99 p/person

Cocktail Reception

6 x canapes, antipasto grazing table, 1 x fork food choice & 1 x food station
\$99- p/person

Additional fork food choice or food station @ \$12 p/person

***Does not include tables, chairs, linen table cloths, linen napkins, coolroom**

Staff ratios are based upon 1 staff member per 20 guests plus barperson & function
supervisor

On planning your function, if your service exceeds a 6 hour period, staff are charged out
a standard hourly rates.

