



COCKTAIL FUNCTION

Standard Package

\$3,245 up to 50 guests \$4,532 up to 80 guests

includes 8 canapés per guest from Standard Package Menu

includes drinks to the value of \$1000

Deluxe Package

\$4,015 up to 50 guests \$5,764 up to 80 guests

includes 10 canapés per guest from Deluxe Package Menu

includes drinks to the value of \$1000

Inclusions

Exclusive use of venue Your cake cut & served as petit fours

Security guard Lawn Games

Bar tab available Venue available for up to 4 hours

Standard Package Menu

Coconut battered prawns (GF) Lentil & vegetable samosas (V) (V.)

Zucchini balls with mint yoghurt (V) Peppered beef skewers (GF)

Vietnamese rice paper rolls (GF) (V.) (V) Satay chicken sticks (GF)

Crumbed calamari Steamed pork buns with hoisin and plum sauce

Deluxe Package Menu

Miso soup shot with silken tofu (GF) (V.) (V) Roasted kakadu plum, capsicum, toast (GF) (V.) (V)

Cumin crusted lamb, pumpkin, lime pesto (GF) Chicken skewer with lemon mytle bush spices and aioli

Seared kangaroo fillet, beetroot, juniper jam (GF)

Vietnamese rice paper rolls (GF) (V.) (V)

Sushi with salmon, chives, pickled daikon, ginger (GF)

Lemon myrtle prawn, mango, mint salsa (GF)

Salted caramel panna cotta, minted strawberry, chocolate shavings (GF) (V)

Baby vacherin, passionfruit, kiwi, mango, coconut cream (GF) (V.) (V)

Optional Add-on:

Grazing Platters

\$500 up to 50 guests \$800 up to 80 guests

Surcharges applicable on weekends and public holidays

(V) vegetarian

(V.) vegan

(GF) gluten free