

# CONFERENCE AND EVENT CATERING

# MENUS



HOSPITALITY PARTNER

ATLANTIC GROUP®

# ABOUT US

Looking for delectable delights at your next meeting or event? Look no further than Atlantic Group®. Our creative culinary team has curated a range of delicious menus and packages that are sure to elevate your next meeting or gathering.

Located within the Melbourne Connect precinct, Atlantic Group® offers a complete catering solution for your next event. Our attentive staff will ensure that every detail is taken care of, from meticulously crafted menus to an innovative approach to onsite occasions.

**To discuss your next event, please contact  
[mc-catering@atlanticgroup.com.au](mailto:mc-catering@atlanticgroup.com.au).**

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# MEETING AND EVENTS MENU



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# MEETING & EVENTS MENU

## breakfast

### START ME UP

12pp (5 pax min)

Savoury Muffins | V

Bliss Balls – Chocolate, Chilli, Cranberry, Goji Berries,  
Matcha, Coconut | VEGAN, GF, DF

### RISE & SHINE

18pp (5 pax min)

Seasonal Fruit Platter | VEGAN, GF, DF, NF

Black Chia Puddings - Native Strawberry Gum, Berries  
| VEGAN, GF

Mini Vegemite and Cheese Scrolls | V, NF

### TOP OF THE MORN

34pp (5 pax min)

Seasonal Fruit Platter | VEGAN, GF, DF, NF

Freshly Baked Fruit Danishes, Croissants and  
Swirls –Chocolate and Cranberry | V

Layered Breakfast Pots- Overnight Oats, Layered  
Yoghurt and Passionfruit Pots, Black Chia Pudding  
With Native Strawberry Gum and Berries | V

Hot Breakfast - Scrambled Eggs, Hash Browns, Tomato  
Spinach Ragu, Roasted Mushroom, Sourdough | V

Freshly Brewed Tea & Coffees with Juice

## morning or afternoon tea

### SOMETHING LIGHT

12pp (5 pax min)

Portuguese Custard Tarts | V

Seasonal Fruit Platter | VEGAN, GF, DF, NF

### CHARGE ME UP

20pp (5 pax min)

Cookie Jar - Assorted Petite Native Cookies | V

Seasonal Fruit Platter | VEGAN, GF, DF, NF

Bliss balls – chocolate, chilli, cranberry, goji berries,  
matcha, coconut | VEGAN, GF, DF



# MEETING & EVENTS MENU

## lunch

### QUICK BITES

24pp (10 pax min)

Assorted Rice Paper Rolls, Coriander Dipping Sauce  
(2 pieces per person) | GF

Selection Of Assorted Chumaki, Soy, Wasabi, Picked  
Ginger (2 pieces per person)

### LUNCH PACKS

27pp (10 pax min)

*Choose 1 Item from The Hot Dishes' Options.*

*Choose 1 Item from The Salad's Options.*

Brownie

### UoM CASUAL BAKERY BOX LUNCH

25pp (10 pax min)

**Selection of Handheld Sourdough, Baguettes,  
Ciabatta, Olive Rolls**

Smokey Pulled Beef, Slaw, Chipotle.

Organic Lilydale Chicken, Wattle Seed, Avocado,  
Mayo

Mushroom, French Onion Tofu Dip, Spinach  
| VEGAN

**Assorted Premium Pies with Bush Tomato Chutney**

Chickpea & Potato Curry | VEGAN

Chicken & Leek

Peppered Beef

Homemade Beef Sausage Rolls

Vegetarian Sausage Rolls

### BEVERAGE ADD-ONS

Tea & Coffee Station **6pp**

Coffee Cart Day Charge **800 per day**

Still & Sparkling Water (250ml) **4.5 per bottle**

Simple Superfood Smoothies **6.5 per bottle**

Non-Alcoholic Beverage Package  
(Still, Sparkling, Juice & Soft Drink) **11pp**

Tea, Coffee, Still & Sparkling Package **11pp**

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# MEETING & EVENTS MENU

## CONFERENCE PACKAGES (20 PAX MIN)

### package one

77pp

*All Day Tea, Coffee, Still and Sparkling Water*

#### MORNING TEA

*Choose 2 Items from All Day Platter Options.*

#### LUNCH

*Includes Juice and Soft Drink.*

##### Assorted finger sandwiches

Chicken Mustard Mayo, Mesclun Lettuce

Eggplant and Red Capsicum Sandwich,  
Spinach | VEGAN

Free Range Egg, Cress, Rocket | V

Tuna Mix and Spinach

##### Bakery Basket

Chickpea & Potato Curry | VEGAN

Chicken & Leek

Peppered Beef

Homemade Beef Sausage Rolls

Vegetarian Sausage Rolls

#### AFTERNOON TEA

*Choose 2 Items from All Day Platter Options.*

### package two

86pp

*All Day Tea, Coffee, Still and Sparkling Water*

#### MORNING TEA

*Choose 2 Items from All Day Platter Options.*

#### LUNCH

*Includes Juice and Soft Drink.*

##### Selection Of Mini Rolls- Seeded, Sourdough, Olive, Baguette.

Pulled Beef, Chipotle Mayo, Slaw.

Lilydale Chicken, Wattle Seed, Avocado  
Mayonnaise

Mushroom, French Onion Tofu Dip, Spinach  
| VEGAN

##### Aztec Station

Vegan Corn and Chilli Empanada | VEGAN

Red Bean Burrito, Sour Cream, Guacamole

Vegetarian Paella | V

Guacamole, Pico De Gallo, Sour Cream

#### AFTERNOON TEA

*Choose 2 Items from All Day Platter Options.*

### package three

95pp

*All Day Tea, Coffee, Still and Sparkling Water  
Cookie Jar on Arrival*

#### MORNING TEA

*Choose 3 Items from All Day Platter Options.*

#### LUNCH

*Includes Juice and Soft Drink.*

*Choose 3 Items from The Hot Dishes Options.*

*Choose 2 Items from The Salad Options.*

Portuguese Tarts | V

#### AFTERNOON TEA

*Choose 3 Items from All Day Platter Options.*

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# MEETING & EVENTS MENU

## hot dishes

Mushroom Stroganoff, Cornichons, Pickled Onions, Pappardelle | V  
Indian Butter Chicken, Saffron Rice, Roti  
Black Bean Chilli, Avocado Salsa, Vegan Cashew Cream | VEGAN, GF  
Thai Red Curry Laksa, Hokkien Noodle, Rice Noodle, Vegetables, Coconut | V  
Beef And Guinness Hot Pot, Colcannon Potato | GF  
Sri Lankan Beef Shin Curry, Green Coconut Sambal, Pappadums  
Saffron Infused Chicken, Forest Mushrooms, Native Greens | GF

## salads

Soba Noodle, Edamame, Pickled Asian Vegetables, Sesame Miso | V  
Cypriot Salad, Freekeh, Grains, Pomegranate, Tahini Dressing | VEGAN  
Fattoush Salad, Seasonal Vegetables, Radish, Stale Bread Oregano Dressing | V  
Asian Cucumber Salad, Sweet Sour Dressing, Spinach, Bean Shoot | V, GF  
Waldorf Salad, Crunchy Apple, Celery, Walnuts, Pear, Blue Cheese Dressing | V, GF

## all day options

Seasonal Whole Fruit | GF, DF, NF, VEGAN  
Portuguese Custard Tarts | V  
Mini Croissant Platter- Posh Ham and Cheese, Tomato | NF  
Bliss Balls | VEGAN, GF  
Mini Vegemite and Cheese Scrolls | V, NF  
Jaffles – Ham, Cheese, and Tomato | NF, Cheese, and Tomato | V, NF, Mushroom and Spinach | V, NF VEGAN ON REQUEST  
Savoury Muffins | V  
Chia, Coconut and Berry Trifle | GF, VEGAN  
Waffle – Labneh, Blueberries, Banana, Maple Syrup, Ricotta | V  
Seasonal Fruit Platter | GF, DF, NF, VEGAN  
Cookie Jar – Assorted Petite Native Cookies | V  
Petite Carrot and Walnut Muffin | VEGAN  
Assorted Petite Pastry Box – Mini-Danishes, Scrolls and Croissants | V  
Mini Donuts – Assorted Filled Flavours, Apple and Cinnamon, Chocolate, Desert Lime Custard | V  
Mini Finger Lime Curd Lamingtons | GF  
Scones – Jam, Cream | V  
Vegan Brownie | VEGAN  
Assorted Rice Paper Rolls | GF (VEGAN available on request)



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# CATERING PLATTERS



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# CATERING PLATTERS

## MEETING & EVENT PLATTERS

*all day options* (5 pax min)

### ITEMS

Seasonal Whole Fruit   GF, DF, NF, VEGAN	2.5pp
Portuguese Custard Tarts   V	6pp
Mini Croissant Platter- Posh Ham and Cheese, Tomato   NF	6.5pp
Bliss Balls - Chocolate, Chilli, Cranberry, Goji Berries, Matcha, Coconut   VEGAN, GF, NF	5.5pp
Mini Vegemite and Cheese Scrolls   NF, V	5.5pp
Jaffles ( <i>VEGAN available on request</i> )	7.5pp
Ham, Cheese, and Tomato   NF	
Cheese, and Tomato   V, NF	
Mushroom and Spinach   V, NF	
Savoury Muffins   V	6pp
Black Chia Puddings – Native Strawberry Gum, Berries   VEGAN, GF	6pp
Waffle – Labneh, Blueberries, Banana, Maple Syrup, Ricotta   V	8pp
Seasonal Fruit Platter   GF, DF, NF, VEGAN	7pp
Cookie Jar – Assorted Petite Native Cookies   V	12 p/100g (10 pax min)
Petite Carrot and Walnut Muffin   VEGAN	6.5pp
Assorted Petite Pastry Box – Mini-Danishes, Scrolls and Croissants   V	6pp
Mini Donuts – Assorted Filled Flavours, Apple and Cinnamon, Chocolate, Desert Lime Custard   V	6pp
Mini Finger Lime Curd Lamingtons   GF	5pp
Scones – Jam, Cream   V	6pp
Vegan Brownie   VEGAN	9pp
Assorted Rice Paper Rolls   GF ( <i>VEGAN available on request</i> )	12pp (20 pax min)

### VEGETABLE CRUDITE PLATTER

8pp (5 pax min)

In Season Vegetable Dippers, Vegan Dips | GF, DF, VEGAN

### VICTORIAN CHEESE PLATTER

14pp (10 pax min)

Milawa Blue, Maffra Cheddar, Milawa Brie, Fruit Paste, Smoked Almonds, Grapes, GF Crackers and Lavosh | V

### MINI BAGEL PLATTER

14pp (10 pax min)

Turkey, Cranberry, Brie, Salmon, Cream Cheese, Spinach, Eggplant, Red Capsicum

(*VEGAN available on request*)

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# CATERING PLATTERS

## lunch options (Cold) | 5 pax min

### ASSORTED FINGER SANDWICHES

12pp

Chicken Mustard Mayo, Mesclun Lettuce  
Eggplant and Red Capsicum, Spinach | VEGAN  
Free Range Egg, Cress, Rocket | V  
Tuna Mix and Spinach

### SELECTION OF SOURDOUGH, CIABATTA AND OLIVE ROLLS

13pp

Pulled Beef, Chipotle Mayo, Slaw  
Lilydale Chicken, Wattle Seed, Avocado Mayo  
Mushroom, French Onion Tofu Dip, Spinach | VEGAN

### WRAPS

14pp

Beetroot Falafel, Cucumber, Tomato, Cos Lettuce | V  
Karaage Chicken, Japanese Pickles, Avocado, Slaw  
Pulled Beef, Slaw, Cheese, Jalapeno.

### MINI BAGEL PLATTER

14pp

Turkey, Cranberry, Brie  
Salmon, Desert Lime Cream Cheese, Spinach  
Bush Dukka Eggplant, Grilled Peppers, Spinach | V

## lunch options (Hot) | 5 pax min

### BAKERY BASKET

12PP

Sundried Tomato and Fetta Quiche | V  
Chorizo and Spinach Tarts  
Beef Pies  
Vegetarian Sausage Rolls | V

### BAOS

\$13PP

Miso Mushroom and Asian Slaw | V  
BBQ Pork, Hoisin and Cucumber

### INDIAN INFLUENCES

15PP

Vegetable Samosa | V  
Vegetable Pakora | V  
Butter Chicken Roti Roll  
Aloo Bonda  
Mint Yoghurt, Tomato Kasundi

### BAKERY ITEMS

\$13PP

Chickpea & Potato Curry | VEGAN  
Chicken & Leek  
Peppered Beef  
Homemade Beef Sausage Rolls  
Vegetarian Sausage Rolls

### AZTEC STATION

16PP (10 pax min)

Vegan Corn and Chili Empanada | VEGAN  
Red Bean Burrito, Sour Cream, Guacamole  
Vegetarian Paella | V  
Guacamole, Pico De Gallo, Sour Cream

### PIZZA

\$14PP (min 6 pax, increments of 6 only)

Margarita- Basil, Passata, Bocconcini | V  
Pumpkin, Spinach, Vegan Cheese | VEGAN  
Salami, Peppers, Onion, Chilli

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# CATERING PLATTERS

## hot food options

(10 pax min)

### ITEMS

Mushroom Stroganoff, Cornichons, Pickled Onions, Pappardelle   V	<b>13.5pp</b>
Indian Butter Chicken, Saffron Rice, Roti	<b>13.5pp</b>
Black Bean Chilli, Avocado Salsa, Vegan Cashew Cream   VEGAN, GF	<b>13.5pp</b>
Thai Red Curry Laksa, Hokkien Noodles, Rice Noodle, Vegetables, Coconut   V, DF	<b>13.5pp</b>
Beef And Guinness Hot Pot, Colcannon Potato   GF	<b>13.5pp</b>
Sri Lankan Beef Shin Curry, Green Coconut Sambal, Pappadums	<b>13.5pp</b>
Saffron Infused Chicken, Forest Mushrooms, Native Greens   GF, NF	<b>13.5pp</b>

## salad options

(10 pax min)

### ITEMS

Soba Noodles, Edamame, Pickled Asian Vegetables, Sesame Miso   V	<b>11pp</b>
Cypriot Salad, Freekeh, Grains, Pomegranate, Tahini Dressing   VEGAN	<b>11pp</b>
Fattoush Salad, Seasonal Vegetables, Radish, Stale Bread, Oregano Dressing   V	<b>11pp</b>
Asian Cucumber Salad, Sweet and Sour Dressing, Spinach, Bean Shoot   V, GF	<b>11pp</b>
Waldorf Salad, Crunchy Apple, Celery, Walnuts, Pear, Blue Cheese Dressing   V, GF	<b>11pp</b>



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# SPECIALTY MENU



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# SPECIALTY MENU

## grazing table

18PP (50 pax min)

### ANTIPASTO

Sicilian Olives, Sundried Tomato, Marinated Octopus, Cornichons, Stuffed Peppers, Chargrilled Zucchini, Marinated Artichoke, Pumpkin, Eggplant, Burrata, Vegan Dips, Stuffed Vine Leaves, Capers, Marinated Mushrooms, Cheddar, Brie, Blue Cheese

### MARKET FRESH

Selection of Seasonal Fruit and Vegetables – Strawberries, Blueberries, Raspberries, Black Berries, Fig, Purple and Green Grapes, Dragon Fruit, Kiwi Fruit, Passionfruit, Pomegranate, Apricots, Plums, Nuts and Dried Fruit, Cherry Tomatoes, Radishes

### CURED MEATS

Prosciutto Crudo, Mild Sopressa, Mild Cacciatore, Wagyu Bresaola, Largo Ham, Kabana

### BAKERY & SWEETS

Freshly Baked Country Baguette and Turkish Bread, Fig and Apricot Crackers, Seeded Crackers, Gluten Free Crackers, Grissini Sticks, Walnuts, Pistachio, Smoked Almonds, Chocolate Shards, Quince Paste, Honey, Chocolate Pretzels, Raisins

## selections

### PIZZA SLABS

15PP (20 pax min)

Margarita Pizza, Fresh Basil, Bocconcini, Tomato Passata | V

Spice It Up – Salami, Cheese, Peppers, Onion, Chilli Flakes

Pumpkin, Spinach, Vegan Cheese | VEGAN

(GF on request)

### HOT DOG STATION

17PP (20 pax min)

Bacon Bits, Cheese, Mustard, Fried Onions, Sauerkraut, Tomato Sauce, BBQ Sauce, Pickles

Shoestring Fries, Garlic Aioli

(GF and VEGAN on request)

### PASTA BAR

15PP (20 pax min)

Penne pasta

Bolognese

Napoli | V

Garlic bread

(GF and VEGAN on request)

### TIFFIN CURRY STATION

22PP (20 pax min)

Chicken Curry

Vegetable Curry

Samosa, Basmati Rice, Raita, Onion Pakora, Cucumber, Mint Salad, Mango Chutney, Roti Bread

(GF and VEGAN on request)

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# SPECIALTY MENU

## BURGER BAR

18PP (20 pax min)

### Build your own burger

Lettuce, pickles, cheese, tomato, bacon bits, condiments, sauce

Vegetarian, chicken, and beef burger patties

(GF and VEGAN on request)

## NACHO TEX MEX

19PP (20 pax min)

Pulled Beef, Onions, Tomato, Avocado, Corn Salsa, Lettuce, Cheese, Vegan Chilli Con Carne, Sour Cream, Crispy Chicken, Tortillas, Liquid Cheese, Jalapenos

## DONUT WALL

Price on application (50 pax min)

Assorted Ring Donuts

Speak To Event Coordinators If You Would Like Themed Colours for Your Event.

## DELUXE OYSTER BAR

Price on application (100 pax min)

Freshly Shucked Oysters, Condiments, Pearls, Dressings, Lemons, Limes, with a Chef Shucking in Front of You

## AUSTRALIAN INDIGENOUS FOOD EXPERIENCE

Price on application (50 pax min)

Please Request Our Friendly Team For The Native-Inspired Menu By Our Indigenous Catering Partner, Pawa Catering & Events.

## ANY OTHER EVENTS-RELATED REQUIREMENTS

Price on application

Please Speak To Our Friendly Team On Any Events-Related Requirements Such as Floral Arrangements, Styling, Lighting Entertainment, etc.



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# CANAPÉ MENU



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# CANAPÉ MENU

## packages

### 1 HOUR

**1A.** 4x Canapes **26pp**

**1B.** 2x Canapes **30pp**  
2x Substantials

### 2 HOURS

**2A.** 6x Canapes **36pp**

**2B.** 4x Canapes **41pp**  
2x Substantials

### 3 HOURS

**3A.** 8x Canapes **48pp**

**3B.** 6x Canapes **50pp**  
2x Substantials

**3C.** 6x Canapes **62pp**  
2x Substantials  
2x Desserts

## cold

### FROM THE SEA

Desert Lime Ceviche Kingfish, Salmon  
Pearls, Chive | DF, NF, GF

Beetroot Infused Salmon, Blini, Crème  
Fraiche, Micro Herbs | NF

Prawn, Spiced Marie Rose, Baby Butter Roll, Chervil | NF

River Trout Rillette, Baby Capers, Mayo, Dill Éclair | DF

### FROM THE Paddock

Chicken And Chive Pani Puri, Avocado,  
Mountain Pepper | DF

Shredded Peking Duck, Cucumber, Spring  
Onion, Cos, Hoisin Sauce | GF

Red Witlof, Turkey, Cranberry, Goats' Cheese | GF

Parma Ham, Blue Cheese, Baby Pear Croute | NF

### FROM THE GROUND

Avocado, Pico De Gallo, Jalapeno Cone | V

Baby Bagel, Vegan Fetta, Quince | VEGAN

Parmesan Sable, Wild Fig, Goats Cheese, Honey | GF, V

Crisp Zaatar, Smoked Babaganoush,  
Pickled Onion Leaf | VEGAN

## warm

### FROM THE SEA

Prawn and Coriander Spring Roll, Teuk Trei Pa'em Sauce

Salmon Cigar, Sauce Verge, Charred Lemon | NF

Steamed Donut, Flaked Salmon, Sauce  
Gribiche, Finger Lime | NF, DF

Scallop Medallion, Corn Coriander  
Fritter, Lemon Myrtle, Chipotle

### FROM THE Paddock

Panko Crusted Lamb Croquette, Lemon Gremolata | NF

Mini Roast Beef Yorkies, Horseradish  
Cream, Cauliflower | NF

Chicken, Mushroom Filo, Tarragon  
Mayo, Lemon Pearls | NF

Beef Burrito Spring Roll, Pico De Gallo | NF

### FROM THE GROUND

Potato Rosti, White Bean Mash, Aleppo Chilli | V

Chickpea Felafel, Broad Bean,  
Avocado Smash | VEGAN, GF

Spinach & Fetta Pide, Native Dukka | V

Vegetable Gyoza Pan Fried, Black Vinegar | GF, VEGAN

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# CANAPÉ MENU

## substantials

### BOWLS

Salt Pepper Calamari, Confit Garlic Aioli

Miso Salmon, Soba Noodle, Asian Pickles, Kewpie

Vegetable Laksa, Bean Curd, Snake Beans | VEGAN

### SLIDERS AND BAOS

Beetroot falafel, pickled red onion, ice burg slider | VEGAN

Buttermilk chicken, our secret spices, iceberg, chipotle mayo slider

Sticky glazed Korean chicken, pickled vegetables bao

Pulled jackfruit, Asian pickles, pineapple chutney bao | VEGAN

## sweets

Lemon Curd And Finger Lime Lamington | NF, V

Snickers Chocolate Tart, Peanut Caramel | V

Orange And Almond Torte, Freeze Dried Mandarin | GF, DF, V

Caramilk Truffle, Caramelized Milk Crumble | GF, NF, V

Cassis Curd Tartlet, Vanilla Bean Mousse | NF, V



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# PLATED MENU



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# SPECIALTY MENU

**2 COURSE** 70pp (20 pax min)  
**3 COURSE** 90pp (20 pax min)

## entrée

### FROM THE GROUND

Adelaide Hill Tomatoes, That's Amore Burrata, Balsamic Drop, Basil | V, NF

Meredith Ash Coated Goats' Cheese, Baked Fig, Pomegranate, River Mint | V, NF, GF

Orange Cardamom Infused Fennel, Quinoa, Pomegranate, Cumin Tahini | VEGAN, GF

### FROM THE SEA

Hiromasa Kingfish, Coconut Cream, Chilli, Kaffir Lime, Wasabi Mayo | GF, DF, NF

Tuna Tartare, Watermelon Radish, Water Chestnuts, Ginger Ponzu, Snow Pea Tendrils | GF, DF, NF

### FROM THE PEN

Chicken Tortellini, Tarragon, Roasted Brussel Sprouts

## dessert

Beechworth Honey Pannacotta, Macadamia, Honeycomb | GF, V

Chocolate Brownie, Chocolate Creme, Wattle Seed | GF, NF, V

Desert Lime Posset Tart, Coconut Crème, Pineapple | NF, V

Tonka Crème, Blackcurrant, Black Sesame, Cookie Crumb | GF, V

Hazelnut And Caramel Tart, Chocolate, Burnt Butter | V

## main

### FROM THE PADDOCK

Swan Hill Lamb Shoulder, Caraway and Honey Carrot, Fondant Potato, Bush Jus | GF, DF

Sous Vide Beef, Cauliflower Puree, Charred Heritage Vegetables, Café De Paris Butter | GF

### FROM THE PEN

Herb Infused Chicken, Roasted Pumpkin and Spinach Risotto, Chicken Crackling

Chicken Breast, Fried Corn Bread, Black Bean, Charred Corn, Shallot

### FROM THE SEA

King Oka Salmon, Squid Ink Tagliatelle, Saffron Butter, Salmon Pearls | NF

Murray Cod, Australian Seafood Stew, Vol Au Vent, Braised Leeks

### FROM THE GROUND

Wild Mushroom, Ricotta Rotolo, Truffle Cream, Spinach, Gremolata | V

Miso Butter Cabbage, Kin Goma Dressing, Furikake, Snake Beans | VEGAN



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# BEVERAGE MENU



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# BEVERAGE MENU



## standard package

**1 Hour: \$25pp**  
**2 Hour: \$35pp**  
**3 Hour: \$45pp**

### SPARKLING WINE

Bay of Stones Sparkling, *Southeast Australia*

### WHITE WINE

Ate Pinot Grigio, *Alpine Valley, Victoria*

### RED WINE

Ate Cabernet Sauvignon, *Southeast Australia*

### BEERS

Heineken

&

James Boags Premium Light OR Heineken 0.0

### INCLUSIVE OF NON-ALCOHOLIC OPTIONS

Soft drinks

Juice

Still and Sparkling water

## superior package

**1 Hour: \$30pp**  
**2 Hour: \$40pp**  
**3 Hour: \$50pp**

### SPARKLING WINE

Veuve Tailhan NV Blanc de Blanc, *Loire Valley, France*

### WHITE WINE

**Select one**

One Million Cuttins Chardonnay, *Southeast Australia*

Pocketwatch Sauvignon Blanc, *Southeast Australia*

### RED WINE

**Select one**

Pocketwatch Pinot Noir, *Southeast Australia*

Killibinbin Sneaky Shiraz, *Langhorne Creek, South Australia*

### BEERS

Byron Bay Premium Lager

&

James Boags Premium Light OR Heineken 0.0

### INCLUSIVE OF NON-ALCOHOLIC OPTIONS

Soft drinks

Juice

Still and Sparkling water

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# BEVERAGE MENU



## premium package

**1 Hour: \$35pp**

**2 Hour: \$45pp**

**3 Hour: \$55pp**

## SPARKLING WINE

*Select one*

Yves Premium Cuvee, Yarra Valley, Victoria

Da Luca Prosecco, Veneto, Italy

## WHITE WINE

*Select two*

Tahblik Riesling, Nagambie, Victoria

Credaro Five Tails Pinot Gris, Margaret River, Western Australia

Amelia Park Trellis Sauvignon Blanc Semillon, Margaret River, Western Australia

Taltarni Dynamic Chardonnay, Pyrenees, Victoria

## RED WINE

*Select two*

Tokar Estate Carafe and Tumbler Pinot Shiraz, Yarra Valley, Victoria

Gioiello Estate Merlot, Upper Goulburn, Victoria

Gioiello Estate Syrah, Upper Goulburn River, Victoria

Blue Pyrnees Estate Cabernet Sauvignon, Pyrenees, Victoria

## BEERS

*Choice of two heavy beers + one light or 0%*

Stone & Wood Pacific Ale, Heineken, Byron Bay Premium Lager, Birra Moretti

James Boags Premium Light OR Heineken 0.0

## INCLUSIVE OF NON-ALCOHOLIC OPTIONS

Soft drinks

Juice

Still and Sparkling water

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# BEVERAGE MENU

## BEVERAGES ON CONSUMPTION

### bubbles + champagne

#### SPARKLING

	BTL
Bay Of Stones Sparkling, Southeast Australia	32
Veuve Tailhan 'Blanc de Blancs' NV, Loire Valley, France	49
Yves Premium Cuvee, Yarra Valley, Victoria	69
Da Luca Prosecco NV, Veneto, Italy	52
G.H. Mumm Grand Cordon NV, Reims, France	120
Perrier Jouet Grand Brut, Epernay, France	140

### whites

#### RIESLING

Tahbilk Riesling, Nagambie, Victoria	52
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#### SAUVIGNON BLAC

Pocketwatch Sauvignon Blanc, South East Australia	49
Amelia Park Trellis Sauvignon Blanc Semillon, Margaret River, Western Australia	52
Levant Sauvignon Blanc, Yarra Valley, Victoria	90

#### CHARDONNAY

Tatachilla House Chardonnay, South Australia	32
Tahbilk 'One Million Cuttings' Chardonnay, South East Australia	49
Taltarni Dynamic Chardonnay, Pyrenees, Victoria	68

#### WHITE VARIETAL & ROSE

Ate Pinot Grigio, Alpine Valley, Victoria	32
Credaro '5 Tales' Pinot Gris, Margaret River, Western Australia	56
Rose La Vieille Ferme Cotes Du Ventoux, Rhone Valley, France	56

### reds

#### PINOT NOIR & BLENDS

	BTL
Pocketwatch Pinot Noir, Southeast Australia	49
Tokar Estate 'Carafe & Tumbler' Pinot Shiraz, Yarra Valley, Victoria	64

#### MERLOT

Bay Of Stones Merlot, Southeast Australia	32
Gioiello Estate Merlot, Upper Goulburn, Victoria	64

#### CABERNET SAUVIGNON

Ate Cabernet Sauvignon, Southeast Australia	32
Blue Pyrenees Estate Cabernet Sauvignon, Pyrenees, Victoria	49

#### SHIRAZ & BLENDS

Killibinbin Sneaky Shiraz, Langhorne Creek, South Australia	49
Gioiello Estate Syrah, Upper Goulburn, Victoria	64

#### GSM

Glen Garvald GSM, Yarra Valley, Victoria	90
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### beers

Heineken 0.0	9
James Boag's Premium Light	9
Heineken	8
Furphy Refreshing Ale	10
Birra Moretti	12
Byron Bay Premium Lager	12
Stone & Wood Pacific Ale	14
James Squire Orchard Crush Cider	12

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# BEVERAGE MENU

## cocktails, mocktails and spirits

### CLASSIC COCKTAILS

18

(min 20 pax, choose up to 2)

Espresso Martini

Margarita

Old Fashioned

Mojito

Negroni

### SPECIALTY COCKTAILS

25

(min 20 pax, choose 1)

**Missionary's Downfall** – Rum, Peach, Lime & Pineapple

**Insomniac's Pillow** – Bourbon, Coffee, Brown Crème de Cacao, Maple & Cream

**Passionfruit Martini** – Vanilla Vodka, Lime, Passionfruit & Sparkling Wine

**The Red Gum** – Australian Native TAKA Gin, Lemon, Grenadine & Egg White *(can be made vegan on request)*

### MOCKTAILS

(min 20 pax choose up to 2)

Connect Fizz 11

Virgin Mojito 8

The Melbourne Blue 10

Watermelon Cooler 8

### SPIRITS

(min 20 pax) choose up to 5 spirits

#### GIN

Beefeater Gin 11

Australian Native, Taka Gin 16

#### VODKA

Wyborowa 11

Grey Goose 16

#### RUM

Havana Club Anejo 3 Anos 11

Havana Club Anejo 7 Anos 16

#### WHISKY/BOURBON/SCOTCH

Johnnie Walker Red Label 11  
Blended Scotch Whisky

Jim Beam Bourbon Whisky 11

Glenfiddich Single Malt Whisky 16

Makers Mark Bourbon Whisky 16

# BEVERAGE MENU

## nonalcoholic beverages

### ICED TEA

House Blend Raspberry  
& Hibiscus Iced Tea  
mixed with seasonal fruits

6.5

### WATERS

#### SPARKLING

San Pellegrino Sparkling 250ml, 1L

4.5/9

#### STILL

Aqua Panna 250ml, 1L

4.5/9

### ORGANIC SODAS 330ML

Simple Organic Cola

5.5

Simple Organic Lemonade

5.5

Simple Organic Ginger Beer

5.5

Simple Organic Lemon Lime & Bitters

5.5

Simple Organic Blood Orange

5.5

### JUICES/SMOOTHIES 325ML

#### JUICES

Pineapple Bliss

5.5

Australian Orange

5.5

Pressed Apple

5.5

Glow Bright

5.5

#### SMOOTHIES

Green Smoothie

5.5

Mango Smoothie

5.5

#### SUPERFOOD SMOOTHIES WITH PREBIOTICS

Afterglow

6.5

Cleanse

6.5

Passion Hit

6.5

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# BEVERAGE MENU

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## activations

*Please enquire for activation pricing, subject to availability*

### COCKTAIL BAR

**Minimum 50 pax**

Choose from Classic Cocktail & Specialty Cocktail Menu

Add on: Mocktail Bar

### SPIRIT BAR

**Minimum 50 pax**

Choose from our range of spirits

### WHISKY BAR

**Minimum 50 pax**

The Glenlivet 12 Year Old Single Malt Scotch Whisky, Talisker 10 Year Old Single Malt Scotch Whisky, Bushmills 10 Year Old Single Malt Irish Whisky & Starward Two Fold Double Grain Australian Whisky

### GIN BAR

**Minimum 50 pax**

Ink Gin, Australian Native TAKA Gin, Green Ant Gin, Four Pillars Rare Dry Gin

### FLAIR BARTENDING

Theatrical Bartending – Entertain your guests with a Cocktail Spectacle!



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