

CATERING PACK

OPTION 1 - INDIVIDUAL MEAL PACK (MINIMUM 6)

Morning refreshment, breakfast and lunch boxes, designed as a complete meal for one Minimum order of 6 per option | Requires two business days' notice

MORNING REFRESHMENTS | \$12 PER PERSON

Choice of muffin or danish, banana bread and a yogurt or chia pudding cup

BREAKFAST PACK | \$20 PER PERSON

Choose from:

A. Bacon egg roll and a sweet treat

B. Smashed avocado on sourdough toast and a sweet treat

LUNCH PACK | \$30 PER PERSON

Choose from:

A. Crispy chicken burger, salad and a sweet treat B. Mushroom toast, salad and a sweet treat

DRINKS

Hot drinks from \$4.5 | Cold drinks from \$5 | Bottled juice \$7 | Soft drinks from \$5.5

OPTION 2 — SHARED PLATE

A. Selection of pastries — serves 12 - \$70

B. Selection of muffins — serves 12 - \$70

C. Seasonal fruit - \$70

D. Selection of sandwiches or toasties — serves 12 - \$130

E. Selection of hot bites — serves 12 - \$150

CHARCUTERIE BOARD

Including a selection of premium salami, prosciutto, soft / medium / hard cheese, crackers and seasonal fruits

Available for both catering and function hire

Requires three business days' notice

\$70 for half-sized board (serves 15-20) \$120 for full-sized board (serves 40-50)



FUNCTION & SPACE HIRE

Available in both half and full venue hires.

Full venue hires are available after 3pm daily unless agreed prior — please email us.

With a large open space available, our entire venue can host up to 75 guests seated or 100 standing.

Inclusions:

Exclusive use of the full venue for up to 4 hours (please enquire for additional hours)

Use of all furniture available

All set up & pack down to get our space ready for your event

Custom food and beverage menu

All service staff required to deliver your event

An experienced event professional to consult with throughout the planning of your event



OPTION 1 - SIT DOWN SET MENU (MIN 30 PEOPLE)

Minimum 30 people — maximum indoor seating capacity 75 patrons
Including still & sparking water

Main courses served via alternative drops

Please note this option is only available during evening hours

Two course \$45 | Three course \$59 | Share plates +\$10 pp

Entrée

Arancini Bolognese Mushroom Arancini (v) Salmon Tartare Caprese Salad

Main course

Barramundi, Sicilian cherry tomato, gremolata
Beef steak infused with creamy mustard, roasted potato
Roasted chicken piccata, mash potato

Desserts

House made tiramisu (non-alcoholic)
House made sticky date pudding

Share plates

Chips with truffle aioli
Salt and pepper calamari, lemon aioli

OPTION 2 - CANAPE SHARING PACK

Minimum 40 patrons — maximum standing capacity 100 patrons

All choices include water, one non-alcoholic drink and unlimited juice bar

\$35 per person | A selection of five canapes
or
\$50 per person | a selection of seven canapes

Cold

Savory Sandwiches
Bruschetta
Sundried Tomato and Prosciutto Baguette
Prawn cocktails

Hot

Salt & pepper calamari
Popcorn chicken with mayo
Mushroom arancini
Bolognese arancini
House made Chicken Sausage roll
Mac and cheese croquette

Dessert

Mini muffins
Mini danishes
Cannoli
Portuguese tarts

BEVERAGE PACKAGES

Water and juice bar, one hot or cold non-alcoholic drink for each attendee are included in all function hires

A la carte package

Drink as you go

Standard package

3hr \$19 pp | 4hr \$29 pp Regular Black & Milk Coffee Filter Coffee House selection of teas

Premium package

3hr \$49 pp | 4hr \$65 pp
Including all the standard inclusions plus
Golden Hill beers
A selection of red wine, white wine & sparkling wine
Bottled soft drinks

Platinum package

3hr \$59 pp | 4hr \$75 pp Including all the premium inclusions plus Premium red wine, white wine & sparkling wine Premium bottled juice

Add-ons

Prosecco on arrival \$12 pp Cocktail option in any package \$25pp