

1330

thirteen**thirty**



Conference Menu Packages 2016 -2017

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1330 has an attentive and experienced team of professionals working with you to ensure optimal success for your event. It has extensive function space to cater for all events, from meetings to romantic weddings and has a range of catering menus available for your event. Please browse through our extensive menu selections or contact our friendly staff who can assist you with your menu choices.

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Conference Catering | Working Lunch

WORKING LUNCH MENU | OPTION 1

\$28.50

Lunch consisting of one salad, a selection of point sandwiches (four points per person) and one dessert.
Includes freshly brewed coffee, tea, orange and apple juice and water.

PLEASE SELECT ONE SALAD FROM BELOW

(Add extra salad @ \$4.50PP)

- Caesar salad w bacon and garlic croutons
- Asian coleslaw w crispy shallots
- Grilled pumpkin w quinoa and toasted seeds

POINT SANDWICHES FOUR POINTS PER PERSON | PLEASE SELECT FOUR SANDWICH FILLINGS FROM BELOW

(Add extra four points @ \$6.50PP)

- Shaved virginia ham w cheddar cheese, roma tomato and relish
- Smoked salmon w dill cream, cos and caper butter
- Chicken breast w avocado, crisp lettuce, aioli
- Mix grilled vegetables w pesto (V)
- Rare roast beef w horseradish, spinach and onions
- Chef's special tuna mix w roquette
- Salad sandwich w carrot, cucumber, coriander, mint, Crisp shallots (V)
- Curried egg w crisp cos, mayo

PLEASE SELECT ONE DESSERT FROM BELOW

(Add extra Dessert \$4.00PP)

- Salted caramel eclairs
- Chocolate and Cinnamon friand (GF)
- Red velvet lamington with vanilla Cream
- Chocolate mousse with Toasted coconut crumbs



WORKING LUNCH MENU | OPTION 2

\$30.50pp

Lunch consisting of one salad, one selection of mini rolls, and one selection of Toasted Tortilla wraps and one dessert. Includes freshly brewed coffee, tea, orange and apple juice and water.

PLEASE SELECT ONE SALAD FROM THE FOLLOWING

(Add extra salad @ \$4.50PP)

- Caesar salad w bacon and garlic croutons
- Asian coleslaw w crispy shallots
- Greek salad w cos and Kalamata olives
- Green beans w feta cheese
- Caesar salad w chicken and garlic croutons
- Grilled pumpkin w quinoa and toasted seeds

PLEASE SELECT ONE MINI ROLL FROM THE FOLLOWING

(Add extra mini rolls @ \$5.50PP)

- Shaved virginia ham w cheddar cheese, roma tomato and relish
- Turkey breast w slice beetroot, cos, roma, cheddar and cranberry
- Rare roast beef w baby spinach, Sundried tomato, onion jam and cheddar
- Crispy chicken sntz w cos, roma, cheddar and relish mayo
- Smoked salmon w cos, dill cream, caper butter and pickled cucumber
- Chicken breast w crisp lettuce, roma tomato, avocado and cheddar

PLEASE SELECT ONE TOASTED TORTILLA WRAP FROM THE FOLLOWING

(Add extra Tortilla @ \$5.50PP)

- Roasted pumpkin w zucchini, egg plant, basil pesto, and roquette (V)
- Tandoori chicken w cucumber, spanish onion, coriander and raita
- BBQ pulled pork w pickled cucumber, carrot, and coriander
- Sweet chilli chicken strip w cos and ranch dressing
- Falafels w crisp lettuce, red onion, roma and tzatziki (V)

PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

(Add extra Dessert \$4.00PP)

- Salted Caramel Eclairs
- Chocolate and Cinnamon Friand (GF)
- Red Velvet lamington w vanilla Cream
- Chocolate Mousse with Toasted Coconut Crumbs



WORKING LUNCH MENU | OPTION 3

\$32.50pp

Lunch consisting of one salad, one selection of either rolls or wraps, one hot item and one dessert. Includes freshly brewed coffee, tea, orange and apple juice and water.

PLEASE SELECT ONE SALAD FROM THE FOLLOWING

(Add extra Salad \$4.00PP)

- Caesar salad w bacon and garlic croutons
- Asian coleslaw w crispy shallots
- Greek salad w cos and Kalamata olives
- Grilled pumpkin w quinoa and toasted seeds
- Green bean w feta and toasted almond

PLEASE SELECT ONE ROLL OR WRAP FROM THE FOLLOWING

(Add extra Wrap or Roll @ \$4.00PP)

ROLLS

- Rare roast beef w baby spinach, sundried tomato, onion jam and cheddar
- Crispy chicken sntz w roma, cos, cheddar and relish mayo
- Smoked salmon w cos, dill cream, caper butter and pickled cucumber

WRAPS

- Roasted pumpkin, eggplant, zucchini, basil pesto and roquette (V)
- Tandoori chicken, cucumber, spanish onion, coriander and raita
- BBQ pulled pork, pickled cucumber, carrot and coriander

PLEASE SELECT ONE HOT ITEM FROM THE FOLLOWING

(Add additional Hot item @ \$4.50PP)

- Cajun chicken skewers w capsicum and pineapple
- Braised lamb and rosemary pie w tomato relish
- Hot fried flathead goujons with caper and lime tartare
- Salt and pepper calamari w lime aioli
- Basil pesto and parmesan arancini w relish mayo (2pp)
- Vegetable stir-fry noodle in a box (V)

PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

(Add extra dessert @ \$4.00PP)

- Salted caramel eclairs
- Chocolate and cinnamon friand (GF)
- Red velvet lamington w vanilla cream
- Chocolate mousse with toasted coconut crumbs



Conference Catering | Hot Lunch

HOT LUNCH | OPTION 1

\$39.50pp

Lunch consisting of three salads and three hot dishes with warm bread rolls and butter, freshly brewed coffee, tea, orange and apple juice and water. (minimum 25 guests)

SALADS | CHOICE OF THREE SALADS

(Add extra Salad @ \$4.50PP)

- Classic Caesar, bacon, Croutons, soft egg, Shaved grana
- Roast pumpkin, Quinoa, toasted seeds, roquette
- Asian slaw, coriander, crispy shallots
- Classic Greek, cos, Kalamata olives, roma, oregano
- Nicoise, tuna, chat potato, cherry tomato, green bean
- Five bean, eggplant, pesto, Sundried tomato, pesto

HOT DISHES

(Add extra Hot Dish @ \$8.50PP)

- Beef scotch steak, baked chats and red wine jus
- Harissa Spiced Chicken breast, Quinoa tabbouleh, minted yoghurt
- Ginger Steamed barramundi, broccolini, Asian dressing
- Battered flathead w Crispy sweet potato fries
- Shepherd's pie, pea mash, cheese Crust
- Cheese and spinach ravioli, pesto cream sauce, pecorino (V)
- Butter chicken, saffron rice, pappadum, raita
- Slow Cooked lamb Tagine with Fruity Couscous
- Teriyaki pork belly, tossed Singapore egg noodles and greens
- Chicken Coq au vin, creamy mash
- Traditional Beef lasagne
- Pumpkin, Spinach, pine nut Risotto (V/GF)

SWEET ENDING (Additional cost applies)

8.00pp

- Triple Chocolate mousse
- Crepe suzette with Vanilla Bean ice cream
- Sticky date pudding with spiced butterscotch
- Assorted Frederic's petit fours
- Seasonal fresh fruit board



HOT LUNCH | OPTION 2

\$42.00pp

COURTYARD BBQ WORKING LUNCH

**BBQ working lunch includes, choice of three salads, and choice of four hot dishes with warm bread rolls, freshly brewed coffee, a selection of teas, orange juice and apple juice.
(Minimum of 25 Guests)**

SALADS

(Add extra salad @ \$5.50PP)

- New potato, spanish onion, parsley, mustard, aioli
- Classic caesar, bacon, garlic croutons, soft egg, shaved parmesan
- Asian coleslaw, coriander, crisp shallots
- Roast pumpkin, quinoa, toasted seeds, rocket
- Classic greek, Cos, kalamata olives, roma, oregano

FROM THE GRILL | CHOICE OF FOUR GRILL ITEMS

(Add extra Grill items @ \$8.50PP)

- Peri peri chicken skewers hot sauce
- Pork and fennel thick sausage, american mustard
- Lamb burgers w mint chutney
- Porterhouse steak w horseradish relish
- Prawn skewers, garlic, lemon
- Chicken mignon w relish
- Kaffir lime infused barramundi w coconut sauce
- Mixed vegetables, corn cob, potato, pumpkin, broccolini

SWEET ENDING (Additional cost applies)

\$8.00pp

- Triple chocolate mousse
- Seasonal fresh fruit board
- Assorted Frederic's petit fours
- Salted caramel eclairs



Conference Catering | Plated Lunch

PLATED LUNCH | MAIN SELECTION

\$32.50pp

Plated Lunch includes, Bread Rolls, Butter, Freshly Brewed Coffee, A selection of Teas, Orange and Apple Juice. Alternative Plate Service Charge of \$5.00 per head applies. (Minimum 25 Guests)

MAINS:

CHOICE OF ONE ITEM

- Prosciutto wrapped chicken breast, honey baked pumpkin, sautéed asparagus, pan jus
- Crispy skin barramundi, coconut rice, bok choy, lemongrass sauce
- Porterhouse steak, creamy mash, broccolini, red wine jus
- Plum pork belly, stir-fried
- Singapore egg noodles, vegetables, coriander, shallots
- Slow braised lamb shank, cannellini beans, polenta, roquette
- Salt and pepper calamari, vegetable fried rice, fried chilli, coriander
- Risotto, pumpkin, asparagus, sundried tomato, parmesan, roquette (v/GF)

DESSERT

CHOICE OF ONE ITEM

\$9.50pp

- Apple and raspberry crumble, vanilla cream
- Sticky date, spiced butterscotch, rum and raisin ice cream
- Crepe Suzette, vanilla bean ice cream, mint, orange glaze
- Heaven sent nougat jar, fresh berries



Conference Catering | Breaks

From Board meeting to team building activities, or an all day conference, we believe that we will be able to provide the ultimate package for your guests from the selections below.

ARRIVAL TEA & COFFEE

\$4.00pp

MORNING OR AFTERNOON REFRESHMENT BREAKS

\$10.00pp

Ideal for half day meetings, or morning and afternoon refreshment breaks, inclusive of freshly brewed coffee, a selection of fine teas, and your choice of one item from our refreshment break selection.

Please choose one item, either sweet or savory per session :

SWEETS

- Baked buttermilk scones with cream and jam (strawberry)
- White chocolate and raspberry muffins
- Apple and cinnamon muffins
- Maple and pecan danish
- Banana bread with honey yoghurt
- Caramel slice
- Lemon and coconut slice
- Anzac biscuits
- Seasonal fresh fruit and yoghurt cups

SAVORY

- Point sandwiches (chef's selection)
- Champagne leg ham and melted cheddar croissant
- Basil pesto arancini w relish aioli
- Beef sausage roll w tomato relish
- Bacon and egg brioche roll
- Smoked salmon and horseradish crème fraiche bagel
- Lamb and rosemary pies w relish
- Bacon and leek quiche

ADD AN ITEM | SWEET OR SAVORY

\$4.00pp



Conference Catering | Breaks

FRUITY TIME

\$4.00pp

Complement your morning/afternoon tea refreshment break with a selection of orange or apple juice.

SPECIALITY BREAK

\$22.00pp

Stimulate both the visual and taste sense with one of our below packages that provide a touch of difference, freshly brewed coffee and tea are included in the below packages.

BRUNCH TIME

- Berry and yoghurt toasted muesli
- Chocolate and cinnamon friand
- Smoked salmon and horseradish crème fraiche bagel
- Bacon and egg brioche
- Berry smoothie

CLASSIC AFTERNOON TEA

- Assorted mix ribbon sandwiches
- Bacon and leek quiche
- Grilled vegetable pizza
- Pesto arancini w relish aioli
- Salted caramel eclairs



Conference Catering | Breakfast

BREAKFAST | CONTINENTAL

\$25.00pp

- Chilled orange and apple Juice
- Seasonal fresh fruit salad
- Pauls vanilla yoghurt w berry compote and granola
- Maple & pecan danish, butter croissants and sweet muffins
- Assorted cereals
- Selection of slice bread w condiments
- Tea and coffee

ADD SOME INSPIRATION

\$7.00pp

Choose one item below to compliment your continental breakfast

- Traditional bircher muesli (1pp)
- Smoked leg ham and cheese croissant (1pp)
- Bacon and egg brekkie muffin w cheddar (1pp)
- Smoked salmon and dill frittata (1pp)
- Scrambled egg, light mozzarella toasted tortilla wrap (1pp)

BREAKFAST | PLATED

\$35.50pp

Plated breakfast inclusive of continental breakfast and served to your table, Inclusive of tea and coffee. (Minimum 20 Guests)

Please choose two items to be served Alternatively

- 1330 classic egg benedict on, toasted ciabatta, smoked ham, hollandaise
- Poached egg, toasted ciabatta, pork and fennel chipolata, mashed avocado, mushroom
- Scrambled egg, toasted Turkish, wilted spinach, roasted tomato, bacon
- Scotch fillet, fried egg, crisp bacon, sweet potato hash
- Tasmanian hot salmon, kipfler potato, soft egg, sautéed asparagus, hollandaise
- Pancake stack, stewed berries, vanilla mascarpone, maple glaze

BREAKFAST SIDES | \$3.00pp Per item

- Pork and fennel chipolatas
- Thyme and garlic mushroom
- Slow roasted cherry tomato
- Smash avocado
- Crispy bacon
- Hash brown



Conference Catering | Breakfast

NETWORKING BREAKFAST (STANDING)

\$30.00pp

Includes a selection of tea, freshly brewed coffee, orange and apple juice

- Kale, spinach and quinoa boost
- Organic muesli w vanilla yoghurt
- Virginia ham, cheddar cheese croissants

TO COMPLETE YOUR STAND UP BREAKFAST PLEASE SELECT TWO ITEMS FROM BELOW

- Bacon, egg, cheddar on a brioche
- Egg benedict soft taco
- Scrambled egg with chives and smoked salmon
- Bacon and egg fried rice

BREAKFAST BUFFET

\$35.00pp

Includes a selection of tea, freshly brewed coffee, orange and apple juice (Minimum 25 Guests)

- Cornflakes & Just right w full cream and skim milk
- Sweet muffins, butter croissants and Danishes
- Seasonal fresh fruit salad
- Selection of slice bread w butter & jam
- Scrambled egg
- Chicken and chive chipolatas
- Thyme mushroom
- Grilled bacon
- Roasted roma tomato w oregano
- Hash brown



Conference Catering | Cocktail

COCKTAIL MENUS

Minimum 40 Guests Monday to Friday

Minimum 50 Guests Saturday & Sunday

COCKTAIL PACKAGES | UP TO 2 HOURS

Includes staff, room hire and catering (A surcharge applies for Auditorium and Theatre)

- **6 Bites pp** **\$26.00pp**
- **8 Bites pp, plus 1 additional roving plate** **\$33.50pp**

COCKTAIL PACKAGES | OVER 2 HOURS

Includes staff, room hire and catering (A surcharge applies for Auditorium & Theatre)

- **10 Bites pp** **\$42.00pp**
- **10 Bites pp, plus 1 additional roving plate** **\$48.00pp**
- **10 bites pp, plus 2 additional roving plates** **\$54.50pp**

COLD SELECTION

- Tasmanian smoked salmon florist on blini with dill cream
- Rare beef en croute, onion jam, watercress
- Butternut frittata, Persian fetta, beetroot pesto (V/GF)
- Assorted ribbon sandwiches (chef's choice)
- Oyster shooters, tomato vinaigrette, red chilli, lime and parsley oil (GF)
- Corn fritters, peri peri chicken, curry mayo
- Thai chicken salad, green papaya slaw
- Vegetarian rice paper roll, Vietnamese mint, plum sauce
- Rare thai beef salad, coriander, toasted rice
- Pesto risotto cake, sun dried tomato, brie (V/GF)
- Chicken tikka, naan bread, raita



Conference Catering | Cocktail

HOT SELECTION

- Chicken skewers w cajun spice & minted yoghurt
- Crispy lentil cake w chilli relish (V)
- Peking duck spring rolls w plum sauce
- Salt and pepper crusted calamari, garlic aioli, fresh lime
- Braised lamb and rosemary gourmet pie w tomato relish
- Hot fried fish goujons w caper and lime tartar
- Fillet mignons w roasted kumara, béarnaise
- Chicken parmigiana w crispy potato rosti, mozzarella
- Tassie salmon lollipops w lime and chervil aioli
- Lamb kofta w tzatziki yoghurt
- Basil pesto arancini w relish aioli (V)
- Angus beef slider, brioche, onion jam, cheddar
- Smoked salmon and leek quiche
- Sausage roll w bush tomato relish
- Wild mushroom pizza w truffle oil
- Angel bay meatballs w sweet chilli mayo

SOMETHING SWEET

- White chocolate mousse, raspberries, toasted coconut (GF)
- Salted caramel eclairs
- Lemon and lime tart
- Assorted mini cupcakes
- Belgian choc hazelnut macaron
- Fresh fruit tart, creamy custard
- Vanilla bean panna cotta, passion fruit

ROVING PLATES SELECTIONS

COLD SELECTIONS

- Sushi tray, assorted nigari
- Poached king prawn skewers, cocktail sauce
- Buffalo mozzarella salad, cherry tomato, sweet basil, balsamic (V/GF)

HOT SELECTIONS

- Tempura king prawn, kewpie mayo
- Rosemary lamb cutlets, tzatziki (GF)
- Tandoori chicken, biryani rice, raita (GF)
- Seared barramundi, fennel salad, hollandaise (GF)
- Tempura flathead, shoe string fries, lemon



Conference Catering | Buffet Menus

BUFFET

Buffet menus include bread rolls and butter, freshly brewed coffee and a selection of teas. (Minimum of 50 Guests)

BUFFET | 2 SALADS, 3 HOT SELECTIONS, 2 DESSERTS **\$48.50pp**

BUFFET | 3 SALADS, 4 HOT SELECTIONS, 3 DESSERTS **\$58.50pp**

SALAD SELECTIONS

- New potato, bacon, seeded mustard, parsley, saffron aioli
- Asian slaw, carrot, caps, apple, spring onion, shallots (V)
- Honey pumpkin, quinoa, roquette, toasted nuts (V)
- Classic caesar, lardons, garlic croutons, soft egg, grana
- Traditional greek, cherry tom, onion, Kalamata, feta, cos (V)
- Roasted kumara, spanish onion, baby spinach, sundried tomato (V)
- Nicoise, tuna, potato, green beans, egg, olives, cherry tomatoes

HOT SELECTIONS

- Ginger barramundi, rice noodles, sautéed bok choy, lemongrass sauce (GF)
- Lamb rogan josh, cashews, saffron rice, raita (GF)
- Minute scotch steaks, sweet potato mash w caramelized onion gravy
- Five spiced pork belly, Stir-fried egg noodles, oyster sauce
- Portuguese peri peri spiced chicken breast, pilaf, (GF)
- Salt and pepper squid, fried rice, chilli, shallots
- Teriyaki beef, soba noodles, julienne vegetables
- Cheese and spinach tortellini, pesto cream sauce, pecorino (V)
- Vegetable tagine, dukkha polenta, labneh (V/GF)
- Butter chicken, steamed rice, pappadum
- Beef bourguignon, lardon, pea mash
- Ceylonese fish curry, brown rice, vegetables
- Risotto, bacon, wild mushroom, herb, grana
- Italian meatballs, buttered risoni, parmesan
- Coconut chicken curry, saffron rice, pappadum

SWEET ENDING

- Traditional pavlova (GF)
- Assorted Frederic's petit fours
- Seasonal fresh fruit board (GF)
- Chocolate mousse
- Baked apple and rhubarb crumble
- Sticky date, spiced butterscotch
- Assorted eclairs



Conference Catering | Buffet Menus

ADDITIONAL SELECTIONS:

SOUP STATION

\$4.50pp

Choose one from the selection below

- Honey roasted pumpkin (V/GF)
- Chicken, noodle, vegetable
- Minestrone, cannellini beans (V/GF)
- Chicken, sweet corn
- Lamb shank w barley & herbs

CARVING STATION

\$8.50pp

Choose one from the selection below

- Porterhouse, herb crust, red wine jus
- Crispy pork loin, apple sauce (GF)
- Garlic, thyme lamb leg, mint sauce

SEAFOOD BAR

\$18.50pp

- Pacific oysters, shallots vinaigrette (4 each)
- Cooked king prawns, chipotle sauce 100g
- New Zealand green lip mussels, kalamata and lime (2 each)



Conference Catering | Plated Dinner

DINNER

Plated Dinner is inclusive of Bread Rolls, Butter, Freshly Brewed Coffee and Pralines. Alternative Plate Service charge of \$5.00pp per course. (Minimum 40 Guests)

TWO COURSE

\$55.00pp

THREE COURSE

\$65.00pp

ENTREE SELECTION | SELECT ONE ITEM

- Smoked Tasmanian salmon, fennel and lemon, crème fraiche
- Roasted portobello, roma, feta, baby basil, balsamic reduction (V/GF)
- Tandoori chicken, naan bread, crisp lettuce, minted yoghurt
- Prawn cocktail, cos leaves, avocado mousse, mango jelly
- Pepper crust rare beef, green papaya and chilli salad, kaffir lime leaves

MAIN SELECTION | SELECT ONE ITEM

All mains are served with rosemary scented chat potatoes and seasonal vegetables.

- Pan fried chicken breast w pan jus (GF)
- New Zealand king salmon w pistachio crumbs
- Gippsland rump of lamb w mint jus (GF)
- Chargrilled eye fillet w red wine jus (GF)
- Wild barramundi w seafood bisque (GF)
- Confit duck leg w wild mushroom and sour cherry (GF)
- Beef wellington w béarnaise sauce
- Ballotine of free range chicken w apricot sauce
- Slow cooked pork belly w prunes and pickled nashi (GF)
- Pumpkin and ricotta ravioli, zucchini tagliatelle, burnt butter (V)

SWEET ENDING

- Warm apple and rhubarb strudel, mango sorbet, vanilla anglaise
- Dark chocolate panna cotta, pistachio macaron, summer berries (GF)
- Baileys Belgian chocolate mousse lemon macaron and berry coulis (GF)
- Sticky date pudding, spiced butterscotch and vanilla cream
- Lemon meringue tart w berry compote and gelato



Conference Catering | Plated Dinner

PRE DINNER CANAPES

YOUR CHOICE OF 3 ITEMS FROM BELOW

\$12.50pp

COLD SELECTION

- Tasmanian smoked salmon florists, blini, dill cream
- Malay chicken salad, green papaya slaw (GH)
- Pesto rice cake, sun dried tomato, brie (V/GF)
- Prawn rice paper roll, Vietnamese mint, plum sauce (GF)
- Thai rare beef salad, julienne vegetables, coriander

HOT SELECTION

- Chicken skewers w Cajun spice and minted yoghurt
- Pesto arancini w parmesan crust and aioli (V)
- Braised lamb and rosemary gourmet pies w bush tomato
- Hot fried fish goujons w caper and lime tartare
- Wild mushroom vol au vent w Cajun spice
- Smoked salmon and leek quiche w tomato relish
- Crispy lentil cakes w chilli relish



Conference Catering | Bar Packages

- ◆ All bar packages require a minimum of 40 guests.
- ◆ Walk up bar available
- ◆ Table service available (additional cost applies)
- ◆ Cash bar available upon request

SOFT DRINK PACKAGE

\$5.00 pp 1 hour (inc. GST) | Plus \$3.00pp per hour thereafter

- Selection as requested

STANDARD PACKAGE

\$18.00 pp 1 hour (inc. GST) | Plus \$5.00pp per hour thereafter

- House Full Strength Beer
- House Light Beer
- Red Wine
- White Wine
- Sparkling Wine
- Soft Drink
- Orange Juice
- Water
- Liquor License
- RSA (Responsible Service of Alcohol) Staff Service from Bar
- Liquor License

PREMIUM PACKAGE

\$25.00 pp 1 hour (inc. GST) | Plus \$8.00pp per hour thereafter

- Premium Full Strength Beer
- Premium Light beer
- Premium Red Wine
- Premium White Wine
- Sparkling Wine
- Soft Drink
- Orange Juice
- Water
- Liquor License
- RSA (Responsible Service of Alcohol) Staff Service from Bar
- Liquor License