



2021 Weddings

Food and Beverage Packages

WHITE  CHAPEL
KALBAR

BLACK  HALL
KALBAR

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Contents

VENUE TIMINGS	01
WHITE CHAPEL	02
VENUE PRICING - WHITE CHAPEL.....	03
BLACK HALL.....	04
BLACK HALL	05
BAR & GROUNDS.....	06
PERGOLA.....	07
VENUE COMBINATIONS	08
FESTOON LIGHTING PACKAGE	12
OPTIONAL EXTRAS.....	08
BLACK HALL STYLING UPGRADE.....	09
EXCLUSIVE PHOTOGRAPHY PACKAGE.....	12
POST CEREMONY PHOTOSHOOT TRANSPORT	13
DJ AND MC PACKAGES	14
DELUXE GROUNDS CEREMONY PACKAGE	15
SMALL & SPECIAL PACKAGES	16
PACKAGE 01	17
PACKAGE 02	18
PACKAGE 03	19
ACCOMMODATION	20
TRANSPORT	21



Black Hall's Epicurean **PACKAGES**

An elegant array of sumptuous dishes
that truly spoils your guests.

PACKAGE 1:

Epicurean Buffet Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

BUFFET PACKAGE – \$156PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Buffet style main course – 3 mains dishes, 2 sides, 2 salads
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- 4.5hr House beverage package
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

PACKAGE 2:

Epicurean 2 Course Dining Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

2-COURSE DINING PACKAGE – \$171PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée and Main OR Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- 4.5hr House beverage package
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to | your wedding date.

PACKAGE 3:

Epicurean 3 Course Dining Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

3-COURSE DINING PACKAGE – \$183PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée, Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- 4.5hr House beverage package
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Epicurean Menu examples:

EPICUREAN PLATED ENTRÉES

- Goondiwindi crispy pork belly with sage veloute, dried grapes and quince jelly (GF)
 - Braised boneless duck leg on wilted rocket puree with fennel marmalade and balsamic reduction (GF)
 - Grilled field mushroom with goat's cheese, watercress, sherry vinegar pickled beetroot and crushed hazelnuts (GF V)
-

EPICUREAN PLATED MAINS

- Chargrilled eye fillet with crispy potatoes, roast eschallots, wild mushrooms, vine tomato and béarnaise sauce (GF)
- Darling Downs organic honey roasted chicken breast and crispy speck with sweet potato fondant, creamed savoy cabbage, wild mushrooms and blackcurrant jus (GF)
- Burnett grown butternut pumpkin stuffed with roasted peppers, almonds, raisins and kale dressed with lemon and chilli oil (VG)



Epicurean Menu examples:

EPICUREAN PLATED DESSERTS

- Chocolate coated espresso mousse with raspberry dust, chocolate crumb, coulis and Chantilly (GF)
- Citrus tart with honey nut, custard crème and Aperol fizz and floss
- White chocolate brulee with almond biscotti, berry salad and lemon balm
- Individual cheese plate with local cheeses and accompaniments



Epicurean Menu examples:

EPICUREAN BUFFET:

MAIN

- Slow cooked sweet potato and butternut squash chilli (V GF DF)
 - Honeyed chicken tagine slow cooked honey chicken with apricots, raisins and sweet potato chunks (GF DF)
 - Baked North Queensland barramundi with chilli and kaffir, coconut and lime dressing (GF DF)
 - Roasted Darling Downs chicken pieces with house made chipotle tomato relish, green shallots (GF DF)
-

SIDES

- Roasted kiplers tossed in sea salt, thyme, rosemary and extra virgin olive oil (VG GF DF)
 - Roasted cauliflower, walnut, truffle and potato béchamel bake (V)
 - Cumin and caraway scented roasted root vegetables: pumpkin, carrot, sweet potato, parsnip, turnip (VG GF DF)
 - Garlic and ginger bok-choy with dark soy and crispy shallots (V DF)
-

SALADS

- Roast apple, honey nut, red onion, rocket and bacon salad with mustard dressing (GF DF)
- Broccoli, almond and pomegranate salad with lemon yoghurt dressing (V GF)
- Sweet potato, lentil and feta salad with raspberry vinegar (V GF)
- Honeyed chicken tagine slow cooked honey chicken with apricots, raisins and sweet potato chunks (GF DF)
- Baked North Queensland barramundi with chilli and kaffir, coconut and lime dressing (GF DF)
- Roasted Darling Downs chicken pieces with house made chipotle tomato relish, green shallots (GF DF)





Black Hall's Country Harvest

PACKAGES

A delicious array of rustic dishes that will truly bring a country harvest to your plate.

PACKAGE 1:

Country Harvest 2 Course Dining Package

(MIN. 40 GUESTS) 5HRS
INCLUDES BEVERAGE & STYLING PACKAGE

2 COURSE DINING PACKAGE \$161PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée and Main
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- 4.5hr House beverage package
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

PACKAGE 2:

Country Harvest 3 Course Dining Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

3 COURSE DINING PACKAGE \$171PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée, Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

PACKAGE 3:

Country Harvest Grazing Platters

(MIN. 40 GUESTS) 5HRS
INCLUDES BEVERAGE & STYLING PACKAGE

GRAZING PLATTERS \$155PP INCL GST

- Two main selections
- 2 sides
- 2 salads
- 1 dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- 4.5hr House beverage package
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Country Harvest Menu examples:

COUNTRY HARVEST PLATED ENTREES:

- Tea infused poached chicken, macerated apricots, tendrils and orange oil
 - Slow braised and pressed pork belly, apple salad, puree and black pudding
 - Carpaccio of jap pumpkin, crispy onions, ricotta, sugared almonds and Qld honey
-

COUNTRY HARVEST PLATED MAINS:

- Cumin scented lamb shoulder, minted peas, capsicum, black vinegar
 - Pan fried chicken with pumpkin gnocchi, forest mushrooms, truffle jus
 - Slow dried vine cherry tomato tart with stemmed artichokes, caramelized onion, black olives and olive oil
-

COUNTRY HARVEST PLATED DESSERTS:

- Apple and rhubarb tart, crumble, sweetened yoghurt
- Vanilla panna cotta, berries, freeze-dried caramel pearls
- Upside-down almond cake with pineapple salad, mint, cherries reduced syrup



Country Harvest Grazing Platter Menu examples:

MAINS:

- Potato & caramelized onion gnocchi w grilled courgette, smoked onions and butter crème (V)
 - Steamed barramundi w ginger and soy on banana leaf (GF DF)
 - Lemon and basil sticky chicken w roasted garlic (GF DF)
 - Miso and soy brisket , sesame bok choy-ginger and dashi dressing
-

SIDES:

- Sea salt and rosemary kipfler potatoes (GF DF V)
 - Roasted butternut pumpkin w maple syrup (GF DF V)
 - Steamed French beans w shallots and truffle butter (GF)
-

SALADS:

- Potato, radicchio and hazelnut w parsley salad cream (GF)
 - Spinach avocado and orange salad .w. coriander and lime dressing (GF)
 - Baby gem Caesar salad w romaine leaf, egg, crispy shallot and parmesan (V)
 - Broccolini and beetroot salad w crumbled fetta (GF V)
-

DESSERT BITES:

- Pineapple and coconut cake w citrus cream (GF)
 - Petite lemon meringue tarts
 - Chocolate brownie bites
 - Chocolate ganache tartlet
-

Optional Extras

CHILDREN'S MEALS \$35PP*

- These meals are suitable for children aged between 3 and 12yrs. All children's packages include a 2 course meal as well as unlimited soft drinks and juice.

MAIN

Please choose one of the following for all children:

- Bacon & mushroom carbonara .w. fettuccini & shredded tasty cheese
- Chicken nuggets served .w. wedges, salad & tomato sauce
- Crumbed fish served .w. wedges, salad & tomato sauce
- Ham & pineapple pizza served .w. chips, salad & tomato sauce

DESSERT

Please choose one of the following for all children:

- Chocolate brownie .w. berry puree & vanilla ice cream
- Cheesecake .w. fairy floss
- Fruit salad .w. crunchy toffee & honey yoghurt

*Please speak to us about our Teen Meal options

SUPPLIER MEALS \$42PP

- Supplier meals are designed for Photographers, Musicians/DJ's, Photo Booth attendants, or extra suppliers that will be at your wedding reception. They will receive one main meal along with soft drink/juice throughout the evening.



Optional Extras

TASTING

- Tastings \$100pp per person. Would you like to sample the food prior to your special day? We can arrange a tasting for you which will take place in Brisbane.
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ADDITIONAL PLATTER OPTIONS

- **Gourmet Trio of Dips Platter \$55.00**
(serves approximately 10)
Fresh baked sliced turkish and grissini .w. house made dips including hummus, roast pepper cream cheese and macadamia pesto
- **Antipasto Platter \$115.00**
(serves approximately 10)
Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables
- **Sushi Platter \$70.00**
(30 pieces per platter)
Assorted sushi .w. soy sauce
- **Cheese platter \$115.00**
(serves approximately 10)
Selection of three Australian cheeses .w. dried fruit, lavash and condiments





Black Hall's Romantic Cocktail

PACKAGES

An elegant array of sumptuous dishes
that truly spoils your guests.

PACKAGE 1:

'Luxe' Style Package

(MIN. 40 GUESTS) 5HRS

COCKTAIL PACKAGE \$138PP INCL GST

- 2 x cheese and antipasto platters includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 10 pieces per person
 - 3 choices of either celebration or luxe hot canapés
 - 3 choices of either celebration or luxe cold canapés
 - 4 choices of either 'Celebration Style Substantial' or 'Luxe Style Substantial' canapés
- Wedding cake cut and served to guests
- 4.5 house beverage package
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 1-2 months out from the wedding

‘Romantic’ Cocktail Package Menu examples:

‘LUXE’ STYLE COLD CANAPES

- **Caprese Stuffed Mushrooms**
Oven baked button mushrooms, topped with ricotta, pesto & sundried tomato mix, drizzled with balsamic glaze and fresh basil
 - **Prosciutto, Cranberry & Brie Crostini**
Crisp crostini, creamy brie cheese, cranberry conserve, prosciutto & fresh mint
 - **Mexican Ceviche Cups**
Our fresh ceviche fish mix with lime, chilli & coriander
 - **Crab & Prawn Wonton Crisp**
Crisp wonton wrapper topped with fresh crab & prawn mix and fresh coriander
 - **Crunchy Mexican Taco Bowls**
Crunchy taco bowl shell, filled with a black bean, tomato & avocado mix, salsa, sour cream & tasty cheese
 - **Rare Beef & Horseradish Crostini**
Crisp crostini, horseradish cream, rare beef, fresh radish & chive
-

‘LUXE’ STYLE HOT CANAPES

- **Arancini Balls**
Choice between mushroom & white wine or pumpkin feta & thyme. Served with creamy aioli
 - **Spring Rolls**
Choice between duck & plum or barramundi & Asian greens. Cooked until golden & served with dipping sauce
 - **Beef Barbacoa Tostada**
Crunchy fried tortilla, fresh tomato salsa, pickled red onion, 8 hour slow cooked barbacoa beef, topped with fresh coriander
 - **Crispy Fried Wontons**
Crispy hand-made pork & prawn wontons, steamed, shallow fried to perfection, served with Chinese dipping sauce
 - **Salt & Pepper Squid**
Tender pieces of squid, deep fried & tossed in our salt & pepper spices, served with roasted garlic aioli
 - **Sticky Chinese Pork Belly Bao**
Tender pork belly with a sticky Chinese sauce in a soft bao bun
-

‘Romantic’ Cocktail Package Menu examples:

‘LUXE’ STYLE SUBSTANTIAL CANAPES

- **Vietnamese Banh Mi Rolls**
A crunchy Vietnamese bread roll, stuffed with our Asian salad mix, special sauce, fresh chillies & your choice of pulled chicken or thinly sliced roast pork
- **Popcorn Shrimp Taco**
Flour tortilla, creamy mayo, green cabbage, pineapple salsa, crispy fried popcorn shrimp & fresh coriander
- **Fried Chicken Slider**
Fresh brioche bun, creamy mayo, green cabbage, & crunchy fried chicken fillet
- **Green Thai Chicken Curry Cup**
Steamed jasmine rice and fragrant green Thai chicken curry
- **Asian Pork Sliders**
Brioche bun, creamy mayo, 8 hour slow cooked Asian infused pulled pork, cabbage slaw & hoisin sauce
- **Beef Cheeks & Mash Boats**
Creamy garlic mashed potato topped with 8 hour slow cooked beef cheek casserole



PACKAGE 2:

‘Celebration’ Style Package

(MIN. 40 GUESTS) 5HRS

COCKTAIL PACKAGE \$124PP INCL GST

- 2 x cheese and antipasto platters includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 10 pieces per person
 - 3 choices of celebration cold canapés
 - 3 choices of celebration hot canapés
 - 4 choices of celebration substantial canapés
- Wedding cake cut and set on platters
- 4.5 house beverage package
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 1-2 months out from the wedding

‘Romantic’ Cocktail Package Menu examples:

‘CELEBRATION’ STYLE COLD CANAPES

- **Hand Rolled Mini Sushi Roll**
A variety of vegetarian, chicken, salmon and tuna rolls
 - **Vine Ripened Tomato & Sweet Basil Bruschetta**
A crisp crostini, topped our fresh mix of vine ripened tomatoes, red onion and sweet basil, and drizzled with balsamic glaze
 - **Beetroot, Caramelised Onion and Beetroot Tartlets**
Golden pastry filled with beetroot, caramelised onion and feta cheese, topped with fresh rosemary
 - **Salmon & Cream Cheese Blini's**
Fluffy blini, topped with cream cheese, smoked salmon, caper berries & fresh dill
 - **Mini Taco's**
Tortilla's topped with fresh cabbage, mayo, coriander & your choice of pulled pork or pulled chicken
 - **Creamy Mushroom Crostini**
A crisp crostini topped with creamy mushrooms, garlic and fresh thyme.
-

‘CELEBRATION’ STYLE HOT CANAPES

- **Salt and Pepper Squid**
Tender squid pieces cooked until golden, tossed in our salt & pepper mix and served with housemade roasted garlic aioli
 - **Sweet Corn Fritters**
Homemade sweet corn fritters topped with a tangy tomato relish and fresh avocado
 - **Spinach and Ricotta Rolls**
Puff pastry stuffed with creamy ricotta and spinach, baked until golden brown, served with housemade tangy tomato relish
 - **San Choy Bao**
Fresh baby gem lettuce cups filled with fragrant coconut rice and our secret san choy bao mix.
 - **Prawn Twisters**
Baby prawns wrapped in wonton wrappers and fried until golden. Served with house made dipping sauce.
 - **Satay Chicken Skewers**
Tender chicken pieces, topped with creamy satay sauce, chopped peanuts & fresh coriander
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‘Romantic’ Cocktail Package Menu examples:

‘CELEBRATION’ STYLE SUBSTANTIAL CANAPES

- **Fish & Chips**
Battered fish fillets & shoestring fries, cooked until golden & crispy, served with tartare sauce & lemon
- **Cheeseburger Sliders**
Beef patty, cheddar cheese, pickles and home made relish & mustard in a brioche bun
- **American Hot Dogs**
Fluffy hot dog buns, stuffed with pork sausage, melted cheese, tomato sauce, mustard and fresh shallots
- **Mini Cottage Pies**
Pie crust filled with hearty beef mince & topped with creamy mashed potato
- **Mini Pizza’s**
A variety of your favourite pizzas, but mini! Hawaiian, bbq chicken, margherita.
- **Slow Cooked Pulled Pork Sliders**
8 hour slow cooked pulled pork, creamy coleslaw, pickle & tangy bbq sauce on a fresh brioche bun



‘Romantic’ Cocktail Package Menu examples:

EXTRAS

- Add dessert option **\$8 per head**
2 choices of dessert canape
- Cheese and antipasto platter - **\$200 (serves 15)**
includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Grazing table- minimum 2m **\$1250 (feeds up to 80pax)**
includes a selection of cheeses, marinated vegetables, fresh vegetables, seasonal fruits, dried fruits, dips, deli meats, chocolates, grissini, crackers, bread & honeycomb

Extras only available when booked in conjunction with Cocktail package



‘Romantic’ Cocktail Package Menu examples:

DESSERT OPTIONS

- **Salted Caramel Brownie**
Fudgy chocolate brownie topped with salted caramel sauce and walnuts
- **Mini Carrot Cake**
Moist carrot cake topped with a delicious cream cheese icing
- **Cheesecake Bites**
Your choice of white chocolate, passionfruit or raspberry
- **Tiramisu Cups**
Layered tiramisu in a cute little cup
- **Mini Churros**
Crunchy churros, tossed in cinnamon sugar, served with a hazelnut chocolate sauce
- **Caramel Apple Crumble**
Our spiced apple mixture, salted caramel sauce, crunchy crumb & fresh whipped cream



Dietary Requirements

We take care to provide appropriate meals for your guests with special dietary requirements.

These requirements could be anything from a food intolerance or allergy such as gluten free, or a preference such a vegan or vegetarian.

Many of our standard menus offer something suitable options for your guests with dietary requirements and some dishes can be altered to accommodate guests with specific dietary needs.

On making final preparations for your day, we will confirm this prior to your wedding. Once advised, our chefs will prepare an appropriate meal for your guests with these individual requirements.

PLEASE NOTE: In the instance that your guests with advised dietary requirements change their mind on the day, we are then unable to provide an alternative meal as our chefs will cater specifically as requested.

2022 Package Pricing

The 2021 pricing shown here is for weddings that are to be held in 2021. If you're planning your wedding for 2022 or beyond, then you will need to factor a price increase of between 5-10% for catering costs.

Any pricing changes for 2022, will be confirmed in mid 2021.

PLEASE NOTE: These package menus are also subject to seasonal changes and availability.



2021 Beverage PACKAGES

With regards to our liquor licence, all beverages will be waiter-served to your guests.

Please note that liquor licencing laws do not permit you to bring your own drinks onto the premises.

The Venue is obliged to abide by our licence permit laws and have nominated a venue closing time of 10.30pm.

Nominated brands are subject to availability at the time of your event. If a wine is not available at the time, we will endeavour to find a suitable replacement.

While most of our catering packages are inclusive of beverages, with the option to upgrade or extend, it is important to know that we can be flexible.

House Beverage Package

(4.5 HOURS)

INCLUDED IN ALL 2021 RECEPTION PACKAGES

- Pierre Larousse Bland De Blanc – French Sparkling OR Maschio Presecco – Italy
- Tangaroa Sauvignon Blanc – NZ OR Brown Brothers Moscato – Italy
- St. Hallett Shiraz – Barossa Valley – Aust OR Hardy's Cabernet Sauvignon – Aust
- XXXX Summer Bright OR Great Northern Original
- Cooper's Premium Light
- Coke, Coke Zero, Lemonade, Sparkling Water

Deluxe Upgrade Package

(4.5 HOURS)

\$22 PP EXTRA

- Aubert Et Fils Brut – French Champagne
- Giesen Sauvignon Blanc – Marlborough, NZ.
- Taylor's Estate Shiraz – Clare Valley, Aust
- James Boag's Premium Lager or Peroni Leggera
- James Boag's Premium Light
- Coke, Coke Zero, Lemonade, Sparkling Water

Children's Beverage Package

(4.5 HOURS)

\$12 PP EXTRA 4-17 YEARS

- All soft drinks and juices

Craft Beer Upgrade Package

(4.5 HOURS)

\$13.50 PER PERSON EXTRA

- James Squire 150 Lashes Pale Ale
- Little Creatures Pale Ale
- James Squire Orchard Crush Apple Cider
- Corona

Spirits Package Upgrade

\$12.00 PER HOUR, PER PERSON EXTRA

- Johnnie Walker Red Label Scotch Whiskey
- Bundaberg Rum
- Jim Beam Bourbon
- Smirnoff Red Label Vodka
- Gordon's London Dry Gin



2021 Beverage Packages

ADDITIONAL BEVERAGE PRICING

Extend the House Beverage Package for \$10.50 per person/per hour
Extend the Deluxe Beverage Package for \$12.50 per person/per hour

PRE-CEREMONY CHAMPAGNE/BEER

Before your arrival, you may want to serve basic champagne/beer/soft drinks. Simply arrange with us beforehand what you'd like and we'll provide a custom arrival drinks package.

Up to 1 hour \$12.50 pp

RUNNING A TAB

You nominate a selection of drinks for your guests and a dollar limit and we'll run a tab for you with waiter-served drinks for the duration. You pay for the agreed minimum tab prior to your function and any additional amount at the close of your function. We will ask you to provide a credit card before the function begins.



Price List

Prices are an indicative guide if you or your guests would like to purchase drinks over the counter.

	BOTTLE	GLASS	PER DRINK
Sparkling			
Pierre Larousse Blanc De	\$24.00	\$9.00	
Maschio Presecco	\$24.00	\$9.00	
Aubert Et Fils Brut Champagne	\$38.50	\$13.50	
Piper Heidsieck	\$62.00	N/A	
White Wine			
Tangaroa Sauvignon Blanc	\$22.00	\$9.00	
Paul Mas Chardonnay	\$22.00	\$9.00	
Brown Brothers Moscato	\$23.00	\$10.00	
Balliamo Pinot Grigio	\$25.00	\$10.00	
Giesen Sauvignon Blanc	\$29.50	\$12.00	
Madfish Gold Turtle Chardonnay	\$32.50	\$13.50	
Red Wine			
Hardy's Cabernet Sauvignon	\$24.00	\$9.00	
St.Hallett Shiraz	\$30.50	\$12.00	
Taylor's Estate Shiraz	\$36.50	\$14.50	
Riddoch Cabernet Sauvignon	\$32.50	\$14.50	
South Island Pinot Noir	\$32.50	\$14.50	
Beer and Cider			
Cooper's Premium Light			\$7.00
Peroni Leggera			\$8.00
Great Northern Original			\$8.00
XXXX Bright			\$8.00
James Boag's Premium Lager			\$8.00
James Boag's Premium Light			\$8.00
James Squire 150 Lashes Pale Ale			\$9.00
Little Creatures Pale Ale			\$9.00
James Squire Orchard Crush Apple Cider			\$9.00
Corona			\$9.00
SPIRITS (with quality mixer and ice)			
Johnnie Walker Red Label Scotch Whiskey			\$8.50
Bundaberg Rum			\$8.50
Jim Beam Bourbon			\$8.50
Smirnoff Red Label Vodka			\$8.50
Gordon's London Dry Gin			\$8.50
Baileys			\$9.00
Canadian Club Whiskey			\$9.00
Absolute Vodka			\$9.00
Kahlua			\$9.00
Mt.Gay Rum			\$9.50
Bombay Sapphire			\$9.50
Johnnie Walker Black Label Scotch Whisky			\$10.00
Blood orange Cointreau			\$10.00
Sailor Jerry Spiced Rum			\$10.00
Grey Goose			\$11.00
Ink Gin			\$11.00
Soft Drinks			
Coke, Coke Zero, Lemonade, Ginger Ale, Bundaberg Ginger Beer, Soda Water, Lemon Lime & Bitters, Sparkling Water			\$5.00
Juices			
Orange, Apple			\$4.00
Cocktails & Frozen Cocktails			
An ever changing selection to tempt your guests			\$15.00

Award Winning Style

