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PARK HYATT®

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PARK HYATT SYDNEY

## MEETING & EVENT MENUS



# FULL DAY DELEGATE PACKAGE

Comprehensive full-day package with meals, refreshments, and conference essentials.

## FULL DAY DELEGATE PACKAGE

- Two refreshment breaks
- Continuous brewed tea and coffee
- Working lunch inclusive of juices and soft drinks
- Pads, pens and water

**\$130** *per person*

Menu pricing may change based on availability and seasonality.

# HALF DAY DELEGATE PACKAGE

Ideal half-day package with meals, refreshments, and conference essentials.

## HALF DAY DELEGATE PACKAGE

- One refreshment break
- Continuous brewed tea and coffee
- Working lunch inclusive of juices and soft drinks
- Pads, pens and water

**\$110** *per person*

Menu pricing may change based on availability and seasonality.

# WORKING LUNCH MENU

Energise your meetings with our delicious working lunch options. Personalise your lunch by selecting five items from any of the sections below.

## DELI

- Pulled beef cubano sandwich
- Berkshire ham & barber’s cheddar sandwich, tomato relish

## SALAD

- Thai roast beef salad, tomato, cucumber, shallot, chili nam jim **DF GF**
- Australian yamba prawn, avocado, mango **DF GF**

- Crispy pork belly banh mi, pâté, chili, coriander **DF**
- Grilled chicken caesar salad wrap
- Southern fried chicken & house slaw sandwich
- BBQ tempeh “steak” sandwich **DF VGN**
- Crispy eggplant parmigiana, mozzarella, basil, baguette **V**

HOT

- Oyakodan (grilled chicken thigh & egg over rice), spring onion, white soy sauce **DF**
- Teriyaki salmon, green vegetables, rice **DF GF**
- Beef massaman curry, rice **DF**
- Creamy chicken pesto pasta
- Yellow prawn curry, egg noodles **DF**
- Spicy tofu pad thai **DF V**
- Pumpkin & sage baked gnocchi **VGN**

Nut-free: May contain traces of nuts.

Continental Breakfast

Light and fresh breakfast selection to start your day right.

CONTINENTAL BREAKFAST

- Granola
- House baked pastries
- Seasonal fruits
- Yoghurts
- Seasonal juices

- Prosciutto, rock melon, rocket, balsamic glaze **GF**
- Crispy calamari salad, citrus dressing **DF**
- Chicken breast, quinoa, rocket, feta & pomegranate salad **GF**
- Roast pumpkin, pine nuts, rocket & endive salad **DF GF**
- Watermelon, feta, tomato salad **GF**

DESSERT

- The Park Lamington, dark chocolate, raspberry, coconut **GF**
- Mango, pineapple, toasted coconut, choux
- Fresh strawberry, compressed watermelon tart
- Dark chocolate & hazelnut date delight **GF**
- Espresso, caramel, milk chocolate roulade
- Passionfruit, finger lime, salted vanilla pavlova **GF**

Tea & coffee

**\$40** *Per Guest*

Menu pricing may change based on availability and seasonality.

## Full Breakfast

Enjoy a hearty and fulfilling full breakfast that includes hot and cold options. Our continental breakfast preset and served on each table, plus one hot item from our selection.

### FULL BREAKFAST

Selection of cereals

House baked pastries

Local cheeses

Tasmanian smoked salmon

Seasonal fruits

Yoghurts

Seasonal juices

Tea & coffee

**\$55** *Per Guest*

Menu pricing may change based on availability and seasonality.

### PLUS SELECT ONE HOT ITEM FROM THE SELECTION BELOW:

Poached Eggs, avocado on soy linseed loaf

Tasmanian smoked salmon, creamed eggs on rye

Spring onion egg fried rice

Eggs, bacon butty, tomato chutney

Fraser Island spanner crab omelette with chilli oil

Ocean trout, quinoa, avocado miso poke bowl

Buttermilk pancakes with Malfroy's honey butter & whipped ricotta

Up to a maximum of 20 guests.

## Breakfast Buffet

Indulge in a variety of breakfast delights.

### BREAKFAST BUFFET

Orange juice

Sliced seasonal fruits

Natural yoghurt and poached fruits

Granola + nuts + seeds + wildflower honey
House baked croissant and danish
Double creamed eggs
Rasher smoked bacon
Chicken and rocket sausages
Grilled mushrooms
Hash browns
<b>\$75</b> <i>Per Guest</i>

Based on a minimum of 35 guests. Menu pricing may change based on availability and seasonality.

## REFRESHMENT BREAKS

Refresh and recharge with our thoughtfully curated break-time snacks and beverages.

### REFRESHMENTS

Selection of 2 savoury items
Selection of 2 sweet items
Selection of brewed tea & coffee
Selection of juices
Selection of seasonal whole fruit
<b>\$25</b> <i>Per Guest</i>

Menu pricing may change based on availability and seasonality.

### WELL-BEING STATION

Antioxidant Burst – Beetroot, Strawberry and Blueberry
Ginger Twist – Carrot, Lemon and Ginger
Green Goddess – Celery, Apple and Cucumber
Raspberry bliss balls
<b>\$45</b> <i>Per Guest</i>

## PLATED MENU PRICING

Customised pricing for elegant plated meals tailored to your event.

SET MENU

One dish per course served. 11 guests or more.

Two courses | \$80 per person

Three courses | \$105 per person

Four courses | \$115 per person

Five courses | \$130 per person

TWO CHOICE MENU

Guests can personally select from a choice of two dishes per course. Up to 50 guests.

Two courses | \$105 per person

Three courses | \$135 per person

ALTERNATE SERVE MENU

Choice of two dishes per course. 11 guests or more.

Two courses | \$90 per person

Three courses | \$115 per person

Four courses | \$130 per person

Five courses | \$145 per person

THREE CHOICE MENU

Guests can personally select from a choice of three dishes per course. Up to 35 guests.

Two courses | \$120 per person

Three courses | \$150 per person

Our plated menus are served with sourdough and cultured butter. Tea, coffee and petit fours included. Menu options can be customised to suit your event preferences.

PLATED MENUS

Individually plated meals for a sophisticated dining experience.

ENTREES

Pea gazpacho, meredith dairy feta, toasted macadamia, green sorrel **V GF**

Vanella burrata, seasonal stone fruit, caramelised buckwheat, sherry vinegar syrup **V GF**

Paroo kangaroo tartare, cured egg, black sesame, shiso **DF**

Zucchini, mint & ricotta ravioli, beurre noisette, pinenut crumble, marigold **V**

Stone axe wagyu bresaola, confit tomato, rocket, parmesan, honey truffle dressing **GF**

Brisbane valley quail, potato purée, papaya slaw, chicken velouté

Sapphire coast oysters, blueberry mignonette **DF GF**

MAINS

Crispy eggplant, muhammara, lemon mascarpone, pomegranate molasses, baby parsley **V**

Pumpkin fregola, mimolette cheese, persillade, chestnut chips, sorrel **V**

Potato gnocchi, marjoram pesto, vanella stracciatella, pangratatto **V**

Beef tenderloin, truffled mash, lemon myrtle cos heart, beef jus **GF**

Gundagai lamb rump, curried cauliflower purée, cauliflower bahjis, mint labneh, pea sprouts **GF**

La lonica chicken breast & crispy skin, charred corn, cream corn, sorrel **GF**

Tasmanian salmon sashimi, puffed rice, shima wasabi, finger lime, coriander **DF GF**

King prawn ravioli, shellfish bisque, bok choy, water chestnut

Duck breast, polenta, porcini, pickled shallot, honey & lime sauce **GF**

Red snapper, salsa verde mash, pico de gallo, coriander **GF**

Daintree barramundi, kohlrabi & fennel, clam beurre blanc **GF**

DESSERT

Soft chocolate, macerated cherries, hazelnut ganache, burnt vanilla ice-cream **GF**

Native peppered strawberries, salted vanilla cream, strawberry gum, strawberry sorbet **GF**

Compressed pineapple, mango, pavlova, toasted coconut icecream **GF**

Rice pudding, brown sugar chantilly, rum banana, passion fruit banana sorbet

Mascarpone cream, espresso curd, vanilla sponge, milk chocolate, espresso ice-cream

The Park Lamington, dark chocolate, raspberry, coconut **GF**

Ricotta cheesecake, pistachio cake, elderflower gel, granny smith apple sorbet **GF**

Bergamot yuzu tart, poached citrus fruit, lime whipped ganache, meringue shards

Australia cheese selection, seasonal chutney, homemade lavosh, fruit, nuts

Nut-free: May contain traces of nuts.

BUFFET MENU

Our quintessential Sydney buffet draws inspiration from the bounties of the land and sea, showcasing the diverse flavors that Australia has to offer. \$145 per person.

COLD

Prawn salad, chilli pineapple, bean sprout, red curry dressing **DF GF**

Charred cauliflower & quinoa tabbouleh salad **DF VGN**

Pumpkin, whipped ricotta, cranberries, roasted walnuts, cos lettuce **V GF**

Stracciatella & stone fruit salad, witlof, balsamic glaze, hazelnuts

HOT

Chicken thigh green curry, thai basil, chilli, bean sprouts **DF GF**

Crispy skin barramundi & seafood bouillabaisse **GF**

Beef tenderloin, roasted potatoes, bois boudran bbq sauce **GF**

Stir fried green vegetables, green goddess dressing, toasted almonds **GF**

V GF

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Miso & sweet potato mash GF

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Basmati rice DF

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DESSERTS

The Park Lamington, dark chocolate, raspberry, coconut GF

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Soft chocolate, cherry, hazelnut delight GF

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Minimum 25 guests. Menu pricing may change based on availability and seasonality. Nut-free: May contain traces of nuts.

SHARE PLATTERS

Perfectly crafted share platters for a communal dining experience.

SHARE PLATTERS

AUSTRALIAN SEAFOOD | \$175 per platter

Yamba prawns, Spencer Gulf kingfish, Fraser Island spanner crab, Tasmanian abalone, Kinkawooka mussels

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AUSTRALIAN OYSTERS | \$210 per platter

Your choice of Sydney Rock Oysters or East Coast oysters served with traditional condiments – lemon & mignonette

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ARTISAN CURED MEATS | \$110 per platter

Australian-made cured meats, house pickles, condiments, sourdough

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AUSTRALIAN CHEESE | \$105 per platter

Selection of four kinds of cheese, grapes, lavosh, quince paste, dried fruit

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ANTIPASTO | \$65 per platter

Caprese, mount zero olives, piquillo stuffed peppers, grilled mediterranean vegetables

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SEASONAL FRUITS | \$60 per platter

Selection of seasonal fruits

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Designed for 5 guests per platter. Seasonal variations may apply subject to produce availability.

RECEPTION PACKAGES



Customised pricing to suit any duration of your event. Recommended canapé service outlined although, menu options can be customised to suit your event preferences.

30 MINUTES

\*three cold items

*\$30 per person*

ONE HOUR

\*two cold items + two hot items

*\$40 per person*

TWO HOURS

\*three cold items + three hot + one substantial + one dessert

*\$75 per person*

THREE HOURS

\*three cold items + three hot + two substantial + one dessert

*\$110 per person*

FOUR HOURS

\*three cold items + three hot + two substantial + one dessert

*\$125 per person*

Minimum 25 guests. Menu pricing may change based on availability and seasonality.

RECEPTION MENU

Elegant reception menu with a variety of canapés and beverages

COLD SELECTIONS

Salmon tartare, yuzu mayo, potato cracker **DF GF**

Yarra valley roe blinis, chive cream, dill

Chicken pâté, raspberry jelly, brioche

Bresaola, apple & celery remoulade, lavosh **DF**

Beef tataki, spring onion, sesame, soy **DF GF**

Kingfish, crustacean espuma, prawn cracker, lychee **GF**

Heirloom tomato, goat curd, basil, on focaccia **V**

Tequila compressed watermelon, charred corn & tomato **VGN GF**

Truffled wild mushroom tartlet **GF**

SUBSTANTIAL SELECTIONS

HOT SELECTIONS

Salt & pepper squid, citrus aioli **DF**

Tofu & nori beignets, yuzu kusho, lime mayo

Fish croquettes with gribiche **DF**

Steamed prawn har gow, spicy ponzu sauce **DF**

Taiwanese popcorn chicken, thai basil salt **DF GF**

Brisket burnt ends, chimmichurri **DF GF**

Braised beef bourguignon pies

Golden beetroot, caramelised onion, feta tartlet **V GF**

Samosa, mango chutney **VGN**

DESSERT SELECTIONS

- Lobster roll, butter lettuce, lemon & garlic mayo
- Prawn skewers, lemon, cumin & mint yoghurt **GF**
- Mini wagyu beef slider, truffled mayo, american cheese
- Pork belly bao, pickled vegetables, crushed peanuts, coriander **GF**
- Chicken katsu sandwich, white cabbage, spicy mayo **DF**
- Tempura zucchini fritters, cumin tzatziki **V**
- Chilli crispy tofu san choy bao **VGN**
- Lebanese cauliflower, harissa coconut yoghurt, pistachio dukkha **VGN**

Menu pricing may change based on availability and seasonality. Nut-free: May contain traces of nuts.

## LIVE STATIONS

Interactive culinary stations featuring fresh seafood, yakitori and Australian cheese.

### SASHIMI BAR

Selection of the finest Australian seafood, including yellowfin tuna, kingfish, ocean trout, condiments

\$45per person

### YAKITORI BAR

A selection of Yakitori cooked over coals including seafood, chicken, pasture fed meats in different tare and glazes

\$45per person

### AUSTRALIAN CHEESE STATION

A selection of artisan Australian cheeses served with assorted breads and crackers, quince, dried fruits and fresh grapes

\$60per person

### OYSTER BAR

Selection of Sydney Rock or East Coast oysters served with traditional condiments – lemon & mignonette

\$45per person

### ARTISAN TABLE

Selection of organic and artisan Aussie produce

\$55per person

### PASTA STATION

Selection of three freshly made pasta dishes, made to order. Pomodoro, heirloom tomatoes, chorizoBasil pesto, sundried tomatoes, pangrattatoTraditional beef bolognaise

\$45per person

CAVIAR BAR

500g Oscietra Caviar, 250g Avruga caviar 250g Siberian caviar, 250g Yarra Valley Roe served on ice with Blinis, Melba toast, sour cream, chive, traditional condiments  
Prices starting from \$2500

*\$2500 per station*

THE ORCHARD

A delightful dessert experience showcasing the best seasonal produce. Journey through the flavours of the season. Zesty citrus to rich berry compotes, every dish at The Orchard is crafted to highlight the natural sweetness and unique qualities of the  
Minimum 25 guests.

*\$60 per person*

PARK HYATT DESSERT EXPERIENCE

Select 4 desserts from the choices below:

The Park Lamington, dark chocolate, raspberry, coconut **GF**

Mango, pineapple, toasted coconut, choux

Fresh strawberry, compressed watermelon tart

Dark chocolate & hazelnut date delight **GF**

Espresso, caramel, milk chocolate roulade

Passionfruit, finger lime, salted vanilla pavlova **GF**

*\$45 per person*

Minimum 25 guests. Seasonal variations may apply subject to availability. Menu pricing may change based on availability and seasonality. Live stations are based on a 2-hour service and must be purchased in conjunction with plated lunch or dinner menu, or canape package.

AFTERNOON TEA

Our afternoon tea is a three-hour experience that includes two glasses of Taittinger Champagne, one on arrival and one when your guests are seated. \$150 per person.

SAVOURIES

Pain Perdu, Preserved Peach, Jamón

Murray Cod Croquette, Tartare Sauce

Mini Tartine of Tasmanian Brie, Orange & Local Honey

Yarra Valley Salmon Roe Tartlet, Crème Fraîche, Horseradish

SCONES & SPREADS

Burnt Vanilla Scone

House-made Jam

Whipped Vanilla Mascarpone

Tasmanian Salmon Quiche

Spanner Crab & Celeriac Sandwich

SWEET

Apple Crumble Cake

Fig, Fig Leaf, Walnut Tartlet

Popcorn, Salted Vanilla, Earl Grey

Passionfruit, Caramel, Banana Dome

Chocolate, Pear, Ginger Cake

BEVERAGES

Freshly brewed coffee & tea

Still & sparkling water

Available for 20 to 60 guests. Due to seasonal availability, all items and prices are subject to change without notice.

Sparkling & Champagne

From crisp, bubbly Australian sparkling wines to the finest French champagnes, these sparkling selections are sure to make any occasion unforgettable.

PER GLASS ON ARRIVAL

NV Villa Maria Sparkling Cuvée Brut, Hawkes Bay, NZ | \$18 per glass

NV Jansz Brut, Piper River, TAS | \$19 per glass

NV Taittinger 'Cuvée Prestige', Reims, FRA | \$33 per glass

SPARKLING

NV Bla Sparkling Tea 0% Alc | \$80

NV Villa Maria Sparkling Cuvée Brut, Hawkes Bay, NZ | \$85

NV Jansz Brut, Piper River, TAS | \$85

2016 Tyrrell's Blanc de Blancs | \$140

CHAMPAGNE

NV Taittinger Brut 'Cuvée Prestige', Reims, FRA | \$195

NV Bollinger Special Cuvée, Aÿ, FRA | \$279

NV Louis Roederer Brut, Reims, FRA | \$269

NV Billecart-Salmon Brut Rosé, Bouzy, FRA | \$375

Park Hyatt Sydney practices Responsible Service of Alcohol in line with the NSW Liquor Act 2007. Food must be available during beverage service.Prices are subject to change without notice.

# Wines By The Bottle

Indulge in a carefully curated selection of wines by the bottle, showcasing both local Australian treasures and international classics.

## WHITES

- Tyrrell's Vat 1 Semillon, Hunter Valley, NSW | \$215
- Pewsey Vale 'The Contours' Riesling, Eden Valley, SA | \$95
- Grosset 'Polish Hill' Riesling, Clare Valley, SA | \$185
- Brokenwood 8 Row Sauvignon Semillon, Hunter Valley, NSW | \$80
- Craggy Range 'Te Muna' Sauvignon Blanc, Marlborough, NZ | \$89
- Langmeil 'High Road' Chardonnay, Margaret River, WA | \$85
- Shaw & Smith M3 Chardonnay, Adelaide Hills, SA | \$145

## ROSE

- Bulman Rosé, Barossa Valley, SA | \$90

## RED

- Fowles 'Are you Game', Pinot Noir Adelaide Hills, SA | \$70
- Mount Pleasant 'Mothervine', Pinot Noir Hunter Valley, NSW | \$149
- Bass Phillip Estate, Pinot Noir Gippsland, VIC | \$255
- Clonakilla O’Riada Shiraz, Canberra, ACT | \$178
- Torbreck Struie Shiraz, Barossa Valley, SA | \$135
- Langmelil 'The Long Mile' Shiraz, Margaret River, WA | \$85
- Yalumba 'Samuel's Collection Cab Shiraz, Barossa Valley, SA | \$85
- Balnaves Estate Cabernet Shiraz, Coonawarra, SA | \$95
- Henschke Keyneton Euphonium, Shiraz - Cabernet, Barossa Valley, SA | \$165

## DESSERT WINES

- NV De Bortoli One (500ml), Riverina NSW | \$145
- Mt. Horrocks, Cordon Cut Riesling (375ml), Clare Valley, SA | \$95

## FORTIFIED WINES

- NV Seppeltsfield Para 21yo (700ml) | \$275

2002 Toro Albala Don PX, Pedro Ximenez (375ml.), Montilla-Morilles SPA | \$195

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All wines are subject to availability and vintage variation. Park Hyatt Sydney practices Responsible Service of Alcohol in line with the NSW Liquor Act 2007. Food must be available during beverage service. Prices are subject to change without notice.

## Cocktails

From timeless classics to creative concoctions, our cocktail menu designed to elevate your event with style and sophistication. Choose up to three cocktails/mocktails. Classic options available upon request. Bartender fee: \$125 per hour, minimum 2 hours.

### BLOODY SHIRAZ SPRITZ

Four Pillars Bloody Shiraz Gin, rose Vermouth

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**\$24**

### ESPRESSO MARTINI

Vodka, coffee liquor, espresso coffee

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**\$24**

### SPICY MARGARITA

Tequila, cointreau, lime juice, sugar syrup

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**\$24**

### FRESH YUZU GIN & PEACH SPRITZ

Four Pillars yuzu gin, quandong tea, peach soda

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**\$24**

### APEROL SPRITZ

Aperol, sparkling wine, soda water

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**\$23**

\*One bartender is required for every 50 guests. Park Hyatt Sydney practices Responsible Service of Alcohol in line with the NSW Liquor Act 2007. Food must be available during beverage service. Prices are subject to change without notice.

## Mocktails

Our mocktails offer all the flavour without the spirit, delivering a full-bodied taste experience. Choose up to three cocktails/mocktails. Classic options available upon request. Bartender fee: \$125 per hour, minimum 2 hours.

### CHAMOMILE & ROSE

Chamomile, rose syrup, apple, citrus mix

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**\$19**

### HONEY BADGER

Cold Brew coffee, ginger beer, honey, lime

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**\$19**

MANDARIN & LYCHEE

Lyre's Italian orange, house made mandarin soda, lychee

\$19

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Spirits & Beers

From smooth whiskies and refined gins to local brews and international favourites, our range is perfect for those who appreciate quality and variety. \*Bartender fee of \$125 per hour applies to spirits, minimum of 2 hours.

WHITE SPIRITS

Havana Club Blanco | \$15

Archie Rose Vodka | \$15

Four Pillars Gin | \$15

Hickson Road Gin Aussie Dry | \$13

Herradura Silver Tequila | \$15

DARK SPIRITS

Woodford Reserve Bourbon | \$15

Maker's Mark Bourbon | \$15

Johnnie Walker Black Label | \$15

Flor de Cana 18yo Rum | \$25

Macallan 12YO Double Cask | \$36

LOCAL & IMPORTED BEERS

Heaps Normal Hazy Day Pale Ale ( | \$12

Kosciuszko Pale Ale, NSW | \$14

Stone & Wood, Pacific Ale, NSW | \$13

James Boags Premium, TAS | \$13

CIDER

The Barossa Cider – Apple Squashed | \$12

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Quay Package

Select one white, one red, two beers and sparkling wine.

QUAY PACKAGE

30 minutes | \$30 Per person

One hour | \$40 Per person

Two hour | \$50 per person

Three hour | \$60 Per person

Four hour | \$70 Per person

WHITE

Tyrell's Moore's Creek Chardonnay, Hunter Valley, NSW

Tyrell's Moore's Creek Sauvignon Blanc, Hunter Valley, NSW

BEER

Kosciuszko Pale Ale, NSW

Stone & Wood Pacific Ale, NSW

James Boag's Premium Lager, TAS

Heaps Normal Hazy Day Pale Ale (

Minimum 20 guests.

Harbour Package

Select one white, one red, two beers and sparkling wine.

HARBOUR PACKAGE

30 minutes | \$35 Per person

One hour | \$45 Per person

Two hour | \$60 Per person

Three hour | \$70 Per person

Four hour | \$80 Per person

SPARKLING

Tyrell's Moore's Creek Sparkling, Hunter Valley, NSW

RED

Tyrell's 'Old Winery' Pinot Noir, Hunter Valley, NSW

Cookkoothama Shiraz, King Valley, VIC

SOFT DRINK

Juices, bottled soft drinks, still & sparkling water

SPARKLING

NV Villa Maria Sparkling Cuveé Brut, Hawkes Bay, NZ



WHITE

- Leeuwin Estate Siblings Sauvignon Blanc, Margaret River, WA
- Yalumba The Y Series Chardonnay, SA
- Oakridge 'Over the Shoulder' Pinot Gris, Yarra Valley, VIC

BEER

- Kosciuszko Pale Ale, NSW
- Stone & Wood Pacific Ale, NSW
- James Boag's Premium Lager, TAS
- Heaps Normal Hazy Day Pale Ale (

Minimum 20 guests.

Opera Package

Select one white, one red, one rosé, two beers and sparkling wine.

OPERA PACKAGE

- 30 minutes | \$45 Per person
- One hour | \$60 Per person
- Two hour | \$75 Per person
- Three hour | \$90 Per person
- Four hour | \$100 Per person

WHITE

- Brokenwood 8 Row SSB, Hunter Valley, NSW
- Langmeil 'High Road' chardonnay, Margaret River, WA
- 2024 Cullen Mangan Elvie Clark Sauvignon Blanc Semillon

RED

- Smith & Hooper Cabernet Blend, Wrattenbully, SA
- Irvine 'Springhill' Shiraz, Barossa Valley, SA
- Fowles 'Are you game' Pinot Noir, Strathbogie Ranges, VIC

SOFT DRINK

- Juices, bottled soft drinks, still & sparkling water

SPARKLING

- NV Jansz Premium Cuvée, Piper River, TAS

ROSé

- Maison Saint AIX Rosé Coteaux d’Aix en Provence (replacing the current inclusion)

RED

Yalumba 'Samuel's Collection Cab Shiraz, Barossa Valley, SA

Langmeil 'The Long Mile' Shiraz, Barossa Valley, SA

Ross Hill 'Harry' Pinot Noir, Orange, NSW

BEER

Lord Nelson Pale Ale, NSW

Stone & Wood Pacific Ale, NSW

James Boag's Premium Lager, TAS

Heaps Normal Hazy Day Pale Ale (

SOFT DRINK

Juices, bottled soft drinks, still & sparkling water

Minimum 20 guests.



**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian