NATIONAL
CONVENTION
CENTRE Canberra

Menu 2025/2026

A thoughtfully crafted menu featuring locally inspired flavours, regional wines, and a variety of packages designed to nourish, energise and elevate your experience

Breakfast on the go

Start your day with a delicious selection of breakfast favourites, crafted to energise and delight

Breakfast on the Go

$33.50 per person

minimum 30 people

Includes:

Select two *To Start*

Select one *Savoury*

Freshly brewed premium coffee & assorted tea

Orange juice and apple juice

V | Vegetarian
GF | Gluten free
DF | Dairy free

To Start

Assortment of freshly baked pastries V

Bircher muesli with rolled oats, berries, banana, dates, toasted almonds and macadamia nuts V

Coconut yoghurt, mixed berries, manuka honey, toasted coconut V GF DF

Seasonal cut fruit salad, vanilla yoghurt, passionfruit purée V GF

Savoury

Free range baked egg, smoked bacon, BBQ sauce on a brioche roll

Poachers Pantry free range wood-smoked ham & Swiss cheese croissant

Taylor Bay smoked salmon, capers, sundried tomato, dill cream cheese filled English muffin

Zucchini, chickpea & haloumi fritters, avocado yoghurt dip V GF

Additional healthy options

$6.50 per item per person

Avocado & banana smoothie V GF

Beetroot, celery, ginger & spinach juice V GF DF

Blueberry, mango & passionfruit smoothie V GF

Granny Smith apple, kale & celery juice V GF DF

Orange, carrot, ginger & mint juice V GF DF

Seated Breakfast

Seated Breakfast

$51.50 per person

Includes:

Select one *Main course*

Assortment of freshly baked pastries V

Bircher muesli with rolled oats, berries, banana, dates, toasted almonds and macadamia nuts

Freshly brewed premium coffee & assorted tea

Orange juice and apple juice V GF DF

Seasonal fruit salad, vanilla yoghurt, passionfruit coulis V GF

V | Vegetarian
GF | Gluten free
DF | Dairy free

Main course

Baked egg, smoked bacon, hashbrown, slow roasted Roma tomato, King mushroom, Sonoma sourdough toast, hollandaise

Folded egg with kalamata olives, capsicum & feta, slow roasted tomato, asparagus with arugula salad V GF

Free range scrambled egg, grilled king mushroom, smoked bacon, roast Roma tomato with Sonoma kalamata olive sourdough bread

Taylor Bay smoked salmon, capers, dill cream cheese, avocado with English muffin, roasted asparagus, poached tomato, petite salad

Zucchini, chickpea & haloumi fritters, roasted asparagus, grilled king mushroom, grilled Roma tomato with arugula salad V

Tea Break

Minimum 30 people

On Arrival

$6.50 per person

Freshly brewed premium coffee & assorted tea

Botanic water

Quick Break

$14.70 per person

Homestyle cookies

Seasonal whole fresh fruit

Assorted chilled fruit juice

Botanic water

Freshly brewed premium coffee & assorted tea

Barista Coffee Machines

Enhance your event with a dedicated coffee cart, serving freshly prepared barista coffee

Coffee Cart Package

Each cart is capable of producing between 80 - 100 beverages per hour

- 2 Professional baristas (during peak period)
- Espresso machine and grinder
- Premium high altitude 100% Arabica coffee beans, decaffeinated coffee, selection of teas
- Full cream, skim and soy milk
- 8 Oz paper cups, lids, stirring sticks, sugar and sweetener

Price (per hour)

Monday to Friday - $420.00 (minimum 4 hours)
Saturday - $430.00 (minimum 4 hours)
Sunday - $450.00 (minimum 4 hours)
Public holidays - $475.00 (minimum 4 hours)

For large-scale conferences, we suggest one coffee cart per 250 guests to ensure efficient service. A **maximum of four coffee carts** are available for hire.

Barista-only service for arrival tea and coffee and morning/afternoon tea breaks is not available, as service is compromised due to the time taken to produce coffees. We recommend that barista service is offered alongside break menus.

Please note: for on-stand coffee machines, the exhibitor is responsible for organising a power connection with the stand builder.

Power requirements as follows:

1 x 20 amp single phase
2 x 10 amp

Classic Morning & Afternoon Tea

Perfect for connecting, unwinding, staying energised throughout the day

Classic Morning & Afternoon Tea

$18.50 per person

Additional item at $4.75 per person

Served for up to 30 mins

Includes:

Select two *Sweet or Savoury*

Assorted chilled fruit juice

Freshly brewed premium coffee & assorted tea

Botanic water

V | Vegetarian
GF | Gluten free
DF | Dairy free

Savoury

Bacon & mozzarella doughnut with tomato chutney

Braised beef brisket croquette with black garlic aioli

Butternut pumpkin & spinach calzone V

Chicken, feta & capsicum filo

Mini sausage rolls with spiced tomato relish

Moroccan spiced lamb samosa with mint chutney

Mushroom & Brie cheese quiche V

Prawn & chive wonton with sweet chilli sauce

Spinach & crumbled Greek feta pastry V

Succulent chicken, chorizo & roasted garlic roll

Traditional mini beef pie, smoky tomato relish

Sweet

Assorted house made muffins V

Chocolate & coffee slice

Chocolate chip and macadamia friands

Date & orange scones with mascarpone, Davidson plum and cinnamon jam, Canberra Urban Honey V

Lemon myrtle custard tart

Mini chocolate Danish pastries

Mont Blanc tart

Pear, apple & blackberry crumble

Salted caramel profiteroles

Strawberry & lemon cheesecake

Watermelon, rosewater & vanilla mousse

Additional Energy Snacks

Coco raspberry layered protein bars (12x50g) $46.50

Coconut yoghurt, mixed berries, manuka honey, toasted coconut V GF DF $6.50 per person

Hazelnut and cacao protein balls (12x43 g) $51.50

Salted caramel protein balls (12x43g) $51.50

Seasonal cut fruits salad, vanilla yoghurt, passionfruit purée V GF $6.50 per person

Sandwich lunch

A selection of gourmet sandwiches, wraps and seasonal sides. Crafted to fuel conversation and keep attendees refreshed and focused for the afternoon ahead

Sandwich Lunch

$52.50 per person

Minimum 30 people

Includes:

Select four *Bread or wraps*

Select four *Fillings*

Chef's selection of two salads

Seasonal whole fresh fruit

Beer battered fries with tomato sauce

Freshly brewed premium coffee & assorted tea

Botanic water

V | Vegetarian
GF | Gluten free
DF | Dairy free

Bread and Wrap

Gourmet sliced bread

Panini

Sonoma herb focaccia

Spinach tortilla wrap

Stone-baked Turkish loaf

Rustic Rolls

Additional extras

Assorted juice $4.50 per person

Selection of assorted desserts $4.60 per person

Seasonal sliced fresh fruit $7.50 per person

Fillings

Double smoked ham, Brie cheese & tomato

Grilled red capsicum, eggplant, chunky avocado, chickpea, arugula and labneh V

Herb marinated roast chicken, avocado, tomato, cucumber & mesclun with pesto

In-house smoked salmon, capers, onion, sundried tomato, baby spinach, dill creme fraiche

Lemon pepper tuna, green chilli, Spanish onion, tomato with romaine lettuce, lemon mayo DF

Moroccan spiced roasted pumpkin, zucchini, marinated feta, baby spinach with pesto mayo V

Poachers Pantry smoked bresaola, sundried tomato, grilled capsicum, rocket with baba ghanoush dip DF

Pulled char siu pork, pickled vegetables, grilled pineapple, jalapeno dressing DF

Simply egg, chive, cucumber ribbon, iceberg lettuce with mustard mayo V DF

Slow cooked pulled beef, tomato, coleslaw and barbeque mayonnaise DF

Smoked turkey, cucumber, Roma tomato & rocket with cranberry spread DF

Tandoori marinated chicken, marinated capsicum, sundried tomato, arugula & mint yoghurt

Packed Lunch

$44.75 per person

Includes:

Select one *Sandwich*, *Salad* & *Dessert*
Seasonal whole fresh fruit
Bottled still water
Orange juice
Soft drink

Sandwich

Double smoked ham, Brie cheese & tomato sandwich

Grilled red capsicum, eggplant, chunky avocado, chickpea, arugula and labneh herb focaccia sandwich V

Pulled char siu pork, pickled vegetables, grilled pineapple, jalapeno dressing on a stone-baked Turkish loaf DF

Smoked turkey, cucumber, Roma tomato & rocket with cranberry spread sandwich DF

Tandoori marinated chicken, marinated capsicum, sundried tomato, arugula & mint yoghurt wrap

Salad

Baby cos lettuce, crispy bacon, egg, shaved Grana Padano with Caesar dressing

Potato, carrot, green peas, double smoked ham, egg & sweet gherkin salad with dill mayo GF DF

Roma tomato, onion, shaved cucumber, celery, carrot & olive salad dressing V GF DF

Tasmanian mountain pepper smoked salmon, mixed pepper, tomato, olives & arugula with lemon dressing GF DF

Dessert

Baked cherry tart

Chocolate & chestnut slice

Orange & poppy seed slice

Peach & passionfruit slice

V | Vegetarian
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Stand up Buffet

A generous buffet selection designed for convenience and variety, offering satisfying options to keep attendees nourished and focused

Stand Up Buffet

$62.00 per person

Minimum 30 people

Seated buffet available for $4.50 per person

Includes:

Assorted chilled fruit juice

Botanic water

Freshly brewed premium coffee & assorted tea

Business Lunch

Salad

Baby cos lettuce, crispy bacon, egg, shaved Grana Padano with Caesar dressing

Roma tomato, onion, shaved cucumber, celery, carrot & olive salad dressing V GF DF

Tasmanian mountain pepper smoked salmon, mixed pepper, tomato, olives & arugula with lemon dressing GF DF

Finger sandwiches & wraps

Herb marinated roast chicken, avocado, tomato, cucumber & mesclun with pesto

In-house smoked salmon, capers, onion, sundried tomato, baby spinach, dill creme fraiche

Simply egg, chive, cucumber ribbon, iceberg lettuce with mustard mayo V DF

Hot

Caramelised root vegetables with rosemary & garlic ravioli, shaved parmesan, spinach cream sauce V

Native thyme marinated grilled chicken, roasted fennel, mountain pepper jus GF DF

Dessert

Assorted mini cakes and pastries

Seasonal whole fresh fruit bowl

Taste From Around The World

Salad

Corella pears, Willow Grove creamy blue cheese, walnuts & arugula salad with honey mustard dressing V GF

Poached seafood, capsicum, onion, cherry tomato & shredded iceberg with citrus dressing GF DF

Potato, carrot, green peas, double smoked ham, egg & sweet gherkin salad with dill mayo GF DF

Hot

Creamy smothered chicken with mushroom & parsley

Saltbush marinated slow roasted lamb shoulder, sweet potato & asparagus, river mint jus GF DF

Grilled barramundi, fennel, caper, onion & tomato salsa with saffron beurre blanc GF

Green beans with roasted almond and balsamic V GF DF

Tomato & green pea rice with coriander V GF

Dessert

Assorted mini cakes and pastries

Seasonal whole fresh fruit bowl

V | Vegetarian
GF | Gluten free
DF | Dairy free

Stand Up Buffet continues

$62.00 per person

Minimum 30 people

Seated buffet available for $4.50 per person

Includes:

Assorted chilled fruit juice

Botanic water

Freshly brewed premium coffee & assorted tea

V | Vegetarian
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An Asian Spice Experience

Salad

Masala lentil, cumin roasted carrot & onion salad with maple, cumin vinaigrette V GF DF

Spicy shrimp salad with bean sprouts, cilantro, cucumber, carrot & iceberg lettuce GF DF

Thai marinated grilled beef, cucumber, red onion, tomato & basil salad with Thai beef salad dressing GF DF

Hot

Asian spiced roast beef, bok choy, snow peas with five spiced jus GF DF

Spicy chicken curry with potato and fried curry leaves GF DF

Vietnamese white fish simmered in caramelised sauce with shallots and capsicum GF DF

Stir fried Asian vegetables with roasted cashew and fried chilli V GF DF

Green pea & cumin rice V GF DF

Dessert

Asian style mini dessert

Seasonal whole fresh fruit bowl

A Tale of the Mediterranean

Salad

Cucumber, Roma tomato, green onion, radish & romaine lettuce with crispy pita bread V DF

Hot smoked salmon, cherry tomato, locally grown olives, fusilli pasta salad with pesto

Moroccan spiced marinated lamb, feta, pomegranate, tomato, spinach, onion, quinoa & parsley salad GF

Hot

Greek style lemon chicken, locally grown olives, capsicum, Spanish onion & zucchini GF DF

Slow cooked Mediterranean beef stew with mushroom & courgette GF DF

Mediterranean baked fish with roasted zucchini, Spanish onion, cherry tomatoes, kalamata olives GF DF

Steamed vegetables, roasted almonds, extra virgin olive oil V GF DF

Herb roasted crispy potatoes V GF DF

Dessert

Assorted mini cakes and pastries

Seasonal whole fresh fruit bowl

Plated menu

Thoughtfully prepared and elegantly served to offer guests comfort, quality and a memorable culinary moment

Plated menu

Additional $5.50 per person for alternative service

Minimum 30 people

Includes:

Two or three course include bread rolls

Freshly brewed premium coffee & assorted tea

V | Vegetarian
GF | Gluten free
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Entrée

$29.50 per person

Cold

Beetroot & Lerida Estate Pinot Grigio cured Tasmanian salmon, asparagus, blood orange gel, lemon aioli, saffron rice cracker GF DF

Free range smoked chicken with tarragon & lemon, Lerida Estate Shiraz poached Corella pears, pickled shallots, micro herbs, creamy blue cheese dressing GF

Marinated burrata, seasonal grilled vegetables, confit heirloom tomato, orange and balsamic gel V GF

Poachers Pantry smoked duck, Granny Smith apple, celeriac & fennel slaw, honey glazed heirloom carrot, berry compote GF DF

Saffron & dill poached prawns, coconut, finger lime & chive panna cotta, petite leaves, lemon dill aioli GF

Hot

Char siu glazed pork fillet medallions, cinnamon flavoured apple puree, caramelised fennel, roasted walnuts with five spice jus GF DF

Lemongrass & sunrise lime marinated tiger prawns, parsley linguine, Grana Padano flakes, arugula pesto cream sauce, petite leaves

Native curry leaves & cashew crusted chicken breast, asparagus, mushroom risotto, parmesan flakes & micro herbs GF

Pan seared scallops, herb & parmesan crust, minted pea purée, micro herbs, squid ink cracker GF

River mint marinated lamb loin, sweet potato fondant, slow roasted truss tomatoes, native mint jus GF

Plated menu continued

Minimum 30 people

Mains
$57.00 per person

Confit chicken Maryland, green pea & potato gnocchi, slow roasted tomato, grilled mushroom with mustard jus

Double cooked pork belly, celeriac, Granny Smith purée, braised sweet & sour cabbage, baby carrot with vermouth jus GF

Grilled beef tenderloin, fondant Desirée potato, vanilla butter poached baby carrot, grilled mushroom, Lerida Estate Shiraz jus GF

Grilled chicken breast, Hasselback potato, goat cheese & sundried tomato stuffed pumpkin flower, broccolini, Shiraz jus

Gundagai lamb shank, kumara purée, poached heirloom tomato, broccolini, roasted almonds, molasses jus GF

Lemon myrtle marinated grilled barramundi, parsnip purée, asparagus, slow roasted tomato with basil, saffron beurre blanc GF

GLQ5+ Gundagai lamb rump, parsnip purée, grilled king mushroom, asparagus with roasted yeast, river mint jus

Mixed mushroom risotto, roasted asparagus, grilled zucchini, Grana Padano, roasted walnuts & micro herbs V

Pan seared duck breast, Israeli couscous, seasonal vegetables, caramelised shallots, Davidson plum sauce

Pistachio, spinach & feta stuffed chicken roulade, potato pavé, caramelised yellow squash, broccolini with pepper berry jus GF

Sous vide beef sirloin, garlic mash, king mushroom, Dutch carrot, garlic chips & Lerida Estate Shiraz jus GF

Tasmanian salmon fillet, smoky cauliflower purée, honey roasted heirloom carrot & asparagus, gremolata GF

V | Vegetarian
GF | Gluten free
DF | Dairy free

Plated menu continued

Minimum 30 people

V | Vegetarian
GF | Gluten free
DF | Dairy free

Dessert
$29.50 per person

Apple mousse, lemon myrtle cream, cinnamon and apple confit set on choc feuilletine

Coconut, lime cream with coco biscuits. Exotic fruit compote and velvet spray

Fruit & nut tasting plate - honey & mixed nut tart, poached strawberry compote with vanilla Panna cotta, dark chocolate & matcha delice (served with mixed berry salad)

Mandarin & Szechuan pepper chocolate delight

Masala Chai Tea–Infused Milk Jelly Panna Brulee Tart

Pistachio, Apricot, Vanilla, and Raspberry Slice

Raspberry and lychee Bavarian cream with pistachio biscuits vanilla cremieux

Signature rum flavoured dark chocolate mousse with passion cremieux, crunchy hazelnut dacquoise with rich chocolate brownies with chocolate mirror icing

Strawberry mousse set on a Madeleine cake base topped with a mango & yoghurt dome, decorated with foam sponge Caribbean coco

Sun set trio - blood orange mousse cone, rhubarb curd meringue tart, coconut & passionfruit delight

White chocolate mousse with passionfruit crystals, vanilla creme au & raspberry jelly set on crunchy choc, feuilletine decorated with choc feather

For Sharing

Murrumbateman handcrafted chocolate - 10 chocolates per platter $40

Platters of five assorted French pastries (two platters per table) $29 per person

Selection of Australian cheeses with freshly baked bread and crackers (two platters per table) $24.50 per person

Flavours of the Land

Minimum 30 people

Additional $5.50 per person for alternative service

Includes:

Two or three course include bread rolls

Freshly brewed premium coffee & assorted tea

Additional:

Murrumbateman handcrafted chocolate

(10 chocolate per platter - $40.00)

Entrée

$33.00 per person

Cold

Ellery zesty gin & aspen lemon cured Tasmanian salmon, pickled rainforest cherry, asparagus, petite leaves, caramelised sunrise lime & anise myrtle balsamic dressing GF DF

Poachers Pantry free range kangaroo prosciutto, grilled asparagus, eucalyptus flavoured poached heirloom tomato, marinated burrata, Kakadu plum & ginger sauce GF

Hot

Lemon myrtle marinated chicken, rocket linguine, Grana Padano shavings, native Reishi mushroom cream sauce, mango & wild mint chutney

Saltbush dukkha crusted Gundagai lamb, river mint flavoured pea purée, mountain pepper jus

Mains

$62.00 per person

Cinnamon myrtle flavoured sous vide beef tenderloin, fondant potato, aniseed myrtle tossed asparagus and Dutch carrot, mountain pepper jus GF

Finger lime & Tasmanian pepper berries, marinated grilled barramundi, potato purée, bush honey coated heirloom carrot, roasted sandalwood nuts, Muntrie salsa & turmeric beurre blanc GF

Native basil crusted chicken, smoky bush tomato flavoured potato purée, broccolini, poached tomato, roasted quandong, native red currant jus GF

Dessert

$33.00 per person

Millefeuille of dark mousse & white chocolate infused with wattle seed, forest berry, Quandong compote and native lime syrup

Rosella Charlotte, bunya, macadamia & iron bark maple tart, native herbs & finger lime pannacotta with lemon myrtle & wild plum cream

Tasting Duo

V | Vegetarian
GF | Gluten free
DF | Dairy free

Cocktail Reception

A stylish selection of canapés and beverages, thoughtfully designed to complement a relaxed setting and encourage meaningful connections

Cocktail Reception

1 hour canapé package
Minimum 30 people

Two cold and three hot canapés
- Chef's selection - $33.00 per person
- Own selection - $37.00 per person

1.5 hour canapé package
Minimum 30 people

Three cold and four hot canapés
- $45.00 per person Chef's selection
- $49.00 per person own selection

2 hour canapé package
Minimum 30 people

Three cold, four hot and one substantial canapés
- $53.00 per person Chef's selection
- $57.00 per person own selection

3 hour canapé package
Minimum 150 people

Five hot, two substantial and one dessert canapé

A charcuterie station is available, offering a variety of three cold meat selections such as Parma ham, salami or smoked meats (served for 2 hours)

Chocolate fountain (served for 1.5 hours)
- $88.00 per person Chef's selection
- $92.00 per person own selection

Cold items

The Canberra Distillery blood orange gin & cinnamon cured salmon, dill compressed watermelon, finger lime caviar GF DF

Goat cheese, manuka honey caramelised baby fig tarts with balsamic gel, micro herbs V

Poachers Pantry smoked duck, fennel & Granny Smith apple salsa, Illawarra plum jelly, beetroot cone

Coffin Bay oyster, cucumber & Lerida Estate Pinot Grigio granita, sunrise lime GF DF

Vietnamese rice paper roll, sweet chilli sauce V GF DF Vegan

Chicken, cucumber & tarragon pinwheel, tomato relish

Assorted sushi (nigiri and maki) with wasabi mayo

Beef bresaola, marinated feta crumbs, spiced bush tomato relish, petite leaf

Hot items

Crab, shiitake mushroom & cabbage spring roll, hot chilli sauce

Beetroot and feta cheese arancini, native basil garlic aioli V

Spinach, ricotta & chorizo pastry, rosella flower & apple chutney

Moroccan spiced lamb skewers, spiced mint & lime yoghurt GF

Karaage chicken, spicy sriracha mayo dipping sauce

Roasted vegetables & feta galette V

Spicy tuna & potato croquette, tomato chutney

Chicken tikka kebab, coriander & mint chutney

Vietnamese grilled pork skewers, cucumber, tomato & Spanish onion pickle DF

Mexican beef empanada, spicy tomato & jalapeno dip

Taco marinated beef, fried beans, pico de gallo & melted cheese spring roll with peanut lime sauce

Steamed chicken & spring onion bao, dipping sauce

Substantial items
$13.00 per person

Wagyu beef burger patty, creamy cheddar cheese, tomato, cos & pickles slider with tomato relish

Beer battered saltwater barramundi, crunchy fries, Granny Smith apple & celeriac slaw, sunrise lime mayo

Mushroom, cavolo nero and quinoa risotto, Grana Padano, petite leaf salad V

Satay marinated chicken skewers, Indonesian fried noodles, lime & green shallots DF

Saltbush flavoured lamb sausage, garlic mash, caramelised onion gravy GF

Sticky barbecue pork spareribs, potato fries, caramelised pineapple, smoky BBQ sauce DF

Dessert items
Additional item $4.50

Semi sweet chocolate mousse inside chocolate cups

Caramel charlottes

Blueberry oreo cheesecake

French apple slice

Passionfruit meringue tarts

Sharing Platters

Price per platter

Antipasto

$198.00 (serves 10 people)

Poachers Pantry free range smoked chicken, prosciutto, double smoked ham & smoked Tasmanian salmon, selection of grilled vegetables, regionally grown marinated olives and crispy bread

Bread & dips

$105.00 (serves 10 people)

Grilled Turkish, pita bread and focaccia breads, selection of three dips

Cheese

$196.00 (serves 10 people)

Selection of cheddar, Brie, blue and ash goat cheese, dried fruits, nuts & quince paste with crispy bread and crackers

Mini French pastries

$72.50 (serves 10 people)

Assorted mini-French pastries to share (15 items per platter)

Savoury

$150.00 (serves 10 people)

Mini sausage rolls, traditional mini beef pie, Moroccan spiced lamb samosa & chicken, feta & capsicum filo with sauce & dips

V | Vegetarian
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Live Cooking Station

Minimum 150 people

Savoury

Asian experience station

$19.50 per person

Fried wontons, spring rolls & tempura prawns served with sweet chilli sauce, soy and lemon mayo

Fish & chips station

$18.50 per person

Beer battered saltwater barramundi fish, potato fries served with tartare sauce and lime

Grazing station

$23.50 per person

Selection of double smoked ham, salami, smoked turkey, prosciutto, smoked salmon, selection of Australian cheeses with assorted freshly baked breads and crackers

Risotto station

$17.00 per person

Mushroom, roasted asparagus & champagne risotto served in a Grana Padano wheel V

Taco station

$17.00 per person

Selection of chilli con carne and Mexican style chicken served with condiments on a taco or corn chips

Sweet

Dessert station

$33.50 per person

Selection of mini-French pastries, macarons, seasonal fruit kebabs with passionfruit coulis and a chocolate fountain

Chocolate fountain station

$16.00 per person

Milk chocolate fountain includes cut fruits, marshmallows, wafers and assorted dipping

Gelato station

$7.00 per person

Five flavours of gelato served with condiments on a cone or cup

Please note: Prices listed above are based on an operational time of one hour per station. Live cooking stations are available in conjunction with a minimum one hour cocktail package.

*Smoke isolation charges apply to selected stations

V | Vegetarian
GF | Gluten free
DF | Dairy free

Beverage

An inclusive beverage selection featuring soft drinks, juices, and regional wines, tailored to complement every menu and occasion

Beverage Package

All beverages for welcome receptions, cocktails and pre-dinner drinks are served via tray service.

$13.00 minimum spend per person is required prior to the event for all beverages on consumption packages.

Front of House Bar – includes set-up, glassware, two bartenders, and up to four hours of service for $650.

Opal

1 Hour	$32.50 per person
1.5 Hours	$36.00 per person
2 Hours	$42.00 per person
3 Hours	$47.00 per person
4 Hours	$55.00 per person
5 Hours	$60.00 per person

Sparkling
Tatachilla Sparkling

White wine
Tatachilla Sémillon Sauvignon Blanc

Red wine
Tatachilla Shiraz Cabernet

Beer
BentSpoke Barley Griffin
Hahn Light

Non-Alcoholic
Heineken Zero
Altina Le Blanc (white wine non-alcoholic
Altina Sansgria (red wine non-alcoholic)
Orange juice, apple juice, sparkling water
Assorted soft drink (on request)

Sapphire

1 Hour	$35.50 per person
1.5 Hours	$38.50 per person
2 Hours	$45.00 per person
3 Hours	$50.50 per person
4 Hours	$57.50 per person
5 Hours	$63.00 per person

Sparkling
Tempus Two Silver Chardonnay Pinot Noir

White wine
Tempus Two Silver Sauvignon Blanc

Red wine
Tempus Two Merlot

Beer
BentSpoke Barley Griffin
Hahn Light

Non-Alcoholic
Heineken Zero
Altina Le Blanc (white wine non-alcoholic)
Altina Sansgria (red wine non-alcoholic)
Orange juice, apple juice, sparkling water
Assorted soft drink (on request)

Beverage Package

Regional Wines

Emerald

1 Hour	$42.00 per person
1.5 Hours	$46.00 per person
2 Hours	$52.00 per person
3 Hours	$58.00 per person
4 Hours	$64.00 per person
5 Hours	$70.00 per person

Sparkling

Lerida Estate Prosecco

White wine

Lerida Estate Pinot Grigio

Red wine

Lerida Estate Shiraz

Beer

BentSpoke Barley Griffin

Hahn Light

Non-Alcoholic

Heineken Zero

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

Diamond

1 Hour	$46.00 per person
1.5 Hours	$50.00 per person
2 Hours	$56.00 per person
3 Hours	$62.00 per person
4 Hours	$69.00 per person
5 Hours	$74.00 per person

Sparkling

Lerida Estate Prosecco

White wine

Lerida Estate 'Cullerin' Chardonnay

Red wine

Lerida Estate 'Cullerin' Pinot Noir

Beer

BentSpoke Barley Griffin

Hahn Light

Non-Alcoholic

Heineken Zero

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

Non-Alcoholic

2 Hours	$21.00 per person
3 Hours	$27.00 per person
4 Hours	$33.00 per person

Heineken Zero

Altina Le Blanc (white wine non-alcoholic)

Altina Sansgria (red wine non-alcoholic)

Orange juice, apple juice, sparkling water

Assorted soft drink (on request)

Beverage on Consumption

All beverages for welcome receptions, cocktails and pre-dinner drinks are served via tray service.

$13.00 minimum spend per person is required prior to the event for all beverages on consumption packages.

Front of House Bar – includes set-up, glassware, two bartenders, and up to four hours of service for $650.

Sparkling wine	Bottle	Glass
Tatachilla Sparkling	$29.00	$9.50
Lerida Estate Prosecco	$45.00	N/A
Tempus Two Varietal Prosecco	$42.00	$11.50

White wine		
Tatachilla Chardonnay	$31.00	N/A
Tatachilla Sémillon Sauvignon Blanc	$31.00	$9.50
Tempus Two Silver Sauvignon Blanc	$36.00	$11.00
Lerida Estate Pinot Grigio	$47.00	N/A
Lerida Estate 'Cullerin' Riesling	$48.00	N/A

Red Wine		
Tatachilla Shiraz Cabernet	$31.00	$9.50
Tempus Two Merlot	$36.00	$11.00
Lerida Estate Shiraz	$47.00	N/A
Lerida Estate 'Cullerin' Pinot Noir	$48.00	N/A

Pre-mixed (RTD)	Can
Canadian Club Whisky & Dry	$11.50
Suntory -196 Double Lemon	$11.50
Suntory -196 Double Grape	$11.50
Jim Beam & Cola	$12.50
Gordon's Gin & Tonic	$12.50

Beer/Cider	Glass, Can, Bottle
BentSpoke Easy	$10.50
BentSpoke Fixie (ginger beer)	$11.50
BentSpoke Barley Griffin	$11.50
BentSpoke Crankshaft	$13.00
Apple Cider	$10.00
Hahn Light	$10.00
Heineken Zero (non-alcoholic)	$11.50
BentSpoke Freewheeler IPA	$10.00

Spirits	Glass
Standard	$11.00
Bourbon	
Scotch	
White Rum	
Vodka	
Gin	
Premium	$12.50
Jack Daniels Bourbon	
Chivas Regal Scotch	
Baileys	

Non-Alcoholic	Can/Bottle
Strangelove sparkling mineral water (350ml)	$4.75
Bottle still water (600ml)	$4.50
Strangelove sparkling mineral water (750ml)	$10.50
Altina Le Blanc (white wine non-alcoholic)	$9.50
Altina Sansgria (red wine non-alcoholic)	$9.50
Orange, apple juice (250ml bottle)	$4.50

	Jug (1.5L)	Glass	Can/Bottle
Orange & apple juice	$19.50	$4.75	N/A
Soft drink	$13.00	$4.50	$4.50