



WHERE *inspirational encounters originate*

SOFITEL
BRISBANE CENTRAL





SOFITEL BRISBANE CENTRAL PREPARES MULTIPLE FOOD ON SHARED EQUIPMENT - TRACES OF PEANUTS, NUTS, MILK, WHEAT, GLUTEN, FISH, SHELLFISH, SOY, SESAME SEEDS, EGGS AND SOYBEANS MAY BE PRESENT.

PRICING AND MENUS WITHIN THIS DOCUMENT ARE SUBJECT TO CHANGE

Table of Contents

Chef's Breakfast 3	Plated Lunch & Dinner 11-12
Networking Breakfast 3	Buffet Lunch & Dinner 13
Day Delegate Packages 4	Canapés Menu 14
Breaks 5	Themed Stations 15
Day Delegate Menus 6-8	Beverage Menu 16-18
Intimate Meetings 9	

S O F I T E L
BRISBANE CENTRAL



249 TURBOT STREET
BRISBANE CITY QUEENSLAND 4000
TEL. +61 (7) 3835 3535
SOFITEL.BRISBANE@SOFITEL.COM

WWW.SOFITELBRISBANE.COM.AU

CHEF'S *Breakfast*

Minimum of 30 guests

On The Table

Selection of fruit juice (VG)

Bakery selection with jams and butter (V)

Seasonal fresh fruit salad (NGI, VG, NDI)

Sweet Greek yoghurt topped with Daintree-frosted honey (NGI, V)

Freshly brewed coffee and a selection of traditional, infused and herbal teas

Hot Plated Breakfast | PLEASE SELECT TWO DISHES

\$65 per person Complimentary alternate serve

Bagel egg Benedict, Tasmanian smoked salmon, bagel, poached eggs, hash brown, spinach, hollandaise sauce

Smashed avocado, poached eggs, roasted vine tomato and crumbed fetta with rye sourdough (V)

Double smoked bacon, truffled scrambled eggs on brioche, herb roasted mushrooms, tomato chutney

Classic breakfast, poached eggs, chipolata sausages, bacon, roasted mushroom, three beans cassoulette, potato gratin (NGI)

OR

Hot Breakfast Buffet

\$60 per person

Scrambled eggs (LG, V), smoked bacon (LG), herb-crushed chat potatoes (LG, V), chipolata sausages (LG), roasted tomatoes (LG, VG), sautéed mushrooms (LG, V), house-made bean cassoulet (LG, V)

NETWORKING *Breakfast*

Minimum of 30 guests

\$48 per person

On The Table

Selection of fruit juice (VG)

Freshly brewed coffee and a selection of traditional, infused and herbal teas

Offering

Miniature croissants with your choice of ham and Swiss cheese, tomato and French brie or smoked salmon and cream cheese

Miniature fruit muffins

Selection of miniature fruit smoothies

Coconut chia puddings with crushed macadamias and dried fruits

Seasonal fruit salad pots with vanilla bean yoghurt and passionfruit coulis



DAY DELEGATE *Packages*

Treat your delegates with a different daily set lunch menu for seven days to cater for extended events/conferences to suit all needs. It includes two hot dishes, selected salads and sweets.

Luxury Meeting Package

Minimum of 30 guests

FULL-DAY	\$105 per person
HALF-DAY	\$95 per person

Arrival tea and coffee*

Morning tea including coffee and tea with two break food items (one savoury and one sweet)

Working lunch served with coffee and tea, soft drinks and juice

Afternoon tea including coffee and tea with two break food items (one savoury and one sweet)

Whiteboard or flipchart

Sofitel notepads and pens

Purezza chilled still and sparkling water bottles

Jilla mints

Upgrade Options

ADDITIONAL BREAK ITEM	\$7 per person, per item
SOFT DRINKS AND FRUIT JUICES	\$8 per person
SOFITEL SMOOTHIE OF THE DAY	\$10 per person
SLICED FRESH FRUIT PLATTER	\$6.50 per person
ADDITIONAL HOT BUFFET ITEM	\$15 per person, per item
SPARKLING TEA	\$5 per person

Exquisite Meeting Package

Minimum of 30 guests

FULL-DAY	\$115 per person
HALF-DAY	\$105 per person

Arrival tea and coffee* with one arrival break item

Morning tea including coffee and tea with two break food items (one savoury and one sweet)

Working lunch served with coffee and tea, soft drinks and juice

Afternoon tea including coffee and tea with two break food items (one savoury and one sweet)

Whiteboard or flipchart

Sofitel notepads and pens

Purezza chilled still and sparkling water bottles

Jilla mints and sweets

*Whole-bean coffee machine for events up to 100 guests.
Complimentary upgrade to Nespresso coffee machine for events above 100 guests and hosted in Conference and Events Level.

Breaks

Morning Tea & Afternoon Tea

Minimum of 30 guests

MORNING TEA	\$16 per person
AFTERNOON TEA	\$16 per person

Coffee & Tea

½ HOUR	\$11 per person
Freshly brewed coffee and a selection of teas	
4 HOURS	\$16 per person
Continuous brewed coffee and a selection of teas	
8 HOURS	\$20 per person
Continuous brewed coffee and a selection of teas	

Barista Cart

HALF-DAY BARISTA CART SERVICE	\$250
	+\$5 per coffee (on consumption)
FULL-DAY BARISTA CART SERVICE	\$450
	+\$5 per coffee (on consumption)

A barista cart is available to add to any conference or event during breaks or all day. Please note that the above pricing applies to break service only. For all-day service rates, kindly speak with our Events Executive.



DAY DELEGATE *Menus*

A chef's choice of a sweet and savoury item, which can be tailored to all dietaries, is included daily for morning tea and afternoon tea in addition to the following menus.

Monday

Arrival tea and coffee

Coffee and a selection of Dilmah Tea

Morning tea

Spinach & feta filo pastry (V)

Assorted donuts (V)

Lunch

Chicken fillet, wild mushroom cream (LG)

Baked salmon, kale, capers and lemon cream (LG)

Mediterranean vegetables ratatouille (LG, V)

Rosemary and garlic roasted potatoes (LG, V)

Salads

Panzanella salad, Victorian mozzarella and herb croutons (V)

Wild rocket, prosciutto, fermented figs, balsamic glaze (LG)

Desserts

Tiramisu (V)

Whole seasonal fruit (V)

Afternoon tea

Wild mushrooms arrancini (V)

Assorted profiteroles (V)

Tuesday

Arrival tea and coffee

Coffee and a selection of Dilmah Tea

Morning tea

Pork and fennel roll, chipotle mayo

Mini tropezienne (V)

Lunch

Smoked brisket with Bourbon barbecue sauce

Citrus Barramundi with fennel & olive salsa (LG)

Mix herbs baked root vegetables (V)

Gourmet macaroni au fromage (V)

Salads

Sweet corn and chive potato salad, crème fraiche dressing (LG, V)

Roasted pumpkin, crumbled feta, pumpkin seeds and balsamic glaze (LG, V)

Desserts

Apple crumble (V)

Whole seasonal fruit (V)

Afternoon tea

Mexican chicken empanadas, sour cream dip

Hazelnut opera (V)

Wednesday

Arrival tea and coffee

Coffee and a selection of Dilmah Tea

Morning tea

Corn fritter with Sriracha lime yogurt (V)

Muffins (V)

Lunch

Charred butter chicken, fenugreek leaves and Manuka honey (LG)

Kashmiri pilaf rice, nuts and dried fruits (LG, V)

Eggplant and potato masala, fresh coriander (LG, V)

Cheese naan (V)

Salads

Chickpea and activated lentils, tomato, cucumber and Spanish onion, mango dressing (LG, V)

Turmeric roasted cauliflower, pomegranate, pot set yoghurt (LG, V)

Desserts

Black Forest cake (V)

Whole seasonal fruit (V)

Afternoon tea

Vegetable samosa, coriander and mint salsa (V)

Mini brownie (V)

LG Low Gluten | V Vegetarian | VG Vegan | NDI No Dairy Ingredient

Requests for any menu changes will attract an additional fee. Menu are subject to changes due to seasonality and availability.

DAY DELEGATE *Menus*

Thursday

Arrival tea and coffee

Coffee and a selection of Dilmah Tea

Morning tea

Mini barbeque pork bun with plum sauce

Portuguese custard tart (V)

Lunch

Char sui pork and wok tossed bok choy (LG, NDI)

Silken Basa fillet with black bean & ginger glaze (NDI)

Wok stir-fry, and sesame vegetables (LG)

Asian fried rice, and toasted cashews(V)

Salads

Wakame seaweed and cucumber, yuzu wasabi dressing (LG, V, NDI)

Mixed leaves, enoki mushrooms, macadamias, tofu, Asian dressing (LG, V, NDI)

Desserts

Mini assorted lamington (V)

Whole seasonal fruit (V)

Afternoon tea

Peking duck Wellington, hoisin sauce

Coffee and walnut cake (V)

Friday

Arrival tea and coffee

Coffee and a selection of Dilmah Tea

Morning tea

Spinach & feta filo pastry (V)

Assorted donuts (V)

Lunch

Chicken fillet, wild mushroom cream (LG)

Baked salmon, kale, capers and lemon cream (LG)

Mediterranean vegetables ratatouille (LG, V)

Rosemary and garlic roasted potatoes (LG, V)

Salads

Panzanella salad, Victorian mozzarella and herb croutons (V)

Wild rocket, prosciutto, fermented figs, balsamic glaze (LG)

Desserts

Tiramisu (V)

Whole seasonal fruit (V)

Afternoon tea

Wild mushrooms arrancini (V)

Assorted profiteroles (V)

LG Low Gluten | V Vegetarian | VG Vegan | NDI No Dairy Ingredient

Requests for any menu changes will attract an additional fee. Menu are subject to changes due to seasonality and availability.



DAY DELEGATE *Menus*

Saturday

Arrival tea and coffee

Coffee and a selection of Dilmah Tea

Morning tea

Pork and fennel roll, chipotle mayo

Mini tropezienne (V)

Lunch

Smoked brisket with Bourbon barbecue sauce

Citrus Barramundi with fennel & olive salsa (LG)

Mix herbs baked root vegetables (V)

Gourmet macaroni au fromage (V)

Salads

Sweet corn and chive potato salad,
crème fraiche dressing (LG, V)

Roasted pumpkin, crumbled feta, pumpkin seeds and
balsamic glaze (LG, V)

Desserts

Apple crumble (V)

Whole seasonal fruit (V)

Afternoon tea

Mexican chicken empanadas, sour cream dip

Hazelnut opera (V)

Sunday

Arrival tea and coffee

Coffee and a selection of Dilmah Tea

Morning tea

Corn fritter with Sriracha lime yogurt (V)

Muffins (V)

Lunch

Charred butter chicken, fenugreek leaves and Manuka
honey (LG)

Kashmiri pilaf rice, nuts and dried fruits (LG, V)

Eggplant and potato masala, fresh coriander (LG, V)

Cheese naan (V)

Salads

Chickpea and activated lentils, tomato, cucumber
and Spanish onion, mango dressing (LG, V)

Turmeric roasted cauliflower, pomegranate, pot set yoghurt
(LG, V)

Desserts

Black Forest cake (V)

Whole seasonal fruit (V)

Afternoon tea

Vegetable samosa, coriander and mint salsa (V)

Mini brownie (V)

LG Low Gluten | V Vegetarian | VG Vegan | NDI No Dairy Ingredient

Requests for any menu changes will attract an additional fee. Menu are subject to changes due to seasonality and availability.

INTIMATE *Meetings*

Two tailored options are available to complement your meeting: a Full Day Package or a Working Lunch, both curated with seamless service in mind.

Luxury Executive Meeting*

Minimum of 5 guests and maximum of 29 guests

FULL-DAY \$145 per person

Arrival tea and coffee

Morning tea including coffee and tea with chef's selection of one savoury and one sweet item

Working lunch served with coffee and tea, soft drinks and juice

Afternoon tea including coffee and tea with chef's selection of one savoury and one sweet item

Whiteboard or flipchart

Sofitel notepads and pens

Purezza chilled still and sparkling water bottles

Jilla mints

Working Lunch

Minimum of 5 guests and maximum of 29 guests

\$65 per person

Tea, coffee and juices

Chef's selection of:

Two salads

Three assorted wraps and sandwiches

One dessert

Fresh seasonal whole fruits

Upgrade Options

Designed for executives seeking a refined break between meetings, Bistro Suzette offers the perfect balance of sophistication and convenience, allowing guests to enjoy lunch without compromising on time or taste.

Bistro Suzette plated express lunch additional \$20 per person

*Exclusive for events hosted in Level 2.



PLATED *Lunch & Dinner*

All plated lunches and dinners include freshly baked bread rolls, tea and coffee.

Minimum of 30 guests

2-COURSE \$85 per person

3-COURSE \$100 per person

ALTERNATE SERVE \$6 per person, per course

Entrées

Burrata and heirloom beetroot salad (V)

Sous vide heirloom beetroots, pine nuts and rosemary crumb, pomegranate balsamic

Slow cooked pork belly (NGI, NDI)

Cauliflower puree, shallot crumb, Asian spice jus

Smoked chicken breast (NGI, NDI)

Celeriac puree, pickled baby figs and wild rocket

Wagyu beef tataki (NGI, NDI)

Pickled cucumber, spring onions, yuzu wasabi gel

Hot smoked salmon

Granny Smith yuzu remoulade, parsnip, pickle radish

Zaatar spiced baby carrots (V)

Pomegranate, mint, roasted chickpea and tzatziki

Mains

Middle eastern cauliflower steak (V)

Tagine of vegetables, couscous

Tasmanian salmon fillet (NGI)

Potato gratin, pea puree, lemon beurre blanc

Crisp skin barramundi (NGI)

Orange braised fennel, butter mash, confit tomato and kalamata olives, salsa verde

Wagyu cheek bourguignon (NGI)

Du puy lentil ragout, baby vegetables, roasted garlic, red wine reduction

Roasted beef fillet (NGI)

Black truffle mashed potato, asparagus, roasted shallots, béarnaise sauce

Slow roasted lamb rump (NGI)

Parsnip and tahini puree, honey and cumin carrots, chermoula yoghurt

Free range chicken supreme

Ratatouille, pearl couscous, lemon thyme velouté

Desserts

Mango coconut pebble (V)

Mango mousse and tropical compote with a coconut mousse ball

Saffron apple entremet (V)

Salted caramel mousse, hazelnut sable, baby apple white soil

Isfahan joy vanilla sponge & lychee rose cream (VG/GF)

Lychee raspberry rose, compote and raspberry cream

Chocolate praline tart (V)

Chocolate ganache and caramel-glazed praline mouse

CONTINUED PLATED *Lunch & Dinner*

Sharing side dishes

additional \$15 per person, per item

Steamed broccolini (NGI, V)

Extra virgin olive oil, lemon balsamic

Warm goats cheese roasted pumpkin salad (NGI, V)

Pine nuts chervil

Rocket salad (NGI)

Parmesan, pine nuts, fig crumb, balsamic glaze

Crushed potatoes (NGI)

Chive butter

NGI No Gluten Ingredient | V Vegetarian | VG Vegan | NDI No Dairy Ingredient



CONTINUED PLATED *Lunch & Dinner*

Kids Menu

\$70 per child

Includes your selection of one main, one dessert and a soft drink or juice.

Mains

Penne ala Bolognese

Wagyu beef, heirloom tomato, parmesan

Chicken nugget

Rustic chips, garden salad, tomato sauce

Tempura fish and chips

Rustic chips, garden salad, tomato sauce

Desserts

Seasonal fruit salad

Brownies & Chantilly



BUFFET *Lunch & Dinner*

All buffets include freshly baked bread rolls, freshly brewed coffee and a selection of traditional, infused and herbal teas.

\$115 per person

Minimum of 30 guests

Grazing station

Chef selection of cheeses and charcuterie

Crudit , antipasto and dips

Bread rolls and butter

Cold selection

Fresh tomato, bocconcini, basil salad with balsamic glaze (LG, V)

Classic Caesar salad with shaved parmesan cheese, croutons, anchovy, bacon

Tabouli with tomato, pearl couscous, Spanish onion and fresh herbs (V)

Hot selection

Smoked brisket with Bourbon barbecue sauce

Cajun spice and sweet paprika chicken ragout (LG)

Miso glazed sticky pork belly

Citrus Barramundi, olive and heirloom tomato "sauce vierge" (LG)

Steamed green vegetable persillade

Mediterranean vegetables ratatouille

Gourmet macaroni au fromage (V)

Dessert selection

Chef's selection of mini cakes

Warm sticky date pudding, salted caramel sauce, Chantilly

Fresh seasonal sliced fruits (V)

LG Low Gluten | V Vegetarian | VG Vegan | NDI No Dairy Ingredient



Canapés Menu

Minimum 30 guests

CLASSIC SELECTION

½ HOUR SERVICE

\$29pp

Choice of two hot and two cold canapés

EXECUTIVE SELECTION

1 HOUR SERVICE

\$38pp

Choice of three hot and three cold canapés

PREMIER SELECTION

1½ HOUR SERVICE

\$42pp

Choice of three hot and three cold canapés

LUXURY SELECTION

2 HOUR SERVICE

\$52pp

Choice of three hot and three cold canapés

ADDITIONAL OPTIONS FROM

HOT OR COLD SELECTION

\$7 per item

Cold selection

Compressed baby cucumber, zaatar labneh, citrus salsa (NGI, V, NDI)

Semi-dried heirloom tomatoes with stracciatella, basil crumble tartlet (V)

Rockmelon, prosciutto, baby pickled figs, vincotto (NGI, NDI)

Spicy tuna tartare taco, crisp seaweed, togarashi, saffron aioli (NDI)

Wagyu beef tataki ponzu sauce, caramelised onion jam (NDI)

Smoked salmon, crème fraiche on blini

Sand crab, dill and finger lime caviar tartlet

Hot selection

Forest mushroom arancini, romesco, Parmigiano Reggiano (V)

Spinach and leek fetta quiche (V)

Prawn on lemongrass with sweet chilli

Vegetable samosa with raita (V)

Teriyaki stick pork belly bites, pickled daikon (NGI, NDI)

Salt and pepper calamari with lemon garlic aioli (NDI)

Vegetable spring roll with plum sauce (VG)

Corn fritter with Sriracha lime yogurt (V)

Saltbush lamb kofta, walnut, tzatziki (NGI)

Substantial selection \$11 per item

Add any hot fork dishes to your canapé selection

Smoked brisket with Bourbon barbecue sauce and confit garlic pomme puree

Butter chicken, mini garlic and cheddar naan bread

Five spiced peking duck bao bun, pickled vegetables, hoi sin sauce

Pumpkin, green pea and Parmigiano Reggiano risotto (NGI, V)

Middle Eastern spice lamb tagine, couscous, rosemary flat bread

Mini crumbed fish finger, chips and tartare sauce

Dessert selection

\$7 per item

Assorted macarons (V)

Assorted profiteroles (V)

Mini pavlova (V)

Chocolate opera cake (V)



THEMED *Stations*

Add a two-hour themed cooking station to any canapé package.

Minimum 30 guests

Australian seafood platter

Upgrade your dining experience by adding a dedicated seafood course to your plated menu. Begin the evening with a shared Australian seafood platter showcasing Queensland's finest local produce, including Mooloolaba prawns, native oysters, Moreton Bay bugs, mussels and sand crabs. A refined opening course designed to set the tone for an elevated dining experience.

Additional \$54 per person

Premium grazing station

Add a touch of indulgence with a lavish spread of artisan cheeses, cured meats, antipasti, and seasonal accompaniments. Carefully selected from France and Australia by our chefs, showcasing the finest flavours and craftsmanship.

Additional \$36 per person

Yarra Valley caviar live station

Meet the chef and embark on a flavour journey to the Yarra Valley, featuring premium caviar served with bespoke accompaniments for an unforgettable experience.

Additional \$36 per person

French cakes station

Bring the elegance of French tradition to your guests, featuring a selection of classic patisserie delights crafted by our pastry chefs.

Additional \$31 per person

BEVERAGE *Packages*

Superior Beverage Package

SELECT TWO WINES AND TWO BEERS

Legacy Brut Sparkling, NSW
 Legacy Sauvignon Blanc, NSW
 Legacy Chardonnay, NSW
 Legacy Pinot Grigio, NSW
 Legacy Cabernet Merlot, NSW
 Legacy Shiraz Cabernet, NSW
 Legacy Rosé, NSW

XXXX Gold 3.5% QLD
 Heineken 5%, Netherlands
 James Squire Lashes Pale Ale 4.2%, NSW
 Hahn Premium Light 2.2%, NSW
 Heineken 0.0%, Netherlands

Soft drinks and juices

1 HOUR	\$34 per person
2 HOURS	\$44 per person
3 HOURS	\$54 per person
4 HOURS	\$64 per person
5 HOURS	\$74 per person

Luxury Beverage Package

SELECT TWO WINES AND THREE BEERS

Munro Valley Sparkling Brut NV, VIC
 Cloud Street Sauvignon Blanc, VIC
 Redbank Victorian Chardonnay, VIC
 Redbank Victorian Pinot Grigio, VIC
 Reverie Rose, Pays d'Oc, FR
 Cloud Street Pinot Noir, VIC
 Bruno Shiraz, SA

Hahn Super Dry (GF) 4.2%, NSW
 Heineken 5%, Netherlands
 James Squire Lashes Pale Ale 4.2%, NSW
 Hahn Premium Light 2.2% NSW
 Heineken 0.0%, Netherlands

Soft drinks and juices

1 HOUR	\$40 per person
2 HOURS	\$52 per person
3 HOURS	\$64 per person
4 HOURS	\$75 per person
5 HOURS	\$86 per person

Deluxe Beverage Package

SELECT TWO WINES AND THREE BEERS

Veuve Ambal Blanc de Blancs NV, Burgundy FR
 Penfolds Koonunga Hill Autumn Riesling, SA
 Tai Tira Sauvignon Blanc, Marlborough NZ
 Penfolds Koonunga Hill Chardonnay, SA
 Rameau d'Or Petit Amour Rose, Provence FR
 Reverie Pinot Noir, Pays d'Oc FR
 Penfolds Koonunga Hill Shiraz, SA

Hahn Super Dry (GF) 4.2%, NSW
 Kirin 5%, Japan
 Little Creature Pale Ale 5.2%, WA
 Hahn Premium Light 2.2%, NSW
 Heineken 0.0%, Netherlands
 5 Seeds Crisp Apple Cider 5%, NSW

Soft drinks, juices and sparkling water

1 HOUR	\$54 per person
2 HOURS	\$66 per person
3 HOURS	\$76 per person
4 HOURS	\$86 per person
5 HOURS	\$96 per person



BEVERAGE *Upgrades*

POMMERY CART

Create a sense of occasion with our Pommery Champagne Cart, designed to bring elegance, theatre and timeless French sophistication to your event.

POMMERY CART HIRE (INCLUDES STAFFING)

1 HOUR	\$150
2 HOURS	\$250
Pommery Brut Royal 750mL	\$165
Pommery Brut Royal Magnum 1.5L	\$280
Pommery Brut Royal Jeroboam 3L	\$840
Pommery Brut Royal Methuselah 6L	\$1,600
Pommery Brut Royal Salmanazar 9L	\$2,800
Pommery Brut Royal Nebuchadnezzar 15L	\$4,200





BEVERAGE *Upgrades*

BESPOKE COCKTAILS \$25
 Set the scene from the first sip with a bespoke cocktail, created exclusively for your event.

ROSÉ REVERIE \$22
Grey Goose vodka, rose liqueur, pineapple juice, cranberry juice, lemon served in a flute with dehydrated raspberries

FIGARO \$22
Maker's Mark Bourbon, fig liqueur, Disaronno Amaretto, lime juice served in a rocks glass with dehydrated Lime

PATRÓN ESPRESSO MARTINI \$24
Patrón XO Café Tequila, Galliano Vanilla, espresso served in a coupe with coffee beans

SPIRITS
 A premium spirits selection to elevate your celebration, available as an addition to your beverage package.
 Grey Goose Vodka, France · Citadelle Gin, France · Planteray 3 Stars Rum, Caribbean · Maker's Mark Bourbon, Kentucky USA · Monkey Shoulder Scotch, Scotland · Baileys Irish Cream, Ireland

1 HOUR	\$22 per person
2 HOURS	\$32 per person
3 HOURS	\$42 per person
4 HOURS	\$50 per person

BEVERAGE *on Consumption*

Sparkling Wine & Champagne

Legacy Brut Sparkling, NSW 61
Munro Valley Sparkling Brut NV, VIC 67
Veuve Ambal Blanc de Blancs NV, Burgundy FR 75
Kismut Moscato, Piedmont IT 67
Pommery Brut Royal 750ml 165

White Wine

Legacy Sauvignon Blanc, NSW 61
Legacy Chardonnay, NSW 61
Legacy Pinot Grigio, NSW 61
Cloud Street Sauvignon Blanc, VIC 67
Redbank Victorian Chardonnay, VIC 67
Redbank Victorian Pinot Grigio, VIC 67
Tai Tira Sauvignon Blanc, Marlborough NZ 72
Penfolds Koonunga Hill Autumn Riesling, SA 72
Penfolds Koonunga Hill Chardonnay, SA 72

Beers & Ciders

Heineken 0.0%, Netherlands 10
Hahn Premium Light 2.2%, NSW 12
XXXX Gold 3.5%, QLD 12
Heineken 5%, Netherlands 12
James Squire Lashes Pale Ale 4.2%, NSW 12
Hahn Super Dry (GF) 4.2%, NSW 12
Kirin Ichiban 5%, Japan 13
Little Creatures Pale Ale 5.2%, WA 13
5 Seeds Crisp Apple Cider 5%, NSW 12

Rosé

Legacy Rosé, NSW 61
Reverie Rosé, Pays d'Oc FR 67
Rameau d'Or Petit Amour Rosé, Provence FR 75

Red Wine

Legacy Cabernet Merlot, NSW 61
Legacy Shiraz Cabernet, NSW 61
Cloud Street Pinot Noir, VIC 67
Reverie Pinot Noir, Pays d'Oc FR 67
Bruno Shiraz, SA 67
Penfolds Koonunga Hill Shiraz, SA 72

Spirits & Liqueurs

Grey Goose Vodka, France 13
Citadelle Gin, France 13
Planteray 3 Stars Rum, Caribbean 13
Maker's Mark Bourbon, Kentucky USA 13
Baileys Irish Cream, Ireland 13





NON-ALCOHOLIC *Beverages*

Whether or not you choose to drink alcohol, our non-alcoholic selection delivers the same sense of elegance, balance and indulgence.

Soft Drinks and Juice Package

Inclusive of selection of soft drinks and juices.

1 HOUR	\$15 per person
2 HOURS	\$19 per person
3 HOURS	\$23 per person
4 HOURS	\$27 per person

Non-alcoholic Luxury Package

Inclusive of selection of soft drinks, juices and Lyre's Classico Sparkling, Lyre's G&T, Lyre's Amalfi Spritz.

1 HOUR	\$24 per person
2 HOURS	\$34 per person
3 HOURS	\$42 per person
4 HOURS	\$50 per person

On consumption

- Post-mix Soft Drinks 5
- Fruit Juices 6
- Bottled Soft Drinks and Juice 6
- Lyre's Classico Sparkling 9
- Lyre's G&T 9
- Lyre's Amalfi Spritz 9
- QUO Still Water 750mL 10
- QUO Sparkling Water 750mL 10