

NEW YEAR'S EVE



AT THE TERRACE BAR

Wednesday 31 December | 8pm - 1am | Dress to Impress

Grey Goose cocktail on arrival
Premium canapés and a signature grazing table
Live music and countdown celebration
Waterfront views for the 9pm and 12am fireworks

Standard | \$195pp

Premium | \$235pp includes beverage package (house beer & wine, Grey Goose cocktails and spirits)

Book Mou

NEW YEAR'S EVE MENU

BEVERAGES

5 Hour Beverage Package (available with premium tickets)

WINES
Legacy Brut
Legacy Sauv Blanc
Legacy Rosé
Legacy Shiraz

BEER / CIDER
Novotel Super Crisp Ale 3%
Novotel Apple Cider 5.5%
Carlton Dry
Bells Beach Hazy Pale Ale
Bells Beach Brewing IPA

COCKTAIL / SPIRITS
Grey Goose Cocktail
Grey Goose
Bacardi
Patron
Bombay
Dewar's

CANAPES

Grazing Table

Cold

Tasmanian smoked salmon, chive crème fraiche, blini, salmon roe Poached pears, blue cheese and candied walnut crumb, fruit toast Assorted maki and nigiri sushi, wasabi-soy dip, pickled ginger Falafel, cucumber, beetroot hummus Prosciutto wrapped melon in stick, gherkin and sage

Hot

Pistachio, lemon saffron arancini, roast pepper aioli Texas beef slider, cheddar, shallot jam Sweet potato and cashew empanadas, tomato relish Harissa-spiced grilled lamb skewers, tzatziki

Substantial

Gnocchi, beef Bolognese, parmesan Crisp calamari and chips with remoulade and lemon Ricotta and spinach tortellini. Napoli, parmesan

Sweet Nibbles

Assortment of chocolate profiteroles
French macarons
Chef's choice mini desserts