



Cocktail Party
2023



Cocktail Party Packages

Relax on the lawn overlooking a panoramic stretch of the Brisbane River while your guests enjoy sumptuous canapes, small bites and fork dishes not to mention decadent drinks.

With your private room awaiting enjoying those same views to wine and dine the night away, have a dance and make it a night to remember.

Cocktail parties are a great way to have an informal gathering for your event. It allows guests to mingle and interact while enjoying food served by wait staff.

Have a drinks package or a bar tab, we want to work with you to tailor a package that suits your needs.

Packages Inclusions:

- Private Room with Patio and Lawn area
- Cafe Tables
- Dry Bars
- Stools and Americana Chairs
- P.A. System for background music
- Cordless Microphone
- Lectern
- Fairy Lights in Jacaranda Trees
- Festoon Lighting strung between Jacaranda Trees

Cocktail Party Selections

Canapes Choose six (6) from the selections below :

Cold Canapés

- Freshly shucked Pacific oysters - served with a watermelon, lime, chilli & mint salsa (GF)
- Local king prawns - peeled & accompanied with wasabi & lime mayonnaise (GF)
- Duck pancakes - slow roasted Chinese duck with cucumber, Asian herbs & hoi sin sauce
- Vietnamese rice paper roll- rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vegan & GF)
- Eggplant kasundi tartlet - red onion pickle (V& GF)
- Tataki beef - vegetable pickle, ponzu & wasabi
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)
- Zucchini carpaccio, dill & lemon, parsley, garlic & pine nuts with cashew cheese on buckwheat & caraway cracker (Vegan & GF)

Hot Canapés

- Vegetarian spring rolls - handmade and served with soy & ginger dipping sauce (Vegan)
- Pork & bacon sausage roll - served with chilli jam
- Roasted pumpkin arancini - with basil mayo (Vegan & GF)
- Shepherd's pie slow braised lamb, rosemary and tomato jus, potato crust
- Panko crumbed pork belly - with Japanese mayonnaise
- Mushroom & truffle risotto balls, parmesan & rosemary salt, with zesty mayonnaise (V)
- Karaage Chicken pieces, togarashi and Japanese mayo (GF)
- Sweet potato and black bean empanadas- sofrito (Vegan)
- Crispy fried squid, lemon mayonnaise (GF)
- Steamed pork dumplings with Chinese vinegar sauce

For more than 6 canapes, add additional canapes for \$5.00 per canape per guest.

* add \$1.50 per guest for Prawns or Oysters

When making canape selections be aware of your dietary requirements as we expect that your dietary requirements are satisfied within your selected items.





Cocktail Party

Small Bite

Choose one dish from the section below:

- Fish taco - crispy fried reef fish with coriander slaw, Baja sauce
- Cheeseburger slider - homemade angus beef burger with red cheddar, American mustard, ketchup, pickles and onion
- Pulled pork slider, smoky BBQ sauce covered pork with apple slaw
*(Vegan option available on request, substitute pork with marinated Jack fruit)
- Southern fried chicken slider, with lettuce, tomato and spicy mayo
- Pork belly bao -with pickled cucumber, hot herbs and hoi sin
- Beetroot & black bean burger- chilli and onion jam & rocket on a wholegrain bun (Vegan)
- Vegan taco bowl- crispy tortilla filled with beans, spiced pumpkin, salad stuff & guacamole (GF & Vegan)

Fork Dish

Choose one of the following dishes:

- Slow braised beef brisket with potato & parmesan mash, buttery peas, caramelized onion & red wine jus (GF)
- Butter chicken curry with pilaf rice and raita
- Red bean & vegetable Taquito, dirty Mexican rice, avocado sauce, tomato & onion salsa (Vegan)
- Masterstock braised pork belly, with shitake and Asian greens fried rice
- Cauliflower, chickpea & potato curry - steamed basmati rice (Vg & GF)
- Fish & chips- fresh locally sourced reef fish with chips & tartare sauce
- Moroccan Lamb - pomegranate, pine nuts, flat bread, cous cous salad, yoghurt dressing

Coffee and Tea Station

Brewed Coffee & Traditional and Herbal Teas & Mints

Price \$59.90 pp

Grazing Stations

Consider an additional grazing stations to provide variety and choice for your guests. They are also a great way to connect with others over small hand-held bites of flavour. (May not be available due to COVID restrictions)

Charcuterie Station

\$350

Selection of salamis, hams, house made terrine and pickled vegetables
(25 serves)

Charcuterie and Cheese Station

\$499

Selection of salamis, hams, house made terrine and pickled vegetables with premium Australian and International cheeses with accompaniments
(25 serves)

Seafood Station

\$750

Selection of locally sourced king prawns, freshly shucked oysters and Moreton bay bugs
(subject to availability)

Lolly Buffet

\$350

Selection of your favourite candies, chocolates and sweets, with take home bags





Drinks

Draught

James Squire 150 Lashes
XXXX Gold

James Squire Ginger Beer
Canadian Club & Dry
Bottled Beer/Cider

Byron Bay Lager
Great Northern - Original

\$9- schooner

\$10-

\$13-

\$ 8-

Wine -

3 Jacks - South Australia
Brut Reserve | Sauv Blanc | Pinot Grigio
Rose | Shiraz | Pinot Noir

\$ 8- g \$39-bottle

La Gioiosa Moscato - Italy
Moore's Creek Chardonnay - South Australia

\$9- g \$42- bottle

\$9- g \$42- bottle

Delamere Cuvee NV - Tasmania
GH Mumm NV Champagne - France
Veuve Clicquot NV Champagne - France

\$57- bottle

\$85- bottle

\$110- bottle

Astrolabe Sauvignon Blanc - Marlborough NZ
Soumah Pinot Grigio - Yarra Valley SA
Jericho Rose - Adelaide Hills SA

\$11- g \$50- bottle

\$11- g \$50- bottle

\$11- g \$49- bottle

Soumah Pinot Noir - Yarra Valley SA
d'Arenberg - The Footbolt Shiraz - McLaren Vale

\$11- g \$53- bottle

\$12- g \$59- bottle

Spirits

Basic Spirit
Premium Spirit

\$10-

\$POA

Cocktails - See Cocktail List

\$POA

Soft Drink & Fruit Juice

\$ 4- g \$ 12- jug

Drink Packages

House

Premium

Wine

3 Jacks Sparkling Brut Reserve
3 Jacks Prosecco
3 Jacks Sauv Blanc
3 Jacks Pinot Grigio

Moores Creek Chardonnay - SA
La Gioiosa Moscato - Italy

3 Jacks Rose
Tyrells Old Winery Pinot Noir
3 Jacks Shiraz

Beer

James Squire - 150 Lashes
Great Northern - Original
Great Northern - Super Crisp
Byron Bay - Lager
XXXX Gold
Peroni Nastro Azzurro
Peroni Legerra
Corona

Cider

Orchard Theives

3 Hour - \$38pp
4 Hour - \$49pp
5 Hour - \$54pp

Wine

Delamere Cuvee NV - Tasmania

Astrolabe Sauvignon Blanc - Marlborough NZ
Soumah Pinot Grigio - Yarra Valley SA
La Gioiosa Moscato - Italy
Moores Creek Chardonnay - SA

Jericho Rose - Adelaide Hills SA
Soumah Pinot Noir - Yarra Valley SA

d'Arenberg - The Footbolt Shiraz - McLaren Vale

Beer

James Squire - 150 Lashes
Great Northern - Original
Great Northern - Super Crisp
Byron Bay - Lager
XXXX Gold
Peroni Nastro Azzurro
Peroni Legerra
Corona

Other

Orchard Theives Cider
Canadian Club & Dry

3 Hour - \$45pp
4 Hour - \$57pp
5 Hour - \$62pp



Cocktails

Pina Colada \$19

White rum, malibu, pineapple juice, coconut cream

Long Island Iced Tea \$20

Tequila, gin, vodka, bacardi, cointreau, lemon, cola

Cosmopolitan \$19

Vodka, cointreau, cranberry juice, lime juice

French Martini \$19

Vodka, chambord black raspberry liqueur, pineapple juice

Aperol Spritz \$14

Aperol, prosecco, orange, dash of soda

Tropical Tiger \$19

Malibu, chambord, lychee liqueur, passionfruit pulp, tropical juice

Toblerone \$19

Frangelico, kahlua, baileys, white creme de cacao, fresh cream

Japanese Slipper \$18

Midori, Cointreau, lemon juice, melon wedge

Keep it peachy \$19

Moscato, vodka, peach schnapps, lemonade, dash of grenadine

Havana blue \$19

Midori, malibu, blue curacao, pineapple juice, lemonade

Whisky Sour \$19

Makers mark, sugar syrup, lemon juice, wonderfoam

Pink Gin Sour \$19

Gin, lychee liqueur, lemon juice, cranberry juice, wonderfoam

Lychee Martini \$19

Vodka, lychee liqueur, pineapple juice, fresh lychee

Negroni \$19

Gin, campari, cinzano rosso, fresh orange

Margarita \$18

Tequila blanca, triple sec, lime juice, salt rim, lime wedge

Mojito \$18

White rum, sugar, fresh lime, fresh mint, soda

Espresso Martini \$18

Fresh espresso, vodka, kahlua, sugar syrup

Fruit Tingle \$19

Vodka, Blue curacao, lemonade, dash of raspberry

