



INTERCONTINENTAL.
HAYMAN ISLAND RESORT



BANQUET MENU

OUR PROMISE TO YOU

Our event menus are designed to cultivate connection; connection to the innovative flair of Modern Australian cuisine, to Hayman Island's local flavour and most importantly, to one another.

Culinary moments are often the moments that are remembered most – the celebratory flute of Champagne, the taste that takes you back to a night filled with laughter or the local dish that introduces you to a new culture. Reflecting on these moments, our chefs have designed an exceptional standard of cuisine, accompanied by uncompromising service with attention to detail and dedication to creating those culinary moments of true connection.

From cocktails and canapés served on the remote sandy shores of Langford Island, to banquets set under the Whitsunday stars on Hayman Beach; explore catering connections with InterContinental.

Yours Sincerely,

Arpad Romandy
Resort Manager

BANQUET MENU

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BANQUET MENU

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Dietary Abbreviations

nf: nut free

df: gluten free

gf: dairy free

v : vegan

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MORNING & AFTERNOON TEA BREAKS

CUSTOMISE YOUR BREAK

House-made oversized cookies with freshly brewed & coffee
One sweet and one savoury selection with freshly brewed coffee & tea
Three sweet or savoury selections with freshly brewed coffee & tea
Seasonal whole fruits - per person

SWEET SELECTION

Assorted freshly baked Danishes & croissants
House-made buttermilk scones served with double cream, home-made jam & preserves
Toasted banana and walnut bread served with Pepe Saya butter & fresh honeycomb
Apple & cinnamon muffins with oat crumble topping & caramel gooey centre
Pear & raspberry frangipane tart
Toasted coconut & caramel slice
Blueberry almond financier & lemon curd
Sticky cinnamon buns & cream cheese frosting
Chocolate chia seed pudding, seasonal berries & coconut flakes (v)
Blackberry & vanilla custard brioche buns
Chocolate cherry ripe slice (v)
Tropical sago pudding (v)
Triple chocolate fudge cookies
Macadamia white chocolate & lemon myrtle shortbread
Bite-sized bomboloni & chocolate fudge sauce
Assorted sliced seasonal fruits & berries (v, gf, df)

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SAVOURY SELECTION

House-smoked tamari almonds & seeds (v)

Seasonal quiche & Davidson plum (nf)

Bush tomato & stracciatella scrolls (v, nf)

House-made onion & potato pies (v, nf)

Crumpets & smoked ocean trout (nf)

Avocado sushi (v, gf)

Spanish potato tortilla (gf)

Bacon & cheese scrolls (nf)

House-made sausage rolls & ketchup

House-made potato & vegetable pasties

Zucchini & corn fritters (nf)

Smoked cheddar gougères & ginger relish

Fried Vietnamese spring rolls (df)

Chicken satay

House-made pork & pear pies

Croque madame & quail egg

Brioche & truffle toastie (nf)

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LIVE BREAK STATIONS

Minimum of 20 guests

Ole Bake Shop

Old fashioned bake shop items, crème horns, vanilla slices, buns, lamingtons & others

Donuts

House-made donuts with all the classic fillings

Taste of South East Asia

Teh tarik, steamed buns & satay

Ekka Classics

Dagwood dog, fairy floss, toffee apples, caramel popcorn, sweet & salty pretzels

Live Crêpe Station

Freshly made crêpes with all the classic toppings

Ice Cream Cart

Freshly scooped ice cream with your favourite toppings

Kid in a Candy Shop

Chocolate fountain, strawberries, marshmallows & an assortment of classic Australian lollies

Fit & Healthy

Detox juice shots, bliss balls, muesli bars & seasonal fruits

Quinoa & avocado salad bowls

Acai bowls

New York New York

Classic Reubens, bagels & hot dogs with all the toppings

BANQUET MENU

DAILY WORKING LUNCH

2 salads, 2 sandwiches & 2 sweet items
Extra salad - extra charge per person
Extra sandwich - extra charge per person
Extra sweet item - extra charge per person

SALADS

Cos lettuce, croutons, eggs, prosciutto, buttermilk & chive dressing (nf, gf)
Cumin & honey roasted carrot salad, sumac & labneh (nf, gf)
Lettuce wedge, creamy leek dressing, avocado & bacon (nf, gf)
Greek oak lettuce, celeriac, apple & walnuts (v, gf)
Shaved cauliflower salad & crispy sesame chili oil (gf)
Wild rocket lettuce, green goddess, macadamia & smoked tomato (nf, gf)
Brown rice, charred corn, black beans, coriander & jalapeno (v, gf)
Watercress, pumpkin, ricotta, smoked pecan, apple & preserved lemon (gf)
Roasted fennel and apple salad, gem lettuce & verjus dressing (v, gf)
Potato, red onion, dill & bacon salad (gf)
Asian noodle salad, fresh herbs & Vietnamese dressing (gf, df)
Potato, peas, red onion, gherkins & carrots (gf)
Parsley salad, lemon, roasted beetroot & roasted onion (v)
Traditional coleslaw (gf, nf)
Sweet potato, hazelnut & chipotle salad (gf, df)
Waldorf salad, apple, celery & walnut (gf)

BANQUET MENU

DAILY WORKING LUNCH(*Cont*)

SANDWICHES (gluten free available on request)

Pork porchetta, pickled kohlrabi, ciabatta, sour cream & chive

Slow roasted sirloin, ciabatta, onions, pepper crema & pickles

Lamb mince, iceberg, tomato & tzatziki pita

Smoked chicken, celery remoulade, bacon, iceberg & baguette

Tuna, tomato, pickles & dill mayo sandwich

Prosciutto, tomato, rocket & stracciatella baguette

Mortadella & smoked duck, provolone cheese, relish & focaccia

Southern style fried chicken wrap & slaw

Grilled vegetables & halloumi ciabatta

Crumbed eggplant sando, cabbage & curry aioli (v)

Eggplant kasundi, watercress pita, sweet potato & lentil (v)

Reuben sandwich, pastrami, Russian dressing, cheese & rye Bacon, lettuce, tomato & cheese sandwich

Cuban sandwich, roast pork, ham, cheese & pickles

Prawn & lobster roll (extra charge per person)

Crumbed tofu, tomato lettuce, vegan mayo & white toast

Roasted mushrooms, pesto, lettuce, tomato & sourdough

Grilled zucchini, romesco, garlic vegan mayo, lettuce & focaccia (v)

BANQUET MENU

DAILY WORKING LUNCH (*Cont*)

SWEET SELECTION

Baked cheesecake, double cream & blueberries

Wattle seed pavlova, crème fraîche, seasonal fruits (gf)

Chocolate fudge brownie & hazelnut (gf)

Milk chocolate lime tartlet & whipped ganache

Meyer lemon tartlet & juniper meringue

Blackcurrant & vanilla bean panna cotta (gf)

Pistachio crème brûlée (gf)

Espresso & Kahlúa choux buns

Raspberry & white chocolate éclair

Orange almond & polenta torte (gf, df)

Lamington, bittersweet chocolate, house-made jam & coconut

Strawberry, rhubarb, macadamia crunch & coconut glass (v)

Banana sticky date slice & coconut caramel drizzle (v)

Assorted macarons (gf)

Fruit & nut chocolate cluster (v)

BANQUET MENU

LIVE COOKING STATIONS

Minimum of 20 guests

Traditional Carvery Corner

Roast pork, fresh white bread, gravy & crackling

Roast chicken, soft buns & gravy

Healthy Rolled & Wrapped Bar

Five grain wraps, white wraps & flavour wraps

Vegetables

Tomato, cucumber, lettuce mix, spinach, rocket, carrot, capsicum, coleslaw, fresh onion, gherkins, sliced olives, sliced chilli, coriander, mint & parsley

Proteins

Drunken chicken, feta, roasted mushrooms, turkey ham, halloumi & honey roast pumpkin

Sauces

Pesto, romesco, honey soy, lahneh & salsa verde

Tradies Lunch

House-made meat pies, pasties, sausage rolls, crumbed sausages, chips, flavoured milk & iced coffee

In a Box

Pad Thai, chicken or tofu, vegetables & eggs

Seafood fried rice

Black pepper beef & noodle

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COCKTAIL MENU

CANAPÉ RECOMMENDATIONS

30 minutes package
4 canapés per person

1 hour package
6 canapés per person

2 hour package
8 canapés per person

3 hour package
10 canapés, 1 substantial canapé per person

COLD CANAPÉS SELECTION

Smoked salmon roe, crème fraîche, crumpet (nf)
Shallot tarte tatin & Pedro Ximénez (nf)
Oyster & smoked vinegar mignonette (nf, gf, df)
Tuna & kimchi tacos (nf)
Beef tartare, smoked mayonnaise & rye (nf)
Scallop ceviche & crispy chicken skin (gf)
Smoked tomato, basil & tarte flambé (v, nf)
Four cheese gougères & truffle (v, nf)
Crack buns with chicken liver parfait
"Fish & chips" & fish tartare on crispy potato (gf, nf)
Crostini smoked salmon & cream cheese
Goat cheese & smoked grapes in rye
Miso cured cheese & puffed rice (v, gf, nf)
Stuffed dates, pistachio & cream cheese (v, gf)
Smoked fish cheek & lardo on toast (nf)
Beetroot & horseradish tartlet (v)
Scallop with leche de tigre (nf, gf, df)
Crostini jamón ibérico & tapenade (nf)
Roast beef savoury profiteroles (nf)

HOT CANAPÉS SELECTION

Chicken Kiev wings & garlic aioli (nf)
XO scallop & sea herbs (nf, gf)
Smoked mushroom empanadas
Wagyu beef pastrami skewer & hot sauce (nf, df)
Cacio é Pepe arancini (v, nf)
Smoked lamb rib & native thyme (nf, gf, df)
Fish croquette & Zuni-style pickle (nf)

*Vegetarian/vegan available on request

BANQUET MENU

COCKTAIL MENU (*Cont*)

HOT CANAPÉS SELECTION

Prawn toast & cold pickled cucumber (nf)
Mixed vegetable tempura & vegan aioli (v, nf, gf, df)
Smoked & glazed popcorn cauliflower (v, nf, gf, df)
Southern fried quail, curry leaf & vinegar spice (nf)
Bao buns, slow cooked lamb, mint, coriander & hoisin
Falafels with garlic yoghurt
Fish pakora & mango relish (nf, df)
Chickpeas & truffle aioli (v, nf, gf, df)
Duck scotch eggs & relish
Pork po' boys, pickles & plum sauce
Tempura miso eggplant (v, nf, df)
Sausage sangas, house-made sausage & onion (nf)

SWEET CANAPÉS SELECTION

Hazelnut, salted caramel & chocolate crémeux cone
Brown butter madeleines & pineapple salsa
Compressed watermelon lollypops & mint (v)
Honey, pistachio & whipped ricotta cannoli
Mini donuts & yuzu caramel
Lemon myrtle Pavlova, double cream & seasonal berries (gf)
Chocolate & mandarin profiteroles
Yoghurt cheesecake dome & lime shortbread
Dulce gold chocolate éclair & whip ganache
Passionfruit & white chocolate macarons

SUBSTANTIAL CANAPÉS SELECTION

Grilled bay lobster rolls, dill & brown butter
Chicken teriyaki bowls & brown rice (gf, df)
Pork belly burnt ends, rosella flower, BBQ sauce & slaw (gf, df)
Spit cooked beef, remoulade, brioche sando & gravy (nf)
Three cheese, spinach & mushroom calzone
Southern style fried chicken buckets & ranch dressing (nf)
Nachos bowl, Pico de Gallo, smoked brisket, sour cream & jalapenos
Crumbed fish, hand cut fries & yoghurt tartare

*Vegetarian/vegan available on request

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LIVE CHEF CANAPÉS SELECTION

Minimum of 25 guests

Oysters & Raw Bar
Shucked oysters
Selection of sashimi & ceviche
Selection of nigiri
Condiments

Caviar - extra charge per person
White sturgeon caviar
Waffles
Sour cream
Chives
Chopped shallots
Capers
Egg white & yolk

Hayman Sundae Cart
Ice cream
Sparkle cookies
Caramelized banana
Cherries
Toasted nuts
Fudge
Whipped cream

Sausage Sizzle
House-made BBQ sausages
Fresh bread & buns
Onion
Sauerkraut
Cheese & bacon bits
House-made tomato sauce
Mustard

Cheese Please
Selection of cheeses from Australia
Preserves
Homemade lavosh
Fruit sourdough

Woks & Curries
Thai seafood yellow curry
Pork chilli & basil stir fry
Chicken Pad Thai

BANQUET MENU

LIVE CHEF CANAPÉS SELECTION *(cont)*

Slow Cooked Pig in the Pit

Soft buns

Burger cheese

Slaw

Bread & butter pickles

Chitpotle

Whole Tuna Tacos from the Pit

Slow cooked miso marinated tuna

Corn tortilla

Green salsa

Lime crema

Whole Smoked Lamb

Served with dirty rice

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RESORT BBQ MENU

TO START

Freshly baked cob loaves & Pepe Saya butter
Ploughman's plates, cold cuts, cheese & pickles
Reef fish escabeche (nf, gf)
Pineapple salsa & fried tortillas (v, nf, df)

ALL ITEMS COOKED LIVE BY CHEFS OVER SEASONED IRON BARK ON THE CRANK GRILL

Low and slow beef ribs & BBQ sauce (nf, gf)
Lamb legs and chimichurri (nf, gf, df)
BBQ house-made sausage & smoked tomato sofrito (gf)
Grilled Spanish mackerel & remoulade (gf)
Smoked free range chicken & black pepper crema (nf, gf)
Jacket potato sour cream & chives (gf)
Sweet potato & hazelnut salad (gf)
Coleslaw & herbs (nf)
Chopped salad & mustard dressing (gf, df)
Dirty rice (nf)

DESSERT

Aussie style s'mores

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PREMIUM BBQ MENU

TO START

Freshly baked house cob bread & butters
Ceviche, leche de tigre & grilled padron (nf, gf, df)
Marinated smoked octopus, potato & herbs (nf, gf, df)
Freshly shucked appellation oysters, Forvm vinegar & mignonette

ALL ITEMS COOKED LIVE BY CHEFS OVER SEASONED IRON BARK ON THE CRANK GRILL

2GR wagyu onglet steak 4/5 & chimichurri (nf, gf, df)
Paper bark wrapped local market fish & pilipili sauce (nf, gf, df)
House-made chorizo coils & bush tomato relish (nf, gf, df)
Smoked lamb ribs & honey (nf, gf, df)
Free range Chermoula marinated chicken (gf, df)
BBQ painted crayfish, garlic butter & sea herbs (gf)
Mighty Clarence pork rack roasted over coals (nf, gf)
Smoked seasonal mushrooms & sake butter (nf, gf)
BBQ leek & macadamia (gf)
Artisan salad & wild fennel dressing (gf, df)
Corn & truffle (nf, gf)

DESSERT

The Hayman Island sundae

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GRAZING MENU

TO START

Sourdough & cultured butter

ENTREE

Charcuterie & house pickles (nf, gf)

Mussels escabeche & potato aioli (nf, gf)

Smoked market fish, capers, horseradish & witlof (nf, gf)

Crumbed mushrooms, pine nut cheese & herb aioli (v, df)

MAIN COURSE

Whole baked market fish, myrtle dukkah & brown butter (gf)

Sirloin, bone marrow, buns & smoked jus (nf, gf)

Grilled prawns, Romanesco & parsley (gf)

Braised lamb shoulder, burnt shallots & mint (nf, gf)

Pork porchetta, apple & madeira sauce (nf, gf, df)

Smoked pumpkin, chermoula & coconut labneh (v, gf, df)

SIDES

Wild leaves, buttermilk dressing & chives (nf, gf)

Duck fat-roasted kipfler, smoked salt & rosemary (nf, gf)

Seasonal greens, lemon olive oil & chilli (nf, gf)

DESSERT

Chocolate fudge brownies & caramelised hazelnuts (gf)

Orange polenta & pistachio torte (gf, df)

Baked berry cheesecake & lemon shortcrust

BANQUET MENU

PREMIUM GRAZING MENU

TO START

Selection of freshly baked house-made breads & butter

ENTREE

Freshly shucked oysters, white pepper mignonette, ponzu & fresh wasabi
Roasted bone marrow & parsley salad
Boiled yabby tails, crumpets & double cream
Crudités, baby radishes, witlof, baby quakes, heirloom carrots & 3 whipped condiments
Mushroom, black garlic pâté & crostini
Serrano ham, almond, honey & olive oil

MAIN COURSE

Chooks At The Rooke chicken & bush tomato harissa (nf, gf, df)
Salt baked local reef fish & tobiko beurre Blanc (nf, gf)
Grilled wagyu skewers & chimichurri (nf, gf, df)
Grilled bay bugs & gremalota (gf)
Mash potato, confit garlic & brown butter
Cauliflower & truffle
Mixed greens and butter milk dressing (gf)

DESSERT

Chocolate fudge brownies & caramelised hazelnuts (gf)
Orange polenta & pistachio torte (gf, df)
Baked berry cheesecake & lemon shortcrust
Assorted macarons
Almond pear & raspberry tart

BANQUET MENU

SEAFOOD GRAZING MENU

TO START

Selection of freshly baked house-made breads & butter

ENTREE

Fresh shucked oysters, lemon & smoked mignonette (nf, gf, df)

Local tiger prawns sangas (nf)

Dressed spanner crabs & crumpets (nf)

Ceviche of local market fish, leche de tigre (nf, gf, df)

MAIN COURSE

Local reef fish porchetta, red sambal & grilled lime (nf, gf)

Grilled crayfish & saltbush butter (nf)

Scallops, XO sauce & karkalla (nf, gf)

Grilled squid & Pico de Gallo (nf, gf, df)

Salt and pepper fish wings & lemon myrtle aioli (nf)

Razor clams, steamed in sake & soy (gf)

Grilled sweet corn with crab butter (nf, gf)

Mixed seasonal salad leaves, sherry vinegar & walnut (gf, df)

Hand cut chips with salt & vinegar seasoning (nf, gf, df)

DESSERT

Chocolate fudge brownies & caramelised hazelnuts (gf)

Orange polenta & pistachio torte (gf, df)

Baked berry cheesecake & lemon shortcrust

BANQUET MENU



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PLATED DINNER

INCLUSIONS:

House-baked breads & Pepe Saya butter

2-course set menu : entrée/main or main/dessert

3-course set menu : 1 entrée, 1 main & 1 dessert

3-course alternative serve menu : 2 entrée, 2 main & 2 dessert

4-course set menu : cold entrée, hot entrée, main & dessert

Palate cleanser - extra charge per person

COLD ENTREE SELECTION

House-made Pâté en croûte, crispy duck, duck jus & emu apple relish

Cold vegetable terrine, sourdough crisp & onion jus vegetable (v, gf, df)

Kohlrabi taco, spanner crab, caramelised kombu cream & finger lime (nf, gf)

Market fish gravlax, dessert lime jam, avocado puree & dill cream (nf)

Local painted crayfish, miso & macadamia, beach mustard & sea herbs (gf)

King fish ceviche, leche de tigre, Alto olive oil & mandarin (nf, gf, df)

Beetroot & figs, whipped pecan, blood orange & strawberry jam (v, gf, df)

Tiger prawn & green harissa butter, sourdough flat bread & lemon myrtle (nf)

HOT ENTREE SELECTION

Seared scallop, black garlic, chicken skin & sea herbs (nf, gf)

Hot smoked ocean trout, kimchi butter, chives & leek (nf, gf)

Slow cooked lamb neck, saltbush, native mint sauce & beetroot (nf, gf)

Local house-made reef fish sausages, bush tomato relish & soft herb salad (nf)

Gnocchi, nasturtium pesto, stracciatella cheese & smoked tomato (v)

Chooks at the Rooke chicken, verjus, miso mayo, green grapes & hazelnut (gf)

Smoked & cured kangaroo, caper leaf, house-made mustard & Illawarra plum BBQ (gf)

*Gluten free available on request

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MAIN COURSE SELECTION

Lamb rack & braised shoulder, native thyme & wild onions (gf)
Game farm smoked confit duck leg, pastrami spices, burnt honey, white carrot (gf)
Confit Chooks at the Rooke chicken, corn custard, fermented chilli oil & herb pistou (gf)
Steamed local barramundi, fennel oil split beurre Blanc, warrigal greens & smoked potato puree (gf, nf)
Mighty Clarence pork loin chop, beer braised sugar loaf cabbage & honey mustard (nf, gf)
Smoked lamb rump, horseradish crema, yellow zucchini, eggplant & soy purée (nf, gf)
Spatchcock, brioche & miso bread sauce, garlic shoots, lemon thyme & chicken sauce
Market reef fish, globe artichokes, sugar snaps pea, dessert lime & sauce gribiche (nf, gf)
Beef tenderloin, potato boulangerie, split gremolata & mushrooms (nf, gf)
Low and slow cooked sirloin, prawn hollandaise & green asparagus (nf, gf)
Wagyu rump cap, watercress salad, smoked garlic confit, potato purée & bone marrow jus (nf, gf)
Chargrilled sword fish, nori dressing, lemon aioli, shaved fennel & sea herb salad (nf, gf, df)
Roasted market fish, squid ink sauce, Brussel sprouts, turnips (gf)

VEGAN MAINS

Palm heart, leek, koshihikari rice risotto, saffron, onion & sake broth (nf, gf)
Slow cooked sugar loaf, kombu & fungi XO (nf, gf)
Peas, sugar snap, broad beans, whipped sunflower seeds & spelt sable (nf)
Butternut cooked in the coals, almond curd, fermented chilli oil, pumpkin seed & sesame sauce (nf, gf)

ADDITIONAL SIDE DISHES

Side Dishes - extra charge per person per side dish

Patatas bravas, roast potato with aioli & chives (nf, gf)
Grilled broccolini, lemon & pink pepper dressing (nf, gf)
Mixed leaves, radish, tomato, avocado, apple, cucumber & citrus dressing (nf, gf)
Baby corn in the husk, basil butter (nf, gf)
Roasted carrots, sesame oil & sesame seeds
*Gluten free available on request

BANQUET MENU

DESSERT

Espresso Dome

Mascarpone mousse, coffee jelly, hazelnut & chocolate soil

Citrus Tart

Lemon curd, juniper meringue, fizzy white chocolate & lime sorbet

Raspberry Cheesecake

Baked New York cheesecake, wattle seed shortbread & pistachio ice cream

Pacific Delice

Caramel dark chocolate mousse, feuilletine crunch, toasted hazelnuts, gold leaf

Hayman pavlova

Lemon myrtle meringue, double cream, seasonal fruits

Apple tart tatin

Caramelised apple, puff pastry, brown butter ice cream

Rum Baba

Rum spiced syrup, coconut sorbet & pineapple salsa (v)

Bam Bam Coconut

Passionfruit & banana Namelaka, coconut crèmeux, Valrhona caraibe chocolate & coconut sand

Honey parfait

Lemon myrtle curd, white chocolate, honey parfait & macadamia crumble

Chocolate & passionfruit tart

Salted caramel, milk chocolate ganache & passionfruit curd

Banana sticky date pudding

Yuzu caramel sauce, peanut crumble & coconut ice cream

Orange creme caramel

Citrus salad, mint & pistachio biscotti

*Post dinner snacks: Speak to our events team for a custom-built experience.

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BEVERAGE PACKAGES (pricing per person)

Additional wines to the package incurs a \$3.00 corkage per person

RESORT BEVERAGE PACKAGE

Wine	Woodbrook Farm Brut Cuvée NV Sparkling, SE Australia	Pricing
	Pikorua Sauvignon Blanc, Marlborough NZ	1 Hour
	Bimbadgen Chardonnay, Hunter Valley NSW	2 Hours
	Bimbadgen Shiraz-Cabernet, Hunter Valley NSW	3 Hours
Beer	Corona	4 Hours
	Peroni	5 Hours
	James Boag's Premium Light	6 Hours
Other	Soft drinks & water	

PREMIUM BEVERAGE PACKAGE

Wine	Bimbadgen Sparkling Cuvée, Hunter Valley NSW	Pricing
	La Luna Pinot Gris, Hunter Valley NSW	1 Hour
	La Luna Rosé, Hunter Valley NSW	2 Hours
	Bimbadgen Side Step Shiraz, Hunter Valley NSW	3 Hours
Beer	Corona Peroni	4 Hours
	James Boag's Premium Light	5 Hours
	Soft drinks & water	6 Hours
Other		

DELUXE BEVERAGE PACKAGE

Wine	Piper-Heidsieck Cuvée Brut Champagne, France	Pricing
	Craggy Range Sauvignon Blanc, Martinborough NZ	1 Hour
	Henschke Peggys Hill Riesling, Eden Valley SA	2 Hours
	Henschke Henry's Seven Shiraz, Grenache Blend Barossa SA	3 Hours
	Craggy Range Te Kahu Bordeaux Blend Gimblett Gravels NZ	4 Hours
Beer	Corona	5 Hours
	Peroni	6 Hours
	James Boag's Premium Light	
Other	Soft drinks & water	

BANQUET MENU

BEVERAGES ON CONSUMPTION

Please select one champagne or sparkling wine, two white wines, two red wines and three beers (including one light option).

CHAMPAGNE & SPARKLING

Piper-Heidsieck Cuvée Brut, France
G.H Mumm Grand Cordon, France
Veuve Clicquot Brut NV, France
Dom Perignon Brut, France
Bimbadgen Sparkling Cuvée, Hunter Valley
Il Fiore Prosecco DOC, Italy
Montalto Pennon Hill Sparkling Rosé

BLUSH WINE

Rogers & Rufus Grenache Rose, Barossa SA
Mirabeau Classic Rose AOC, France

WHITE WINE

Hentley Farm Riesling, Eden Valley
Craggy Range Te Muna Road Riesling, Martinborough Craggy
Range Te Muna Road Sauvignon Blanc, Martinborough
Shaw & Smith Sauvignon Blanc, Adelaide Hills
Santi Sortosele Pinot Grigio DOC, Venezie Italy
Josef Chromy Pinot Gris, Tasmania
Montalto Estate Chardonnay, Mornington Peninsula
Bimbadgen Hunter Valley Chardonnay, Hunter Valley

RED WINE

Montalto Estate Pinot Noir, Mornington Peninsula
Lock & Key Pinot Noir, Tumbarumba
Mt Difficulty Roaring Meg Pinot Noir, Central Otago
Two Hands Gnarly Dudes Shiraz, Barossa Valley
Tyrrells Lunatic Shiraz, Heathcote
Bimbadgen Hunter Valley Shiraz Cabernet, Hunter Valley
Robert Oatley Signature Cabernet Sauvignon, Margaret River

BANQUET MENU

BEVERAGES ON CONSUMPTION

BEER & CIDER

Corona

Heineken

Peroni

James Squire 150 Lashes

Little Creatures

Pure Blonde

Great Northern Super Crisp

Stone & Wood

James Boag's Premium Light

Bulmers Cider

WATER

Antipodes Still 1L

Antipodes Sparkling 1L