



## ON CONSUMPTION MENU

Maximum of 50 Guests

### SPARKLING & CHAMPAGNE

- Veuve Ambal Crémant de Bourgogne Brut Burgundy, France* **\$15/\$50**  
*Ruinart Blanc de Blanc Champagne, France* **\$350**  
*Dom Perignon Champagne, France* **\$650**

### ROSE

- Rameau D'Or Côte de Provence, France* **\$15/\$55**  
*Domaines Ott Clos Mireille Rosé Côte de Provence, France* **\$125**

### WHITE

- Amelia Park Chardonnay Margaret River, Australia* **\$20/\$55**  
*Domaine Jean Dauvissat Père et Fils Burgundy, France* **\$90**

### RED

- Two Hands 'Gnarly Dudes' Shiraz Barossa Valley, Australia* **\$20/\$54**  
*Giant Steps Pinot Noir Yarra Valley, Australia* **\$57**  
*Yabby Lake Pinot Noir Mornington Pensinsula, Australia* **\$110**





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### BEER

*Pure Blonde on Tap (Approx 118 Schooners per keg)* **\$1,200**

*Pure Blonde (Bottle)* **\$15**

*Seltzer (Can)* **\$15**

### COCKTAILS

**Choice of 2 | \$25/\$250**

*Aperol Spritz*

*Margarita*

*Mojito*

*Espresso Martini*

*Amaretto Sour*

### SPIRITS | \$17

*Belvedere Vodka*

*Ahoy Club Gin*

*El Jimador Tequila*

### MOCKTAILS | \$15 EA

### NON-ALCOHOLIC BEVERAGES

**\$6.50 EA**

*Any other wines, beers, cocktails or spirits  
are available upon request.*

