

# | Private Suite Package |

\$150 per person



## Menu

### Baker's Basket

Selection of freshly baked  
bread rolls and butter

### Seafood Selection

New Zealand green lipped mussels  
North West king prawns  
Fresh rock oysters  
Fresh sushi

### Cold Selection

Selection of continental meats and  
vegetarian anti pasto  
Market fresh gourmet salads

### Hot Selection

Roast meats of the day served with  
traditional condiments  
Chef's vegetarian dish of the day  
Chef's buffet dish of the day  
Steamed seasonal vegetables  
Golden roasted potatoes

### Desserts

Selection of assorted cakes & mini desserts  
Freshly sliced seasonal fruit

### To Finish

Local and international cheese selection  
with dried fruits and crackers  
Freshly brewed coffee and a  
selection of specialty teas

## Beverage Package

### Sparkling

Seppelt Fluer de Lys Chardonnay Pinot Noir

### Wines

Penfolds Koonunga Hill Chardonnay  
821 South Sauvignon Blanc  
Mount Trio Moscato

Penfolds Koonunga Hill Cabernet Sauvignon  
Seppelt The Drives Shiraz

### Beer

150 Pale Ale  
Boags Premium  
Heineken 3  
Corona

### Cider

James Squire Orchard Crush Apple Cider

### Non Alcoholic

Coke, Coke No Sugar, Lift, Sprite & Fanta  
Apple & Orange Juice

\* Menu items subject to seasonal availability