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# CHRISTMAS MENUS



## CHRISTMAS SIT DOWN PLATED

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**Two courses** ..... \$72.0

**Three courses** ..... \$88.0

### ENTRÉE

-  Crab and granny smith apple salad, avocado and bloody mary sorbet **GF, NF**  
Hot smoked salmon, chervil salad, cucumber beurre blanc **GF, NF**  
Breast of duck, grilled pear, sweet potato and goat's cheese salad, sweet and sour cherries, pumpkin seed nougat crumble **GF**
-  Salad of marinated fetta, tomatoes, cucumbers, black olives, Spanish onions, capsicum, basil pesto **V, GF**

### MAIN

- Slow roasted breast of turkey, rhubarb chutney, roasted root vegetables, redcurrant jus **GF**
-  Slow roasted rack of lamb, chickpea fritters, ratatouille, basil pesto, lamb jus **GF**  
Twice cooked salmon, pistachio crumbs, avocado puree, crab cannelloni, cucumber foam  
Fillet of beef, foie gras mousse, truffle dressing, baby summer vegetables, Madeira jus

### DESSERT

- Dark chocolate pannacotta, poached pear, pistachio and candied ginger ice cream **V**
- Coconut and pineapple gâteau, pistachio ice cream **V**
- Warm Christmas pudding, brandy sauce, vanilla ice cream **V**
- White chocolate parfait, marinated strawberries, toasted meringue **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas  
Fruit mince pies **V**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

# CHRISTMAS MENUS

## CHRISTMAS COCKTAIL MENU 1




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**With 2 hour silver beverage package** ..... \$90.0


**With 3 hour silver beverage package** ..... \$97.0

### COLD CANAPÉS

#### Seafood

-  Seared scallop, citrus zest, vermouth GF
-  Moreton Bay bug medallion, caper berry salsa GF
-  King prawns, salmon pearls, crisp bread

#### Meat/Poultry

-  Smoked lamb, vodka rhubarb compote GF
- Spiced chicken, blackberry and balsamic jelly GF
- Duck rillettes, caramelised pear bruschetta

#### Vegetarian

- Mini polenta muffins, Moroccan spiced carrot tapenade V, GF
- Fig vincotta marinated watermelon and basil ricotta V
- Avocado and cucumber nori rolls, pickled ginger V, GF, DF

#### Desserts

- Mini rum balls V
- Summer trifle with brandy V
- Eggnog pannacotta V

### HOT FOOD STATIONS

#### Carvery

- Roasted turkey, cranberry jelly GF
- Glazed leg of ham, seeded mustard GF
- Crusty bread and accompaniments

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Christmas cookies V

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

# CHRISTMAS MENU




## CHRISTMAS COCKTAIL MENU 2

**With 4 hour silver beverage package**..... \$130.0

**With 5 hour silver beverage package**..... \$134.0

### COLD CANAPÉS

#### Seafood

-  Seared scallop, citrus zest, vermouth GF
-  Moreton Bay bug medallion, caper berry salsa GF  
Smoked salmon and crab bon bon GF
-  King prawns, salmon pearls, crisp bread


#### Meat/Poultry

- Wagyu beef tartare, poached quail egg, brandy mustard
- Smoked lamb, vodka rhubarb compote GF
- Spiced chicken, blackberry and balsamic jelly GF
- Duck rillettes, caramelised pear bruschetta

#### Vegetarian

- Mini polenta muffins, Moroccan spiced carrot tapenade V, GF
- Fig vincotta marinated watermelon and basil ricotta V
- Cauliflower and grana padano pannacotta, eggplant caviar V
- Avocado and cucumber nori rolls, pickled ginger V, GF, DF

#### Desserts


- Mini rum balls V
-  Mango and passionfruit tarts V
- Summer trifle with brandy V
- Eggnog pannacotta V

### HOT FOOD STATIONS

#### Carvery

- Roasted turkey, cranberry jelly GF
- Glazed leg of ham, seeded mustard GF
- Crusty bread and accompaniments

#### Seafood

-  Tempura prawns, green pawpaw salad
- Salt and pepper calamari, garlic aioli
- Hot smoked salmon, spiced crab remoulade
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
- Christmas cookies V

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

# CHRISTMAS MENU

## CHRISTMAS BUFFET

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**With 4 hour silver beverage package**..... \$125.0

**With 5 hour silver beverage package**..... \$130.0

### SALADS

Cherry tomatoes, cucumber, fetta, Spanish onion **V, GF**

Rocket, tomato and parmesan **V, GF**

Baby potato salad, mustard seeds, spring onions **V, GF**

Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**

### FRESH COLD SEAFOOD

Smoked salmon, horseradish **GF**

King prawns, lemon and cocktail sauce **GF**

### HOT ITEMS

Roasted turkey, chipolatas and cranberry dressing

Roasted leg of honey glazed ham **GF**

 Selection of roasted vegetables **V, GF, DF**

Roasted potato and sweet potato **V, GF**

Penne pasta, basil pesto **V**

### DESSERT

Traditional plum pudding and brandy anglaise **V**

Selection of pastries **V**

Fruit mince pies **V**


 Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Christmas cookies **V**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

**V** VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE **VEGAN** VEGAN **NF** NUT FREE

 Signature ingredients sourced within Queensland



# BEVERAGE

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Our regionally and internationally inspired wine list is compiled from grape varieties and wine styles widely recognised as the best suited to their origin. We have created a carefully selected portfolio of wines showcasing Australia's finest wine growing regions, complimented by a sophisticated international wine list designed to enhance our menus and delight diners.

Your preferred taste may be for a cool climate, lighter style wine from the Mornington Peninsula, Marlborough, Adelaide Hills or the Granite Belt or alternatively you may like a wine with a little more weight from the Barossa, McLaren Vale or the Margaret River.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2019.

# BEVERAGE

Valid to 30 June 2019

## BEVERAGE PACKAGES

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### PLATINUM BEVERAGE PACKAGE

**For dinners, select an additional white and red wine to be available on request.**

#### Select one sparkling wine

Petaluma Croser NV Pinot Noir Chardonnay (Adelaide Hills)  
Santero Prosecco (Italy)  
Jansz Premium Cuvée (Tasmania)

#### Select one white wine

Mt Difficulty Roaring Meg Sauvignon Blanc (Central Otago)  
Saint Clair Sauvignon Blanc (Marlborough)  
Saint Clair Pinot Gris (Marlborough)  
Jim Barry Watervale Riesling (Clare Valley)  
Petaluma Chardonnay (Adelaide Hills)

#### Select one red wine

Stonier Pinot Noir (Mornington Peninsula)  
St Hallet Shiraz (Barossa)  
Hardys Tintara Shiraz (McLaren Vale)  
Jim Barry Cabernet Sauvignon (Clare Valley)

**Hahn Premium Light plus one Mid Strength and up to four Full Strength including Queensland Craft and Cider**

#### Mid Strength

Hahn Super Dry 3.5  
XXXX Gold  
Little Creatures Rogers'

#### Full Strength

Hahn Super Dry  
James Squire 'One Fifty Lashes' Pale Ale  
Heineken  
Little Creatures Pale Ale

#### Queensland Craft and Cider

Newstead Brewing Co. 'The Mayne Thing' Golden Ale  
Burleigh Brewing Co. 28 Pale Ale  
Balter XPA  
Fortitude Summer Ale  
James Squire 'Orchard Crush' Apple Cider

Orange Juice, Coke, Coke No Sugar, Sprite, Mt Franklin Sparkling Mineral Water

\$36.0 per person	(1 hour duration)
\$41.0 per person	(2 hour duration)
\$46.0 per person	(3 hour duration)
\$54.0 per person	(4 hour duration)
\$58.0 per person	(5 hour duration)

# BEVERAGE

Valid to 30 June 2019

## BEVERAGE PACKAGES

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### GOLD BEVERAGE PACKAGE

#### Select one sparkling wine

Beaumont by Knappstein Brut Sparkling (South Australia)

Canti Prosecco (Italy)

Veuve d'Argent Blanc De Blancs (France)

#### Select one white wine

Mud House Rapaura Sauvignon Blanc (Marlborough)

Mud House Grovetown Pinot Gris (Marlborough)

Beaumont by Knappstein Chardonnay (Adelaide Hills, Limestone Coast)

#### Select one red wine

Palliser Estate Pinot Noir (Martinborough)

Beaumont by Knappstein Cabernet Merlot (Adelaide Hills, Limestone Coast)

Beaumont by Knappstein Shiraz (Adelaide Hills, Limestone Coast)

#### Hahn Premium Light plus one Mid Strength and up to three Full Strength including Queensland Craft and Cider

##### Mid Strength

Hahn Super Dry 3.5

XXXX Gold

Little Creatures Rogers'

##### Full Strength

Hahn Super Dry

James Squire 'One Fifty Lashes' Pale Ale

Heineken

##### Queensland Craft and Cider

Newstead Brewing Co. 'The Mayne Thing' Golden Ale

Burleigh Brewing Co. 28 Pale Ale

Balter XPA

Fortitude Summer Ale

James Squire 'Orchard Crush' Apple Cider

Orange Juice, Coke, Coke No Sugar, Sprite, Mt Franklin Sparkling Mineral Water

\$31.0 per person	(1 hour duration)
\$36.0 per person	(2 hour duration)
\$41.0 per person	(3 hour duration)
\$49.0 per person	(4 hour duration)
\$53.0 per person	(5 hour duration)



# BEVERAGE

Valid to 30th June 2019

## BEVERAGE PACKAGES

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### SILVER BEVERAGE PACKAGE

Tatachilla NV Sparkling (South Australia, Victoria)

Tatachilla Chardonnay (South Australia, Victoria) **or**

Tatachilla Semillon Sauvignon Blanc  
(South Australia, Victoria)

Tatachilla Cabernet Shiraz (South Australia, Victoria)

### Hahn Premium Light plus one Mid Strength and two Full Strength

#### Mid Strength

Hahn Super Dry 3.5

XXXX Gold

#### Full Strength

Hahn Super Dry

James Squire 'One Fifty Lashes' Pale Ale

Heineken

Orange Juice, Coke, Coke No Sugar, Sprite,  
Mt Franklin Sparkling Mineral Water

\$26.0 per person	(1 hour duration)
\$31.0 per person	(2 hour duration)
\$36.0 per person	(3 hour duration)
\$44.0 per person	(4 hour duration)
\$48.0 per person	(5 hour duration)

# BEVERAGE

Valid to 30 June 2019

## BEVERAGE PACKAGES

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### QUEENSLAND BEVERAGE PACKAGE

Sirromet Vineyard Selection Sparkling Chardonnay  
Pinot Noir (Granite Belt) **and**

#### Select one white wine

Witches Falls Verdelho (Granite Belt)

Sirromet Vineyard Selection Sauvignon Blanc  
(Granite Belt)

Witches Falls Sauvignon Blanc (Granite Belt)

#### Select one red wine

Witches Falls Merlot (Granite Belt)

Witches Falls Syrah (Granite Belt)

Sirromet Vineyard Selection Cabernet Sauvignon  
(Granite Belt)

Sirromet Vineyard Selection Shiraz (Granite Belt)

**Hahn Premium Light plus one Mid Strength  
and up to three Full Strength including  
Queensland Craft and Cider**

#### Mid Strength

Hahn Super Dry 3.5

XXXX Gold

Little Creatures Rogers'

#### Full Strength

Hahn Super Dry

James Squire 'One Fifty Lashes' Pale Ale

Heineken

#### Queensland Craft and Cider

Newstead Brewing Co. 'The Mayne Thing' Golden Ale

Burleigh Brewing Co. 28 Pale Ale

Balter XPA

Fortitude Summer Ale

James Squire 'Orchard Crush' Apple Cider

Orange Juice, Coke, Coke No Sugar, Sprite,  
Mt Franklin Sparkling Mineral Water

\$31.0 per person	(1 hour duration)
\$36.0 per person	(2 hour duration)
\$41.0 per person	(3 hour duration)
\$49.0 per person	(4 hour duration)
\$53.0 per person	(5 hour duration)

# BEVERAGE

Valid to 30 June 2019

## WINE

### WHITE BY THE BOTTLE

#### Sparkling

	REGION	PRICE
Tatachilla NV Sparkling	South Australia, Victoria	\$36.0
Beaumont by Knappstein Brut Sparkling	Adelaide Hills, Limestone Coast	\$42.0
Sirromet Vineyard Selection Sparkling NV	Granite Belt	\$46.0
Veuve d'Argent Blanc de Blanc	France	\$46.0
Canti Prosecco	Italy	\$47.0
Santero Prosecco	Italy	\$53.0
Croser Non Vintage Pinot Noir Chardonnay	Adelaide Hills	\$53.0
Jansz Premium Cuvée	Tasmania	\$56.0
Stonier Sparkling Pinot Noir Chardonnay	Mornington Peninsula	\$57.0
Moët & Chandon	France	\$125.0

#### Aromatics

Mud House Grovetown Pinot Gris	Marlborough	\$46.0
Canti Pinot Grigio	Italy	\$47.0
St Clair Pinot Gris	Marlborough	\$49.0
Mt Difficulty Roaring Meg Pinot Gris	Central Otago	\$50.0
Witches Falls Verdelho	Granite Belt	\$50.0
St Hallet Eden Valley Riesling	Eden Valley	\$50.0
Jim Barry Watervale Riesling	Clare Valley	\$50.0
Ca'di Frara Pinot Grigio	Italy	\$52.0
Eddystone Pinot Gris	Pipers River	\$55.0
Petaluma Hanlin Hill Riesling	Clare Valley	\$61.0

#### Sauvignon Blanc

Tatachilla Semillion Sauvignon Blanc	South Australia, Victoria	\$36.0
Mud House Rapaura Sauvignon Blanc	Marlborough	\$46.0
Sirromet Vineyard Selection Sauvignon Blanc	Granite Belt	\$46.0
Wairau River Sauvignon Blanc	Marlborough	\$49.0
St Clair Sauvignon Blanc	Marlborough	\$49.0
Petaluma Sauvignon Blanc	Adelaide Hills	\$50.0
Mt Difficulty Roaring Meg Sauvignon Blanc	Central Otago	\$51.0
Witches Falls Sauvignon Blanc	Granite Belt	\$51.0
Mud House Woolshed Single Vineyard Sauvignon Blanc	Marlborough	\$52.0
Eddystone Point Sauvignon Blanc	Tamar Valley	\$55.0

#### Chardonnay

Tatachilla Chardonnay	South Australia, Victoria	\$36.0
Beaumont by Knappstein chardonnay	Adelaide Hills Limestone Coast	\$42.0
Xanadu Exmoor Chardonnay	Margaret River	\$47.0
Petaluma Chardonnay	Adelaide Hills	\$50.0
Vasse Felix Filius Chardonnay	Margaret River	\$52.0
Hardys Heritage Reserve Bin Chardonnay	Multi Region	\$56.0
Kooyong Clonale Chardonnay	Mornington Peninsula	\$58.0
Petaluma Piccadilly Chardonnay	Adelaide Hills	\$78.0

# BEVERAGE

Valid to 30 June 2019

## WINE

### RED BY THE BOTTLE

	REGION	PRICE
<b>Rosé</b>		
St Hallett Barossa Rosé	Barossa	\$46.0
Domaine d'Estienne Rosé	France	\$51.0
Delinquente Nero d'Avola Rosé	Riverland	\$52.0
<b>Pinot Noir</b>		
Palliser Estate Pencarrow Pinot Noir	Martinborough	\$48.0
Ha Ha Pinot Noir	Marlborough	\$49.0
Ca'di Frara Pinot Noir	Italy	\$52.0
Mud House Pinot Noir	Central Otago	\$53.0
Stonier Pinot Noir	Mornington Peninsula	\$55.0
Eddystone Point Pinot Noir	Tasmania	\$57.0
10 Minutes by Tractor Pinot Noir	Mornington Peninsula	\$59.0
Nautilus Pinot Noir	Marlborough	\$63.0
<b>Merlot</b>		
Tatachilla McLaren Vale Merlot	McLaren Vale	\$49.0
Witches Falls Merlot	Granite Belt	\$49.0
<b>Cabernet Sauvignon</b>		
Sirromet Vineyard Selection Cabernet Sauvignon	Granite Belt	\$46.0
St Hallet Gamekeepers Cabernet Sauvignon	Barossa Valley	\$48.0
Jim Barry The Cover Drive Cabernet Sauvignon	Clare Valley	\$49.0
Hardys Tintara Cabernet Sauvignon	McLaren Vale	\$50.0
Petaluma Cabernet Sauvignon	Coonawarra	\$57.0
<b>Shiraz</b>		
Beaumont by Knappstein Shiraz	Adelaide Hills, Limestone Coast	\$42.0
Sirromet Vineyard Selection Shiraz	Granite Belt	\$46.0
Yalumba Patchwork Shiraz	Barossa	\$48.0
Tatachilla McLaren Vale Shiraz	McLaren Vale	\$50.0
St Hallet Garden of Eden Shiraz	Barossa	\$50.0
Jim Barry Single Vineyard Shiraz	Clare Valley	\$59.0
St Hallet Blackwell Shiraz	Barossa	\$70.0
Witches Falls Syrah	Granite Belt	\$49.0
<b>Blends</b>		
Tatachilla Shiraz Cabernet Sauvignon	South Australia, Victoria	\$36.0
Beaumont by Knappstein Cabernet Merlot	Adelaide Hills, Limestone Coast	\$42.0
Wirra Wirra Church Block	McLaren Vale	\$50.0
Vasse Felix Filius Cabernet Merlot	Margaret River	\$53.0
<b>Dessert</b>		
Petaluma Cane Cut Dessert Riesling	Eden Valley	\$61.0
Primo Estate Joseph La Magia Botrytis Riesling Traminer	Clarendon	\$59.0

# BEVERAGE

Valid to 30 June 2019

## BEER AND SPIRITS

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### PREMIUM BOTTLE

James Squire 'One Fifty Lashes' Pale Ale	\$9.0
Heineken	\$9.0
Little Creatures Pale Ale	\$9.0
Hahn Super Dry	\$8.0

### QUEENSLAND CRAFT BOTTLE

Newstead Brewing Co 'The Mayne Thing' Golden Ale	\$10.0
Burleigh Brewing Co. 28 Pale Ale	\$10.0
Balter XPA	\$10.0
Fortitude Summer Ale	\$10.0

### MID STRENGTH BOTTLE

Little Creatures Rogers'	\$8.0
Hahn Super Dry 3.5	\$7.5
XXXX Gold	\$7.5

### LIGHT BEER BOTTLE

Hahn Premium Light	\$7.0
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### CIDER BOTTLE

James Squire 'Orchard Crush' Apple Cider	\$9.0
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### SPIRITS

Pre Mixed Spirits (RTD)	\$12.0
Spirits (see optional inclusions)	from \$12.0

# BEVERAGE

Valid to 30 June 2019

## OPTIONAL INCLUSIONS

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There are many ways to enhance your beverage offering to complement wine, beer and soft drinks.

Consider a themed cocktail on arrival, or offering premium and small batch spirits.

Trends in the spirit industry are evolving very quickly. We constantly source and rotate our range with this in mind, offering local and international small batch spirits.

Please ask to speak to a Food and Beverage representative for an event-tailored beverage offering.

### COCKTAILS

Select one **\$10.0 per serve**

Select two **\$15.0 per serve**

Must pre-order and cater for more than half of guaranteed guest numbers.

### CHAMPAGNE ON ARRIVAL

	30mins	1hr
Moët & Chandon NV	\$18.0pp	\$23.0pp
Veuve Clicquot NV	\$20.0pp	\$25.0pp
Perrier Jouet Blason Rosé NV	\$22.0pp	\$28.0pp

### Pimm's No.1 Cup

Pimm's No.1, cucumber ribbons, strawberry and citrus, served in a highball glass

### Aperol Spritz

Aperol, Prosecco and soda, garnished with orange wheel, served in a wine glass

### Tom Collins

Botanical gin, lemon juice, sugar syrup, topped with soda, garnished with a lemon wheel, served in a highball glass

### Cosmopolitan

Vodka, triple sec and cranberry juice, garnished with lime twist, served in a martini glass

### Lychee Mojito

White rum, mint, fresh lychee and lychee liqueur, topped with soda, served in a highball glass

### Espresso Martini

Vodka, Kahlua and coffee, garnished with coffee beans, served in a martini glass

### Frozen Strawberry and Lime Daiquiri

Vodka, strawberry and lime, frozen, garnished with fresh lime, served in a martini glass

### Frozen Pina Colada

White rum, coconut liqueur, pineapple juice, frozen, garnished with a pineapple wedge, served in a tulip glass

# BEVERAGE

Valid to 30 June 2019

## OPTIONAL INCLUSIONS

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### APERITIFS AND DIGESTIFS

Price on request. Additional products available, please discuss with your Event Planning Manager.

#### Scotch and Whisky

Chivas Regal 12yo	Speyside, Scotland
Glenfiddich 12yo	Speyside, Scotland
Laphroig 10yo	Islay, Scotland
Jura Superstition	Jura, Scotland
Johnny Walker Blue Label	Scotland

#### Gin

Bombay Sapphire	England
Applewood	Australia
Hendrick's	Scotland
The Botanist	Scotland

#### Brandy

Martell Cognac VS	France
Remy Martin Cognac VSOP	France
Sempé Armagnac VSOP	France

#### Vodka

Grey Goose	France
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#### Liqueurs

Bailey's Irish Cream
Tia Maria
Frangelico
Disarrono Amaretto
Limoncello

#### Fortified Wines

Fonseca Bin 27 Port	Portugal
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#### Port, Muscat, Sherry

Seppeltsfield Para Tawny	Barossa, South Australia
Grant Burge 10 year old Tawny	Barossa, South Australia
Grant Burge 10 year old Muscat	Barossa, South Australia
Valdespino Pedro Ximenez Sherry	Spain

#### Dessert Wine

Petaluma Cane Cut	
Dessert Riesling	Eden Valley
Primo Estate Joseph La Magia	
Botrytis Riesling Traminer	Clarendon

# BEVERAGE

Valid to 30 June 2019

## SOFT DRINKS, LIFESTYLE DRINKS AND JUICES

### NON ALCOHOLIC BEVERAGE PACKAGE

Orange Juice, Apple Juice  
Coke, Coke No Sugar, Sprite  
Mt Franklin Sparkling Mineral Water

### SERVICE STYLE

#### Sit down

Banquet tables are set with a jug of iced water and two jugs of juice, replenished as required. Soft drinks on request.

#### Stand up

Juice and soft drinks are self-served from beverage stations, replenished as required.

#### Cocktail

Juice and soft drinks are served from trays and self-served from beverage stations, replenished as required.

### PRICING

\$15.0 per person	(1 hour duration)
\$17.0 per person	(2 hour duration)
\$19.0 per person	(3 hour duration)
\$21.0 per person	(4 hour duration)
\$23.0 per person	(5 hour duration)

### ON CONSUMPTION

#### By the glass

Coke (glass)	\$4.5
Coke No Sugar (glass)	\$4.5
Sprite (glass)	\$4.5
Orange Juice (glass)	\$4.5
Mt Franklin Lightly Sparkling (glass)	\$5.0

#### By the Bottle

Coke (600ml bottle)	\$4.5
Coke No Sugar (600ml bottle)	\$4.5
Sprite (600ml bottle)	\$4.5
Orange Juice (350ml bottle)	\$4.5
Apple Juice (350ml bottle)	\$4.5
Mt Franklin Spring Water (600ml bottle)	\$3.9
Mt Franklin Lightly Sparkling (450ml bottle)	\$5.0
Red Bull (250ml can)	\$5.0
Red Bull Sugar Free (250ml can)	\$5.0
Fuze Peach Iced Tea (500ml bottle)	\$5.0
Barista Bros Iced Coffee (500ml bottle)	\$5.0
Barista Bros Iced Chocolate (500ml bottle)	\$5.0
Kombucha (330ml bottle)	\$6.0
Boost Juice (350ml bottle)	\$5.0

Juice (1 litre jug)	\$14.0
Soft Drink (1 litre jug)	\$14.0

Neverfail Water Cooler	\$35.0
includes machine hire for event period and one 15 litre Neverfail water bottle	

Additional Neverfail Water 15 litre bottle	\$27.0
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# BEVERAGE

Valid to 30 June 2019

## RESPONSIBLE SERVICE OF ALCOHOL

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Management support staff who carry out their legal obligations pertaining to the responsible service of alcohol. RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.

### **The liquor act 1992 states a licensee must:**

- Behave responsibly in the service, supply and promotion of liquor
- Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor
- Engage in practices and promotions that encourage the responsible consumption of liquor
- Provide and maintain a safe environment in and around the licensed premise

### **Key components of BCEC's responsible service of alcohol initiatives include:**

- Providing the sale and/or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol
- Facilitating and maintaining an approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA
- Intervening to ask a person for proof of age before serving alcoholic beverages. If such identification cannot be produced, the patron will not be served or supplied with alcohol
- Intervening to prevent possible problems arising from excessive or rapid alcohol consumption
- Not serving or supplying anybody who is unduly intoxicated
- Adhering at all times when liquor is being served or sold to having a liquor approved manager on BCEC licensed premises
- Ensuring guests do not bring alcoholic beverages on to BCEC licensed premises unless prior written approval has been given