



The Manawatu Golf Club has a proud history and has been situated on the current site in Hokowhitu, on the banks of the Manawatu River, since 1895. Overlooking the 18th green, our modern Clubhouse is the ideal venue for your next business meeting, workshop, product launch, seminar, conference, wedding reception or special occasion. Offering plenty of on-site parking, you will feel a world away as you enjoy parklike views and privacy, whilst being only minutes from the city centre. Combine a round of golf (or depending on numbers a golf tournament) with your event to add a bit of fun and create an experience your guests will be talking about for many months to come.

### **Function Rooms**

Our Clubhouse can be partitioned to provide separate function areas catering for small to large events. Floor to ceiling windows provide excellent natural lighting, and a complete range of audio-visual and presentation equipment will enable you to effectively communicate with your audience, regardless of size. Our onsite caterers can create a menu to suit the size and type of event from corporate morning's teas to formal dinners.

### **Out catering**

Our experienced on-site caterers can prepare and deliver a range of meals to a location of your choice. We can also provide waiting staff if required. Our out-catering menus offer a wide range of delicious options including light morsels and finger food items or give us a call to discuss more substantial options. From canapes to a formal dinner nothing is too much trouble so let us know your requirements and we will create something unique for your event.

### **Golf Activities, Team Building and Corporate Golf Days**

As a Golf Club, we offer a unique opportunity for your guests to take a break in the fresh air and come back revitalised and full of energy through taking part in an arranged golf activity on our putting green and practice range.

We can provide a package to suit your group that will ensure everyone has a fun experience, from the novice who has never played to the seasoned professional. Activities can be arranged to fit your group size and schedule and can take from as little as half an hour.

Corporate Golf Days, green fees for 9 or 18 holes and mini golf can also be arranged for your guests.

Menu & pricing are subject to change – Current March 2024

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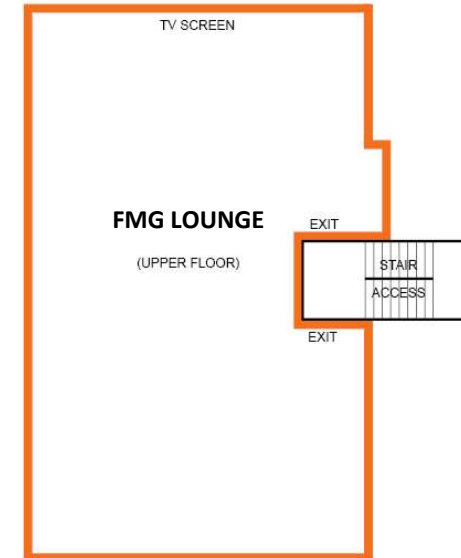
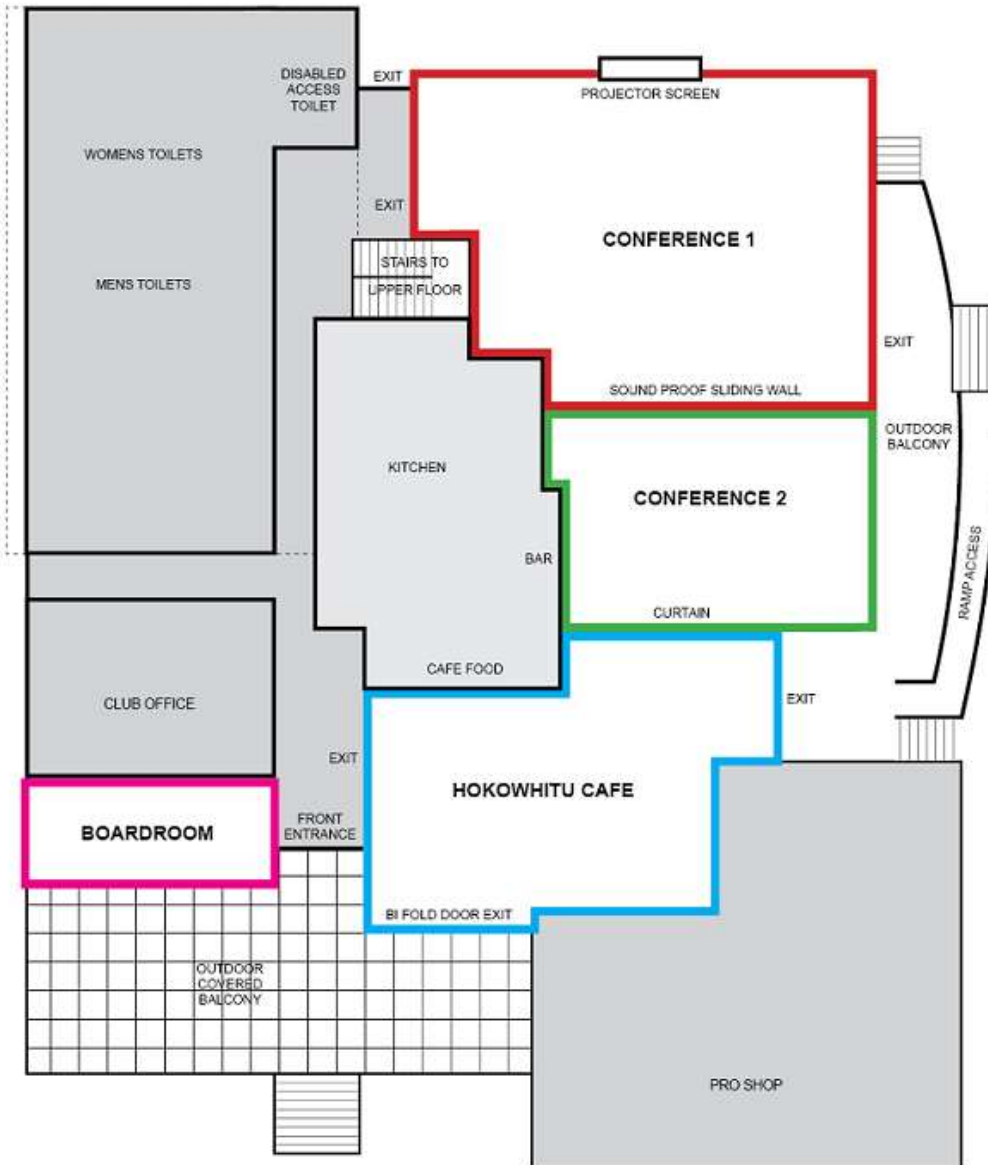
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## Ground Floor

# VENUE HIRE

## First Floor



FUNCTION ROOM	½ DAY or EVENING	FULL DAY
FMG Lounge (upstairs – stair access only Limited to maximum 50 pax)	\$255.00	\$475.00
Conference 1	\$275.00	\$495.00
Conference 1 & 2	\$495.00	\$715.00

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## FUNCTION ROOMS

Conference 1 and the FMG Lounge are our two main function rooms - these are both private, soundproof spaces that cater for a range of different sized events.

Conference 2 and the Hokowhitu Café are divided by a curtain so are suitable as breakout/catering areas or for functions outside our café opening hours only.

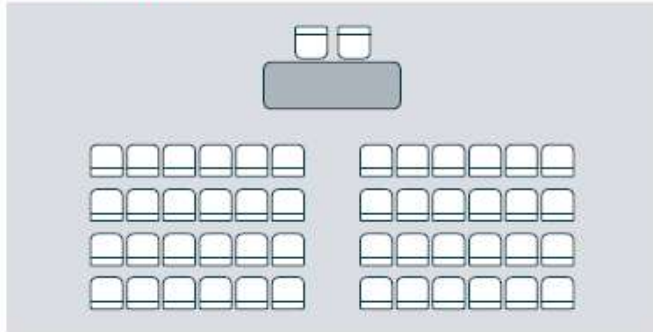
Maximum numbers for each space are shown below:

	Conference 1	Conference 2	Conference 1 & 2	FMG Lounge
<b>Theatre style</b>	160	–	–	50
<b>Classroom style</b>	60	40	–	20
<b>U-Shape</b>	40	–	–	20
<b>Cocktails</b>	160	70	200	50
<b>Dining</b>	100	60	200	50

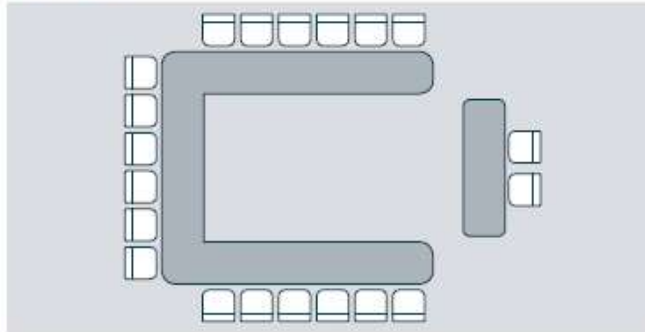
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# SEATING CONFIGURATIONS

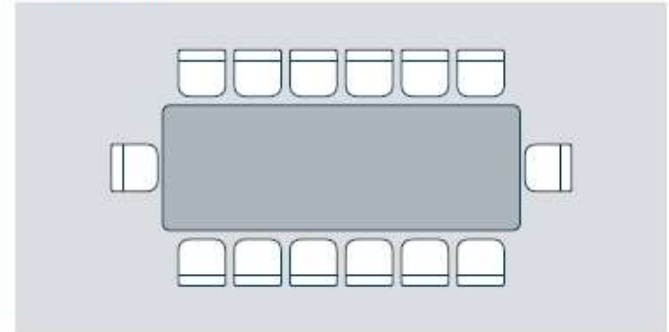
Theatre style



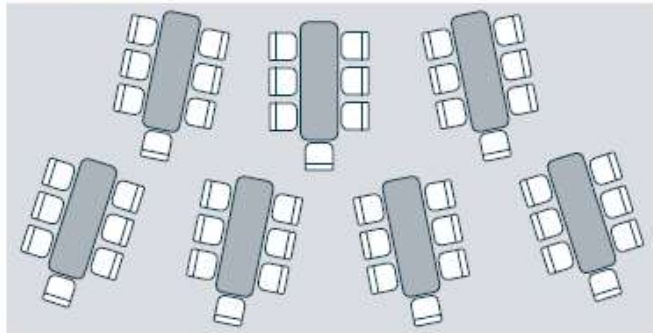
U Shape



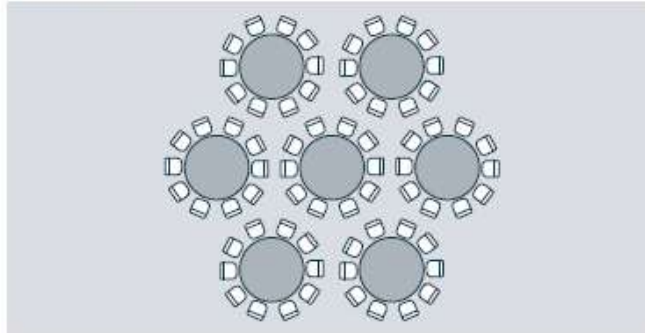
Boardroom



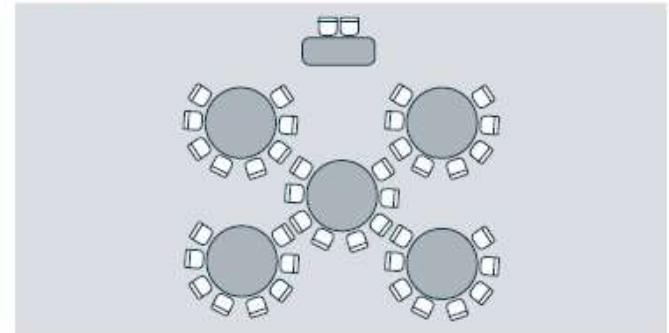
Workshop



Banquet



Cabaret



\$35 per table hire cost for round tables

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# EQUIPMENT HIRE

## Equipment available onsite for hire:

Projector and sound system (Conference 1 only)	\$172.00
75" TV & sound system (FMG Lounge only)	\$160.00
Sound system & 1 microphone (handheld or lectern)	\$165.00
Additional microphone (handheld, lapel or roving wireless) per microphone	\$125.00
Flipchart inc one pad and pens	\$35.00
Additional flipchart pads	\$35.00
Whiteboard and pens	\$35.00
Round table (inc white linen tablecloth)	\$35.00
Bar Leaner ( 6 available)	\$35.00
Dance Floor (approx. 4.5m x 4.5m)	\$220.00

### Complimentary:

- Internet access - Presenters can connect to a broadband internet connection in each room. Other users can connect via the free wireless connection "Inspire Free Wifi".
- HDMI cable Complimentary with projector (converters not included) and Projector clicker if required.
- Lectern

### Administration Support:

- Printing / photocopying – colour \$1 per copy, black and white .30c per copy

If you have any other requirements, please let us know as we are happy to hire in other equipment as required.

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# BREAKFAST / BRUNCH/BUFFET

## **BIG BREAKFAST**

Free range eggs – poached or scrambled  
Grilled streaky bacon  
Kransky sausage  
Hash browns  
Grilled tomato  
Served with toast & butter  
*\$27.00 per person including GST*

## **BIG VEGE BREAKFAST**

Free range eggs – poached or scrambled  
Wilted spinach  
Grilled tomato  
Hash browns  
Portobello mushroom  
Served with toast & butter  
*\$27.00 per person including GST*

## **BREAKFAST WAFFLES**

Warm waffles w grilled streaky bacon,  
grilled banana, maple syrup & whipped cream  
*\$24.50 per person including GST*

## **CLUB HOUSE BREAKFAST**

Kumara rosti w wilted spinach, poached eggs  
and hollandaise  
*\$20.50 per person including GST*  
*Add bacon \$26.50*

## **BREAKFAST DRINKS**

Fresh orange juice  
*\$4.80 per person including GST*  
Plunger coffee and a selection of teas  
*\$4.50 per person including GST*

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# COFFEE BREAKS

## Savoury Items

Assortment of gourmet savouries & quiches

Home-made sausage rolls

Assorted club sandwiches

Mini ham & brie croissants

Savoury Muffins

Home-made savoury scones w butter

*Please choose option below*

*Pumpkin and feta (v); Savoury (v); Bacon and Chive;  
Cheese (v); Blue cheese and onion (v)*

## Gluten Free Items

GF Cheese & Onion Scones

Chocolate Rocky Road

Nutty lemon slice

Orange syrup cake

Fresh fruit kebabs

*We offer a variety of gluten free options however gluten free items are prepared in a kitchen shared with wheat and cross contamination could occur. If you are Celiac and/or highly sensitive, please advise us and we will discuss your options.*

## Sweet Items

Sweet muffins

Selection of homemade baked cookies

Fresh fruit kebabs

Home-made scones w jam and cream

Home-made fruit scones w butter

*Please choose option below*

*Date; Sultana; Apricot & Orange*

Freshly made cakes

*Please choose option below*

*Carrot; Lemon syrup; Chocolate; Lumberjack*

Plunger coffee and a selection of specialty teas

Tea and Coffee only

*\$4.50 per person including GST*

Coffee Break Items \$5.00 per item (incl GST)

*Any 1 item, tea and coffee \$9.00 per person (incl GST)*

*Any 2 items, tea and coffee \$13.80 per person (incl GST)*

*Any 3 items, tea and coffee \$18.50 per person (incl GST)*

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## LIGHT MORSELS

*More than a mouthful - please see our FINGERFOOD menu for more suitable cocktail style nibbles*

Assorted club sandwiches (*V optional*)

Mini croissants – *Ham and brie (V optional)*

Homemade gourmet savouries, quiches and sausage rolls

Homemade bacon & egg pies

Mini home-made pizza – Choose from;

*Smoked chicken, pesto and brie; Vegetarian pizza;  
Chorizo, olives, sundried tomatoes & mozzarella*

Vegetarian frittatas (*GF, V*)

Filo parcels filled w spinach, feta, chicken and pesto

Herb crumbed fish goujons w lemon aioli (*GF optional*)

Prawn & kumara cakes w chilli sauce (*GF optional*)

Marinated Asian beef & chicken kebabs (*GF, DF*)

Savoury muffins

Slider burgers – Choose from;

Pulled pork, apple chutney and fennel slaw

Beef, blue cheese, onion jam

BBQ chicken and sesame slaw

Grilled mushroom, feta whip and pepper (*V*)

\$5.50 per slider

### Sweet Treats

Chocolate profiteroles

Fresh fruit kebabs (*V, GF, DF*)

Sweet muffins

Home-made chocolate brownies

Individual lemon meringue tarts

Fruit bowl all day - \$2.00 per person (*V, GF*)

*Most items can be altered to suit your dietary requirements*

Minimum order four servings per person  
*\$5.50 per serving including GST*

Add tea & coffee  
*\$4.50 per person including GST*

*Suggested quantity for a working lunch:  
five servings and tea and coffee - \$32.00 per person*

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# BUFFET LUNCHES

*Minimum of 30 guests for a buffet.*

## LUNCH BUFFET A

In house beef lasagne  
Garden salad w white balsamic vinaigrette  
Warm bread rolls w herbed butter  
Cake of the day

## LUNCH BUFFET B

*"Make your own sandwich"*  
Selection of artisan bread  
Roasted beef sirloin  
Salad greens, tomatoes, cucumber, pickles  
Mustard, aioli and chutney  
Homemade slice of the day

## LUNCH BUFFET C

*"Make your own sandwich"*  
Selection of artisan breads  
Glazed Champagne ham  
Salad greens, tomatoes, cucumber, pickles  
Mustard, aioli and chutney  
Homemade slice of the day

## LUNCH BUFFET D

Homestyle chicken and leek pie  
Steamed vegetable medley  
Whipped potato mash  
Cake of the day

## LUNCH BUFFET E

Our house beef and ale stew  
Creamy potato kumara bake  
Profiteroles w cream and chocolate

Minimum 30 persons  
*\$28.00 per person including GST*

Add plunger coffee & a selection of specialty teas  
\$4.50 per person including GST

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# BUFFET LUNCHES

*Minimum of 30 guests for a buffet.*

## ROAST BUFFET A

Maple glazed roast pork w crackling  
Herbed new potatoes  
Steamed seasonal vegetables  
Honey roasted pumpkin  
Apple sauce, mustard and chutney

Warm apple shortcake w cream  
Freshly brewed coffee & a selection of specialty teas

*\$40.00 per person including GST*

## ROAST BUFFET B

Choose between Marmalade glazed Ham  
or Maple glazed roast Pork  
Rosemary garlic roast potatoes  
Steamed seasonal vegetables  
Honey roasted pumpkin  
Mustard, chutney and apple sauce

Individual homemade pavlova w raspberry curd  
and cream  
Freshly brewed coffee & a selection of specialty teas

*\$45.00 per person including GST*

## SIMPLE LUNCH OR SUPPER BUFFET – Option A

Hot glazed ham  
Assorted bread selection  
Creamy potato salad  
Salad greens  
Gherkins, tomato, cheese, red onions,  
Mustard, aioli, mango chutney

\$28.00 per person

## SIMPLE LUNCH OR SUPPER BUFFET - Option B

Hot glazed ham  
Assorted bread selection  
Salad greens  
Tomato, cheese, red onions  
Mustard, aioli, mango chutney

\$22.00 per person

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# LUNCH SET MENUS

*For small to large groups wanting a plated lunch and dessert package*

Lunch Set Menus offer an option for groups up to 30 and larger groups wanting a simple lunch with a set price.

If you would like additional courses or a larger selection, please don't hesitate to ask so we can create a menu to suit your requirements.

Orders can be taken at the table or select an alternate drop for larger groups.

## LUNCH SET MENU A

Café Cabinet Item  
Sweet Slice  
Regular Barista Coffee or Pot of Tea  
*\$25.00 per person including GST*

## LUNCH SET MENU B

Café Burger and Fries  
Cake of the Day  
Regular Barista Coffee or Pot of Tea  
*\$38.50 per person including GST*

## LUNCH SET MENU C

### Starter

Garlic Focaccia Bread

### Main

Corn Fritters with Bacon  
Fresh Market Fish of the Day  
Thai Beef Salad

### Dessert

Individual house made pavlova w berry curd & cream  
Chocolate brownie w chocolate sauce & cream

Freshly brewed coffee & a selection of specialty teas

*2 course - \$34.00 per person including GST*  
*3 course - \$38.00 per person including GST*

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## FINGER FOOD

*Cocktail style nibbles – please see our LIGHT MORSELS menu for more suitable lunch items*

### Hot Finger Food

- Italian Crostini Misti (*V on request*)
- Mini Bacon & Egg Pies
- Assorted Homemade Quiches (*V on request*)
- Classic Sausage Rolls
- Spinach & Feta Filo Pastries (*V*)
- Chicken, Pesto and Feta Filo Parcels
- Spicy Pork Balls (*GF, DF*)
- Chicken Lime & Coriander Balls (*GF, DF*)
- Crumbed Camembert Wedges & Spicy Plum Sauce (*V*)
- Marinated Venison Skewers (*GF, DF*)
- Home-made Vegetable Spring Rolls (*V*)
- Scallop and Bacon Wraps\* (*GF, DF*) [max 50]
- Kumara & Prawn Cakes (*GF, DF*)
- Coconut Crumbed Prawns
- Devils on Horseback (*GF, DF*)
- Falafel bites with hummus (*V, DF*)
- Pork & Ginger Wontons
- Mini Beef Wellingtons\* [max 50]

GF = Gluten Free; DF= Dairy Free; V = Vegetarian

### Cold Finger Food

- Smoked Salmon & Cream Cheese Blinis
- Assorted Sushi (*GF, DF*)
- Rice paper rolls w chicken, peanut & vege (*GF, DF*) [max 50]
- Vegetarian rice paper rolls (*GF, DF, V*) [max 50]
- Thai Beef on Lebanese Cucumber (*GF, DF*)
- Roasted Pear & Kikorangi tart topped w quince jelly (*V*)
- Mini yorkie w rare beef, cherry tomatoes  
& horseradish cream
- Tomato and basil bruchetta
- Cocktail sandwiches

### Sweet Treats

- Fresh Fruit Kebabs (*GF, DF, V*)
- Lemon Meringue Tarts
- Chocolate Truffles (*GF on request*)
- Orange macadamia Tart
- Chocolate Brownies
- Mini Meringues (*GF*)

Minimum order 20 of each item  
*\$4.30 per serving including GST or  
\* \$5.00 per serving including GST*

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# DINNER BUFFET MENUS

*Minimum of 30 guests for a buffet.*

We have a range of Dinner Buffet options to choose from, Roast Buffet and Dessert or create your own Dinner by selecting your choice of dishes from the following pages. If you would like additional courses or a larger selection, please don't hesitate to ask so we can create a menu to suit your requirements.

## **Roast Buffet A**

Maple glazed roast pork w crackling  
Herbed new potatoes  
Steamed seasonal vegetables  
Honey roasted pumpkin  
Apple sauce, mustard and chutney  
Warm apple shortcake w cream

*\$40.00 per person including GST*

## **Roast Buffet B**

Either Marmalade glazed Ham  
or Maple glazed roast Pork  
Rosemary garlic roast potatoes  
Steamed seasonal vegetables  
Honey roasted pumpkin  
Mustard, chutney and apple sauce  
Individual house pavlova w raspberry curd & cream

*\$45.00 per person including GST*

## **Dinner Buffet – Option A** *\$72.00 per person including GST*

Specialty Breads  
Roast meat – select one  
Hot dishes – select one  
Potato dish – select one  
Salad – select two  
To finish – select two

## **Dinner Buffet – Option B** *\$82.50 per person including GST*

Specialty Breads  
Roast meat – select two  
Hot dishes – select one  
Potato dish – select one  
Salad – select three  
To finish – select two

## **Dinner Buffet – Option C** *\$92.50 per person including GST*

Specialty Breads  
Roast meat – select two  
Hot dishes – select two  
Potato dish – select one  
Salad – select three  
To finish – select three

Dinner Buffet menus include freshly brewed coffee & a selection of specialty teas

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## BUFFET MENU CHOICES

### Specialty breads *(included in all menus)*

- A selection of specialty breads & spreads

### Roast meats carved at the buffet

- Roasted beef sirloin with béarnaise (GF)
- Cider pork roast with crackling (GF)
- Marmalade glazed ham (GF)
- Rosemary garlic leg of lamb with mint salsa (GF)

### Hot dishes

- Pancetta wrapped chicken breast filled with cranberry, pistachio stuffing
- Mediterranean spiced chicken thighs w roasted tomatoes, olives, capsicum and a feta whip (GF)
- Braised pulled lamb shoulder with mint pesto and feta whip
- Baked dill, parmesan and lemon crusted salmon with salsa verde and hollandaise
- Cider roasted pork belly w roasted apples
- Roasted vegetable lasagna topped with parmesan and pesto (V)
- Macadamia crumbed chicken thigh w maple glaze

*A selection of fresh seasonal steamed vegetables & honey roasted pumpkin is included in all menus.*

### Potato dish

- Roasted rosemary garlic potatoes
- Creamy potato and kumara bake
- Herbed new potatoes.

### Salads

- Mesclun salad w microgreens
- Roasted beetroot salad w chorizo and feta (GF)
- Broccoli and bacon salad w creamy dressing
- Rocket, pear and goats cheese salad w toasted walnuts and a honey dressing
- Roasted vegetable salad w grilled haloumi and a basil dressing (GF)(V)
- Asian slaw w toasted peanuts and a wasabi dressing
- Caesar salad w parmesan, croutons & bacon lardons
- Roasted potato, cashew w homemade chili jam
- Orzo salad w sundried tomatoes, basil and roasted peppers, feta and pine nuts (V)

### To finish

- Baked cheesecake – choose from Tiramisu; Raspberry & White chocolate; Peach & Passionfruit; Lemon meringue; Cookies & Cream
- Homemade pavlova w raspberry curd & cream (GF)
- Baked lemon and lime tart
- Sticky date pudding w spiced apples and butterscotch sauce
- Chocolate brownie (GF on request)
- Fresh fruit salad (GF)
- A selection of Kapiti Ice cream
- A selection of Kapiti cheeses w fruit pate & fresh & dried fruit *(add a surcharge of \$4.00 per person)*

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## DINNER SET MENUS

Choose your Set Menu option then create your own Dinner by selecting your choice of dishes from the following pages. If you would like additional courses or a larger selection, please don't hesitate to ask so we can create a menu to suit your requirements.

We recommend alternate drop for larger groups on a set menu in place of taking orders, this saves your event considerable time and allows a smoother delivery for the meal service.

**Set Menu – Option A** *\$87.00 per person including GST*

Specialty Breads

Entrée – select one

Main – select two

To finish – select one

**Set Menu – Option B** *\$98.70 per person including GST*

Specialty Breads

Entrée – select two

Main – select two

To finish – select two

### SET MENU C

#### Entree

Twice cooked five spiced pork belly w Asian slaw and cashew chili jam

#### Main event

Bacon wrapped chicken w brie and cranberry w potato chive cake and port wine jus

Hazelnut and rosemary topped lamb rump w kumara rosti, pea smash, balsamic beets and mint bearnaise

#### Just dessert

Individual house made pavlova w berry compote and vanilla ice cream

Steamed ginger pudding w poached pear, caramel sauce and vanilla ice cream

Freshly brewed coffee & a selection of specialty teas

*2 course - \$51.50 per person including GST*

*3 course - \$63.50 per person including GST*

Dinner Set Menus include freshly brewed coffee & a selection of specialty teas

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## SET MENU CHOICES

### To start

- Warm dinner rolls w butter

### Entree

- Asian fish cakes w slaw and chili jam
- Tequila prawn cocktail (GF DF)
- Almond parmesan, rosemary crusted lamb cutlets w rocket and salsa Verde
- Tomato, basil, onion and mozzarella on a rocket salad
- Basil, roasted tomato and mozzarella arancini balls w roasted pepper aioli, petite salad of tomato, Lebanese cucumber, peppers and olives.
- Twice cooked five spiced pork belly w Asian slaw and cashew chili jam
- Homemade soup; Minestrone w parmesan croutons and basil oil; Creamy leek and potato w crispy bacon (GF); Seafood chowder; Creamy parsnip and apple (GF)

### Main Event

- Prime fillet w blue cheese shallot tart w parsnip puree, broccolini and baby carrots
- Hazelnut honey crusted lamb w pea smash, potato kumara dauphinoise, beets, green beans and jus
- Cider braised pork belly w roasted apples, parsnip and potato whip, green beans, glazed carrots & maple glaze

- Baked dill, parmesan and lemon crusted salmon w potato leek croquettes, wilted spinach, salsa Verde & hollandaise
- Macadamia crumbed chicken breast filled w cranberry and brie w potato chive cake, broccolini, baby carrots and port wine jus

### To finish

- Homemade individual pavlovas w raspberry curd, berry compote and vanilla ice cream
- Warm pear tart w almond cinnamon crumble and vanilla ice cream
- Lemon infused crème brûlée w lemon curd, almond biscuit and vanilla ice cream
- Toblerone chocolate mousse, berry compote, shortbread and mascarpone cream
- Warm sticky date pudding w spiced apples, butterscotch sauce and vanilla ice cream
- Seasonal fruit salad
- Assorted Kapiti ice cream
- Baked cheesecake – choose from Raspberry & White chocolate; Lemon meringue; or B52 (Baileys, Kahlua & Cointreau)
- A selection of New Zealand cheeses w fruit pate, dried fruit and crackers (*surcharge of \$4.00 per person*)

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# PLATTERS

*Designed to share or have individually plated.*

## SHARING PLATTERS

*Our sharing platters are designed to serve  
10 people per platter*

### SHARING PUTTERS' PLATTER

A selection of Kapiti cheeses w grapes,  
fruit pate and crackers  
*\$145.00 per platter including GST*

### SHARING GREENSMAN'S PLATTER

Toasted pita breads w hummus, pesto, feta,  
sundried tomatoes & olives  
*\$85.00 per platter including GST*

### SAND WEDGE PLATTER

Selection of club sandwiches  
*\$65.00 per platter including GST*

## INDIVIDUAL PLATED PLATTERS

### GREENSMAN'S PLATTER

Toasted pita breads w hummus, pesto, feta,  
sundried tomatoes & olives  
*\$8.90 per person including GST*

### MORPETH MUNCHIES

House beef slider  
Herbed crumbed fish goujons  
Chunky chips & snarlers  
*\$10.00 per person including GST*

### IN THE BUNKER

Club sandwiches  
Hot savouries  
*\$10.00 per person including GST*

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# DIETARY REQUIREMENTS

*Options for attendees with dietary requirements pre-ordered*

## VEGETARIAN MEAL

Roasted vegetable and feta filo parcel  
w garden salad basil dressing  
*\$37.00 per person including GST*

## GLUTEN FREE MEAL

Most of our buffet and set menus can cater for  
Gluten Free attendees

Please note gluten free items are prepared in a  
kitchen shared with wheat and cross contamination  
could occur.

If you are Celiac and/or highly sensitive,  
please advise us and we will discuss your options

## DAIRY FREE MEAL

Our buffet and set menus can cater for  
Dairy Free attendees with prior planning

## VEGAN MEAL

Roasted vegetable stack w cashew cream,  
toasted walnuts, cherry tomatoes & chive oil  
*\$37.00 per person including GST*

## PESCARTARIAN

Pan fried fish with fries, garden salad  
and lemon aioli  
*\$37.00 per person including GST*

## NUT ALLERGY

We can cater for Nut Allergy attendees  
Please note nut free items are prepared in a  
kitchen shared with other tree nuts and cross  
contamination could occur.

If you are allergic/or highly sensitive,  
please advise us and we will discuss your options  
*We do not have an epi-pen on site, please provide your own.*

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# BEVERAGES

The Manawatu Golf Club is a fully licensed venue and offers a well stocked bar for your use. We offer a wide range of tap and bottled beers, wines, spirits and non-alcoholic beverages.

There are several options for supply of bar service to your event:

## **Full Cash bar**

All guests pay for their own beverages as ordered

## **Open Bar tab**

No restrictions on choice, no limit is set

## **Full Bar tab**

An agreed limit is set, and all beverages are put on the tab until the limit is reached

## **Restricted bar tab**

An agreed limit is set, and you nominate which beverages are available on the tab

## **House Bar tab**

House tap beer, house wine, bottled beer and non-alcoholic beverages on the tab. No spirits, RTD's, craft beer, bubbles or cocktails.

*We recommend that if choosing a bar tab, you include non-alcoholic beverages on your account to ensure your drivers are well catered for.*

In addition to the beverages listed on the following page, we can also provide:

- Carafes of OJ – \$14.00 per carafe
- Non-alcoholic punch (serves 25) – \$80.00 per bowl (available from the bar or served in carafes for the table)
- Sparkling grape juice - \$13.50 per bottle
- Freshly brewed coffee & a selection of specialty teas \$4.50 per person

*If you have specific requirements for your event then please let us know, we are happy to discuss these with you.*