

THE
PRINCE

Eat & drink at
The Prince

Food & Beverage Packages

Cocktail

PACKAGE ONE \$39pp	6 canapés
PACKAGE TWO \$47pp	8 canapés
PACKAGE THREE \$59pp	10 canapés
ADD-ONS \$12.50 each	Substantial items

Seated

2 COURSE \$69pp	Shared Entrées Shared Mains Shared Sides
3 COURSE \$79pp	Shared Entrées Shared Mains Shared Sides Roaming Dessert
4 COURSE \$90pp	Shared Entrée Shared Main + Pasta Dish Shared Sides Roaming Dessert

Beverages

CLASSIC BEVERAGE PACKAGE	2hrs - \$51pp 3hrs - \$65pp 4hrs - \$78pp
PREMIUM BEVERAGE PACKAGE	2hrs - \$63pp 3hrs - \$75pp 4hrs - \$89pp
DELUXE BEVERAGE PACKAGE	2hrs - \$73pp 3hrs - \$87pp 4hrs - \$100pp
BEVERAGES ON CONSUMPTION	Beverages are available on consumption – ask your Event Manager for further details.

Canapé Menu

CANAPÉS

- Market Oysters, ginger, lime mignonette (ld)
- Seasonal arancini, garlic mayo, Reggiano (v)
- Smokey pork Sausage rolls, tomato relish
- Cute little pepper beef pies, pepper sauce dipper
- Rice paper rolls, hot + sour dressing (ld, lg, v, vg)
- Sticky hot honey fried chicken, pickled green chilli, ranch (lg)
- Triple cheese tartlets, kale + seasonal fruit relish (v)
- Woodfired lamb skewer, harissa, Chimi, mint (ld, lg)
- Peppered Beef skewer, tarragon béarnaise (lg)
- Tuna tostadas | green goddess, pickles (ld, lg)
- Fried halloumi, chilli jam, pickled orange (v, ld)
- Taramasalata, green olive, fried zucchini chippy (ld, vo)
- Bloody good Anchovies, tomato, crunchy bread (ld)
- Mini hash prawn toast, sesame, sweet chilli (lg)
- Lemon tart , Italian meringue, candied lemon (v)
- Cannoli, coffee cream (v)

SUBSTANTIAL ITEMS

- Mini prince cheeseburgers, pickles and the usual suspects
- Crumbed market fish, tartare sauce, fluffy white bread
- Pumpkin Cavatelli, cheese, sage (ldo, v, vgo)
- Lamb pita, slow cooked lamb, tzatziki, pickled veg
- Mini steak fritz rolls, woodfired beef, pepper sauce, mini fritz + \$3pp

PACKAGES

PACKAGE ONE \$39pp	6 canapés
PACKAGE TWO \$47pp	8 canapés
PACKAGE THREE \$59pp	10 canapés
ADD-ONS \$12.50 each	Substantial items



(V) = VEGETARIAN | (VG) = VEGAN | (LG) = LOW GLUTEN | (LD) = LOW DAIRY

Seated Menu

SHARED ENTRÉE

Baby burrata, herb jam, spring greens (lg)

Gorda Olives + house focaccia, Evoo (ld, v, vgo)

Market oysters, ginger, lime mignonette (ld, lg)

Zucchini fritti, herb mayo (v, vg, ld, lg)

PREMIUM ENTRÉES +12EA

Tomato & Proscuitto salad

BBQ Prawns, café de Paris butter

Calamari Skewer, nduja glaze, curry leaf

SHARED PASTA

Pumpkin Cavatelli, cheese, sage

SHARED MAINS

Wood fired flank steak, red wine jus, skin on chips (lgo)

Charred Market greens, soft polenta, cheddar (ldo, lg, v, vgo)

Garden leaf salad, lemon vinaigrette + fine herbs (ld, lg, v, vg)

Skin on chips, garlic aioli (ld, lg, v, vg)

PREMIUM MAINS +\$15EA

Barramundi, fennel, verjus sauce (lg, ldo)

Beetroot Pithivier, onion puree (vg, v)

ROAMING DESSERTS

Large Tres leches flan, burnt banana, smoked salt (v, lg)

Seasonal pav, boozy crème, best in market fruits (lg, v)

Tiramisu +4 pp

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3 COURSE \$79pp	Shared Entrées Shared Mains Shared Sides Roaming Dessert
4 COURSE \$90pp	Shared Entrée Shared Pasta Shared Main Shared Sides Roaming Dessert
ADD ONS	CHEESE BOARD FROM LITTLE PRINCE WINE +12PP



Grazing & Platters

GRAZING TABLE \$1500

Selection of Cured Meats, Cheese, Pickles, Antipasto, Chutneys, Dips, Fresh & Dried Fruits w. Bakehouse Breads, Crackers
(Minimum order of 50 guests)

CHARCUTERIE BOARD \$170

Selection of Cured Meats & Condiments w. Bakehouse Breads, Crackers
(Serves 10 guests)

CHEESE BOARD \$156

Selection of Cheese & Condiments w. Bakehouse Breads, Crackers
(Serves 10 guests)

OYSTER STATION \$1200

Selection of Natural Oysters, Dressings & Condiments (lg, ld)

PLATTERS (25 PC)

Selection of bread, dips & olives | \$100

Cute little pepper beef pies, pepper sauce dipper | \$110

Seasonal Arancini, garlic aioli, Reggiano (v) | \$120

Smokey pork Sausage rolls, tomato relish | \$140

Woodfired lamb skewer, harissa, chimi, mint (ld, lg) | \$150

Fried halloumi, chilli jam, pickled orange (v, ld) | \$140

Beverage Packages

Classic

2hrs - \$51pp
3hrs - \$65pp
4hrs - \$78pp

SPARKLING
Mr Mason Sparkling Cuvee Brut NV, Multi-Regional, AUS
WHITE WINE
Dottie Lane Sauvignon Blanc, Multi-Regional, AUS
ROSÉ
Hearts Will Play Rosé, Multi-Regional, AUS
RED WINE
Henry & Hunter Shiraz Cabernet, Multi-Regional, AUS

Premium

2hrs - \$63pp
3hrs - \$75pp
4hrs - \$89pp

SPARKLING - CHOOSE TWO
Mr Mason Sparkling Cuvee Brut NV, Multi-Regional, AUS Alpha Box & Dice 'Tarot' Prosecco NV, Murray Darling, SA Vivo Moscato, Riverina, NSW
WHITE WINE
Dottie Lane Sauvignon Blanc, Multi-Regional, AUS Pebble Point Chardonnay, Limestone Coast, SA
ROSÉ
Sud Rosé, Languedoc, FRA
RED WINE
Henry & Hunter Shiraz Cabernet, Multi-Regional, AUS Point of Departure Pinot Noir, Yarra Valley & Bendigo, VIC

Deluxe

2hrs - \$73pp
3hrs - \$87pp
4hrs - \$100pp

SPARKLING - CHOOSE TWO
Mr Mason Sparkling Cuvee Brut NV, Multi-Regional, AUS Alpha Box & Dice 'Tarot' Prosecco NV, Murray Darling, SA Chandon Blanc de Blancs NV, Multi Regional, VIC Vivo Moscato, Riverina, NSW
WHITE WINE - CHOOSE TWO
Dottie Lane Sauvignon Blanc, Multi-Regional, AUS 821 South Sauvignon Blanc, Marlborough, NZ Pennello Pinot Grigio DOC, Delle Venezia, ITA Xanadu 'Circa 77' Chardonnay, Margaret River, WA
ROSÉ
Sud Rosé, Languedoc, FRA
RED WINE - CHOOSE TWO
Coldstream Hills Pinot Noir, Yarra Valley, VIC Palmetto Shiraz, Langhorne Creek, SA Henry & Hunter Shiraz Cabernet, Multi-Regional, AUS Wild Folk Nero D'Avola, McLaren Vale, SA

Package Inclusions

BEER & CIDER - CHOOSE TWO
Furphy Refreshing Ale, Australia Heineken Lager, Netherlands Kosciuszko Pale Ale, Australia Little Creatures Pale Ale, Australia James Squire Orchard Crush Apple Cider, Australia
All Packages Include: James Boag's Light Mineral water, soft drinks & juices

Non-alcoholic Packages

NON-ALCOHOLIC PACKAGE - \$25pp
Mineral Water Soft drinks & juices
PREMIUM NON-ALCOHOLIC PACKAGE - \$35pp
Mineral Water Soft drinks & juices Heaps Normal 'Quiet XPA', Australia Heineken Zero, Netherlands Mabel 0%, Australia

A Little Extra

Cocktails

COCKTAILS ON ARRIVAL - \$17 EA

Aperol Spritz
Aperol, Sparkling, Soda, Orange

Limoncello Spritz
Limoncello, Prosecco, Soda

Wild Hibiscus Spritz
Peach, Wild Berry, Prosecco, Hibiscus

MOCKTAILS ON ARRIVAL - \$16 EA

Sippin' Pretty
Mabel O%, Vanilla, Passionfruit, Lemon

Melon Dollar Baby
Mable O%, Agave, Lime, Watermelon, Chilli Oil

Spirits

BASICS PACKAGE - \$28 PP

In addition to your selected beverage package.

Vodka: Smirnoff Red

Gin: Gordons Dry

Scotch: Johnnie Walker Red

Bourbon: Jim Beam White

Rum: Bacardi White

Tequila: El Jimador Blanco

PREMIUM PACKAGE - \$50 PP

In addition to your selected beverage package.

Vodka: Grey Goose

Gin: Hendricks

Scotch: Glenfiddich 12yo

Bourbon: Woodford Reserve

Rum: Kraken Spiced

Tequila: Patron Silver

Add On's

CHAMPAGNE TOWER

Two sizes available:

Small - 3 tiers, with 30 glasses

Large - 5 tiers, with 55 glasses

- ask your Event Manager for further details

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE

\$48 per person per hour in addition to any beverage package

SPIRITS ON CONSUMPTION & CASH BAR OPTIONS

Spirits are available on consumption

A cash bar may be available for guests to purchase their own drinks

- ask your Event Manager for options & further details

