

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

PLEASE SELECT 2 ITEMS FOR EACH COURSE

FEASTING 2 COURSE \$85pp	Shared Entrées Shared Mains Shared Sides
FEASTING 3 COURSE \$95pp	Shared Entrées Shared Mains Shared Sides Roving Dessert
ALTERNATING 2 COURSE \$105pp	Alternating Entrée Alternating Main Shared Sides
ALTERNATING 3 COURSE \$115pp	Alternating Entrée Alternating Main Shared Sides Alternating or Roving Dessert

Beverages

CLASSIC BEVERAGE PACKAGE	3hrs - \$65pp
	4hrs - \$75pp
	5hrs - \$85pp
PREMIUM BEVERAGE PACKAGE	3hrs - \$75pp
	4hrs - \$85pp
	5hrs - \$95pp
DELUXE BEVERAGE PACKAGE	3hrs - \$85pp
	4hrs - \$95pp
	5hrs - \$105pp
BEVERAGES ON CONSUMPTION	Beverages are available on consumption – ask your Event Manager for further details.

Seated Menu

ENTRÉE

Ceviche (market fish), fennel, lime dressing (lg, ld)
 Slow roasted wagyu beef, green goddess, herbs (lg, ld)
 Crispy calamari, peperonata, herbs (lg, ld, lgo)
 Heirloom zucchini tart, goats curd (v, lgo)
 Pecorino and spinach tortellini, walnut pesto (v)

MAIN

Slow roast wagyu rump, potato rosti, onion puree, jus (lg, ld)
 Thyme roasted chicken, buttered polenta, cavolo nero (lg)
 Crispy skin barramundi, roasted fennel purée (lg)
 Slow roasted lamb shoulder, pearl cous cous, vine tomato, salsa verde (lg)
 Confit duck leg, parsnip purée, pickled beets, soft herbs (lg)
 Gnocchi, pesto, olive crumb, burrata (v)

SIDES

Heirloom carrots, tahini, candied seeds (v, lg, ld)
 Triple cooked potatoes, rosemary salt (v, vg, lg, ld)
 Mixed salad leaves, radish, herbs, honey dressing (v, vgo, lg, ld)

DESSERT

Lemon tart, Italian meringue, candied lemon (v)
 Yarra valley berry pavlova, verbena creme (v, lg, ld)
 Cannoli, coffee cream (v)
 Blackcurrant sorbet, fresh berries (v, vg, lg, ld)

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Canapé Menu

CANAPÉS

Tomato arancini, garlic mayo, parmesan (v)
 Buttermilk fried chicken, sriracha mayo (lgo)
 Beef sausage rolls, tomato relish
 Vietnamese rice paper roll, hoisin (vg, lg, ld)
 Ceviche (market fish), rice crisp, nori, chilli soy dressing (lg, ld)
 Corn empanada, coriander, crème fraiche (vg, lg, ld)
 Braised lamb corn tostada, avocado crema (lg, ld)
 Char siu pork steamed bun, spring onion sauce (ld)
 Smoked salmon tartlet, togarashi, crème fraiche

SWEET CANAPÉS

Lemon tart, Italian meringue, candied lemon (v)
 Yarra valley berry pavlova, verbena creme (v, lg, ld)
 Cannoli, coffee cream (v)

SUBSTANTIAL ITEMS

Falafel slider, tofu mayo, red sorrel (v, vgo, lgo, ld)
 Crispy pork bao, pickled carrot, spring onion, wasabi (ld)
 Greek lamb pitta, tzatziki, herbs
 Angus beef slider, cheese, pickles, burger sauce
 Fried cauliflower, citrus mayo, lemon (v, vgo, lgo, ld)
 Beer battered flathead, tartare sauce (ld)
 Corn pico de gallo, corn chips, chipotle sauce (vg, lg, ld)
 Pecorino and spinach tortellini, sunflower seed pesto (v)
 Slow roasted lamb shoulder, pearl cous cous, vine tomato, salsa verde (lgo, ld)
 Crispy calamari, peperonata, soft herbs (ld, lgo)

PACKAGES

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GRAZING TABLES

Natural Oyster Bar – \$20pp
 Inclusive of four condiments, oyster display, three oysters pp (lg,ld)

Artisan Cheese Table – \$25pp
 Inclusive of four varieties of cheese with fresh bread, crackers and accompaniments (v, ld, lgo)

Premium Grazing Table – \$25pp
 Inclusive of cheese, charcuterie, salads, grilled vegetables and breads (vo, ldo, lgo)

Premium Seafood Station – \$30pp
 Inclusive of oysters, prawns, mussels, cured ocean trout and accompaniments (lg, ld)



Beverage Packages

Classic

3hrs - \$65pp
4hrs - \$75pp
5hrs - \$85pp

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

3hrs - \$75pp
4hrs - \$85pp
5hrs - \$95pp

SPARKLING

Alpha Box & Dice 'Tarot' Prosecco NV, Murray Darling, SA

WHITE WINE - SELECT TWO

Dottie Lane Sauvignon Blanc, Multi-Regional, AUS
Ant Moore Pinot Gris, Marlborough, NZ
Pebble Point Chardonnay, Limestone Coast, SA

ROSÉ

Sud Rosé, Languedoc, FRA

RED WINE - SELECT TWO

Henry & Hunter Shiraz Cabernet, Multi-Regional, AUS
Point of Departure Pinot Noir, Yarra Valley & Bendigo, VIC
Wynn's 'The Gables' Cabernet Sauvignon, Coonawarra, SA

Deluxe

3hrs - \$85pp
4hrs - \$95pp
5hrs - \$105pp

SPARKLING - SELECT ONE

Alpha Box & Dice 'Tarot' Prosecco NV, Murray Darling, SA
Chandon Blanc de Blancs NV, Multi Regional, VIC

WHITE WINE - SELECT TWO

821 South Sauvignon Blanc, Marlborough, NZ
Innocent Bystander Chardonnay, Yarra Valley, VIC
Pennello Pinot Grigio DOC, Delle Venezia, ITA

ROSÉ

Sud Rosé, Languedoc, FRA

RED WINE - SELECT TWO

Coldstream Hills Pinot Noir, Yarra Valley, VIC
Palmetto Shiraz, Langhorne Creek, SA
La Boca Malbec, Mendoza, AR

Package Inclusions

BEER & CIDER - SELECT 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 - \$21 EA

Limoncello Spritz
Aperol Spritz
Berry Hibiscus Spritz
Margarita
Tommy's Margarita
Espresso Martini
Pornstar Martini

MOCKTAILS ON ARRIVAL - \$16 EA

Sippin' Pretty
Mabel 0%, Vanilla, Passionfruit, Lemon

Melon Dollar Baby
Mable 0%, Agave, Lime, Watermelon, Chilli Oil

Spirits

BASICS PACKAGE - \$30 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 (THE DECK)

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

