

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	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.

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)
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, walnut 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)

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



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 (v, 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

SUBSTANTIAL ITEMS

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

SWEET CANAPÉS

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

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

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 O%, Australia

PLEASE NOTE: ADDITIONAL HOURS OF SERVICE ON ANY PACKAGE AT \$15 PER PERSON, PER HOUR

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 (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

