

## COCKTAIL PACKAGES

Our cocktail option is a great way to celebrate any occasion where your guests have the opportunity to mingle and of course eat a number of our delicious food offerings. Rest assured that your guests will be served unlimited food quantities up to 3 hours duration.

There are 2 options to choose from –

*Option 1 - \$50.00 per person for any 7 items.*

*Option 2 - \$60.00 per person for any 10 items.*

## FINGER FOOD SELECTIONS:

Traditional Italian pizza selection

Arancini of eggplant, tomato & ricotta

Chargrilled chicken skewers, lemon, garlic, paprika

Tempura prawns, chilli sauce

Filo lamb pies, tomato relish

Salt & pepper calamari cones

Beef sliders, coleslaw, brioche bun

Mini beef burgers, lettuce, cheese, tomato sauce

Panko crumbed lamb cutlets, lemon

Zucchini, leek & goats cheese frittelle

Lamb skewers, garlic, lemon, rosemary

Buffalo wings, siracha crème, south American spice

Cured salmon crostini, creme fraiche, capers

Tuna tartare crostini, sesame, avocado

Oyster shots, bloody mary, ice, celery

Pork & fennel sausages, red wine glaze

Mini tomato & mozzarella bruschetta

Polenta chips, garlic aioli, pecorino

Fish taco, tomato & avocado guacamole, iceberg lettuce

Mini prawn cocktail, poached king prawn, cos lettuce, cocktail sauce

## ADDITIONAL OPTIONS

Food stations are a fun way for your guests to allow them to sample foods that they otherwise might never have tasted, and they get everyone mixing and mingling!

### ANTIPASTO BAR \$10pp

A selection of cold meats, imported cheese and cold delicacies. The bar also has a chef who slices fresh prosciutto di parma for your guests which creates a great atmosphere and talking point for your family and friends.

Alternatively, we can organise antipasto platters to be placed out for your guests to graze on.

### OYSTER BAR \$8pp

A selection of fresh oysters served natural with condiments and baked either Kilpatrick, Mornay, or Florentine to suit your preference.

### SEAFOOD BAR \$15pp

Fresh local seafood, served on ice with fresh lemon and accompaniments:

Including; Coffin Bay SA oysters, Hervey Bay QLD scallops, WA King Prawns, Atlantic smoked salmon.

### PAELLA STATION \$10pp

Our chefs will cook in front of you and your guests a seafood paella. Gives off a great smell and adds an element of theatre to your event.