

Orth East CATERING



Standard package 4 hours - \$60 per person

SPARKLING

House Prosecco

ROSE

House rosé

WHITE

House white

RED

House red

BEER + CIDER

Heavy Light

All guests attending must be on the same package. Extended hours are available. Soft drinks and juice included.

Premium Package

4 hours - \$75 per person

Choose four wines from below:

SPARKLING

22 Dalzotto Prosecco, King Valley - VIC NV Mountadam Pinot Noir Chardonnay Sparkling, Eden Valley - SA 21 Stanton + Killeen Sparkling Tempranillo, Rutherglen - VIC

WHITE

22 Nick O'Leary Resiling, Canberra - ACT

22 Hesketh Sauvignon Blanc, Adelaide Hills - SA

22 Piano Piano Chardonnay, Beechworth - VIC

ROSÉ

22 Nomad's Garden Rosé, Alpine Valleys - VIC

23 Scion Rosé, Rutherglen - VIC

RED

22 Frogmore Creek Pinot Noir, Coal River - TAS

21 Pawn Wine Co Sangiovese, Adelaide Hills - SA

22 Giant Steps LDR Pinot Noir Syrah, Yarra Valley - VIC

22 Piano Piano Shiraz, Beechworth - VIC

Choose any two from below:

BEER + CIDER

Carlton Draught

Carlton Dry

Great Northern

Peroni Red Larger

Asahi Super Dry

Beechworth Pale Ale

Stone and Wood Pacific Ale

Heaps Normal Quite XPA

^{*}All guests attending must be on the same package. Extended hours are available. Soft drinks and juice are included in all packages.

Additional

SPIRITS UPGRADE

Spoil your guests with spirits for your event (vodka, gin, bourbon, scotch)
+ \$25pp per hour

BUBBLES ON ARRIVAL

DalZotto Prosecco on arrival + \$16pp per hour





Cocktail Hour

Let your guests celebrate the festivities with a cocktail in hand, simply choose two of the following + \$35pp per hour

Spicy Margarita
resposado Tequila, cointreau, fresh lime, spicy syrup, orange + chilli salt.

Aperol Spritz aperol, prosecco, soda + orange

 ${\it Classic\ Mojito}$ three y/o light rum, muddled lime, mint, simple syrup + soda

Tom Collins gin, fresh lemon, simple syrup, soda + maraschino cherries

GIN + TONIC HOUR

modern Australian gin, tonic + fresh lemon hendricks gin, tonic + cucumber