

# Cabana Package

## Exclusive Alfresco Entertaining

Includes **1.5 hours** exclusive hire of the Cabana with selected beverages & platters from \$65pp

A **minimum booking of 6 adults** applies, with a **maximum capacity of up to 80 guests** for exclusive use of the Terrace.

Ask our team for more detailed packages, or speak to us about designing the perfect package tailored just for you.





# Lunch Group Package

## OPTION 1

Minimum 10pax

- Beast & Butterflies Semi Private Dining area \$350.00 venue hire
- Lunch Set Menu \$75.00 per person

Included : dedicated staff for your event  
and Long table set up

Decorations and other requirements POA

## OPTION 2

Minimum 20pax

\$95PP

### Group Bookings include:

- Complimentary venue hire for Beast & Butterflies Private Dining Area
  - Bubbles on arrival
  - Festive theming table set up
- Complimentary Valet parking for 3 cars

### Optional add-on's

- Beverage packages
- Canapés on arrival
- Buffet Menu POA
- Av Screens, Portable Speaker and handheld Microphone POA
- Custom lighting package
- DJ packages with photo booth

### TO START

Ciabatta seaweed butter

### ENTRÉE TO SHARE

**Tuna Ceviche**, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

**Beef Carpaccio**, Mandy's horseradish cream, baby capers, manchego, croutons, watercress

**Massimo's Burrata**, heirloom tomato, Kalamata olives, pickled red onions, sourdough crostini

### MAIN CHOICE OF

**Butcher's Premium Beef Cut**, truffle-mayonnaise, shiitake, roasted baby onions, garlic crumble, port jus

**Market Fish of the Day**, scampi bisque, mussels, burnt tomatoes

**Salt Baked Potato Gnocchi**, mushroom cream, shiitake & oyster mushrooms, pine nuts, sage, pecorino

### SIDE TO SHARE

**Baby cos**, red radicchio, radish, chardonnay dressing

**Roasted baby potatoes**, rosemary, parsley

### COMPLIMENTARY TO FINISH

Chefs' petit four selection

# Dinner Group Package

## OPTION 1

Minimum 10pax

- Beast & Butterflies Semi Private Dining area \$350.00 venue hire
- Dinner Set Menu \$90.00 per person

Included : dedicated staff for your event and Long table set up

Decorations and other requirements POA

## OPTION 2

Minimum 20pax

\$105PP

### Group Bookings include:

- Complimentary venue hire for Beast & Butterflies Private Dining Area
  - Bubbles on arrival
  - Festive theming table set up
- Complimentary Valet parking for 3 cars

### Optional add-on's

- Beverage packages
- Canapés on arrival
- Buffet Menu POA
- Av Screens, Portable Speaker and handheld Microphone POA
  - Custom lighting package
- DJ packages with photo booth

## TO START

Ciabatta seaweed butter

## ENTRÉE TO SHARE

**Tuna Ceviche**, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

**Beef Carpaccio**, Mandy's horseradish cream, baby capers, manchego, croutons, watercress

**Massimo's Burrata**, heirloom tomato, Kalamata olives, pickled red onions, sourdough crostini

## MAIN CHOICE OF

**Butcher's Premium Beef Cut**, truffle-mayonnaise, shiitake, roasted baby onions, garlic crumble, port jus

**Market Fish of the Day**, scampi bisque, mussels, burnt tomatoes

**Salt Baked Potato Gnocchi**, mushroom cream, shiitake & oyster mushrooms, pine nuts, sage, pecorino

## SIDE TO SHARE

**Baby cos**, red radicchio, radish, chardonnay dressing

**Roasted baby potatoes**, rosemary, parsley

## DESSERT CHOICE OF

**Chocolate Delice**, popcorn, cocoa nibs, mandarin, hazelnut soil, salted caramel ice cream

**Ginger Crème Brûlée**, almond crisp, raspberry sorbet

**Chefs' Cheese selection**, lavosh, honeycomb, pear & apple chutney