

MCLAREN VALE FUNCTION CENTRE



Special Events 2021/22

1300 361 776 / mvfunctions.com.au

***A SOUGHT AFTER VENUE IN THE HEART OF
THE MCLAREN VALE A MERE 30 MINUTES
FROM THE ADELAIDE CBD***

Only **30 minutes** from the heart of Adelaide's CB in one of Australia's **premium wine regions** you'll discover the **McLaren Vale Function Centre**. With the **capacity to host 200+ guests cocktail style** our **state-of-the-art** function venue is ready to host your next gala or social event.

Nestled at the entrance of the **historic township of McLaren Vale** the venue, complete with adjoining quality **4-star accommodation**, provides the gateway to everything the **stunning Fleurieu Peninsula** has to offer.

Whatever type of special event you have in mind the McLaren Vale Function Centre has the ideal function space to suit: from **Corporate Functions to Gala Dinners** and any occasion in between.

Combine this with incredible food from our **on-site Executive Chef**, fully **integrated AV and styling solutions**, and we have every facility and convenience to make your next event a huge success!



Standard Set Up

BLACK OR WHITE TABLE CLOTHS
BLACK OR WHITE NAPERY
CROCKERY, CUTLERY & GLASS WARE

Saturday [8 Hours]**

UP TO 50 GUESTS	\$850
51 – 70 GUESTS	\$650
71+ GUESTS	\$550

Sunday [8 Hours]**

UP TO 50 GUESTS	\$1000
51 – 70 GUESTS	\$850
71+ GUESTS	\$650

Monday – Friday [8 Hours]**

UP TO 50 GUESTS	\$850
51 – 70 GUESTS	\$550
71+ GUESTS	\$350

Public Holiday [8 Hours]**

UP TO 50 GUESTS	\$1500
51 – 70 GUESTS	\$1200
71+ GUESTS	\$1000

Extras

CHAIR SASHES [PER SASH]	POA
BLACK OR WHITE CHAIR COVERS [PER CHAIR]	POA
STANDARD AV	POA
PREMIUM AV	POA
VENUE STYLING & LIGHTING	POA
DANCE FLOOR	POA
*SECURITY GUARD[S]	POA

*Liquor Licencing – Security

AS PER THE VENUE’S LIQUOR LICENSING STIPULATIONS IT IS A REQUIREMENT THAT ALL EVENTS HELD AT THE MCLAREN VALE FUNCTION CENTRE REQUIRE ONE SECURITY GUARD PER 100 GUESTS FROM 8PM FOR A MINIMUM OF 4 HOURS.

**Venue Hire

ALL VENUE HIRE PRICES LISTED ARE BASED UPON THE USE OF CATERING & BAR SERVICES THROUGH THE MCLAREN VALE FUNCTION CENTRE.

Technology

TECHNOLOGY CAN TAKE A GREAT EVENT AND TURN IT INTO AN AMAZING EVENT. AT THE **MCLAREN VALE FUNCTION CENTRE** WE WILL **WORK WITH YOU** TO STYLE YOUR **AV, LIGHTING AND INTEGRATION** NEEDS TO CREATE A **SEAMLESS AND STRESS-FREE** EVENT.

THE **MCLAREN VALE FUNCTION CENTRE** IS FITTED WITH A **STATE-OF-THE-ART FULLY INTEGRATED AV CONTROL AND AUTOMATION SYSTEM**, INCLUDING EPSON DATA PROJECTORS, MOTORISED PROJECTOR SCREENS, PLASMA TV'S AND SOUND SYSTEM, **ALL MANAGED BY OUR EXPERIENCED ON-SITE TECHNICIANS.**

WE USE THE VERY BEST EQUIPMENT TO ENSURE YOUR EVENT RUNS PERFECTLY AND OUR AUDIO VISUAL AND LIGHTING OPTIONS ARE **LIMITED ONLY BY IMAGINATION.**



Venue Styling

THE **MCLAREN VALE FUNCTION CENTRE** HAS **LONG-TERM PARTNERSHIPS** WITH SOME OF **SOUTH AUSTRALIA'S MOST TALENTED STYLING COMPANIES.**

WORKING IN UNISON WITH ALL PARTIES WE CAN CREATE **ATMOSPHERE AND SPECIFIC THEMES** TO SUIT YOUR CONFERENCE OR EVENT TRANSFORMING THE VENUE INTO WHATEVER **YOUR IMAGINATION CAN CONJURE UP.**



MENU OPTIONS

Formal Banquet

OPTION 1 - 2 COURSE SET	\$60 PER PERSON
OPTION 2 - 3 COURSE SET	\$75 PER PERSON
ALTERNATE DROP [PER COURSE]	\$4 PER PERSON

Desserts

ADD A DESSERT	\$15 PER PERSON
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Gourmet Buffet

BUFFET OPTION 1: 3 SIDES + 2 MAINS	\$45 PER PERSON
BUFFET OPTION 2: 5 SIDES + 4 MAINS	\$60 PER PERSON
BUFFET OPTION 3: 5 SIDES + 4 MAINS + 2 DESSERTS	\$75 PER PERSON

Canapes

CANAPES OPTION 1: 6 CANAPES + 2 MINI MEALS	\$50 PER PERSON
CANAPES OPTION 2: 4 CANAPES + 4 MINI MEALS	\$60 PER PERSON

Pre & Post Dinner

BREAD & DIPS PLATTER	\$6 PER PERSON
ANTIPASTO PLATTER	\$12 PER PERSON
MCLAREN VALE CHEESE BOARD	\$12 PER PERSON
CAKEAGE	\$3 PER PERSON

BBQ

STANDARD BBQ	\$40 PER PERSON
GOURMET BBQ	\$60 PER PERSON

Spanish

TAPAS OPTION 1: CHOICE OF 6	\$22 PER PERSON
TAPAS OPTION 2: CHOICE OF 8	\$27 PER PERSON
PAELLA [40 PERSON MINIMUM]	\$26 PER PERSON

Pizza

BASIC ITALIAN [50 PERSON MINIMUM]	\$26 PER PERSON
GOURMET [50 PERSON MINIMUM]	\$40 PER PERSON

FORMAL BANQUET [1]

Formal Banquet Menu

OPTION 1 - 2 COURSE SET	\$60 PER PERSON
OPTION 2 - 3 COURSE SET	\$75 PER PERSON
ALTERNATE DROP [PER COURSE]	\$4 PER PERSON

COLD ENTRÉES

FENNEL, OLIVE, WALNUT, ORANGE AND CRISP PANCETTA SALAD

VIETNAMESE-STYLE SALAD WITH RICE NOODLES, CRAB AND LIME

SMOKED OCEAN TROUT AND AVOCADO REMOULADE

CHICKEN REMOULADE WITH TOASTED BRIOCHE CRISPS

GRILLED ATLANTIC SALMON SALAD WITH WATERCRESS AND CUCUMBER

KING FISH CARPACCIO WITH MICRO-HERB SALAD

HANDMADE GNOCCHI WITH CHESTNUTS AND PESTO CREAM SAUCE

CRAB MICRO SALAD WITH ICEBERG LETTUCE, AVOCADO, CANDIED ORANGE IN AN

EDIBLE BASKET

HOT ENTRÉES

PRAWN AND FLAT HEAD SEAFOOD LAKSA WITH YELLOW NOODLES

SKEWERED, MARINATED AND GRILLED PRAWNS ON AVOCADO AND CHILLI SALSA

SWEET AND SOUR WHITE FISH WITH MICRO SALAD

GRILLED ATLANTIC SALMON ON WILTED GREENS AND TARRAGON BUTTER

SALT AND PEPPER TOFU WITH GREEN PAPAYA SALAD, CHILLI AND CITRUS DRESSING

WARM VIETNAMESE-STYLE SALAD WITH POACHED CHICKEN AND FRAGRANT HERBS

PORTUGUESE CHICKEN WITH RICE PILAF AND SUMMER SALAD

PORK BELLY SQUARE WITH CRISP CRACKLING AND CITRUS SLAW

SEARED SCALLOPS WITH WHITE BEAN SMASH AND PESTO BUTTER

FORMAL BANQUET [2]

MAIN COURSE

CRISPY-SKINNED CHICKEN BREAST, SAFFRON CAULIFLOWER RICE, WHITE BEAN SMASH

AND DEMI-GLAZE

GRILLED FILLET STEAK WITH RED WINE & SHALLOT SAUCE AND PARIS MASH

LAMB RACK WITH ROSEMARY AND HERB SALT CRUST, AND WITH A RICH GLAZE AND

ROCKET PESTO

PAN-FRIED ATLANTIC SALMON WITH SWEET POTATO AND CHICKPEA CASSEROLE

SLICED PORCHETTA WITH APPLE SLAW AND DEMI-GLAZE

BEEF BOURGUIGNON WITH STEAMED RICE OR CREAMY MASH

SWORDFISH FILLETS WITH PESTO AND ROAST CAPSICUM

ROASTED DUCK LEGS WITH PICKLES, ORANGE AND FENNEL

CRISPY-SKINNED ATLANTIC SALMON WITH RED PEPPER CASHEW PESTO

SIDES

FRENCH BEANS WITH GRILLED CHOPPED CHILLI, GARLIC AND LEMON

BROCCOLINI WITH BUTTER AND ROASTED RED CAPSICUM

GRILLED ASPARAGUS AND SHAVED ZUCCHINI WITH CHERRY TOMATOES

MIXED PEAS WITH WILTED SPINACH

TRUFFLED MASHED POTATO

CRUNCHY ROAST POTATOES

DESSERTS

LEMON & ALMOND TART WITH CREAM

CHOCOLATE WALNUT PIE

CHOCOLATE ROULADE WITH RASPBERRY SAUCE

TIRAMISU WITH CHOCOLATE CURLS

CHOCOLATE BAVARIAN TART WITH STRAWBERRIES

BAKED CHEESECAKE WITH TOASTED ALMONDS

PEAR & DATE CAKE WITH BUTTERSCOTCH SAUCE

FRESH STRAWBERRIES WITH SLICED ORANGES AND MASCARPONE

PAVLOVA WITH MANGO, PASSIONFRUIT AND BERRIES

Gourmet Buffet

BUFFET OPTION 1: 3 SIDES + 2 MAINS

\$45 PER PERSON

BUFFET OPTION 2: 5 SIDES + 4 MAINS

\$60 PER PERSON

BUFFET OPTION 3: 5 SIDES + 4 MAINS + 2 DESSERTS

\$75 PER PERSON

SIDES

BABY SPINACH, PEA, SUGAR PEA MINT AND FETA SALAD

MIXED LETTUCE WITH CHICKPEAS, LEMON AND GRILLED HALOUMI SALAD

AVOCADO SALAD WITH GINGER AND SESAME DRESSING

TRADITIONAL GREEN SALAD WITH ICEBERG, MIXED LETTUCE, CHERRY TOMATO &

AVOCADO

MIXED GREEN SALAD WITH TOASTED PANCETTA, LEMON CROUTONS & CUCUMBER

ROAST BABY POTATO & SWEET POTATO SALAD WITH MUSTARD DRESSING

RED ONION, FENNEL, ORANGE & CAPER SALAD

GREEN OAK LETTUCE, ASPARAGUS & ROASTED PEPPER SALAD AND BLUE CHEESE

CAESAR SALAD WITH SOFT EGG, PARMESAN, CROUTONS, ANCHOVY & GARLIC CREAM

TOMATO, ONION, BASIL & BOCCONCINI SALAD

GREEK SALAD WITH OLIVE & FETTA

PASTA SALAD WITH SPRING ONION, OLIVE, TOMATO, PEPPER, ARTICHOKE & BASIL

HOT DISHES - MAINS

ATLANTIC SALMON STRUDELS WITH MANGO & CHILLI SALSA

ATLANTIC SALMON LEMON & HOLLANDAISE SAUCE ON LEMON & CHIVE MASH

TAGINE OF CHICKEN WITH TOASTED ALMONDS & COUSCOUS

MARINATED CHICKEN PIECES WITH LEMON & MUSHROOM RISOTTO

GRILLED CHICKEN THIGH FILLETS ON A BED OF MEDITERRANEAN VEGETABLES

GRILLED FILLET BEEF ON SOFT POLENTA BAKED FENNEL & CARAMELISED ONION

TINY BEEF MIGNONS WITH RED WINE GLAZE & CHIVE MASHED POTATOES

STIR FRIED BEEF WITH BROCCOLI & SESAME NOODLES

GNOCCHI WITH BURNT BUTTER, TOASTED PROSCIUTTO AND SAGE

BEEF VINDALOO, JASMINE RICE & TOMATO & ONION SALSA

BUTTER CHICKEN WITH RICE PILAF

GREEN CHICKEN CURRY WITH FRAGRANT HERBS AND RICE PILAF

HOT DISHES (VEGETARIAN) - MAINS

MUSHROOM & SOUR CREAM STRUDELS

ONION, OLIVE & TOMATO TARTS WITH ZUCCHINI, RED CAPSICUM GARLIC & THYME

GNOCCHI WITH BURNT BUTTER AND SAGE

GREEN BEANS AND BROCCOLI WITH ANCHOVIES, CHILLI AND GARLIC BUTTER

Canapes & Mini Meals

CANAPES OPTION 1: 6 CANAPES + 2 MINI MEALS \$50 PER PERSON

CANAPES OPTION 2: 4 CANAPES + 4 MINI MEALS \$60 PER PERSON

CANAPES

SPICY MEATBALLS WITH TOMATO RELISH

TINY SAUSAGE ROLLS WITH HOME-MADE TOMATO SAUCE

VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE

TEMPURA CHICKEN BREAST BALLS WITH JALAPENO MAYONNAISE

CHICKEN & ALMOND TARTLETS

SMOKED SALMON & HORSERADISH CREAM TARTLETS

AVOCADO TARTLETS

PEKING DUCK CONES

BEEF CARPACCIO TARTLETS

BACON, HERB & ONION COCKTAIL QUICHES

BAKED GOAT-CHEESE TARTLETS WITH ROASTED PEPPER STRIPS

CALAMARI RINGS

CRUMBED SESAME CHICKEN PIECES WITH LEMON MAYONNAISE

FILO PASTRY BONBONS WITH BEEF AND HORSERADISH, OR CHICKEN WITH PESTO

FILO PASTRY TRIANGLES STUFFED WITH SPINACH AND CREAM CHEESE

FRITTATA SQUARES WITH PESTO & TOMATO

RISOTTO BALLS WITH RED PESTO DIP

SMOKED SALMON, LEMON & CHIVE COCKTAIL QUICHES

BACON, AVOCADO, ARTICHOKE, CHILLI & PESTO FINGERS

CHICKEN AND AVOCADO CHECKERBOARD SANDWICHES

CHICKEN AND SPRING ONION FINGER SANDWICHES

CHICKEN AND ROCKET FINGER SANDWICHES

CHICKEN, CORN AND ROASTED PEPPER FINGERS

HAM, SPROUT AND MUSTARD FINGERS

Canapes & Mini Meals

CANAPES OPTION 1: 6 CANAPES + 2 MINI MEALS \$50 PER PERSON

CANAPES OPTION 2: 4 CANAPES + 4 MINI MEALS \$60 PER PERSON

MINI MEALS

KINGFISH CARPACCIO SERVED ON TAPIOCA CRISPS

SMOKED SALMON ON TAPIOCA CRISPS WITH SALMON ROE

CURRIED LAMB SWIRLS WITH PEANUT SAUCE

VIETNAMESE COLD ROLLS WITH SHREDDED VEGETABLES AND MANGO

SLICED FILLET OF BEEF WITH HORSERADISH ON FRENCH STICK

VIETNAMESE-STYLE BLUE SWIMMER CRAB FRITTERS

BEEF AND ASPARAGUS WITH HOLLANDAISE SAUCE

MINIATURE FILLET STEAK ON A TOASTED CROUTON, WITH HOLLANDAISE SAUCE

PRAWNS WRAPPED IN POTATO NOODLES, WITH HOT, SOUR & SALTY SAUCE

TINY BEEF MIGNONS WITH MUSTARD HOLLANDAISE

SMOKED SALMON BLINI WITH CRÈME FRAICHE AND SALMON ROE

PORK AND FENNEL SAUSAGES WITH CUMBERLAND DIPPING SAUCE

GRILLED LAMB FILLET, SLICED WITH HUMMUS ON A TINY TURKISH BREAD SQUARE

MINIATURE CHICKEN SATAYS WITH CORIANDER, CHILLI & PEANUT SAUCE

MINIATURE FILLET OF BEEF ON CROUTONS WITH HOLLANDAISE SAUCE

MINI-CHICKEN SATAYS WITH THAI-STYLE DIPPING SAUCE

PRAWNS ON SKEWERS WITH ROCKET, MANGO & PROSCIUTTO

KING PRAWNS AND SNOW PEAS WITH CURRIED MANGO DIP

THAI MARINATED PRAWNS ON GINGER & SPRING ONION PIKELETS

BEEF VINDALOO ON MINIATURE NAAN BREAD

DUCK PIES WITH MANGO SALSA

TEMPURA GARFISH TACO WITH AVOCADO SALSA

THAI CHICKEN TENDERLOINS WITH SWEET CHILLI SAUCE

SHORT CUT FRENCH LAMB CUTLETS WITH RED PESTO OR GREEN PESTO

CRUMBED FRENCH LAMB CUTLETS

MINI WAGYU RUMP SATAYS WITH CHIMICHURRI SAUCE

MINIATURE PARCELS OF FISH & CHIPS WITH SALT & VINEGAR

INDIVIDUAL VIETNAMESE STYLE CRAYFISH AND SCALLOP SALAD

MINI-WAGYU RUMP SKEWERS WITH HARISSA

SLIDER - MUSHROOM WITH CRISPY ONIONS AND ROCKET

SLIDER – BEEF WITH CHEESE AND PICKLES

SLIDER – BARRAMUNDI BURGER WITH TARTARE AND LETTUCE

SLIDER – PULLED PORK AND SLAW

SLIDER - FALAFEL BURGERS WITH CRUNCHY PICKLES ON A SOFT BRIOCHE BUN

Standard BBQ - \$40 PP

SALADS

GARDEN SALAD WITH AVOCADO AND TOMATO

POTATO SALAD WITH SHALLOTS AND EGGS

PASTA SALAD WITH CAPSICUM ONION AND TASTY CHEESE

CONDIMENTS

HOLLANDAISE, SELECTION OF MUSTARDS, TOMATO RELISH

FROM THE FLAME

LAMB LOINS WITH PARSLEY LEMON AND GARLIC

BEEF BURGERS

MARINATED CHICKEN THIGH FILLETS

BBQ AND GOURMET SAUSAGES

CHICKEN KEBABS

Gourmet BBQ - \$60 PP

SALADS

PINK POTATO SALAD

GREEN SALAD WITH AVOCADO, CUCUMBER AND CHERRY TOMATO

CAESAR SALAD WITH CHICKEN

ROASTED VEGETABLE MEDLEY

CONDIMENTS

HOLLANDAISE SAUCE, SELECTION OF MUSTARDS, TOMATO RELISH

FROM THE FLAME

FRENCH LAMB CUTLETS

BEEF MINUTE STEAKS

GOURMET SAUSAGES

LAMB AND CHICKEN KEBABS

KING FISH/ PRAWN SKEWERS WITH TURKISH BREAD AND VEGETABLES



Tapas 1 & 2

TAPAS OPTION 1: CHOICE OF 6

\$25 PER PERSON

TAPAS OPTION 2: CHOICE OF 8

\$30 PER PERSON

BARBEQUE DUCK BREAST, ASIAN SALAD WITH PAW PAW AND A SESAME DRESSING

TORTILLA ESPANOLA

CRISPY CALAMARI'S

GAMBAS AL AJILLO

CROQUETTES (MUSHROOM, PEA & ZUCCHINI, JAMON)

PINCHOS (PORK, CHICKEN AND STEAK SKEWERS)

SPICY ALBONDIGAS (MEATBALLS COOKED IN SOFRITO)

MINIATURE SPICY CHORIZO WITH ALMONDS AND LIME AIOLI

ARANCINI WITH SHAVED PARMESAN AND RED PEPPER PESTO

BAKED GOAT'S CHEESE TARTLETS WITH ROASTED PEPPER STRIPS

TOMATO & PESTO COCKTAIL QUICHES

ATLANTIC SALMON PIECES ON BRUSCHETTA WITH LEMON HOLLANDAISE

GRILLED LAMB FILLET, SLICED WITH HUMMUS ON A TURKISH BREAD SQUARE

Paella - \$30 PP [Minimum of 40]

SPICY PRAWN, MUSSELS, CHICKEN, CHORIZO, CHILLI, SOFRITO & SAFFRON

PRAWN, KING FISH, CALAMARI, MUSSELS, CHILLI, SOFRITO & SAFFRON

BRAISED BEEF, PORK, LAMB, CHICKEN, CHILLI, SOFRITO & SAFFRON



Basic Italian - \$26 PP [Minimum 50]

MARGHERITA - FRESH TOMATO, MOZZARELLA, FRESH BASIL

HAM & PINEAPPLE - HAM, FRESH PINEAPPLE, MOZZARELLA CHEESE, ROCKET

SUPREME - HAM, PEPPERONI, MUSHROOMS, OLIVES, CAPSICUM, RED ONION, MOZZARELLA CHEESE

PEPPERONI - HAM, HOT PEPPERONI, MOZZARELLA CHEESE, FRESH BASIL

VEGETARIAN - MUSHROOMS, OLIVES, CAPSICUM, RED ONION, MOZZARELLA CHEESE, FRESH BASIL

BBQ CHICKEN - BBQ CHICKEN, BBQ SAUCE, MOZZARELLA CHEESE, RED ONION, CHILLI, TAHINI AND YOGHURT SAUCE, FRESH BASIL

MEAT LOVER - SHREDDED HAM, MILD SALAMI, HOT PEPPERONI, SPICY MEATBALLS MOZZARELLA CHEESE

Gourmet Pizza - \$40 PP [Minimum 50]

PROSCIUTTO: FIORA DI LATTE, TOPPED WITH PROSCIUTTO, ROCKET AND PARMESAN

NAPOLITANO: TOMATO, FIORE DI LATTE, ANCHOVIES, KALAMATA OLIVES, FRESH BASIL

DIAVOLA: TOMATO, MUSHROOMS, SALAMI, CHILLI AND ROCKET

SOPRESSA: TOMATO, FIORE DI LATTE, CHORIZO SAUSAGE

ROAST PUMPKIN: BUTTERNUT PUMPKIN, FIORE DI LATTE, FRESH ROSEMARY BASIL AND PINE NUTS

SPENCER GULF PRAWNS: BAROSSA FINE FOODS CURED HAM, FIORI DI LATTE, CHILLI, MANGO, ROCKET

HAHNDORF SPICY GERMAN SAUSAGE: FIORI DI LATTE, SHAVED FENNEL BULB, CAPERS, ANCHOVIES, RED ONION, PARMAGIANO REGGIANO

WOODSIDE CHEESEWRIGHT: "EDITH" ASH RIND GOAT CHEESE, WILLABRAND FIGS, ROCKET AND FIG FINCOTTO. (VEGETARIAN OPTION)

BAROSSA FINE FOODS CORN FED CHICKEN: FIORA DI LATTE, PESTO, PINE NUTS, DRESSED WITH TAHINI AND YOGHURT

HAHNDORF VENISON FILLET INFUSED WITH MOROCCAN SPICES, FIORA DI LATTE, CARAMELISED ONION AND HARISSA

SPENCER GULF PRAWN CUTLETS, BAROSSA FINE FOODS CURED HAM, FIORI DI LATTE, CHILLI, MANGO, AND ROCKET



DRINKS PACKAGES

Standard

LECONFIELD SYN CHARDONNAY PINOT NIOR

WOODSTOCK 2017 'LITTLE MISS COLLETT' MOSCATO

D'ARENBERG 2017 'THE STUMP JUMP' SAUVIGNON BLANC

D'ARENBERG 2016 'THE STUMP JUMP' SHIRAZ

COOPERS PALE ALE, HAHN SUPER DRY AND COOPERS LIGHT

ADELAIDE HILLS CIDER

ASSORTED SOFT DRINKS, ORANGE JUICE AND APPLE JUICE

4 Hour

\$45.00

5 Hour

\$55.00

After 5 Hours

\$6.00 PER HOUR

Premium

LECONFIELD SYN CHARDONNAY PINOT NIOR

WOODSTOCK 2017 'LITTLE MISS COLLETT' MOSCATO

FOX CREEK 2018 SAUVIGNON BLANC

MR. RIGGS 2016 YACCA PADDOCK TEMPRANILLO

D'ARENBERG 2016 'FOOTBOLT' SHIRAZ

COOPERS PALE ALE, HAHN SUPER DRY AND COOPERS LIGHT

ADELAIDE HILLS CIDER

ASSORTED SOFT DRINKS, ORANGE JUICE AND APPLE JUICE

4 Hour

\$60.00

5 Hour

\$70.00

After 5 Hours

\$7.00 PER HOUR

Drink On Consumption

MINIMUM SPEND OF \$1500

Corkage

\$15 PER BOTTLE