



### The Party of the Year Package

In our exclusive event space

Min 35pax \$89pp

Arrival Rum cocktail

Cabana LIVE DJ

Grazing local cheese & meat board

Canape menu 5 choices

Decadent cake topped w florals & macaroons

Australian florals for the area

Clients can then purchase their own bar tab to enjoy over the evening or they purchase their own drinks from the bar.

### The Kings table

Min 6 max 8pax

\$159pp

Exclusive table of 8, set to perfection with event styled tableware, Australian florals & foliage, Seafood banquet for 8, includes glass verve clicote on arrival, paired wine 3 courses, dessert.

Please email [brie@dbargroup.co](mailto:brie@dbargroup.co) for a personal quotation



## Lunch and Dinner Banquets

### 'The lighter Option'

Min of 2 people 39pp

Glass Prosecco for arrival

Warm Sicilian olives | Almonds

Roasted artichoke dip | garlic oil | sumac | pita

One style of skewer from the BBQ menu

Roasted beetroot | honeycomb | goats cheese | burnt onion | nut crumble | fresh figs

Truffle fries | parmesan | aioli

### 'The I want it all Option'

59pp

Olives | warm sicilian olives | almonds

Moreton bay bug | lettuce taco | dill fraiche | salmon pearls | fresh chilli (4)

Octopus | balsamic | oregano | olive oil | sour dough

Greek salad | tomato | cucumber | fetta | olive | olive oil | lavish

choice of

Slow roasted pork belly | crispy crackling | sour apple sauce | cabbage leaf

or

300gm Sirloin | pickled vegetables | mustard Jus

Daily greens | almonds

Sorbet

### Sun Day BBQ

Min of 2 people 40pp

Complimentary schooner or house wine

Sirloin | pork belly | crackling | charcoal chicken | pork & fennel sausage | peppers | corn

Truffle fries | parmesan | aioli



### Sea Affair Banquet

Ideal For Long Lunches | Corporate | Birthdays

59pp – Min of 2

2 glass of prosecco

Natural Oysters (4)

Atlantic salmon | miso | pickled ginger | wasabi skewer (2)

Garlic char king prawn | chermoula skewer (2)

Moreton bay bugs

Chilli & lime sea scallops in shell

Octopus | balsamic | oregano | olive oil | sour dough

Truffle fries | aioli

Tomato | cucumber | fetta | olive | olive oil | lavish

### Ideal For Hens Parties | Birthdays

The party banquet - MIN of 8

\$49pp Includes

Grazing board on arrival

Local cured meats & cheese | crackers | fruits | quince | olives | dips

Lightly dusted baby squid | XO aioli

Tomato | cucumber | fetta | olive | olive oil | lavish

Your choice of 2 styles of pizza

Truffle fries | parmesan | aioli

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Ideal For Pre & Post Wedding | Corporate | Casual Birthdays | Formal Dinners | Anniversary

### The Dining Package

\$59pp Includes

Olives | warm sicilian olives | almonds

Moreton bay bug | lettuce taco | dill fraiche | salmon pearls | fresh chilli (4)

Octopus | balsamic | oregano | olive oil | sour dough

Greek salad | tomato | cucumber | fetta | olive | olive oil | lavish

Choice of (2)

Slow roasted pork belly | crispy crackling | sour apple sauce | cabbage leaf

Crispy duck breast | sous vide | fortified pomegranate | burnt citrus

Char grilled sirloin | pickled vegetables | mustard jus

Ocean grilled fish | daily greens

Daily greens | almonds

Warm garlic vegetable & pumpkin mash | goats cheese | nut crumble

Sorbet

Alternate drop – non share option

Choose from 3,4,5 course starting from \$59pp

Ideal For Baby Showers | New Mums Birthdays | Brunch Gathering

The Early Settler Banquet – Min of 8

\$45pp

Breakfast Grazing Board

Patisserie croissants | jam doughnuts | fresh fruit | nuts | jams & condiments | local cheese | dips | crudité |  
cured meats | fresh bread sticks

Your choice of 2 styles of wood fired pizza

Truffle fries | parmesan | aioli

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Engagement Parties | Corporate Events | Weddings | Milestone Parties | Ladies Lunches | Special Events

#### Christmas Parties

\$45pp Canape style stand up

5 choices of canapes

Any extra choices is \$9 per person per choice

\*ask for current menu options to choose from

#### Add On's

Grazing board on arrival - \$200 ( feeds 10 snacks )

Local cured meats & cheese | crackers | fruits | quince | olives | dips

Glass prosecco on arrival \$7pp

Cocktail on arrival \$18pp

Florals

Silver tier starting from \$150 ( basic foliage, 3 types floral flowers )

Gold tier starting from \$250 ( Mixed foilage, gumnuts or berries, 3-4 types florals )

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