

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

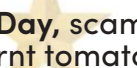
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Beef Carpaccio, Mandy's horseradish cream, baby capers, manchego, croutons, watercress

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