

FUNCTIONS PACKAGE





BEVERAGE PACKAGES

CLASSIC PACKAGE

Includes wines, beers and soft drinks.

2hs at \$60 per person

3hs at \$70 per person

4hs at \$80 per person

DELUXE PACKAGE

Includes wines, beers and soft drinks.

2hs at \$75 per person

3hs at \$85 per person

4hs at \$95 per person

CLASSIC

BUBBLES

Col de'Salici Valdobbiane Prosecco DOC

Prosecco, Italy

WHITE WINES

Nautilus Sauvignon Blanc

Marlborough, New Zealand

Hunter's Chardonnay

Marlborough, New Zealand

ROSE

Man O War Pinque

Waiheke Island, New Zealand

RED WINES

Lake Hayes Pinot Noir

Central Otago, New Zealand

Stone Paddock Syrah

Hawke's Bay, New Zealand

DELUXE

BUBBLES

De la Terre Cuve II Methode

Hawke's Bay, New Zealand

WHITE WINES

Dog Point Sauvignon Blanc

Marlborough, New Zealand

Craggy Range Kidnappers Chardonnay

Hawke's Bay, New Zealand

ROSE

Domaine Triennes Provence

Provence, France

RED WINES

Seresin 'Leah' Pinot Noir

Central Otago, New Zealand

Man O War Island Blend

Waiheke Island, New Zealand



BAR.ALBERT

FOOD PACKAGES

SNACKS

Choice of 3 varieties from the lists below Add 1
more variety 38PP
7PP

COLD CANAPES

Chicken liver pate with red wine poached pears
Whipped goat cheese, pumpkin and honey (VE)
NZ Rock Oysters and mignonette
Baked ricotta and tomato relish
Salmon tartar on crostini with lime
Seared beef tataki with sesame

HOT CANAPES

Beef cheek slider with pickles and gribiche
Pork and cabbage fried dumpling with ginger soy dressing
Crumbed pork belly with apple puree
Salted cod croquette with remoulade
Tomato and mozzarella cheese suppli
Mushroom ragout vol au vent
Mini fish cake with lime dressing.

SWEET CANAPES

Apple cigar with rum anglaise
Vanilla and chocolate profiteroles
Assorted macaroons

PLATTERS

ANTIPASTO Selection of cured meats, piccolini 180
mozzarella,
artisan bread, olives, nduja, stuffed bell peppers,
pickles

CHEESE PLATTER* 180

Selection of international cheeses, toasted
walnuts, grapes, oregano crackers, port wine
jelly



BAR. ALBERT