Conference Package

Charles Sturt University is committed to excellence in complete function and conference service. Bathurst campus boasts a comprehensive event planning service, a wide variety of function and conference venues and accommodation styles ranging from student to corporate. Bathurst Campus is located just over two hours from Sydney, in a lush rural setting at the base of the famous motor racing circuit – Mount Panorama.

Our event staff are experienced hospitality professionals priding themselves on ensuring every event is a success for all concerned. We specialise in events and conferences of all sizes from small business dinners and one day seminars, right through to large conferences with over 500 delegates. Accommodation is offered in student rooms and the Centre for Professional Development Motel.

Presentations can be conducted in our conference rooms or lecture rooms. We are able to offer a range of menus and have packages tailored to suit your requirements.

Inquiries can be made directly to the Event Booking Office.

Thankyou for considering Charles Sturt University for your function.

If you would like to view any of our venues or would like to discuss your function requirements with us, please contact the Event Booking Office on 6338 6999.
CONFERENCES FACILITIES

Conferences may be held at either of two locations the
- Centre for Professional Development (CPD) this is located overlooking Mount Panorama.
- The Mason Building which is situated in the centre of campus.

Full conference services are available at both locations.

CPD CONFERENCE FACILITIES
(Prices listed below include room setup and GST)
AV equipment provided in the cost of the room hire is
TV and Video
Overhead Projector and Screen
White Board

<table>
<thead>
<tr>
<th>Room</th>
<th>Theatre</th>
<th>Classroom</th>
<th>Boardroom</th>
<th>U shape</th>
<th>Dining</th>
<th>Day Hire</th>
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</thead>
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<tr>
<td>James Hardie Dining Room</td>
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<td>120</td>
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- w/Out dance floor

MASON BUILDING CONFERENCE FACILITIES
(Prices listed below include room setup and GST)

AV Equipment provided in the cost of the room hire is
TV and Video
Overhead Projector and Screen
White Board

<table>
<thead>
<tr>
<th>Room</th>
<th>Theatre</th>
<th>Classroom</th>
<th>Boardroom</th>
<th>U shape</th>
<th>Dining</th>
<th>Day Hire</th>
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<tbody>
<tr>
<td>Mason Building Dining Hall</td>
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<td>N/A</td>
<td>N/A</td>
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Dining Setups are indicative only as these may vary depending on
styles + table setups and floor plans.

AV Equipment Available upon request:
- Lapel Microphone
- Standing Microphone
- CD Player
- Lecturn

AV Equipment available at a nominal cost:
- Data Projector
- Lap Top Computer with Internet Access
- Flipcharts
- Electronic Whiteboard
SET UP STYLES

Conference rooms can be set –up in a variety of layouts. Our recommended room set-ups are:

- Theatre Style
- Classroom Style
- U-Shape
- Boardroom Style

CATERING

Charles Sturt University has its own catering services. Catering is available ranging from Breakfast and Morning Tea to Cocktail Receptions and Formal Dinners. Specific catering requirements can be discussed with you. Sample menus are included in this package.

All venues are fully licensed

ACCOMMODATION

There is a choice of two styles of accommodation:
- Motel Accommodation: Rooms can be single, twin or double. Each room has its own ensuite and guests have access to lounge areas. Rates include a continental breakfast.
- Student Style Accommodation: Room have single beds with shared bathroom and lounge facilities. This accommodation is on campus and available during specific holidays periods.
BREAKFAST MENUS

CONTINENTAL BREAKFAST
Assorted cereals
Toast (white, wholemeal and multi grain)
Muffins
Crumpets
Fresh fruit (whole)
Yoghurt (ski)
Juice, tea, coffee, milk
Internal  $8.00 p.p
External $8.80 p.p
(minimum of 20 people)

HOT BUFFET BREAKFAST
Bacon
Eggs (Scrambled)
Chipolatas (small pork sausages)
Grilled mushrooms and spinach
Grilled tomato with fresh herbs
Hash browns
Assorted cereals
Toast (white, wholemeal and multi grain)
Muffins
Crumpets
Fresh fruit (whole)
Yoghurt (ski)
Juice, tea, coffee, milk
Internal  $18.00 p.p
External $20.00 p.p
(minimum 20 people)

BRUNCH
Ham & cheese croissants (served warm)
Bagels with cream cheese spread & strawberries
Blueberry muffins
Fruit platter
Egg & bacon mini quiche
Tea & coffee
Orange juice
Internal  $18.00 p.p
External $20.00 p.p
(minimum 20 people)

LIGHT BREAKFAST
Banana bread with walnut butter
Assorted danishes
Tea & coffee, orange juice
Internal  $5.00 p.p
External $5.50 p.p
COFFEE BREAKS
All food prices include tea and coffee.
Minimum 5 people for all bookings.

Orange Juice
Internal $1.50
External $1.70

Tea & Coffee
Internal $1.20
External $1.30

Assorted Biscuits
@3p.p
Internal $2.20
External $2.40

Home Baked Cookies
@2p.p
Internal $3.30
External $3.70

Slice Selection
@2p.p
Examples include caramel, lemon, coconut and cherry
Internal $3.50
External $3.80

Scones with Jam & Cream
@1.5p.p
Scones are served with strawberry jam & whipped cream
Internal $3.80
External $4.20

Assorted Cakes
@2p.p
Examples include chocolate and strawberry gateaux, éclairs, lamingtons, mini custard tarts lemon meringue pies, custard tarts
Internal $4.00
External $4.40
COFFEE BREAKS continued
All food prices include tea and coffee.
Minimum 5 people for all bookings.

**Muffin Treat**
Chocolate and mixed berry
@1.5 muffins p.p
Internal $4.00
External $4.40

**CSU Assorted Platter**
@1 slice, 1 cake &
1 cookie p.p
Internal $4.50
External $4.90

**Light Breakfast**
Banana bread with walnut butter
Assorted danish
Tea & coffee, orange juice
Internal $5.00p.p
External $5.50p.p

**CSU Savoury Platter**
@1 ham and cheese mini croissant
& 2 spinach and ricotta triangles p.p
Internal $5.00
External $5.50

**Whole Fruit Selection**
Whole seasonal fruit served in a bowl
@2p.p
Internal $3.00
External $3.30
LUNCH SELECTIONS

Basic Sandwiches Selection
(minimum of 5 people, 6 points per person)
Includes a selection of the following fillings:
- Egg & mayo and sprouts; ham, cheese and tomato; salad;
- beef and chutney; chicken, lettuce & mayo
- and a vegetarian filling etc
Served on a selection of white, wholemeal &
multi grain bread
Internal $5.00
External $5.50

CSU Basic Lunch
(minimum of 5 people)
Includes a variety of basic sandwiches (6points)
Fruit selection (melon @ 3 pieces each plus garnish)
Orange juice @ 250ml p.p
Tea & coffee
Internal $10.20
External $11.20

CSU Working Lunch
(minimum of 5 people)
Includes a variety of sandwiches (6 points)
Finger food selection
4 pieces each
Tea & coffee
Orange juice @ 250ml p.p
Internal $11.00
External $12.10

Gourmet Bread Lunch
(minimum of 5 people)
Includes a selection of gourmet breads (3 per person)
Finger food selection (4 pieces each)
Tea and coffee
Orange juice @ 250ml p.p
Internal $13.50
External $14.80
LUNCH MENU continued

**Winter Warmer Lunch**
(minimum of 10 people, CPD and Grange only)
This package is perfect for those winters’ days when you need something to warm you up and keep you going for the rest of the afternoon.
Soup of the Day eg. Minestrone, beef and barley, chicken and vegetable, pumpkin, sour cream & chives
Selection of filo swirls (Moroccan lamb, three cheeses spanakopita and chicken, avocado and brie)
Tea and coffee and orange juice @ 250ml p.p
Internal $13.50
External $14.80

**Hot Stand up Lunch**
(minimum of 10 people, CPD and Grange only)
This package is designed for meetings that require a delicious hot meal without all the fuss.
Choose 1 of the following (groups over 25 choose 2):
Thai green chicken curry with basmati rice
Tender beef strips in a creamy mushroom and cognac sauce with buttered noodles
Pumpkin ravioli served with pesto cream sauce
Pad Thai
Butter chicken with steamed rice
All dishes are served in large noodles boxes accompanied with crispy toasted turkish bread
Tea and coffee, orange juice @ 250ml p.p
Internal $15.00
External $16.50

**Cold Stand up Lunch**
(minimum of 10 people)
This package is designed for those who like to choose their lunch to suit their needs.
**Choose one of the following (groups over 20 choose two):**
Chicken Caesar salad
Thai beef salad
Chicken and mango salad
Roasted vegetable and fetta salad
Marinated lamb greek salad
Pesto pasta salad with cherry tomatoes and rocket
Garden salad with avocado
Includes a selection of fresh gourmet breads, tea, coffee and orange juice
Internal $12.00
External $13.20
PACKED LUNCHES

Perfect for the meeting where your guests are out and about or spread over large areas. Lunch bags can be delivered or picked up to a central location of your choice.

**Sandwich and Fruit Box**

A sandwich on sliced white, wholemeal and multigrain breads with home-style fillings
Plus a piece of fruit, a poppa, small chocolate bar and a twin portion of biscuits.

**Sample Fillings include**
- Ham, tomato, lettuce and mayo
- Egg, lettuce and mayo
- Roast chicken, lettuce and mayo
- Cheese and salad

Internal $6.50
External $7.20

**Gourmet Roll and Fruit Box**

A tortilla wrap filled with fresh fillings
Plus a tub of fruit salad, a bottle of water, a small chocolate bar and a gourmet cookie.

**Sample fillings include**
- Rare roast beef with tabouleh, hommos, and rocket
- Shaved turkey breast with fresh sprouts, cranberry sauce and swiss cheese
- Chicken caesar: chicken snitzel strips, cos lettuce, bacon pieces, parmesan cheese, sliced egg and ranch dressing
- Chargrilled vegetables with pumpkin and parmesan spread and baby spinach leaves

Internal $9.50
External $10.50
COCKTAIL RECEPTIONS

These packages are perfect for all occasions. It is designed to complement any event from informal social gatherings and celebrations to formal wedding cocktail receptions.

**CSU Cocktail Package One**

(Minimum 50 people)

Internal $19.00p.p
External $21.00p.p

This package includes finger food @ 8 pieces per person and a stand up fork dish.
Recommended for 2 hour duration,

**Choose four varieties from the following:**
- Chicken crispy strips (2)
- Yumcha (spring roll, samosa and dim sim)
- Spinach and cheese triangles
- Calamari chips
- Cocktail pies
- Mini quiche
- Wedges with sour cream and chilli
- Tomato and basil Bruschetta
- Mini chicken or beef kebabs

**Choose two from the following fork dishes:**

**Hot**
- Pad Thai
- Thai green chicken curry with basmati rice
- Beef mussaman curry with steamed rice
- Beef strips in a creamy cognac sauce served with buttered noodles
- Hokkien noodles with cashew chilli chicken
- Butter chicken with steamed rice
- Penne cabonara
- Spaghetti marinara
- Pumpkin and coconut curry with basmati rice

**Cold**
- Asian crispy noodle salad with tofu (vegetarian)
- Chicken caesar salad
- Thai beef salad
- Prawn and mango salad
- Warm roasted vegetable salad with fetta (vegetarian)
- Warm lamb and fetta salad
Cocktail Receptions continued

CSU Cocktail Package Two
(Minimum 50 people)
Internal $23.50 p.p.
This package includes finger food @ 8 pieces per person and a stand up fork dish.
Recommended for 2 hour duration,

Choose four varieties from the following:
Mini chicken caesar on crispy toast
Sushi rolls
Oyster spoons
Cherry bocconcini on turkish bread
Crispy prosciutto with cream cheese and date on baguette
Tempura prawns
Prawn money bags
Yumcha
Salt and pepper squid
Caramelised onion and beef tarts
Marinated olives
Chilli and lemongrass chicken skewers
Goats cheese frittata with chilli jam
Lamb cutlets marinated in olive tapenade

Choose two from the following fork dishes:
Hot
Pad Thai
Thai green chicken curry
Beef mussaman curry
Beef strips in a creamy cognac sauce
Hokkien noodles with cashew chilli chicken
Butter chicken
Penne cabonara
Spaghetti marinara
Cold
Asian crispy noodle salad
Chicken caesar salad
Thai beef salad
Prawn and mango salad
Warm roasted vegetable salad with fetta
COCKTAIL RECEPTIONS continued

ASSORTED PLATTERS
Our platters are beautifully presented and delivered with cocktail napkins ready to serve

**Cheese, Cabanossi, Jatz and Dip**
(20 portions per platter)
Internal $40.00
External $44.00

**Fruit Platter**
(10 portions per platter)
Rockmelon, honeydew, watermelon, strawberries, kiwifruit, grapes
Internal $32.00
External $35.20

**Cheese Platter**
(10 portions per platter)
A selection of CSU cheeses, dried fruit and water crackers
Internal $45.00
External $49.50

**Cheese & Fruit Platter**
(10 portions per platter)
A selection of CSU cheeses, seasonal fruits and water crackers
Internal $50.00
External $55.00

**Antipasto Platter**
(20-25 portions per platter)
Sliced cured meats, marinated feta, beetroot dip, char grilled vegetables, marinated olives
Internal $70.00
External $77.00

**Gourmet Dips & Bread Selection**
(20-25 portions per platter)
Crispy Turkish bread, toasted tortillas, mini toast, pumpernickel, beetroot and garlic dip, creamy basil pesto dip, hommos, roasted pumpkin and parmesan dip
Internal $35.00
External $38.50

**Hot Finger Food Platter**
(10 portions per platter)
Yumcha, cocktail pies, spinach and cheese triangles, crispy chicken strips, dipping sauces
Internal $40.00
External $44.00
COCKTAIL RECEPTION continued
Our platters are beautifully presented and delivered with cocktail napkins ready to serve

**Tomato and Basil Bruschetta Platter**
(20 portions per platter)
Crispy turkish bread pieces accompanied with
tomato and basil salsa
Internal $25.00
External $27.50

**Cold Canapés**
(20 portions per platter)
Assorted Gourmet Selection, perfect for pre dinner catering
Internal $100.00
External $110.00

**Wedges with Sour Cream and Sweet Chilli Sauce**
(10 portions per platter)
Internal $20.00
External $22.00
COCKTAIL RECEPTION continued
If your event requires a smaller menu for cocktail food the following selections are available.

PRE-DINNER HOT FINGER FOOD
Function option only
Internal $1.10 per piece
External $1.20 per piece

Yumcha (includes 1 x samosa, 1 x spring roll and 1 x steamed dim sim per serve)
Crispy Chicken Strips (2)
Calamari Chips (2)
Spinach & Ricotta Triangles (1)
Mini Lemon Pepper Chicken Kebabs (1)
Mini Honey Soy Chicken Kebabs (1)
Prawn Money Bags (1)
Mini Quiche Lorraine (1)
Assorted Cocktail Pies (1)(chicken and corn, lamb and mint, savoury beef, roast vegetable, steak and mushroom)

All finger food is served with dipping sauces

This is a delivery service only. If staff is required to serve, or set up a venue, an additional cost per staff member per hour will be charged (minimum of 3 hours)

Conditions apply
BUFFET MENUS

JAMES HARDIE BUFFET (HOT)
(minimum of 30 people)
Internal $30.00p.p
External $33.00p.p

Choose four from the following mains:
Beef medallions with wild mushrooms and creamy cognac sauce
Crispy pork with asian greens
Beef lasagne
Salt and pepper calamari
Marinated chicken thigh pieces (served hot or cold)
Pumpkin Ravioli with pesto cream sauce
Butter chicken
Minted lamb legs
Beef massaman curry
Hokkien noodles with chicken and cashew nuts in peanut sauce
Seafood medley with creamy ouzo sauce
Extra main $3.00p.p

Choose one from the following sides:
Bacon and cheese potato bake
Roasted root vegetable medley
Wedges
Fried rice
Extra side $2.00p.p

Choose two from the following salads:
Pumpkin, prosciutto and cardamom pod salad
Crispy noodle salad
Marinated fetta and watermelon salad
Greek salad
Caesar salad
Baby spinach, orange and pine nut salad
Extra salad $2.00 p.p

Choose two from the following desserts:
French apple tart
Chocolate malt cake
Caramel sin
Berry cheesecake
Pavlova
Extra dessert $2.00 p.p

The buffet also includes gravy, condiments, seasonal vegetables, bread rolls, seasonal fruit salad and whipped cream, tea and coffee
BUFFET MENUS continued

**JAMES HARDIE BUFFET (COLD)**
(minimum of 30 people)
Internal $30.00p.p
External $33.00p.p

**Choose four from the following mains:**
- Bacon and herb quiche
- Chicken and mushroom frittata
- Rice stuffed vine leaves
- Lemon grass and lime fish patties with dipping sauce
- Sliced Mediterranean meats
- Char grilled chicken thigh fillets with satay dipping sauce
- Sliced cheese selection
- Sliced turkey platter
- Fresh prawn platter
**Extra main $3.00p.p**

**Choose three from the following salads:**
- Roasted pumpkin and crispy prosciutto salad with creamy cardamom dressing
- Crispy noodle salad with sweet soy and chilli dressing
- Marinated fetta, olive and watermelon salad
- Greek salad
- Caesar salad
- Baby spinach, felafel, mandarin and pine nut salad
**Extra salad $2.00 p.p**

**Choose two from the following desserts:**
- French apple tart
- Chocolate malt cake
- Caramel sin
- Berry cheesecake
- Pavlova
**Extra dessert $2.00 p.p**

The buffet also includes a selection of crusty rolls, condiments, seasonal fruit salad, whipped cream, tea and coffee.
DINNER PACKAGES

Two courses
Internal $35.00 p.p.
External $38.50 p.p.

Three courses
Internal $45.00 p.p.
External $49.50 p.p.

ENTRÉE
Salt and Pepper Calamari served with crisp asian noodle salad
Smoked Salmon Wonton Stack thinly sliced smoked salmon, crème fraiche, capers, spanish onion &
mesulin sandwiched between crispy wonton wrappers
Middle Eastern Spiced Lamb char-grilled lamb fillets marinated in a blend of middle eastern spices, served
with a cous cous timbale studded with dried fruits, nuts & fresh herbs accompanied by spiced yoghurt dressing
Simple Antipasti marinated truss tomatoes and boconccini mozzarella served with garlic turkish crouton
(vegetarian)
Sweet Potato and Parmesan Risotto smooth and creamy traditional risotto with pureed sweet potato and
freshly grated parmesan cheese (vegetarian)
Date and Prosciutto Bruschetta bruchetta topped with date and cream cheese spread, thinly sliced
prosciutto and mango salsa

MAIN
Chermoula Pork Cutlets with Mint Sweet Potato Crust char-grilled pork cutlets marinated in north
african spices, topped with sweet potato mash and fresh mint, then slow oven baked accompanied with seasonal
vegetables
Seasoned Lamb Rump with Roasted Garlic Mashed Potatoes slow cooked tender lamb rump served
on a bed of creamy garlic mash accompanied with a rich port jus served with seasonal vegetables
Beef Fillet with Honey Baked Prosciutto 250g eye fillet char-grilled medium, served with an individual
potato, pumpkin & caramelised onion bake and topped with honey baked prosciutto
Seared Salmon with Hollandaise Sauce on Wasabi Mash seared salmon steak with lightly spiced
wasabi potato mash finished with zesty pickled ginger hollandaise served with seasonal vegetables
Char-grilled Vegetable Lasagne char-grilled vegetables layered between lasagne sheets, ricotta cheese and
capsicum coulis, served with fresh rocket leaves and parmesan cheese (vegetarian)
Chicken and Mushroom Wellington light puff pastry filled with tender chicken breast and mushrooms,
accompanied with a creamy cognac sauce

DESSERT
French Apple Tart with Traditional Crème Anglaise layered fresh apple with a rich almond paste
baked on a sweet pastry base served with crème anglaise
Caramel Sin Mud Cake rich moist mud cake, layers sandwiching smooth caramel filling masked with
ganche, topped with caramel swirls
Choc Mint Tart smooth chocolate tart decorated with a duo of chocolate minted rosette and a chocolate stick
Butterscotch and Macadamia Crumble pear and macadamia compote drizzled with butterscotch sauce
and topped with a crunchy golden crust
Strawberry Kahlua and Cream Trifle fresh strawberries marinated in kahlua and sandwiched between soft
sponge and cream
Tangy Citrus Tart citrus curd on a sweet pastry base
# BEVERAGE LIST

## White Wines

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<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Hardy’s on Premise Chardonnay Semillon</td>
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<td>$11.00 Int</td>
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<tr>
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<tr>
<td>A lively wine displaying crisp and peach fruit flavours</td>
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</tr>
<tr>
<td>CSU Chardonnay</td>
<td>$16.00 Ext</td>
<td>$4.00 Ext</td>
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<tr>
<td></td>
<td>$14.50 Int</td>
<td>$4.00 Int</td>
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<tr>
<td>A Bouquet of green apple and peach, the palate is full and soft with prominent melon and stone fruit flavours</td>
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<tr>
<td>CSU Semillon Sauvignon Blanc</td>
<td>$16.00 Ext</td>
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<td></td>
<td>$14.50 Int</td>
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<tr>
<td>A lifted herbaceous and tropical fruit bouquet, the palate has fresh tropical fruit and grapefruit flavours, good length and a crisp acid finish</td>
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## Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
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<tr>
<td>Hardy’s on Premise Shiraz Cabernet</td>
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<tr>
<td>Hardy’s Shiraz Cabernet combines the spicy warmth of Shiraz with the rich, fruity character of Cabernet</td>
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<tr>
<td>CSU Cabernet Sauvignon Merlot</td>
<td>$16.00 Ext</td>
<td>$4.00 Ext</td>
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<tr>
<td></td>
<td>$14.50 Int</td>
<td>$4.00 Int</td>
</tr>
<tr>
<td>A lifted rich berry fruit bouquet, the palate has intense blackberry fruit flavours underpinned with well integrated oak and fine velvety tannins</td>
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<tr>
<td>CSU Shiraz</td>
<td>$16.00 Ext</td>
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<tr>
<td></td>
<td>$14.50 Int</td>
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<tr>
<td>A medium bodied wine with rich plum and peppery spiced Shiraz fruit flavours, full flavoured soft complex wine</td>
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<tr>
<td>CSU Cellar Reserve Alfresco Rosso</td>
<td>$16.00 Ext</td>
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<td></td>
<td>$14.50 Int</td>
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<tr>
<td>A fresh fruity Red produced from a blend of free run juice from Grenache, Petit Verdot &amp; Mourvedre grapes. Fresh berry fruit flavours abound, the palate is soft and round with a touch of sweetness</td>
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</table>
• **Sparkling White**

Hardy’s on Premise Brut Reserve

<table>
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<th>Bottle</th>
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<tbody>
<tr>
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<td>$4.00 Ext</td>
</tr>
<tr>
<td>$11.00 Int</td>
<td>$4.00 Int</td>
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</tbody>
</table>

Carefully blended and matured, this wine displays rich fruit, soft full flavor and complex yeasty characters

Hardy’s Sir James Cuvee Brut

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
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<tbody>
<tr>
<td>$25.00 Ext</td>
<td>$22.50 Int</td>
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Sir James Cuvee Brut is consistent in style with fresh delicate flavours, finishing crisp and dry on the palate

Yellowglen Pink (200ml Bottle)

<table>
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</thead>
<tbody>
<tr>
<td>$7.00 Ext</td>
<td>$6.00 Int</td>
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</table>

Pink by Yellowglen is lively and refreshing

Yellowglen Yellow (200ml Bottle)

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>$7.00 Ext</td>
<td>$6.00 Int</td>
</tr>
</tbody>
</table>

Yellow is crisp, delicious and full-flavoured

• **Premium Spirits**

(Bailey’s, Jack Daniels, Scotch, Jim beam, Bundy, Vodka, Gin, Kahula, Brandy, Oyzo, Bacardi, Tequila, Southern Comfort, Malibu & Midori)

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.00 Ext</td>
<td>$5.00 Int</td>
</tr>
<tr>
<td>$5.50 Ext</td>
<td>$4.50 Int</td>
</tr>
<tr>
<td>$6.00 Ext</td>
<td>$5.00 Int</td>
</tr>
</tbody>
</table>

House Spirits Full Nip

½ Nip Spirits

UDL Vodka Pre-mixes

UDL Varieties - Raspberry, Pineapple, Orange & Green Apple

• **Beers**

Bottled Beer

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.50 Ext</td>
<td>$4.00 Int</td>
</tr>
</tbody>
</table>

Bottled Beer Varieties - Tooheys New, Old, Extra Dry, Hahn Super Dry, Pils & 4X Gold

Premium Beer (Hahn Premium & James Boag)

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5.00 Ext</td>
<td>$4.50 Int</td>
</tr>
<tr>
<td>$3.50 Ext</td>
<td>$3.00 Int</td>
</tr>
</tbody>
</table>

Light Beer (Hahn Premium Light)

• **Non Alcoholic Beverages**

Soft Drink

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>$7.00 Ext</td>
<td>$7.00 Int</td>
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</tbody>
</table>

Jug of Soft Drink

Orange Juice

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9.00 Ext</td>
<td>$2.50 Ext</td>
</tr>
<tr>
<td>$7.00 Int</td>
<td>$2.50 Int</td>
</tr>
</tbody>
</table>