## Dinner Function & Show Package \$440pp

#### Available for 10-30 guests

Premium Dress Circle Seating

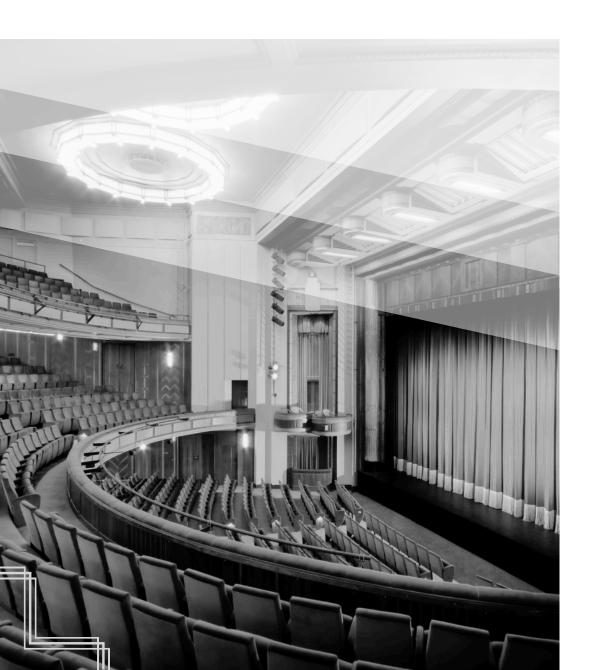
Access to your own private suite 2 hours pre-show and interval

Unlimited Premium Drinks Package

Souvenir show program (1 per 2 guests)

Show themed cocktail at interval

Your own dedicated wait staff



# **DINNER MENU**

Guests will be welcomed with a cheese and charcuterie platter

#### Main Course

**Shared Mains** 

**Angus Beef Eye Fillet** 

Grain mustard, caramelized shallots and Malbec jus reduction

#### **Barramundi Fish portions**

Peruvian roasted huancaina sauce, citrusy and spicy salsa

### Main Course

Shared Sides

Double cooked kipfler potato tossed in olives and herbs. Seasonal assorted tomatoes, parmesan cream fraiche, pickled shallots and crispy basil.

### Assorted Petit Fours served at interval

Dulce de leche and pistachio tart White chocolate and berry tart Brownie bites Lemon tart Seasonal fruit platter

#### Canape Function & Show Package \$380pp Available for 10-80 guests

Premium Dress Circle Seating Access to your own private suite 2 hours pre-show and interval Drinks Package including unlimited house drinks Souvenir show program (1 per 2 guests) Your own dedicated wait staff



# CANAPES MENU

# Guests will be welcomed with a mediterranean inspired grazing station

A selection of hard and soft cheeses

Italian inspired charcuterie selection of triple smoked ham,

salami and prosciutto

Seasonal mini salads, Seasonal vegetables and Fruit platters

House made dips and Olives

A selection of stone baked baguettes, sourdough and flat

bread

#### Hot Selection served pre-show

Cheese, eggplant ragu and prosciutto arancini with garlic aioli and herbs Smoked chicken thigh skewers, crispy shallots and lime spicy sauce BBQ Brisket sliders with pickled red cabbage salad

#### Assorted Petit Fours served at interval

Dulce de leche and pistachio tart White chocolate and berry tart Brownie bites Lemon tart Seasonal fruit platter