# SALT & State of the Art Beverage Menu

#### \$20 PER PERSON PER HOUR

**SPARKLING** 

Chandon NV

WHITE WINES

Petaluma White Label Chardonnay Catalina Sounds Sauvignon Blanc

ROSE WINE

Cote des Roses Rosé

**RED WINES** 

Yering Station Little Yering Pinot Noir Pepperjack Shiraz

**BEERS** 

Asahi

Corona

Cascade Light

## SPIRITS ADD ON \$5 PER PERSON PER HOUR

Vodka, Gin, Whisky, Bourbon, Rum

# CHAMPAGNE + SPIRITS ADD ON \$10 PER PERSON PER HOUR

Veuve Cliquot Brut NV Vodka, Gin, Whisky, Bourbon, Rum

No shots allowed.

Includes mixers.

## SOFTDRINKS / KIDS \$8 PER PERSON PER HOUR

Coca Cola, Lemonade, Ginger Ale, Tonic, Sunkist, Still & Sparkling Water

Water and soft drinks are included.
Wines are subject to availability.

# Consumption Bar

Minimum spend \$40 pp

NOTE: One additional wait staff required on State of the Art

#### **CHAMPAGNE**

Veuve Cliquot Brut NV | \$140

Chandon NV | \$70

Vintage champagnes on request | \$POA

#### WINES

Petaluma White Label Chardonnay | \$65

Catalina Sounds Sauvignon Blanc | \$60

Cote des Roses Rosé | \$65

Yering Station Little Yering Pinot Noir | \$65

Pepperjack Shiraz | \$60

Vintage wines on request | \$POA

#### **BEERS**

Asahi | \$10 Corona | \$10 Cascade Light | \$10

#### **SPIRITS**

Mixers included. No shots allowed.

Grey Goose / Tanqueray / Chivas Regal /
Sailor Jerry Rum / Makers Mark | \$12 each

### NON - ALCOHOLIC

Softdrinks/Juice | \$4 Sparkling Water 750ml | \$8

Wines are subject to availability.