



INFINITY PACIFIC BEVERAGE PACKAGES

PACIFIC PACKAGE - 4 Hours Duration, \$100 per person (incl GST)

NV Moet & Chandon Imperial

2018 Pizzini Pinot Grigio, King Valley

2017 House of Plantagenet Chardonnay, Mount Baker

2018 AIX Rose, Cote de Provence

2018 Red Claw Pinot Noir, Mornington Peninsula

2016 Killermans Run Shiraz, Clare Valley

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY INDULGENCE PACKAGE - 4 Hours, \$120 per person (incl GST)

NV Veuve Clicquot Yellow Label

2018 Kilikanoon Morts Block Riesling, Clare Valley

2017 Mountadam High Eden Chardonnay, Eden Valley

2018 Domaine Ott 'By OTT' Rose, Cote de Provence

2018 Cloudy Bay Pinot Noir

2016 Rockford Rod & Spur Cabernet Shiraz, Barossa Valley

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water



INFINITY PACIFIC BEVERAGE PACKAGES

INFINITY LUXE PACKAGE - 4 Hours – \$150 per person (incl GST)

Billecart-Salmon Blanc de Blancs

2018 Cloudy Bay Sauvignon Blanc, Marlborough
2017 Shaw + Smith M3 Chardonnay, Adelaide Hills

2017 Domaine Ott 'By OTT' Rose, Cote de Provence

2016 Dog Point Pinot Noir, Marlborough
2016 Kilikanoon Cabernet Sauvignon 'Blocks Road', Clare Valley

Beer (Peroni, Corona and James Boags Light)
Soft drinks, juice and mineral water

INFINITY ULTIMATE PACKAGE - 4 Hours – \$600 per person (incl GST)

2009 Dom Perignon Brut

2018 Grosset Polish Hill Riesling, Clare Valley
2017 Leeuwin Estate Art Series Chardonnay, Margaret River

2018 Domaine Ott Clos Mirelles, Cote de Provence

2018 Felton Road Block 5 Pinot Noir, Central Otago
2016 Rockford Basket Press Shiraz, Barossa Valley
1998 Penfolds Bin 389 Cabernet Shiraz, South Australia
1998 Penfolds Bin 707 Cabernet Sauvignon, South Australia

2013 De Bortoli Noble One Botrytis Semillon

Beer (Peroni, Corona and James Boags Light)
Soft drinks, juice and mineral water

INFINITY PACIFIC MENUS

Canape Menu One - \$79 Per Person (incl GST)

6 canapes, 2 substantial's and 1 dessert canapes

Canape Menu Two - \$99 Per Person (incl GST)

8 canapes, 2 substantial's and 1 dessert canapes

Canape Selection

- Crispy pork belly in plum sauce
- Korean fried chicken skewers
- Tiger prawns with ponzu mayonnaise
- Avocado maki sushi
- Japanese curry rice and cheese croquette
- Sydney rock oysters with mignonette
- Grilled pacific oysters with miso hollandaise
- Truffle chicken finger sandwiches with pecorino
- Pork and cabbage Gyoza
- Korean vege potstickers with smoked soy dipping sauce
- Truffled pea croquette with truffle mayonnaise
- Tofu satay skewers with crushed peanuts and coriander
- Thai fish cakes with sweet chilli sauce
- Crisp fried cod with Vietnamese dipping sauce
- Prawn and leek wontons with ginger scallion relish
- Prawn tempura with soy mirin dipping sauce
- Crab and prawn spring rolls with nuoc cham
- Wagyu beef and black pepper crispy wontons

Snapper ceviche and avocado tostada

Salmon caviar, crème fraiche and chive blinis

Substantial canapes

Chickpea and coconut Dahl with grilled Roti bread

Mussaman chicken with fragrant coconut rice

Fish Katsu sandwich

Kara-age chicken bao bun with kewpie mayo and bulldog sauce

Pine mushroom and reggiano risotto

Black Angus Cheeseburger

Kimchi and cheddar sourdough toasties

Kingfish and avocado sushi rice bowl

Pulled pork tacos

Chicken and mushroom wonton soup

Dessert canapes

Portuguese tarts

Dark chocolate dipped Madagascan vanilla ice cream cones

Goats cheese burnt basque cheesecakes with poached rhubarb

Hot Doughnuts with miso caramel glaze

Green tea matcha mochi

Passionfruit pavs with pandanus cream



SEATED DINING MENU \$125 per person (includes GST)

2 canapes, entrée, main, dessert, T&C, petit fours - Minimum 12 guests

Menu available upon request

