



— GRIFFIN —
Catering & Events

BEVERAGE MENU





BEVERAGE PACKAGES

Griffin Catering & Events holds a catering liquor licence, we provide onsite approved managers and all beverage staff are RSA certified. Griffin Catering & Events is accountable for providing responsible service of alcohol to all guests attending your event. We reserve the right to refuse service to any person we deem to be intoxicated. Service to persons under the legal age of 18 years of age is strictly prohibited, we therefore are responsible for checking identification should we deem necessary.

BEVERAGE PACKAGE INCLUSIONS

Included in the beverage package are the following:

- Bar equipment set up & clean down
- Glassware
- Ice, water, soft drinks
- Service staff and Management

Should you like to change a package we are happy to provide assistance during the booking to accommodate your requests. We work with a range of liquor wholesalers, should you require a further range of wines we will be happy to provide you with an extensive range of choice.

CONSUMPTION

We provide you the option to go on consumption of beverages, please note service staff and equipment charges are not included in the consumption price. Additional charges for equipment and hourly staff rates will apply.

Griffin Catering & Events will work with you to create the ideal beverage package for your event that will not only complement your meal, but will satisfy even the most critical connoisseur.

All drinks packages include soft drinks, juices & water.

BEVERAGE PACKAGE 1

Choose 1 red wine, 1 white wine, 1 sparkling wine, 2 beers

2hr \$35pp

3hr \$40pp

4hr \$45pp

5hr \$50pp

REDS

Jacobs Creek Merlot

Houghton's Cabernet Merlot

Santa Julia Malbec

WHITES

Branrock Estate Moscato

Jacobs Creek Reserve Riesling

Penfolds Rawson's Retreat Chardonnay

Houghton's Classic Dry white

Prices do not include GST

SPARKLING WINE

Somerton Curve Brut

BEERS

Hahn light

Hahn super dry 3.5%

Heineken

Crown lager

Pure Blonde

James Boag Premium Lager

Coopers Pale Ale

Corona



BEVERAGE PACKAGE 2

Choose 1 red wine, 2 white wine, 1 sparkling wine, 2 beers

3 hr \$45.00

4 hr \$49.00

5 hr \$53.00

REDS

Jacobs Creek Merlot

Houghton's Cabernet Merlot

Santa Julia Malbec

Yalumbia Y-Series Cabernet Sauvignon

Taylors Promise Land Shiraz Cabernet

WHITES

Branrock Estate Moscato

Jacobs Creek Reserve Riesling

Penfolds Rawsons Retreat Chardonnay

Houghton's Classic Dry white

Yalumbia Y Series Sauvignon Blanc

Yalumbia Y Series Pinot Gris

SPARKLING WINE

Somerton Curve Brut

Jacobs Creek Chardonnay Pinot Noir

BEERS & CIDER

Hahn light

Hahn super dry 3.5%

Heineken

Crown lager

Pure Blonde

James Boag Premium Lager

Coopers Pale Ale

Corona

Somersby's Cider

BEVERAGE PACKAGE 3

Choose 2 red wine, 2 white wine, 1 sparkling wine, 3 beers

3hr \$55

4rh \$60

5hr \$65

REDS

Jacobs Creek Merlot

Houghton's Cabernet Merlot

Santa Julia Malbec

Yalumbia Y-Series Cabernet Sauvignon

Taylors Promise Land Shiraz Cabernet

Annie's Lane Shiraz

Brancotte Pinot Noir

St Hallet Game keepers Shiraz

WHITES

Branrock Estate Moscato

Jacobs Creek Reserve Riesling

Penfolds Rawsons Retreat Chardonnay

Houghton's Classic Dry white

Yalumbia Y Series Sauvignon Blanc

Yalumbia Y Series Pinot Gris

Taylors promise land Semi Sauvignon Blanc

Brancotte Estate Sauvignon Blanc

SPARKLING WINE

Somerton Curve Brut

Jacobs Creek Chardonnay Pinot Noir

Riccadonna Asti Spumante (Sweet)

Yarra Burn Curve brut

Yarra Burn Curve Rose

BEERS & CIDER

Hahn light

Hahn super dry 3.5%

Heineken

Crown lager

Pure Blonde

James Boag Premium Lager

Coopers Pale Ale

Corona

Montiethes Apple cider

Somersby's Cider

WINE SELECTION

REDS

Jacobs Creek Merlot	\$26
Houghton's Cabernet Merlot	\$29
Santa Julia MalbeC	\$32
Yalumbia Y-Series Cabernet Sauvignon	\$34
Taylors Promise Land Shiraz Cabernet	\$36
Annie's Lane Shiraz	\$38
Brancotte Pinot Noir	\$40
St Hallet Game keepers Shiraz	\$40
St Hallet Faith Shiraz	\$52
Penfolds Koonunga Hill Shiraz Cabernet	\$52

SPARKLING WINE

Somerton Curve Brut	\$24
Jacobs Creek Chardonnay Pinot Noir	\$32
Riccadonna Asti Spumante (Sweet)	\$40
Yarra Burn Curve brut	\$44
Yarra Burn Curve Rose	\$44

WHITES

Branrock Estate Moscato	\$26
Jacobs Creek Reserve Riesling	\$26
Penfolds Rawson's Retreat Chardonnay	\$26
Houghton's Classic Dry white	\$29
Yalumbia Y Series Sauvignon Blanc	\$34
Yalumbia Y Series Pinot Gris	\$34
Taylors promise land Semi Sauvignon Blanc	\$36
Brancotte Estate Sauvignon Blanc	\$40
Oyster Bay Sauvignon Blanc	\$50
Lewin Estate Art series Riesling	\$65

BEER & CIDER SELECTION

BEERS

Hahn Light	\$7
Hahn Super Dry 3.5%	\$7.50
Heineken	\$9
Crown Lager	\$9
Pure Blonde	\$9
James Boag Premium Lager	\$9
Coopers Pale Ale	\$9
Corona	\$9
Matso's Ginger Beer	\$12
Guinness Draught	\$11
Little Creatures Pale Ale	\$10

CIDERS

Montiethes Apple cider	\$10
Somersby's Cide	\$9

COCKTAILS

Excite your guests with our taste sensations, beautifully prepared and prepared with the finest ingredients by one of our mixologist team.
For all pricing please speak to your function manager.

CONVICT COSMO

A sweet melody of fruity and vanilla flavors, the perfect combination of Vanilla Galliano, Chambord a touch of Malibu with pineapple & cranberry juice and a twist of lime to complete this symphony of taste.

MOONDYNE JOE MOJITO

Wonderfully refreshing, full of flavor, apple, mint, lime & rum mixed together perfectly to make a heavenly thirst-quench.

GOAL BAIT

Fruit punch but with a twist, the flavors of Peach schnapps, passion fruit liqueur & Disaronno combine with orange & pineapple juice to get the party started.

MANGO LAVA

Sparkling Wine, mixed with elderflower Syrup & fresh Mango Puree.

For your convenience Griffin Catering & Events also offer a BYO beverage option, allowing you to personally select your complementing beverages.

Price based on 80 to 110 persons: \$12.00 per person

Included in the BYO beverage option is the following:

- Bar set up with glassware including – wine, champagne & multipurpose glassware
- Drinks tubs, ice & water station
- RSA certified bar service staff – for up to 4 hours
- Clean down staff to pack down bar, remove glassware & wash all glasses
- Disposal of empty bottles
- Storage of drinks & eskies/cool room at the end of your function (next day pick up required)

Consult with Griffin Catering & Events about beverage cooling options, which is subject to venue amenities.

A close-up photograph of a hand holding a champagne glass. The cork is popping out, creating a spray of foam. In the background, several other champagne glasses are visible, some containing red raspberries. The scene is brightly lit, suggesting a celebratory occasion.

CONTACT INFORMATION

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