



2022 Weddings

Food and Beverage Packages

WHITE  CHAPEL
KALBAR

BLACK  HALL
KALBAR

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Black Hall's Epicurean **PACKAGES**

An elegant array of sumptuous dishes
that truly spoils your guests.

PACKAGE 1:

Epicurean 2 Course Dining Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

2-COURSE DINING PACKAGE – \$145 PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée and Main OR Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

PACKAGE 2:

Epicurean 3 Course Dining Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

3-COURSE DINING PACKAGE – \$159 PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée, Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

Epicurean Menu examples:

EPICUREAN PLATED ENTRÉES

- Formed smoked salmon, beetroot chutney, celery refinement (GF)
- Master stock pork belly, Asian 5 spice slaw, apple reduction
- Tea smoked chicken, compressed cucumber, vibrant piccalilli
- Truffle beef croquette, native pepper salsa, tomato sugo Layered ham hock & hen terrine, gin & pear relish (GF)
- Turmeric roasted cauliflower, sesame dressing, beetroot textures (VG GF DF)

EPICUREAN PLATED MAINS

- Pork loin, red wine cabbage, bacon & butternut royal (GF)
- Duck Maryland, smoked tomato, aubergine salsa, fig glaze (GF DF)
- Beef rump, caper caponata, potato fondant, basil pea oil (GF DF)
- Slow cooked beef cheek, Kalbar carrot mousse, anise, button onion, beef jus (GF DF)
- Ocean trout, roasted kipfler potatoes, greens, sauce verge (GF DF)
- Roasted hen breast, truffle potato puree, wild mushroom, jus (GF)
- Sweet potato & lentil rosti, spinach reduction, green tomato relish (VG GF DF)
- Tenderloin beef, roasted vegetable, pressed potato, jus (GF)



Epicurean Menu examples:

EPICUREAN PLATED DESSERTS

- Chocolate tart, cherry notes, chocolate crumble (V GF)
- Formed coconut mousse, rum roasted pineapple, raspberry sauce (V)
- Passionfruit curd flan, scorched meringue, passionfruit coulis (V)
- Layered strawberry delice, guava gel, lemon balm (V)
- Selection of cheeses, lavosh, quince paste & fruits (V)





Black Hall's Country Harvest **PACKAGES**

A delicious array of rustic dishes that will truly bring
a country harvest to your plate.

PACKAGE 1:

Country Harvest 2 Course Dining Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

2 COURSE DINING PACKAGE \$135 PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée and Main
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

PACKAGE 2:

Country Harvest 3 Course Dining Package

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

3 COURSE DINING PACKAGE \$146 PP INCL GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée, Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

PACKAGE 3:

Country Harvest Grazing Platters

(MIN. 40 GUESTS) 5HRS

INCLUDES BEVERAGE & STYLING PACKAGE

GRAZING PLATTERS \$129 PP INCL GST

- Two main selections
- 2 sides
- 2 salads
- 1 dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

Country Harvest Menu examples:

COUNTRY HARVEST PLATED ENTREES:

- Country ham terrine, celery leaf, Cumberland chutney
- Flaked ocean trout, lemon pepper shard, caviar olive oil
- Pork belly, green apple salad, baby fig glaze
- Beef bresaola, ruby beetroot, truffle pecorino, vine tomato
- Tiny cos w spiked cauliflower, smoked beetroot, salsa (VG GF DF)

COUNTRY HARVEST PLATED MAINS:

- Pan seared chicken, vegetable cous cous, fire roasted peppers (DF)
- Seared barramundi, fennel & grapefruit salad, caper dressing (GF DF)
- Roasted rump, ratatouille, feta, kipfler potato, jus (GF)
- Pork loin, colcannon potato crush, rhubarb apple compote, jus (GF DF)
- Braised lamb shoulder, green pea, wedge potato, lamb cherry jus (GF)
- Aubergine steak, caper caponata, rocket pesto (VG GF DF)

COUNTRY HARVEST PLATED DESSERTS:

- Raspberry mousse, layered sponge, raspberry gel
- Dark chocolate slice, warm orange ganache, mandarin crisp
- Apple crumble, brandy custard, Chantilly cream
- Pure vanilla panna cotta, strawberry black pepper compote
- Selection of cheese, lavosh, quince paste & dried fruits



Country Harvest Grazing Platter Menu examples:

MAINS:

- Beef brisket w mushroom cream & fried sage (GF)
 - Pork collar, ginger pak choy, oyster sauce (GF)
 - Chicken schnitzel, cassoulet, bacon & parsley verde
 - Barramundi, ripe tomato, feta & lemon dressing (GF DF)
 - Course ground beef, pasta, béchamel sauce & rich tomatoes Aubergine, burst tomato & rosemary crumble (VG GF)
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SIDES:

- Country roasted vegetables, thyme olive oil (VG GF DF)
 - Balsamic baked zucchini, golden raisins, flaked almonds (V GF DF)
 - Green beans, orange cardamom dressing (V GF DF)
 - Jap pumpkin, candied red onion, soft feta (V GF)
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SALADS:

- Mesculin leaf, tomato, cucumber, herbs, Italian dressing (VG GF DF)
 - Kalbar potato salad, sour cream, green onion & dill (V GF)
 - Spiced chickpea, edamame, red peppers, celery, lemon juice (V)
 - Cos, parmesan cheese, herby crouton, Caesar dressing (V)
 - Penne pesto, tomato, sundried tomato, parmesan cheese (V)
 - Brown rice, currents, cucumber pickle, sherry vinegar dressing (V)
-

DESSERT BITES:

- Chocolate brownie slice
 - Raspberry cheesecake, biscuit crunch
 - Passionfruit meringue tart
 - Blueberry swirl w maple, date & pecan (VG GF)
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PACKAGE:

Elopement Package

(MIN. 24 GUESTS. MAX. 39 GUESTS)

2 COURSE PLATED PACKAGE \$155 PP INCL GST

- Chef's selection of 3 canapes served in the courtyard, or grazing station
- 2 Course selection of 2 entrees + 2 main meals for alternate drop
- Cake cut and served individually as dessert
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- White Linen napkins
- Vera Wang Cake knife
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and tea station

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

Elopement Menu examples:

2 COURSE - SELECTION OF 2 ENTREES & 2 MAINS

ELOPEMENT PLATED ENTREES:

- Formed smoked salmon, beetroot chutney, celery refinement (GF)
- Master stock pork belly, Asian 5 spice slaw, apple reduction
- Tea smoked chicken, compressed cucumber, vibrant piccalilli
- Truffle beef croquette, native pepper salsa, tomato sugo
- Layered ham hock & hen terrine, gin & pear relish (GF)
- Turmeric roasted cauliflower, sesame dressing, beetroot textures (VG GF DF)

ELOPEMENT PLATED MAINS:

- Pork loin, red wine cabbage, bacon & butternut royal (GF)
- Duck Maryland, smoked tomato, aubergine salsa, fig glaze (GF DF)
- Beef rump, caper caponata, potato fondant, basil pea oil (GF DF)
- Slow cooked beef cheek, Kalbar carrot mousse, anise, button onion, beef jus (GF DF)
- Ocean trout, roasted kipfler potatoes, greens, sauce verge (GF DF)
- Roasted hen breast, truffle potato puree, wild mushroom, jus (GF)
- Sweet potato & lentil rosti, spinach reduction, green tomato relish (VG GF DF) Tenderloin beef, roasted vegetable, pressed potato, jus (GF)

Optional Extras

CHILDREN'S MEALS \$60PP*

- These meals are suitable for children aged between 3 and 12yrs. All children's packages include a 2 course meal as well as unlimited soft drinks and juice.

MAIN

Please choose one of the following for all children:

- Bacon & mushroom carbonara .w. fettuccini & shredded tasty cheese
- Chicken nuggets served .w. wedges, salad & tomato sauce
- Crumbed fish served .w. wedges, salad & tomato sauce
- Ham & pineapple pizza served .w. chips, salad & tomato sauce

DESSERT

Please choose one of the following for all children:

- Chocolate brownie .w. berry puree & vanilla ice cream
- Cheesecake .w. fairy floss
- Fruit salad .w. crunchy toffee & honey yoghurt

*Please speak to us about our Teen Meal options

SUPPLIER MEALS \$48PP

- Supplier meals are designed for Photographers, Musicians/DJ's, Photo Booth attendants, or extra suppliers that will be at your wedding reception. They will receive one main meal along with soft drink/juice throughout the evening.



Optional Extras

TASTING

- Tastings \$120pp per person. Would you like to sample the food prior to your special day? We can arrange a tasting for you which will take place in Brisbane.
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ADDITIONAL PLATTER OPTIONS

- **Gourmet Trio of Dips Platter \$55.00**
(serves approximately 10)
Fresh baked sliced turkish and grissini .w. house made dips including hummus, roast pepper cream cheese and macadamia pesto
- **Antipasto Platter \$115.00**
(serves approximately 10)
Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables
- **Cheese platter \$115.00**
(serves approximately 10)
Selection of three Australian cheeses .w. dried fruit, lavash and condiments





Black Hall's Romantic Cocktail

PACKAGES

An elegant array of sumptuous dishes
that truly spoils your guests.

PACKAGE 1:

‘Luxe’ Style Package

(MIN. 40 GUESTS) 5HRS

COCKTAIL PACKAGE - \$110PP INCL GST

- 2 x cheese and antipasto platters includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 10 pieces per person
 - 3 choices of either celebration or luxe hot canapés
 - 3 choices of either celebration or luxe cold canapés
 - 4 choices of either ‘Celebration Style Substantial’ or ‘Luxe Style Substantial’ canapés
- Wedding cake cut and served to guests
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 1-2 months out from the wedding

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

‘Romantic’ Cocktail Package

Menu examples:

‘LUXE’ STYLE COLD CANAPES

- **Spicy Smoked Salmon Bruschetta**
Creme fraiche, spicy smoked salmon, pickled cucumber & fresh dill on a sourdough crostini
** GF option available on request **
- **Caramelised Onion & Goats Cheese Frittata**
Goats cheese baked frittata topped with caramelised onion & fresh chives
- **Crab & Prawn Wonton Crispss**
Crisp wonton wrapper topped with our fresh crab & prawn mix and fresh coriander
- **Chicken Caesar Salad Lettuce Cups**
Baby gem lettuce stuffed with chicken, bacon, croutons & caesar dressing
- **Thai Chicken Salad Wonton Cups**
nton cup filled with our Thai chicken salad with all the fresh herbs & tangy Thai dressing
- **Creamy Mushroom & Goats Cheese Crostini's**
Crisp crostini, goats cheese & our mouth watering creamy mushroom mix with fresh thyme

‘LUXE’ STYLE HOT CANAPES

- **Truffled Mushroom Arancini**
Crumbed mushroom risotto ball, deep fried until golden, served with decadent truffle mayo
- **Duck Spring Rolls with Plum Dipping Sauce**
Duck spring rolls, deep fried until golden & served with a plum dipping sauce
- **Beef Barbacoa Tostada's**
Crunchy fried tortilla, fresh tomato salsa, pickled red onion, 8 hour slow cooked barabcoa beef, topped with chipotle crema & fresh coriander ** GF option available on request **
- **Tandoori Chicken Naan Bites**
Warm Indian naan bread with raita, succulent tandoori chicken, mango & ginger chutney & fresh coriander
- **Steamed Pork & Chive Gyoza**
Steamed pork & chive gyoza served with our special dipping sauce **Vegetarian option available on request**
- **Kaarage Chicken Bites**
Succulent kaarage chicken bites served with creamy sriracha mayo

‘Romantic’ Cocktail Package

Menu examples:

‘LUXE’ STYLE SUBSTANTIAL CANAPES

- **Shrimp Po Boys**
soft but crunchy roll stuffed full with crispy fried shrimp, shredded lettuce, fresh tomato & red onion, pickles & our special spicy aioli
- **Shepherd’s Pot Pies**
Our golden, flaky pie crust filled with our secret pie filling & topped with creamy mashed potato
- **Lamb Kofte Flatbreads**
Warm flatbread, hommus, lamb kofte, tzatziki & fresh tomato & cucumber salad
- **Green Thai Chicken Curry Cup**
Steamed jasmine rice and our fragrant green thai chicken curry
- **Cubano Sliders**
Brioche bun stuffed full with roast pork, ham, swiss cheese, dill pickles, mustard & mayo
- **Spicy Korean Chicken Bowls**
Spicy Korean chicken, kepwie mayo, toasted sesame seeds, steamed rice & fresh wombok coleslaw with wasabi dressing



PACKAGE 2:

‘Celebration’ Style Package

(MIN. 40 GUESTS) 5HRS

COCKTAIL PACKAGE - \$95PP INCL GST

- 2 x cheese and antipasto platters includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 10 pieces per person
 - 3 choices of celebration cold canapés
 - 3 choices of celebration hot canapés
 - 4 choices of celebration substantial canapés
- Wedding cake cut and set on platters
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 1-2 months out from the wedding

Optional add on: 4.5 hr Standard Beverage Package -**\$45.00 PP**

‘Romantic’ Cocktail Package

Menu examples:

‘CELEBRATION’ STYLE COLD CANAPES

- **Prawn Cocktail Wonton Cups**
Crunchy wonton cup filled with shredded iceberg lettuce, fresh prawns, coriander, avocado & our spicy cocktail sauce
- **Hand Rolled Sushi**
A variety of delicious chicken sushi served with soy sauce & pickled ginger ** Vegetarian & Vegan option available on request **
- **Salami, Cream Cheese & Gherkin Bites**
Dark grain bread topped with cream cheese, mild sopressa salami & sweet and sour gherkin ** GF option available on request **
- **Crunchy Mexican Taco Bowls**
A crunchy taco bowl filled with fresh salsa of tomato, black beans, red onion, corn, coriander & lime, topped with our secret recipe guacamole ** GF option available on request **
- **Cherry Tomato, Basil & Bocconcini Bruschetta**
A crisp crostini topped with basil pesto, cherry tomatoes, baby bocconcini, fresh basil & drizzled with balsamic glaze ** Vegan & GF option available on request **
- **Herbed Cream Cheese & Salmon Cucumber Bites**
Fresh cucumber slices topped with our herbed cream cheese, smoked salmon, capers & fresh dill



‘Romantic’ Cocktail Package

Menu examples:

‘CELEBRATION’ STYLE HOT CANAPES

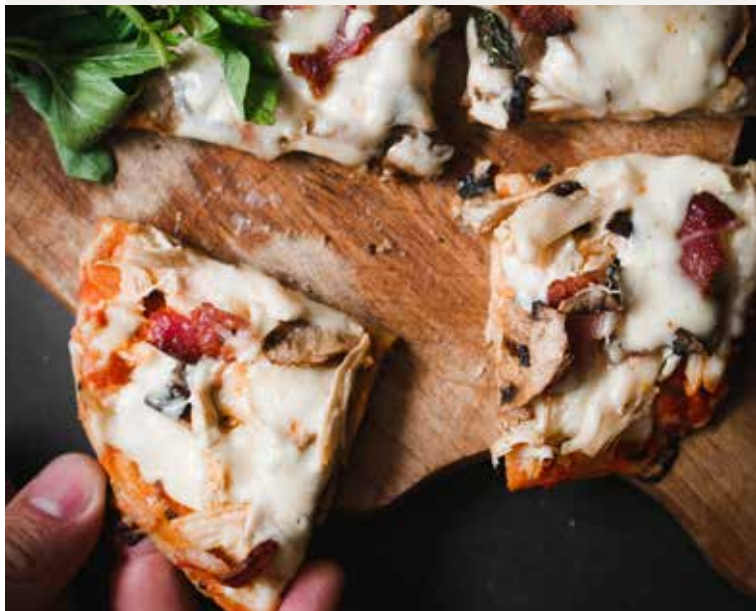
- **Salt and Pepper Squid**
Tender squid pieces cooked until golden, tossed in our salt & pepper mix and served with our handmade roasted garlic aioli
- **San Choy Bau**
Fresh baby gem lettuce cups filled with fragrant coconut rice, our pork san choy bau mix & garnished with chopped peanuts & crispy fried shallots
- **Vegetable Spring Rolls**
Vegetable spring rolls, deep fried until golden & served with a Thai sweet chilli dipping sauce ** Vegan option available on request **
- **Spinach and Ricotta Rolls**
Puff pastry stuffed with creamy ricotta and spinach, baked until golden brown, served with our tangy tomato relish
- **Chicken & Ginger Meatballs**
Hand rolled chicken & ginger meatballs stuffed with our secret herbs & spices, cooked until golden brown, served with a spicy hoisin dipping sauce
- **Malay Chicken Skewers**
Tender chicken pieces cooked in special Malay spices, topped with warm peanut sauce, crispy fried shallots & fresh coriander



‘Romantic’ Cocktail Package Menu examples:

‘CELEBRATION’ STYLE SUBSTANTIAL CANAPES

- **Fish & Chips**
Battered fish fillets & shoestring fries, cooked until golden & crispy, served with tartare sauce & lemon
** ONLY AVAILABLE TO BE ORDERED WITH THE FOOD TRUCK SERVICE **
- **Cheeseburger Sliders**
Beef patty, cheddar cheese, pickles and home made relish & mustard in a brioche bun
- **Chicago Style Hot Dogs**
Brioche hot dog bun, beef frankfurter, sweet & sour pickle, fresh diced brown onion, gherkin relish & American mustard
- **Fried Chicken Sliders**
Brioche bun, creamy green cabbage coleslaw, succulent fried chicken patty & mayo
- **Mini Pizzas**
Always a crowd favourite! Your choice of salami supreme, pesto chicken, margherita or bbq chicken
- **Baja Fish Tacos**
Flour tortilla, pickled cabbage slaw, crispy fish, chipotle cream & fresh coriander



‘Romantic’ Cocktail Package Menu examples:

EXTRAS

- Add dessert option **\$9 per head**
2 choices of dessert canape
- Cheese and antipasto platter - **\$200 (serves 15)**
includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Grazing table- minimum 2m **\$1250 (feeds up to 80pax)**
includes a selection of cheeses, marinated vegetables, fresh vegetables, seasonal fruits, dried fruits, dips, deli meats, chocolates, grissini, crackers, bread & honeycomb

Extras only available when booked in conjunction with Cocktail package

CHILDREN'S MENU - \$60PP INCL GST

(KIDS 12 YEARS AND UNDER)

These meals are suitable for children aged between 3 and 12 years. All children's packages include a 2 course meal as well as unlimited soft drinks and juice.

- Fish or Chicken & Chips
- Cheeseburger or Hamburger & Chips
- Margherita or Hawaiian Pizza
- Spaghetti Bolognese

Dessert Bites will be included as chosen for the rest of the guests.



‘Romantic’ Cocktail Package

Menu examples:

DESSERT OPTIONS

- **Salted Caramel Brownie**
Fudgy chocolate brownie topped with salted caramel sauce and walnuts
- **Mini Carrot Cake**
Moist carrot cake topped with a delicious cream cheese icing
- **Cheesecake Bites**
Your choice of boysenberry or passionfruit
- **Banana Bread Bites**
Moist banana bread topped with whipped mascarpone, honey & flaked almonds
- **Mini Churros**
Crunchy churros, tossed in cinnamon sugar, served with a hazelnut chocolate sauce
- **Lemon Lime Citrus Burst Cake**
Zesty lemon, lime, citrus burst cake



Dietary Requirements

We take care to provide appropriate meals for your guests with special dietary requirements.

These requirements could be anything from a food intolerance or allergy such as gluten free, or a preference such a vegan or vegetarian.

Many of our standard menus offer something suitable options for your guests with dietary requirements and some dishes can be altered to accommodate guests with specific dietary needs.

On making final preparations for your day, we will confirm this prior to your wedding. Once advised, our chefs will prepare an appropriate meal for your guests with these individual requirements.

PLEASE NOTE: In the instance that your guests with advised dietary requirements change their mind on the day, we are then unable to provide an alternative meal as our chefs will cater specifically as requested.

2023 Package Pricing

The 2022 pricing shown here is for weddings that are to be held in 2022. If you're planning your wedding for 2023 or beyond, then you will need to factor a price increase of between 5-10% for catering costs.

PLEASE NOTE: These package menus are also subject to seasonal changes and availability.



2022 Beverage PACKAGES

With regards to our liquor licence, all beverages will be waiter-served to your guests.

Please note that liquor licencing laws do not permit you to bring your own drinks onto the premises.

The Venue is obliged to abide by our licence permit laws and have nominated a venue closing time of 10.30pm.

Nominated brands are subject to availability at the time of your event. If a wine is not available at the time, we will endeavour to find a suitable replacement.

While most of our catering packages are inclusive of beverages, with the option to upgrade or extend, it is important to know that we can be flexible.

House Beverage Package

(4.5 HOURS)

\$45 PP EXTRA

- Pierre Larousse Bland De Blanc – French Sparkling OR Maschio Prosecco – Italy
- Tangaroa Sauvignon Blanc – NZ OR Brown Brothers Moscato – Italy
- St. Hallett Shiraz – Barossa Valley – Aust OR Squealing Pig Rose' – Aust.
- XXXX Summer Bright OR Great Northern Original
- Great Northern Zero
- Coke, Coke Zero, Lemonade, Sparkling Water

Deluxe Upgrade Package

(4.5 HOURS)

\$65 PP EXTRA

- Aubert Et Fils Brut – French Champagne
- Giesen Sauvignon Blanc – Marlborough, NZ.
- Taylor's Estate Shiraz – Clare Valley, Aust.
- James Boag's Premium Lager or Peroni Leggera
- James Boag's Premium Light
- Coke, Coke Zero, Lemonade, Sparkling Water

Children's Beverage Package

(4.5 HOURS)

\$15 PP EXTRA 4-17 YEARS

- All soft drinks and juices

Craft Beer Upgrade Package

(4.5 HOURS)

\$14.50 PER PERSON EXTRA

- James Squire 150 Lashes Pale Ale
- Little Creatures Pale Ale
- James Squire Orchard Crush Apple Cider
- Corona

Spirits Package Upgrade

\$15.00 PER HOUR, PER PERSON EXTRA

- Johnnie Walker Red Label Scotch Whiskey
- Bundaberg Rum
- Jim Beam Bourbon
- Smirnoff Red Label Vodka
- Gordon's London Dry Gin

Mocktail dispenser

\$75.00 EACH



2022 Beverage Packages

ADDITIONAL BEVERAGE PRICING

Extend the House Beverage Package for \$12.50 per person/per hour
Extend the Deluxe Beverage Package for \$14.50 per person/per hour

PRE-CEREMONY CHAMPAGNE/BEER

Before your arrival, you may want to serve basic champagne/beer/soft drinks. Simply arrange with us beforehand what you'd like and we'll provide a custom arrival drinks package.

Up to 1 hour \$14.50 pp

RUNNING A TAB

Minimum spend applies if Beverage Package is not selected. You nominate a selection of drinks for your guests and a dollar limit and we'll run a tab for you with waiter-served drinks for the duration. You pay for the agreed minimum tab prior to your function and any additional amount at the close of your function. We will ask you to provide a credit card before the function begins.

Weddings of 40+ guests: \$1000 minimum spend.

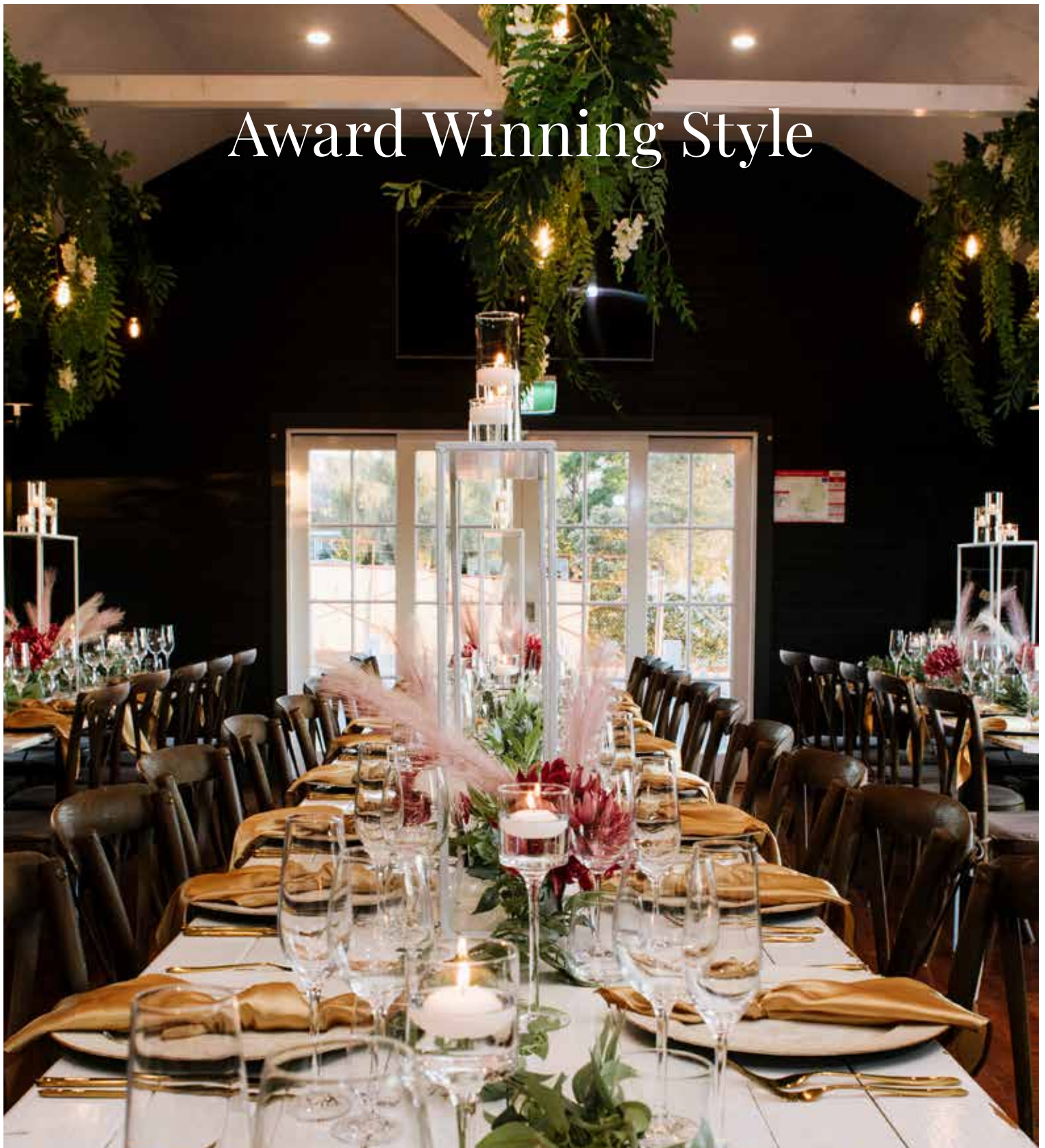


Price List

Prices are an indicative guide if you or your guests would like to purchase drinks over the counter.

	BOTTLE	GLASS	PER DRINK
Sparkling			
Pierre Larousse Blanc De	\$24.00	\$9.00	
Maschio Prosecco	\$24.00	\$9.00	
Aubert Et Fils Brut Champagne	\$38.50	\$13.50	
Mumm	\$75.00	N/A	
White Wine			
Tangaroa Sauvignon Blanc	\$22.00	\$9.00	
Paul Mas Chardonnay	\$22.00	\$9.00	
Brown Brothers Moscato	\$23.00	\$10.00	
Balliamo Pinot Grigio	\$25.00	\$10.00	
Giesen Sauvignon Blanc	\$29.50	\$12.00	
Madfish Gold Turtle Chardonnay	\$32.50	\$13.50	
Red Wine			
Hardy's Cabernet Sauvignon	\$24.00	\$9.00	
St.Hallett Shiraz	\$30.50	\$12.00	
Taylors Estate Shiraz	\$36.50	\$14.50	
Squealing Pig Rose'	\$32.50	\$14.50	
South Island Pinot Noir	\$32.50	\$14.50	
Beer and Cider			
Great Northern Zero			\$7.00
Peroni Leggera			\$8.00
Great Northern Original			\$8.00
XXXX Bright			\$8.00
James Boag's Premium Lager			\$8.00
James Boag's Premium Light			\$8.00
James Squire 150 Lashes Pale Ale			\$9.00
Little Creatures Pale Ale			\$9.00
James Squire Orchard Crush Apple Cider			\$9.00
Corona			\$9.00
SPIRITS (with quality mixer and ice)			
Johnnie Walker Red Label Scotch Whiskey			\$8.50
Bundaberg Rum			\$8.50
Jim Beam Bourbon			\$8.50
Smirnoff Red Label Vodka			\$8.50
Gordon's London Dry Gin			\$8.50
Baileys			\$9.00
Canadian Club Whiskey			\$9.00
Absolute Vodka			\$9.00
Kahlua			\$9.00
Mt.Gay Rum			\$9.50
Bombay Sapphire			\$9.50
Johnnie Walker Black Label Scotch Whisky			\$10.00
Blood orange Cointreau			\$10.00
Sailor Jerry Spiced Rum			\$10.00
Grey Goose			\$11.00
Ink Gin			\$11.00
Soft Drinks			
Coke, Coke Zero, Lemonade, Ginger Ale, Bundaberg Ginger Beer, Soda Water, Lemon Lime & Bitters, Sparkling Water			\$5.00
Juices			
Orange, Apple			\$4.00
Cocktails			
An ever changing selection to tempt your guests.			\$15.00

Award Winning Style



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