

## Cocktail Package

Look no further than Seaview Williamstown for the most picturesque glimpse of the beautiful town of Williamstown and greater Melbourne CBD, offering the perfect backdrop to your next special cocktail event.

VENUE HIRE: \$600.00 per wing or \$1000.00 for entire function space (5 hour event time frame + 3 hour bump in period)

### Inclusions:

- Basic audio-visual equipment including plasma screens, in-house PA system, and hand-held wireless microphones
- Licensed bar (minimum beverage spends apply)
- Experienced event management
- Front of house service staff and chef team
- Cocktail furniture and linen
- Stage and lectern provided on request
- Display easels
- Set up, pack down, and hygiene cleaning
- Cakeage
- Crockery and glassware
- On site parking

### Additional Charges:

- Security if required (\$80.00 per hour) \*Security is mandatory for 21st birthday celebrations and/or events with over 100 guests.
- Unlimited tea and coffee station (\$4.00 per person)
- White chair covers (\$3.50 per chair)

FUNCTION SPACE	Ť	H		<b>東</b>
EAST OR WEST WING	130	2	3	1
EAST AND WEST WING	260	4	6	2

## Cocktail Package



ALL PRICES INCLUSIVE GST.

\$38.00 PER PERSON

BASED ON A MINIMUM OF 50 GUESTS

FULLY SERVICED - INCLUDES CHEFS TO PREPARE AND STAFF TO SERVE YOUR FINGER FOOD

SELECTION OF 7 ITEMS FROM THE LIST BELOW (MINIMUM OF 2 COLD)

### HOT

- Vegetarian samosas w raita dipping sauce
- Vegetarian spring rolls w sweet chilli sauce
- Mini quiche selections
- Mini beef party pies
- Wok Tossed Asian inspired meatballs
- Salt and pepper calamari
- Fish Goujons w lemon and pepper mayo
- Chef's selection of arancini
- House made sausage rolls
- · Jalapeño cheese bombs
- Mac n cheese croquettes w sriracha mayo
- Chicken and corn steamed dumpling w soy sauce
- Falafel bites w hummus
- Prawn Har Gow dumplings w soy dipping sauce

### COLD

- Selection of gourmet sandwiches
- Chicken or tofu rice paper rolls
- · Goats cheese and cranberry tarts
- Salmon, dill, and mascarpone tarts
- Veg gyoza w soy dipping sauce
- Traditional bruschetta of tomato, onion, basil & balsamic
- Bruschetta of roast pumpkin, feta & pepitas

\$58.00 PER PERSON

BASED ON A MINIMUM OF 50 GUESTS

FULLY SERVICED - INCLUDES CHEFS TO PREPARE AND STAFF TO SERVE YOUR FINGER FOOD

SELECTION OF 7 ITEMS FROM THE LIST BELOW (4 HOT AND 3 COLD)

#### HOT

- Popcorn chicken w buttermilk waffles
- Panko crumbed prawns w spiced pineapple dipping sauce
- Pulled pork sliders w chipotle mayo
- Rueben sliders w sauerkraut, Swiss cheese, Russian slaw, corn beef
- Chicken and prawn wonton w house sweet chilli
- Lamb skewer, marinated in rosemary and garlic w spiced yogurt dipping sauce
- Prawn or tofu rice paper roll
- Mini wagyu sliders burger
- Sweet corn and cilantro fritter with chilli jam dipping sauce

#### COLD

- Selection of gourmet sandwiches
- Mustard and tarragon chicken rolls w iceberg and radish
- Ginger soy fresh oyster
- Bloody mary oyster shots
- · Roasted butternut and caramelised onion tart

#### \$8.00 PER ITEM

- Lobster ravioli, caper n lemon butter
- Asian chicken slaw w peanuts, herbs, fried shallots
- Pumpkin ravioli w tomato, pine nuts, beurre noisette & parmesan

## Package Upgrades

### STANDARD ANTIPASTO PLATTER at \$18 per person (min 20)

Includes cheese, cured meats, olives, marinated pickled vegetables, bread, crackers, and dried fruits

### GOURMET CHEESE SELECTION at \$20 per person (min 20)

Selection of Australian and International Cheese, crackers, quince jam, dried fruits, and nuts

### PETIT FOURS + SWEET TREATS at \$20 per person (min 20)

Selection of handmade tartlets, choc truffles, miniature cakes, and biscotti

### GRAZING TABLE at \$22 per person (min 30)

Includes selection of shaved cured meats, cheese, fresh & dried fruits, crackers, pretzels, fresh bread, selection of dips, olives, and pickles

### SEAFOOD PLATTER at \$30 per person (min 20)

Selection of whole king prawns, natural oysters, smoked salmon or trout, marinated mussels in tomato salsa, cocktail sauce, and finished w seasonal fruit

### FRUIT PLATTER at \$10 per person (min 10)

Includes seasonal fruits

Please notify your event coordinator of any dietary requirements prior to function

### Cocktail Event Floor Plans

### East Wing

Please note: Floor plans are based on full capacity.



### West Wing

Please note: Floor plans are based on full capacity.

