

# beverages on consumption

## Bar set-up fees

Up to 50 guests \$ 250.00 Includes 1 staff member (bar service only)  
Up to 100 guests \$ 350.00 Includes 2 staff members (bar service only)  
Up to 150 guests \$ 500.00 Includes 3 staff members (bar service only)  
Up to 200 guests \$ 700.00 Includes 4 staff members (bar service only)

Rates Include: Trestle table(s) with white linen, ice tubs, ice, bar equipment, champagne flutes and Blakes Feast staff member(s). The staff members will provide predominantly bar service, with drinks passed around on trays if possible.

In addition, clients must pay the price of drinks (at bar prices below) consumed. This is usually billed to the client after the ceremony, however if you want to set an amount beforehand this can be pre-paid.

Please note, the 'on consumption' list only contains soft drink, champagne and beer. Champagne is billed per glass, beer and softdrink per bottle. Wine is not available with this package.

## PRICE LIST

Individual bottled water	\$3.50 p/ ind bottle (straws available at bar)
Individual soft drink bottles	\$4.50 p/ ind bottle (straws available at bar)
Bennetts lane sparkling brut	\$ 7.50 p/ glass * \$ 52.50 p/ bottle
Blue pyrenees NV	\$ 9.50 p/ glass * \$ 66.50 p/ bottle
Blue pyrenees midnight cuvee	\$ 11 p/glass * \$ 77.00 p/ bottle
Louis Roederer NV Champagne (France)	\$136.00 p/ bottle (must pre purchase p/bottle only) *
Heavy Beer	\$7.00 p/ bottle (served in bottle)
Light Beer	\$5.00 p/ bottle (served in bottle)
* 7 glasses to 1 bottle	

## HANDY HINTS:

- For the average 'drinks on consumption' package it is perfectly acceptable that you do not serve drinks to your guests until after ceremony concludes.
- If it is a hot day, we recommend soft drinks are made available before the ceremony (as guests can be dehydrated when they arrive & a cold drink makes them more comfortable).
- As a guide, most guests will have two glasses of champagne in the hour following a ceremony and perhaps one soft drink. If beer is served, men may drink 3 'stubbies' p/hr.
- If you wish to strictly limit the amount of alcohol served (eg: one glass of champagne and one of soft drink per person), please let our staff know when you book.
- If you wish to serve a light snack with the post-ceremony drinks, we suggest guests help themselves from a buffet selection of simple yet sophisticated cold canapés. We would recommend 2-3 per person over an hour long period if there is a gap between ceremony and reception. Blakes Feast cold canapes are listed on the following page.
- If you would like staff to pass around trays of canapés to guests, please ask for a quote that also includes additional waiter(s).

For a menu tailored to your event, please speak to a blakes feast consultant. Please refer to the catering terms and conditions on the website.

\* Prices are GST Inclusive.

# cold canape list

These canapes are ideal for serving with post ceremony champagne on the lawn. Very few sites in the gardens have power, so the following canapes are a delicious cold treat for your guests and easily eaten using one hand.

Goats curd tartlet & cherry tomato, purple basil 4-

Vegetarian Vietnamese rice paper rolls with fresh mint & hot peanut sambal 4-

Lobster club sandwich, cured bacon, lettuce & tomato 6-

Smoked salmon & corn blinis with chives 4-

Ocean trout rilette mini bagel with pickled cucumber & salmon pearls 4-

Chicken, almond & cinnamon dolmades with preserved lemon aioli 4-

Roast duck & pickled mango rice paper rolls 4-

Chicken, pistachio & lemon sandwiches 3- (per point)

Peppered venison crostini, almond skordalia & beetroot relish 5-

Prosciutto, watercress, gorgonzola & fig wraps 4-

Asparagus & jamon spear with romesco sauce 4-

Vitello tonnata crostini, tuna mayo, toasted peppers & crisped capers 5-

Price per piece inc GST