

## Banquet 2

2 courses (starters and mains) + festive spritz on arrival for \$55pp

3 courses (starters, mains and dessert) + festive spritz on arrival for \$65pp

+ 10% gratuity will be added to the final bill

### Festive Spritz on arrival

#### Starters to share

Sourdough bread and whipped butter

Buffalo ricotta, spring vegetables

Free-range pork rillette, sourdough toast, mustard, pickles

#### Mains to share

Chicken pot pie, braised greens, mash

Caramelised pumpkin, crispy borlotti bean salad, cashew cream, lavender vinaigrette

*Garden leaf salad, mustard vinaigrette*

#### Additional option for \$10 per person:

*Swap any of the above mains to Kobe wagyu rump steak, confit garlic butter or Slow cooked free-range lamb shoulder, string bean & new potato salad, roasting juices*

#### Desserts to share

Seasonal tart of the day

Macadamia chocolate brownie, salted caramel

#### Add cheese course - \$10 per person

#### Add matching drinks package - \$45 per person

#### Service Levels

acre staff will assist with the set-up of your event. Crockery, cutlery and glassware will be provided.

Tablecloths can be provided at an additional cost. If you would like decorations this is the responsibility of the hirer, however, acre can assist with contacts.

If run times differ from finalised run sheet, please inform Floor Management as soon as possible, and acre will try to accommodate this request.