



INFINITY PACIFIC BEVERAGE PACKAGES

PACIFIC PACKAGE - 4 Hours Duration, \$100 per person (incl GST)

NV Moet & Chandon Imperial

2018 Pizzini Pinot Grigio, King Valley

2017 House of Plantagenet Chardonnay, Mount Baker

2018 AIX Rose, Cote de Provence

2018 Red Claw Pinot Noir, Mornington Peninsula

2016 Killermans Run Shiraz, Clare Valley

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY INDULGENCE PACKAGE - 4 Hours, \$120 per person (incl GST)

NV Veuve Clicquot Yellow Label

2018 Kilikanoon Morts Block Riesling, Clare Valley

2017 Mountadam High Eden Chardonnay, Eden Valley

2018 Domaine Ott 'By OTT' Rose, Cote de Provence

2017 Frogmore Creek Pinot Noir, Coal River Valley

2016 Rockford Rod & Spur Cabernet Shiraz, Barossa Valley

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water



INFINITY PACIFIC BEVERAGE PACKAGES

INFINITY LUXE PACKAGE - 4 Hours – \$150 per person (incl GST)

NV Ruinart Blanc de Blanc

2018 Cloudy Bay Sauvignon Blanc, Marlborough
2017 Shaw + Smith M3 Chardonnay, Adelaide Hills

2017 Domaine Ott 'By OTT' Rose, Cote de Provence

2016 Dog Point Pinot Noir, Marlborough
2016 Kilikanoon Cabernet Sauvignon 'Blocks Road', Clare Valley

Beer (Peroni, Corona and James Boags Light)
Soft drinks, juice and mineral water

INFINITY ULTIMATE PACKAGE - 4 Hours – \$600 per person (incl GST)

2009 Dom Perignon Brut

2018 Grosset Polish Hill Riesling, Clare Valley
2017 Leeuwin Estate Art Series Chardonnay, Margaret River

2018 Domaine Ott Clos Mirelles, Cote de Provence

2018 Felton Road Block 5 Pinot Noir, Central Otago
2016 Rockford Basket Press Shiraz, Barossa Valley
1998 Penfolds Bin 389 Cabernet Shiraz, South Australia
1998 Penfolds Bin 707 Cabernet Sauvignon, South Australia

2013 De Bortoli Noble One Botrytis Semillon

Beer (Peroni, Corona and James Boags Light)
Soft drinks, juice and mineral water

INFINITY PACIFIC SAMPLE MENUS

Sample Canape Menu One - \$75 Per Person (incl GST)

8 canapes, 1 tasting plate and 2 dessert canapes - Minimum 20 guests

Meat Selection

Plum glazed quail (GF)
Beef tartare on toasted rounds

Seafood Selection

Squid ink cracker with wasabi avocado, cured cobia and citrus oil (GF)
Market best oysters with chardonnay vinegar and finger limes (GF)
Miso cured scallops with wakame served in the half shell (GF)

Vegetarian Selection

Green pea and pecorino croquette with aioli

Spoons Selection (served on ceramic spoon)

Prawn and shiitake mushroom tortellini with black vinegar dressing
Poached lobster with saffron mayo and chervil (GF)

Tasting Plates

Boudin blanc of chicken with apple cress and shredded pork crackling (GF)

Dessert Selection

Chocolate truffle tarts
Mandarin sorbet with passionfruit (GF)

INFINITY PACIFIC SAMPLE MENUS

Canape Menu Two - \$90 Per Person (incl GST)

8 canapes, 2 tasting plates and 2 dessert canapes - Minimum 20 guests

Meat Selection

Wagyu beef, speck and mushroom pie with crushed pea and tomato relish
Tapioca cracker with Thai beef salad (GF)

Seafood Selection

Warm crab tart with pancetta, parmesan and chives
Warm poached king prawns with avruga vinaigrette and fresh herbs (GF)

Vegetarian Selection

Vegetarian rice paper rolls with pickled vegetables (GF)
Confit tomato tart with mozzarella and gremolata

Spoons Selection (served on ceramic spoon)

Pea and ham tortellini in leek broth
Tartare of ocean trout with finger lime and caviar dressing (GF)

Tasting Plates

Herb crusted tuna with tomato, white anchovy, olive and chickpea with squid ink vinaigrette (GF)
Slow roasted beef brisket roll with horseradish and watercress

Dessert Selection

Mini chocolate coated ice cream balls (any flavour) (GF)
Petit lemon yoghurt syrup cakes



INFINITY PACIFIC SAMPLE MENUS

SAMPLE SEATED DINING MENU \$125 per person (includes GST)

2 canapes, entrée, main, dessert, T&C, petit fours - Minimum 12 guests

Canapes

Seared tuna with black pepper, coriander, sesame and avocado (GF)
Grilled pork and crab betel leaf with ginger and shallot sauce (GF)

Entree

Bugtail, prawn and scallop risotto with chervil (GF)

Main

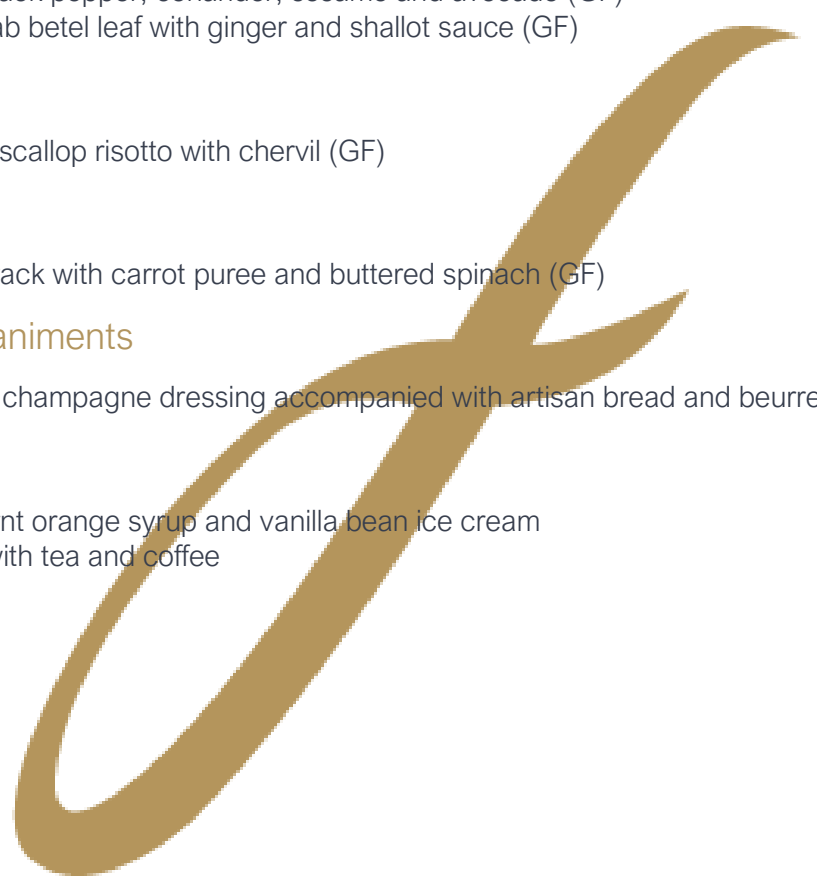
Roast spring lamb rack with carrot puree and buttered spinach (GF)

Sides/Accompaniments

Mesclun salad with champagne dressing accompanied with artisan bread and beurre D'Isigny

Dessert

Lemon tart with burnt orange syrup and vanilla bean ice cream
Petit fours served with tea and coffee



Sample Menus are subject to change due to season and availability.