

Seasonal Menu

Beverage on Consumption

Spring / Summer
2018-2019

Brisbane City Hall



EPIASURE

MEMORABLE CULINARY EXPERIENCES

At EPICURE, we are passionate about creating culinary memories to last a lifetime. Our fresh menus are created to leave lasting impressions.

Why Epicure?



Over 28 years

We've been creating experiences with loyal customers for over 28 years.



Amazing food and award winning team

With our award winning team we create amazing food that guests will rave about.



Iconic venues

Our iconic venues create the perfect atmosphere to make lasting memories for any of your guests passing through their doors.



Bespoke event

We work side-by-side with you to develop a customised menu and memorable event experience that runs effortlessly down to the last detail.



Small to large

Our unique venues cater for workshops and dining events big and small for up to 1990 guests.



MEMORABLE CULINARY EXPERIENCES

SPARKLING WINE / CHAMPAGNE

Please Select One

Morgans Bay Sparkling Cuvee	Victoria
Sirromet Vineyard Selection Sparkling NV	Mount Cotton
Croser NV	Adelaide Hills
Chandon NV	Yarra Valley
Mumm	France
Moet & Chandon Imperial NV	France
Veuve Clicquot NV	France

WHITE WINE

Please Select One

chardonnay

Cape Mentelle Brooks Chardonnay	Margaret River
Domaine Chandon Chardonnay	Yarra Valley

sauvignon blanc

Morgans Bay Sauvignon Blanc	Victoria
821 South Sauvignon Blanc	New Zealand
Sirromet Vineyard Selection Sauvignon Blanc	Mount Cotton
Cape Mentelle Sauvignon Blanc Semillon	Margaret River

pinot grigio

T'Gallant Juliet Pinot Grigio	Mornington Peninsula
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rose

Cape Mentelle Rose	Margaret River
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RED WINE

Please Select One

shiraz

Earthworks Shiraz	Barossa Valley
Domaine Chandon Shiraz	Yarra Valley

pinot noir

St Huberts 'The Stag' Pinot Noir	Yarra Valley
Domaine Chandon Pinot Noir	Yarra Valley

merlot and blends

Sirromet Perfect Day Cabernet Merlot	Mount Cotton
Cape Mentelle Trinders Cabernet Merlot	Margaret River

cabernet sauvignon / cabernet shiraz

Morgans Bay Shiraz Cabernet	Victoria
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BEER

Please select one light, one mid-strength & two full- strength

Australian

Cascade Premium Light	Light
Pure Blonde Mid	Mid-Strength
Pure Blonde	Full Strength
Great Northern	Full Strength
Crown Lager	Full Strength
James Squire	Full Strength
Fat Yak Pale Ale	Craft Full Strength

Imported

Stella Artois Legere	Light
Stella Artois	Full Strength
Corona	Full Strength

Cider

Tooheys 5 Seeds Apple Cider

Basic Spirits

Gin, Vodka, Rum, Whiskey, Bourbon

Cocktail on Arrival

House specialty cocktail

Cocktail on Arrival

Mojito – lime, mint and white rum
 Melon Splice – melon, pineapple, coconut and vodka
 Lemon Margarita - lemon, tequila
 Cosmopolitan – cranberry, cointrea, orange, lime and vodka

NON-ALCOHOLIC BEVERAGES

Soft Drinks by the Glass

Coke, diet coke, lemonade, squash, dry ginger, soda

Soft Drinks by the Jug

Coke, diet coke, lemonade, squash, dry ginger, soda

Fruit Juice by the Glass

Orange, apple

Fruit Juice by the Jug

Orange, apple

Sparkling Mineral Water

750mL

BEVERAGES ON CONSUMPTION MINIMUM SPEND:

A selection of sparkling, white & red wines, one light, one mid-strength and two full-strength bottled beers, soft drinks, juices and mineral water charged on consumption. There is a minimum spend per person based on the duration of the event as per table below. Please note this is a labour charge.

duration	1 hour	2 hours	3 hours	4 hours	5 hours

E P I C U R E

MEMORABLE CULINARY EXPERIENCES

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