

Seasonal Menu

Beverage on Consumption

Spring / Summer
2019

Brisbane City Hall



EPICURE

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	34
Sirromet Vineyard Selection Sparkling NV	Mount Cotton	45
Chandon NV	Yarra Valley	69
Chandon Rose	Yarra Valley	69
Mumm	France	90
Moet & Chandon Imperial NV	France	96
Veuve Clicquot NV	France	110

WHITE WINE

Please Select One

chardonnay

Cape Mentelle Brooks Chardonnay	Margaret River	60
Domaine Chandon Chardonnay	Yarra Valley	82

sauvignon blanc

Morgans Bay Sauvignon Blanc	Victoria	34
821 South Sauvignon Blanc	New Zealand	41
Sirromet Vineyard Selection Sauvignon Blanc	Mount Cotton	45
Cape Mentelle Sauvignon Blanc Semillon	Margaret River	60

pinot grigio

T'Gallant Juliet Pinot Grigio	Mornington Peninsula	53
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rose

Cape Mentelle Rose	Margaret River	60
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RED WINE

Please Select One

shiraz

Earthworks Shiraz	Barossa Valley	49
Domaine Chandon Shiraz	Yarra Valley	82

pinot noir

St Huberts 'The Stag' Pinot Noir	Yarra Valley	60
Domaine Chandon Pinot Noir	Yarra Valley	82

merlot and blends

Sirromet Perfect Day Cabernet Merlot	Mount Cotton	40
Cape Mentelle Trinders Cabernet Merlot	Margaret River	72

cabernet sauvignon / cabernet shiraz

Morgans Bay Shiraz Cabernet	Victoria	34
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BEER

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

Australian

Cascade Premium Light	Light	5.5
Pure Blonde Mid	Mid-Strength	6.5
Pure Blonde	Full Strength	7.5
Great Northern	Full Strength	7.5
Crown Lager	Full Strength	9
James Squire	Full Strength	9
Fat Yak Pale Ale	Craft Full Strength	10

Imported

Stella Artois Legere	Light	7
Stella Artois	Full Strength	9
Corona	Full Strength	9

Cider

Tooheys 5 Seeds Apple Cider	9.5
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Basic Spirits

Gin, Vodka, Rum, Whiskey, Bourbon	10
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Cocktail on Arrival

House specialty cocktail	10
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Cocktail on Arrival

Mojito – lime, mint and white rum	15
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	4.5
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Soft Drinks by the Jug

Coke, diet coke, lemonade, squash, dry ginger, soda	13
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Fruit Juice by the Glass

Orange, apple	4.5
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Fruit Juice by the Jug

Orange, apple	15
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Sparkling Mineral Water

750mL	9.5
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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
per person cost	12	16	19	22	26

E P I C U R E

MEMORABLE CULINARY EXPERIENCES

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