

GEORGES

UPSTAIRS STAND-UP COCKTAIL FUNCTIONS

UPSTAIRS FUNCTION ROOM

The Level 1 Function Room is perfect for hosting your next special event. From birthdays to anniversaries, social gatherings, conferences, and corporate events.

COCKTAIL FOOD MENU PACKAGE OPTIONS

SEE BELOW

BEVERAGE OPTIONS

BAR TAB/ON CONSUMPTION

Your nominated Bar Tab

OR

CASH BAR

Guests may also purchase their own beverages if a beverage package or bar tab is not your preference for the function.

GEORGES UPSTAIRS COCKTAIL FUNCTIONS

COCKTAIL MENU PACKAGE (A)

Includes the following
Ten (10) Cocktail food items
per guest @ \$55pp

Arancini

cheesy Italian risotto and spinach balls (v)

Mini Beef Pies

with home-made tomato relish

Crunchy Fish

Goujons

with tartare sauce

Cucumber Hummus Canapé

(vegetarian & gluten-free)

Extra Crispy Haloumi Nuggets

with cheese oozing from the center
and served with a marinara dipping sauce (v)

Sesame-Crumbed Calamari

with sweet chilli plum sauce

Mini Classic Cheeseburgers

with cheese, pickles, mustard,
and tomato sauce

Popcorn Prawns

golden fried and served with spicy aioli

Tomato Basil Bruschetta

with balsamic drizzle (v)

Mushroom Bruschetta

thyme roasted mushrooms & mozzarella (v)

COCKTAIL MENU

PACKAGE (A):

Per Guest

AVAILABILITY

This package is available every day

GUESTS

Min 60 | Max 150

ROOM HIRE

5 hour duration included

MINIMUM FOOD SPEND

\$3500

BEVERAGE OPTIONS

BAR TAB

Your selected beverages

OR

CASH BAR

Guests order and pay for their beverages at the bar

YOUR DJ

Permitted

Bookings for 80 or more guests receive a 5% discount

GEORGES UPSTAIRS COCKTAIL FUNCTIONS

COCKTAIL MENU PACKAGE (B)

30 pieces per platter
Minimum order 2 platters per cocktail food item

Mini Sausage Rolls
with tomato sauce *\$110 per platter*

Southern Fried Chicken Sliders
with spicy aioli *\$145 per platter*

Roast Beef Crostini
with horseradish cream *\$140 per platter*

Arancini
cheesy Italian risotto and spinach balls (v)
\$135 per platter

Mini Beef Pies
with home-made tomato relish *\$110 per platter*

Crunchy Fish Goujons
with tartare sauce *\$145 per platter*

Cucumber Hummus Canapé
(vegetarian & gluten-free) *\$115 per platter*

Extra Crispy Haloumi Nuggets
with cheese oozing from the center and served with a marinara dipping
sauce (v) *\$110 per platter*

Sesame-Crumbed Calamari
with sweet chilli plum sauce *\$110 per platter*

Mini Classic Cheeseburgers
with cheese, pickles, mustard and tomato sauce
\$150 per platter

Popcorn Prawns
golden fried and served with spicy aioli
\$110 per platter

Tomato Basil Bruschetta
with balsamic drizzle (v) *\$135 per platter*

Mushroom Bruschetta
thyme roasted mushrooms & mozzarella (v) *\$125 per platter*

Smoked Salmon Crostini
with cucumber & dill cream cheese *\$130 per platter*

COCKTAIL MENU PACKAGE (B):

Per Platter

AVAILABILITY

This package is not available on Saturday nights

GUESTS

Min 60 | Max 150

ROOM HIRE

4 hour duration included

MINIMUM FOOD SPEND

\$2000

BEVERAGE OPTIONS

BAR TAB

Your selected beverages

OR

CASH BAR

Guests order and pay for their beverages at the bar

YOUR DJ

Permitted