

Canapes Function \$380pp* (Max 80 guests)

PACKAGE INCLUSIONS

- Access to premium dress circle seating
- VIP access to your own private suite 2 hours prior to the performance and during intermission
- Unlimited open bar with house drinks package (beer, wine and soft drinks)
- Souvenir *MJ the Musical* programme (1 per 2 guests)
- Your own dedicated wait staff



CANAPES MENU

Guests will be welcomed with a
mediterranean inspired grazing station

A SELECTION OF HARD AND SOFT CHEESES

ITALIAN INSPIRED CHARCUTERIE SELECTION OF TRIPLE SMOKED HAM,
SALAMI AND PROSCIUTTO

SEASONAL MINI SALADS, SEASONAL VEGETABLES AND FRUIT PLATTERS

HOUSE MADE DIPS AND OLIVES

A SELECTION OF STONE BAKED BAGUETTES, SOURDOUGH AND FLAT BREAD

HOT SELECTION SERVED PRE-SHOW

CHEESE, EGGPLANT RAGU AND PROSCIUTTO ARANCINI
WITH GARLIC AIOLI AND HERBS

SMOKED CHICKEN THIGH SKEWERS, CRISPY SHALLOTS
AND LIME SPICY SAUCE

BBQ BRISKET SLIDERS WITH PICKLED RED CABBAGE SALAD

ASSORTED PETIT FOURS

SERVED AT INTERVAL

DULCE DE LECHE AND PISTACHIO TART

WHITE CHOCOLATE AND BERRY TART

BROWNIE BITES

LEMON TART

SEASONAL FRUIT PLATTER

Dinner Function \$440pp* (Max 30 guests)

PACKAGE INCLUSIONS

- Access to premium dress circle seating
- Early access onsite
- VIP Access to your own private suite 2 hours prior to the performance and during intermission
- Unlimited open bar with house drinks package (beer, wine and soft drinks)
- *MJ The Musical*-inspired cocktail at intermission
- Souvenir *MJ the Musical* program (1 per 2 guests)
- Your own dedicated wait staff

*Additional drinks charged on consumption.



DINNER MENU

Guests will be welcomed with a
cheese and charcuterie platter

MAIN COURSE

SHARED MAINS

ANGUS BEEF EYE FILLET

Grain mustard, caramelized shallots and Malbec jus reduction

BARRAMUNDI FISH PORTIONS

Peruvian roasted huancaína sauce, citrusy and spicy salsa

MAIN COURSE

SHARED SIDES

DOUBLE COOKED KIPFLER POTATO

Tossed in olives and herbs

SEASONAL ASSORTED TOMATOES

Parmesan cream fraiche, pickled shallots and crispy basil

ASSORTED PETIT FOURS

SERVED AT INTERVAL

DULCE DE LECHE AND PISTACHIO TART

WHITE CHOCOLATE AND BERRY TART

BROWNIE BITES

LEMON TART

SEASONAL FRUIT PLATTER