

# hundred acre

KITCHEN + WINE BAR



CORPORATE TEAM BUILDING  
AND EVENTS PACKAGE





## ABOUT

Hundred Acre Kitchen + Wine Bar and St Lucia Mini Golf have joined forces to serve you putt putt, food and drinks in one fuss-free package!

Whether you're after a laid-back long lunch, a lively cocktail party, or a night of laughs over mini golf, our spaces are designed to make your work party feel anything but ordinary.

## HOW IT WORKS

Step 1: Pick your menu – from shared bites to full feasts, we've got you covered.

Step 2: Decide if you'd like to add a round of putt putt for some friendly competition.

Step 3: Send through an enquiry to check which spaces are available on your dates.

Step 4: Lock it in, and let us handle the rest!

# COCKTAIL STYLE

MINIMUM 15 ADULTS \$30 PER PERSON

## canapes included

WHIPPED RICOTTA TARTLET

TRUFFLED HONEY, PICKLED FIG [ GF, V ]

JAMON CROQUETTES

MANCHEGO, AIOLI [ VEO, GFO ]

DUCK PANCAKES

HOISIN [ DF ]

FOCACCIA & PROSCIUTTO

TOMATO PULP [ DF, VO ]

## add-on substantials +\$9 per person

LAMB SKEWER

POMEGRANATE DRESSING, PRESERVED LEMON LABNEH [ GF, DFO ]

BEER-BATTERED BARRAMUNDI

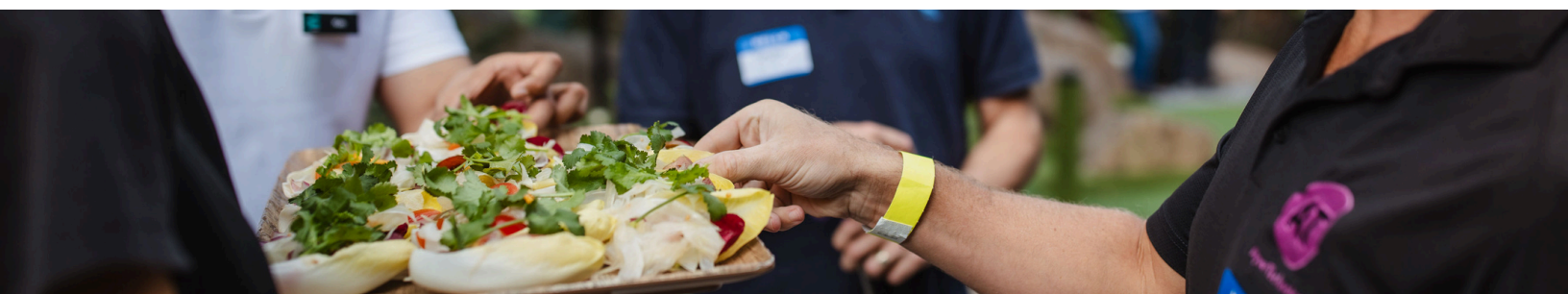
TARTARE SAUCE [ DF ]

KOREAN CHICKEN LOLLIPOPS

PICKLED DAIKON, PUFFED QUINOA, SESAME SEEDS, KEWPIE

CHEESEBURGER SLIDER

ZUCCHINI PICKLES, ONION RELISH, CHIPOTLE SAUCE [ GFO, VO ]



We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts.  
Fried items may have gluten contamination | Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items | 15% surcharge applies on public holidays  
Dietary requirements can be catered for upon request | Minimum food and beverage spends apply for a private area | Menus subject to change seasonally

# ALTERNATE DROP

MINIMUM 15 ADULTS \$60 PER PERSON

## entrée

MOUNT ZERO OLIVES [ VE ]

FOCACCIA

GARLIC AND ROSEMARY OIL, PX VINEGAR [ VE ]

JAMON CROQUETTES

MANCHEGO, AIOLI [ VEO, GFO ]

WHIPPED RICOTTA

TRUFFLED HONEY, PICKLED FIG [ GF, V ]

## mains alternate drop

HARISSA FREE RANGE CHICKEN

LABNEH, PEARL COUSCOUS, SALSA VERDE, CHARRED LIME [ GF ]

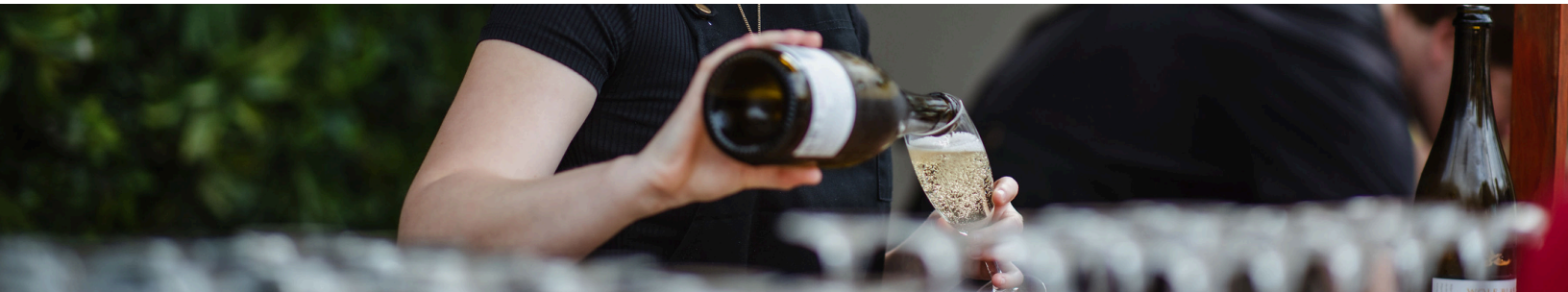
CORAL COAST BARRAMUNDI [ 180G ]

HAZELNUT ROMESCO, MEDITERRANEAN SALSA, WITLOF [ N, DF, GF ]

## sides

CHIPS

TRUFFLED AIOLI [ DF, V ]



We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts.  
Fried items may have gluten contamination | Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items | 15% surcharge applies on public holidays  
Dietary requirements can be catered for upon request | Minimum food and beverage spends apply for a private area | Menus subject to change seasonally



# SHARE STYLE

MINIMUM 15 ADULTS

**\$60 PER PERSON**

## entrée

MOUNT ZERO OLIVES [ VE ]

FOCACCIA

GARLIC AND ROSEMARY OIL, PX VINEGAR [ VE ]

JAMON CROQUETTES

MANCHEGO, AIOLI [ VEO, GFO ]

WHIPPED RICOTTA

TRUFFLED HONEY, PICKLED FIG [ GF, V ]

## mains share style

BURNT HONEY WARRILBA LAMB SHOULDER

PRESERVED LEMON LABNEH, SALSA VERDE [ GF ]

CORAL COAST BARRAMUNDI [ 180G ]

HAZELNUT ROMESCO, MEDITERRANEAN SALSA [ N, DF, GF ]

## sides

GRILLED ASPARAGUS

LEMON EVOO, BALSAMIC, BRAZIL NUT [ N, VE, GF ]

OXHEART TOMATOES

FIGS, YUZU OIL, ALEPPO PEPPER [ V, GF ]

CHIPS

TRUFFLED AIOLI [ DF, V ]



We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts.  
Fried items may have gluten contamination | Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items | 15% surcharge applies on public holidays  
Dietary requirements can be catered for upon request | Minimum food and beverage spends apply for a private area | Menus subject to change seasonally

# BEVERAGES

## CONSUMPTION TAB

Select the drinks and the limitations. Guests receive a wristband on arrival and order directly from the bar, with invoice to be settled on the day.

## PACKAGES

### STANDARD

#### wine

CONTEMPORARY SAUVIGNON BLANC  
MULTI REGION, AUSTRALIA

CONTEMPORARY ROSE  
MULTI REGION, AUSTRALIA

CONTEMPORARY SHIRAZ  
MULTI REGION, AUSTRALIA

#### sparkling

WOLF BLASS BRUT N.V

#### beer

A SELECTION OF TAP BEERS

#### non-alcoholic

SCHWEPES SOFT DRINKS + JUICES

### PREMIUM

#### wine

Craggy Range Sauvignon Blanc  
Marlborough NZ

Bertani by Velante Pinot Grigio  
Italy

Domaine de Triennes Rose  
France

Yabby Lake "Red Claw" Pinot Noir  
VIC

Sidewood Shiraz  
Adelaide Hills SA

Leeuwin Estate Prelude Chardonnay  
Margaret River

#### sparkling

Astoria Brut Doc NV, Veneto Italy

#### beer

A SELECTION OF TAP BEERS

#### non-alcoholic

SCHWEPES SOFT DRINKS + JUICES

	per person
2 hours	\$40
Each additional hour	\$15

	per person
2 hours	\$60
Each additional hour	\$25





# ADD A ROUND OF MINI GOLF

YOUR WHOLE GROUP  
**\$9 PER PERSON**

Mini golf is a popular way to add a fun and interactive element to your event. For just \$9 per person, your entire group can enjoy a round on our scenic outdoor putt putt course. Please note that this activity is only available when booked for 100% of the group.

# EVENT SPACES

## Living Room

COCKTAIL | UP TO 50 GUESTS

Your home away from home. With a comfortable array of seating and space to mingle, the cosy charm of the Living Room fills the air with a warmth all year round.



## Pavilion

COCKTAIL

HALF SPACE | UP TO 40 GUESTS

FULL SPACE | UP TO 80 GUESTS

Overlooking our mini golf course, this landscaped Pavilion provides a relaxed and inviting setting to gather with friends and celebrate.



# EVENT SPACES

## Rooftop

COCKTAIL | UP TO 30 GUESTS  
DINING | UP TO 20 GUESTS

Set privately above our restaurant with sweeping views of the fairway, this open and airy retreat is great for intimate gatherings.



## Private Dining Room

DINING | UP TO 26 GUESTS

Take in the beloved views of the golf course over a long lunch or celebratory dinner. Feast and indulge with your guests on one of our curated menus.

# hundred acre

07 3870 3433

[hello@hundredacrebar.com.au](mailto:hello@hundredacrebar.com.au)

Follow us at



Hundred Acre



@hundredacre.stlucia