

CANAPÈ *Selection*

4 ITEMS PER PERSON	\$18
6 ITEMS PER PERSON	\$23
8 ITEMS PER PERSON	\$27
10 ITEMS PER PERSON	\$32
12 ITEMS PER PERSON	\$42
15 ITEMS PER PERSON	\$49

House Made Guacamole & Corn Chips (VG)
Fries (VG)
Sweet Potato Fries (VG)
Four Cheese Aranchini (VG)
Mac & Cheese Croquettes (VG)
Light Fried Calamari

PIZZAS

Napoli Sauce, Bocconcini, Fresh Basil
Shaved Ham & Grated Pineapple

Napoli Sauce, Roasted Pumpkin, Feta,
Red Onion & Rocket

*Add \$7 per person to the canapes selection

SLIDERS

Wagyu Beef
Served with Special Sauce & American Cheese

Fried Chicken
Served with Mayo & Lettuce

*Sliders are an extra \$3 per slider

SUSHI BOARDS **\$64**

Mixed variety of Nigiri, Sahimi & Sushi Rolls



BEVERAGE Packages

What ever your budget, at Secret Garden, there is a beverage option to suit your needs. Either choose from one of our Beverage packages as below, or simply set up a bar tab consisting of your desired beverages.

HOUSE SELECTIONS

Morgan Bay Sauvignon Blanc

Morgan Bay Cabernet Merlot

Morgan Bay Sparkling QV

Corona & Carlton Dry

Soft drink & juice

3 HRS - \$57 P/HEAD

4 HRS - \$67 P/HEAD

5 HRS - \$77 P/HEAD

PREMIUM SELECTIONS

Morgan Bay Sparkling QV

Squealing Pig Sauvignon Blanc
Marlborough NZ

Upside Down Pinot Grigio
Peninsula VIC

Squealing Pig Pinot Grigio
Mealborough NZ

Bottled

Corona, Cascade Light & Carlton dry

Soft drink & juice

3 HRS - \$67 P/HEAD

4 HRS - \$77 P/HEAD

5 HRS - \$87 P/HEAD

DELUXE SELECTIONS

Any wine by the glass

Bottled

Corona, Peroni,
Cascade Light

Basic Spirits

House Vodka, Bourbon,
Scotch, Gin & White Rum

Soft drink & juice

3 HRS - \$77 P/HEAD

4 HRS - \$87 P/HEAD

5 HRS - \$97 P/HEAD



DRINKS

SECRET SHAKER 30

Delicious Combination Of Alcohol, Fruit And Juice. Makes 8 Shots.

BEER//BOTTLE

Asahi	11
Bintang	9
Carlton Dry	10
Corona	11
Peroni	11
Cascade Light	6
Rekordelig cider (500ml)	15



CHAMPAGNE

Moet & Chandon NV France	135
Moet & Chandon NV Magnum 1.5L France	250
Veuve Clicquot France	200

SPARKLING WINE

Morgans Bay Sparkling Cuvee S.E Aust	8.50 38
Chandon NV Yarra Valley	14 60



WHITE WINES

Morgans Bay Sem/Sauvignon Blanc S.E Aust	8.50 38
Squealing Pig Sauvignon Blanc Marlborough, NZ	10 42
Upside Down Pinot Grigio Marlborough, NZ	9.50 42
Rosemount Diamond Label	
Chardonnay Hunter Valley, NSW	9.50 42
T'Gallant Moscato SE Aust	10 45

RED WINES

Morgans Bay Cabernet Merlot S.E Aust	8.50 38
Pepperjack Shiraz Barossa Valley, SA	10 42
Squealing Pig Pinot Noir Central Otago, NZ	9.50 42
Squealing Pig Rose Central Otago, NZ	9.50 42

COCKTAIL *Bar*



JUGS 35

Sangria

Rum, Red Wine Sangria, Fresh Fruit

Frosty Fruit Jug

Grapefruit Vodka, Lemon and Passionfruit, topped with Orange Juice, Soda and Oranges

Berry Punch

Belvedere Vodka, Chambord Blackberry Liqueur, fresh pressed Citrus Juice served long in a pitcher with a Beer Crown



SESSION COCKTAILS 22

Raspberry Fizz

Pink Gin, Chambord, Lime, Lemon, Fresh Raspberries and homemade Lemonade over Crushed Ice

Pasionfruit Caiprioska

Vodka, Lime Wedges, Brown Sugar over fresh Passionfruit and Purée over Crushed Ice

Lava Flow

White Rum, Coconut Rum, blended with Strawberries, Banana, Coconut Cream and Pineapple

Bubblegum Sour

Vodka, Bubble Gum syrup, fresh pressed Lemon Juice, Orange Bitters served over Crushed Ice

Blue Lagoon

Blanco Tequila, Blue Curacao, 48 hour Cucumber and Jalapeno infused Agave, served in a Martini Flute with a pinch of Salt

Lychee Bliss

Lychee Liqueur, Midori Melon, Orange and Cranberry

MARTINI 22

Espresso Martini

Cold pressed Coffee, Vodka, Kahlua with a Secret Garden twist served in a chilled Martini Glass

Watermelon and White Chocolate Martini

Vanilla Vodka, Watermelon Liqueur, White Choc Liqueur served in a chilled Martini Glass and topped with a Watermelon Wedge

Pornstar Martini

Vanilla Vodka, Passionfruit Juice, Lime Juice served in a chilled Martini Glass

Lychee Martini

Vodka, Lychee Liqueur, homemade Lychee syrup, Lemon Juice served in a chilled Martini Glass

Passion Fruit and White Chocolate Martini

Premium Vodka, White choc Liqueur, Passionfruit Liqueur served in a chilled Martini Glass and served with White Chocolate Flakes