



THE
CALILE
HOTEL

MEETINGS & EVENTS

EVENTS AT THE CALILE

Combining memorable meeting and event spaces with leisure facilities and an enviable location in the heart of Fortitude Valley, The Calile Hotel is ideal for your next event. Whether you're planning a relaxed poolside launch or a formal conference, we prove that business and pleasure, can—and should—be mixed.





EVENTS AT THE CALILE

—The hotel offers a grand ballroom, which can be divided into four smaller rooms to suit your event plus two private rooms for more intimate events and dinners. Our multi-functional spaces cater to everything from small meetings to conventions for over 500 people.

VENUE HIGHLIGHTS

- Grand ballroom divisible into four rooms plus outdoor terrace space
- Two private rooms that combine to become one, seating up to 24 guests
- Fully integrated AV and presentation facilities
- Rooftop amphitheatre space available for private events
- 175 rooms including 9 suites and 2 premier suites
- Complimentary Wi-Fi throughout the hotel
- Underground car parking available
- Located within the James St precinct—Brisbane’s most exciting retail and dining strip
- 5 minute drive from Brisbane’s CBD

ROOM FACILITIES

- UHD 55” TV with Chromecast and Bluetooth sound bar
- Individual climate control air-conditioning
- Grown Alchemist Amenities
- In-room safe
- Motorised block out blinds

BAR & DINING

- Poolside restaurant with serviced cabanas
- Lobby Bar
- 24 hour room service

OUR SPACES



OUR SPACES — AN OVERVIEW

GRAND ROOM/S

Catering for up to 300 guests banquet style, our Grand Room is the perfect venue for your next event whether it be a gala dinner, conference or wedding. This unique, pillar less event space features plentiful natural light, elegant design and the ability to be divided into four smaller spaces.

- Seats up to 300 guests banquet
- Plentiful natural light
- In built audio visual equipment

CATERING SPACES

When it's time to step away from your event and enjoy our delicious catering, The Calile provides enchanting al fresco options for your guests to recharge and enjoy the gorgeous Queensland Climate. The Grand Room's covered, pre function terrace overlooks the pool while the private outdoor terrace provides a touch of glamour.

- Outdoor breakout spaces
- Covered, weatherproof options
- Poolside catering spaces

DRAWING ROOMS

For intimate boardroom events, stylish dinners or team meetings, the versatile Drawing Room and adjoining library is the perfect choice. Able to accommodate 24 guests in total or divided into two smaller spaces for 12 and featuring plentiful natural light, in built screens and stylish furnishings, The Drawing Room is a hidden jewel at The Calile.

- Seats 24 total (or two rooms of 12)
- Adjoining private library
- In built UHD televisions

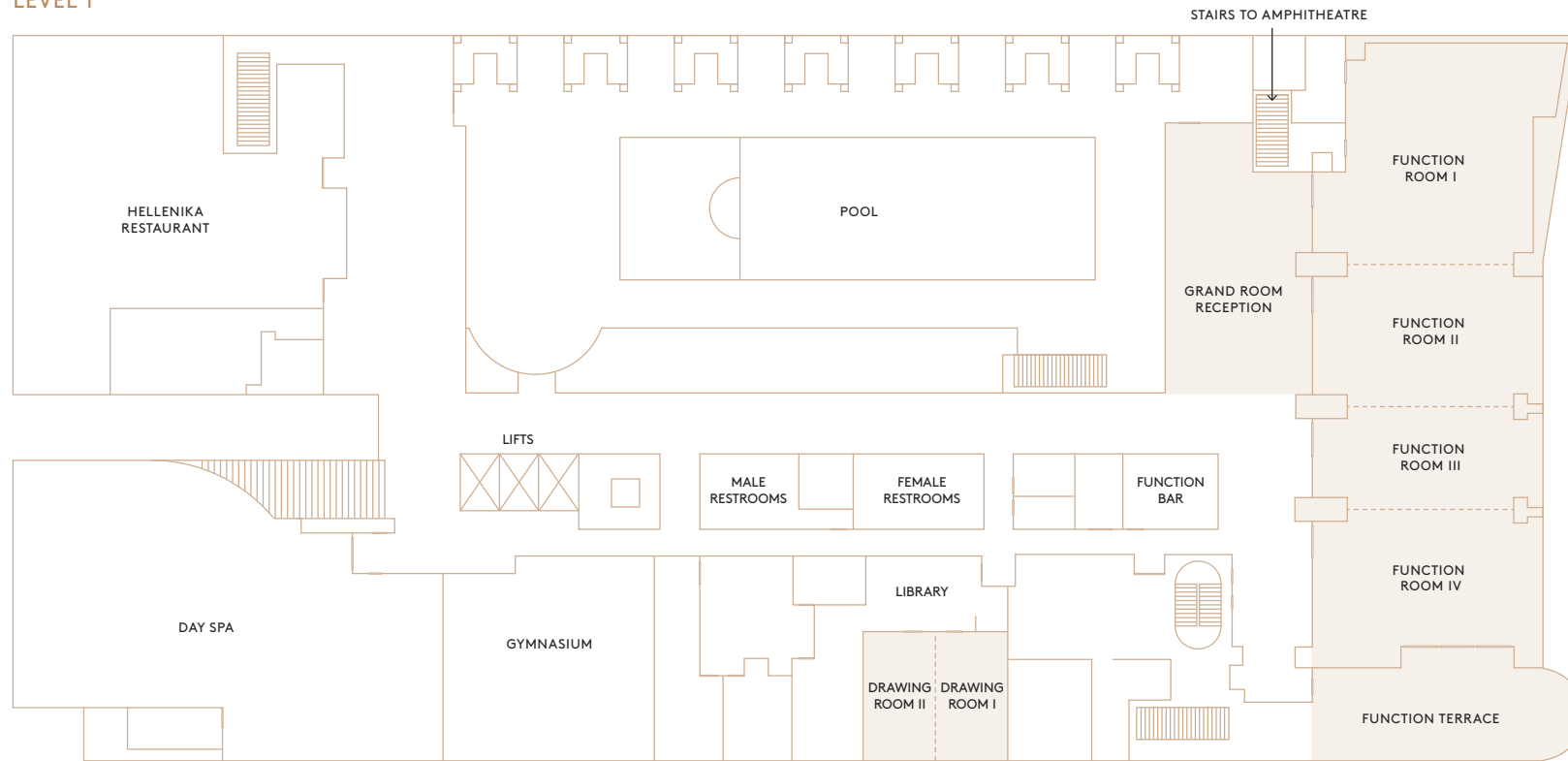
THE AMPHITHEATER

As unique as is it beautiful, the hotel's outdoor amphitheater is perfect for seminars, cocktail events, wedding ceremonies and everything in-between. Featuring direct access from the pool terrace and an outdoor projector and an aspect overlooking the expansive pool terrace, the options for the Amphitheatre are limited only by your imagination.

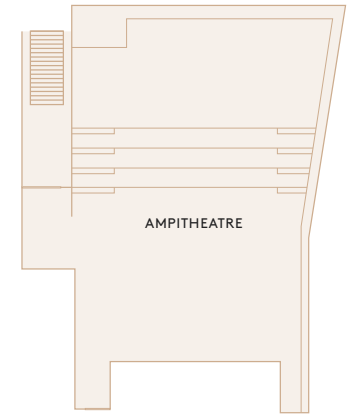
- Capacity of 100 cocktail style
- Outdoor rooftop venue
- Outdoor projection available

OUR SPACES

LEVEL 1



LEVEL 2



FUNCTION ROOM SPECIFICATIONS

	Height (m)	Area (m ²)	Capacity								
			Theatre	Cocktail	Cabaret	Banquet	U-Shape	Classroom	Boardroom	Booth 8 x 10	Booth 10 x 10
Drawing Room I	3.6	27	-	20	-	12	-	-	12	-	-
Drawing Room II	3.6	27	-	20	-	12	-	-	12	-	-
Drawing Rooms Combined	3.6	54	-	40	-	24	-	-	24	-	-
Grand Room Reception	3.12	100	-	160	-	-	-	-	-	13	10
Room I	3.0-3.7	150	132	130	72	100	30	90	30	10	8
Room II	3.0-3.7	100	90	80	48	60	36	45	24	6	5
Room III	3.0-3.7	70	63	50	24	30	33	30	24	4	3
Room IV	3.0-3.7	100	90	80	48	60	36	45	24	6	5
The Terrace	3.7	70	-	50	-	30	-	-	-	-	-
Grand Room (I-IV excluding reception and terrace)	3.0-3.7	420	360	500	240	300	-	210	-	26	21
Amphitheatre	-	200	-	100	-	-	-	-	-	-	-

ACCOMMODATION ROOMS & SUITES

—Subtropical in style, enduring in nature, The Calile Hotel is a resort sanctuary embedded into a vibrant urban streetscape. Authentic and effortless, it celebrates Brisbane's climate, character and relaxed love for the outdoors to create a hotel experience that sets a new benchmark in design and service for discerning travelers and locals alike



ROOMS

- 175 guest rooms including 9 junior and 2 deluxe suites
- 52 interconnecting rooms
- Individual climate control air-conditioning
- UHD television with Chromecast and sound bar
- Electric block out blinds
- Complimentary Wi-Fi
- Iron and ironing board
- Hair dryer
- Nespresso machine and pods
- Locally curated mini bar
- In-room safe
- All rooms are non-smoking

HOTEL

- 24 hour reception
- Hellenika, poolside restaurant
- Lobby Bar, ground level restaurant
- 12 retail stores
- In-room dining
- Underground guest parking
- Swimming pool
- Poolside cabanas
- Gymnasium
- Day spa
- Dry cleaning
- No smoking



MEETING PACKAGES



MEETING PACKAGE

Minimum of 20 guests

Half Day Package* \$70 per person

Full Day Package \$82 per person

INCLUSIONS:

- Arrival tea and coffee
- Morning break
- Working lunch
- Afternoon break (*Half Day Package has one break only)
- Complimentary Wi-Fi
- Meeting room toolbox including notepads, pens, whiteboard, flipchart and markers
- Chilled water and table refreshers
- Dedicated event host
- Room hire

UPGRADED MEETING PACKAGE

Minimum of 20 guests

Half Day Package* \$80 per person

Full Day Package \$92 per person

INCLUSIONS:

- Arrival barista tea and coffee
- Arrival fresh seasonal fruit bowl
- All day in-room tea and coffee facilities
- Morning break
- Upgraded working lunch (with chef's selection dessert item)
- Afternoon break
- Complimentary Wi-Fi
- Meeting room toolbox including notepads, pens, whiteboard, flipchart and markers
- Chilled water and table refreshers
- Dedicated event host
- Room hire
- 8 minute stretch session or guided meditation





SPICE IT UP

—The Calile sets the stage for excellence. Then together we deliver an event that every one of your delegates will remember. We'll work alongside you to create bespoke experiences, bringing the best of Brisbane and The James Street Precinct to your event.

Based on a minimum of 20 guests

Barista coffee (includes cart hire for all catering breaks).....	\$12 per person
Uplift station—nourishing elixirs featuring superfood ingredients such as ginger, ginko balboa, turmeric, wheatgrass.....	\$5 per person
Wellness herbal tea station.....	\$4 per person
8 minute stretch session.....	\$4 per person
8 minute guided meditation.....	\$4 per person
Exfoliating hand scrub and moisturiser station.....	\$3 per person

ON THE MENU



BREAKFAST

Based on a minimum of 20 guests

+ UPGRADE ME CALILE

Superfood smoothie.....	\$8 per person
Barista coffee and herbal tea station.....	\$5 per person
Wheatgrass shot station.....	\$5 per person
Mimosa and Bloody Mary station.....	\$9 per person
Newspaper / magazine rack.....	\$59 per rack
Make your own juice station.....	\$11 per person

LIGHT NETWORKING BREAKFAST

\$22 per person

- Assorted baker's basket - croissants, fruit Danish, mini muffins, pain au chocolat
- Bircher muesli pots with assorted toppings - nuts and seeds, dried fruit, toasted coconut, berry compote (V, GF)
- Sliced seasonal fruit
- Freshly brewed tea and coffee
- Freshly squeezed orange juice

CLASSIC NETWORKING BREAKFAST

\$29 per person

- Coconut milk chia-seed pudding pots (V, GF, DF)
- Bircher muesli pots with assorted toppings - nuts and seeds, dried fruit, toasted coconut, berry compote (V)
- Smashed avocado with sourdough toast (V, DF)
- Mini smoked ham & cheddar cheese croissants
- Whole baked egg and bacon quiche
- Sliced seasonal fruit
- Freshly brewed tea and coffee
- Freshly squeezed orange juice

SIGNATURE BUFFET BREAKFAST

\$35 per person

- Creamy free range scrambled egg (V, GF)
- Crispy bacon
- Baked garlic mushrooms and sautéed spinach (V, GF, DF)
- Roasted roma tomato with Italian herbs (V, GF, DF)
- Golden hash browns (V, GF, DF)
- Assorted cereal and muesli (V)
- Yoghurt pots with assorted toppings - nuts and seeds, dried fruit, toasted coconut, berry compote (V, GF)
- Avocado wedges with fresh lemon (V, GF, DF)
- Assorted artisan bread with condiments (V, DF)
- Assorted baker's basket - croissants, fruit Danish, mini muffins, pain au chocolat
- Sliced seasonal fruit
- Freshly brewed tea and coffee
- Freshly squeezed orange juice

**Menus are subject to change and ingredients may vary based on seasonality or availability.*

BREAKFAST

Based on a minimum of 20 guests

+ UPGRADE ME CALILE

Superfood smoothie.....	\$8 per person
Barista coffee and herbal tea station.....	\$5 per person
Wheatgrass shot station.....	\$5 per person
Mimosa and Bloody Mary station.....	\$9 per person
Newspaper / magazine rack.....	\$59 per rack
Make your own juice station.....	\$11 per person

PLATED BREAKFAST

\$41 per person

Fresh seasonal fruit, chia-seed puddings (V, GF, DF) and baker's basket pre-set to start.
Served with fresh orange Juice, tea and coffee

CHOICE OF ONE

- House made granola, honey comb & cardamom yoghurt with fresh berries (V, GF)
- Egg benedict with dill hollandaise, smoked leg ham (pork or turkey), confit cherry tomato, on toasted English muffin
- Brioche French toast, bacon, fresh berries, cinnamon maple drizzle
- Poached eggs, zucchini corn fritter, tomato relish, smashed avocado (V)

**Menus are subject to change and ingredients may vary based on seasonality or availability.*

MORNING AND AFTERNOON BREAKS

\$18 per person or included in your meeting package

DELIGHT ME CALILE

- Daily chef's selection of gourmet ribbon sandwiches
- Freshly baked scones with whipped vanilla cream and strawberry preserve
- Served with tea and coffee

+ ADD

French madeleines (additional \$6,00 per person)

NOURISH ME CALILE

- Local artisan sourdough and mixed grain breads with selection of savoury dips, chutneys, relishes (V)
- Mediterranean grilled and marinated seasonal vegetables (V, GF, DF)
- Served with tea and coffee

+ ADD

Fresh seasonal fruit platter (additional \$6,00 per person)

REJUVENATE ME CALILE

- Yoghurt pots with energy toppers including toasted muesli, assorted nuts and seed, dried fruit, toasted coconut (V, GF)
- Baked whole frittata filled with seasonal vegetables and feta topped with roast tomato relish (V)
- Served with tea and coffee

+ ADD

Vegetable "crudité" with 2 types of dip and lavosh (additional \$6,00 per person) (V)

INDULGE ME CALILE

- Passionfruit and vanilla bean cheesecake
- Raspberry, macadamia and white chocolate blondie
- Served with tea and coffee

+ ADD

Bacon and egg quiche (additional \$6,00 per person)

**Menus are subject to change and ingredients may vary based on seasonality or availability.*

WORKING LUNCH

Minimum of 20 persons

\$39 per person or included in your meeting package

NETWORKING LUNCH

- Zucchini, roasted asparagus and Gruyère tartlets
- Shaved Beef pastrami sandwich, grain mustard, pickled cucumber on artisan sourdough (DF)
- Mediterranean couscous salad with marinated calamari, chickpeas, baby rocket and feta crumble (DF)
- Quinoa salad with roasted beetroot, sweet potato, shredded basil & spiced yoghurt (V, GF)
- Sliced seasonal fruit
- Freshly squeezed orange juice
- Tea and coffee
- Chilled water

+ UPGRADED MEETING PACKAGE ADDITIONAL INCLUSION:

Chef's choice of one dessert item

TASTE OF QUEENSLAND LUNCH

- Grilled fish of the day with lemon & herbed tartare (GF, DF)
- Thick cut chips with garlic aioli
- Vitality salad – quinoa, sweet potato, cherry tomato, baby spinach, pumpkin and sunflower seed (V, GF, DF)
- Prawn cocktail salad (GF, DF)
- Sliced Seasonal fruit
- Freshly squeezed orange juice
- Tea and coffee
- Chilled water

+ UPGRADED MEETING PACKAGE ADDITIONAL INCLUSION:

Chef's choice of one dessert item

WORKING LUNCH

Minimum of 20 persons

\$39 per person or included in your meeting package

REPLENISHING LUNCH

- Italian pork and spinach ricotta ravioli, chunky pesto & parmesan
- Roasted cauliflower with toasted almonds in creamy tahini garlic dressing (V, GF, DF)
- Chicken classic Caesar salad – chopped lettuce, parmesan, crispy croutons, bacon
- Selection of rustic bruschetta with toppings (V, DF)
- Sliced seasonal fruit
- Freshly squeezed orange juice
- Tea and coffee
- Chilled water

+ UPGRADED MEETING PACKAGE ADDITIONAL INCLUSION:

Chef's choice of one dessert item

BARBECUE LUNCH

- BBQ pulled pork with artisan rolls, an array of condiments and sauces
- Grilled calamari with garlic, lemon & parsley (GF, DF)
- Home style slaw of shredded red & white cabbage, carrot, toasted almonds, creamy dressing (V, GF, DF)
- Classic creamy potato salad with dill cucumber pickle dressing (V, GF, DF)
- Sliced seasonal fruit
- Freshly squeezed orange juice
- Tea and coffee
- Chilled water

+ UPGRADED MEETING PACKAGE ADDITIONAL INCLUSION:

Chef's choice of one dessert item

CANAPÉS

3 Piece Canapé Package.....	\$18 per person
5 Piece Canapé Package.....	\$29 per person
8 Piece Canapé Package.....	\$45 per person
10 Piece Canapé Package.....	\$56 per person
Additional Canapés.....	\$6 per person

+ CANAPE ALTERNATIVES

Natural oyster, mignonette, ponzu dressing (GF, DF).....	\$7 per person
Mini wagyu burger slider with cheddar and dill pickle.....	\$10 per person
Queensland bug meat milk bun with celery seed mayo and chives.....	\$10 per person
Scampi sashimi, scampi caviar, nori puree, finger lime (GF, DF).....	\$10 per person
Unicorn (uni, corn, nori chip) (GF, DF).....	\$10 per person
Sturgeon caviar, cream fraiche, chive.....	\$10 per person
Ikura, tobiko, chicken crumble, eschalot, chive (DF).....	\$10 per person
Peanut butter tofu, steam bao (V).....	\$10 per person
Pork bao, pickle cucumber, hoisin.....	\$10 per person
Peking duck and shallot pancake with sweet hoisin sauce.....	\$10 per person

COLD

- Fresh vegetable "crudité" with dipping sauce (V, GF)
- Tomato bocconcini cheese, basil skewer (GF)
- Grissini, serrano ham, extra virgin olive oil (DF)
- Bresaola, pickle onion skewer, mustard (GF, DF)
- Whipped fish roe on rye toast (DF)
- Cured salmon, caper, lemon cream fraiche
- Chilled tomato gazpacho, vegetable brunoise, crouton (V, DF)
- Hiramasa kingfish tartare, citrus mayo (GF, DF)
- Sashimi salmon tartare, miso tobiko, cucumber (GF, DF)
- Cold potato & leek soup, crispy pancetta, truffle oil (V option, GF)
- Caramelised watermelon, feta, balsamic glaze (V, GF)

HOT

- Mini ratatouille frittata with herb pesto (V, GF)
- Mushroom & mozzarella arancini (V)
- Grilled chicken satay skewers with spiced peanut sauce (GF, DF)
- Crispy gyoza with wasabi soy dipping sauce (DF)
- Gruyère & creamed corn croquette (V)
- Spanish potato omelette with roasted capsicum (V, GF, DF)
- Gruyère gougeres (V)
- Japanese chicken karaage, chilli mayo (GF, DF)
- Tempura prawns with wasabi mayo (DF)
- Kataifi prawn, sriracha dipping (DF)
- Stuffed pumpkin flower with Moroccan spices

SWEET

- Rich chocolate almond brownie
- Mango coconut mousse bites
- Chocolate éclair
- Lemon curd pot with white chocolate shavings
- Vanilla panna cotta pot with passion fruit

**Menus are subject to change and ingredients may vary based on seasonality or availability.*

GOURMET EXPERIENCES

Minimum of 30 persons

FOOD STATIONS

GRAZING TABLE \$30 per person, an hour service

- A selection of fine soft and hard cheeses, grilled vegetables, dips, cured cold cuts, fresh and dried fruits, nuts, homemade crackers and breads

SASHIMI BAR \$29 per person, an hour service

- Seasonal sashimi, wasabi, pickled ginger

OYSTER BAR \$21 per person, an hour service

- Fresh oyster with lemon, mignonette, ponzu dressing, umeshu lime dressing

BAO STATION \$20 per person, an hour service

- Crispy pork belly, fried chicken, soft shell crab, hoisin, yuzukoshu mayo, pickle cucumber

FIESTA STATION \$18 per person, an hour service

- Market fish ceviche, make own burrito with smoked pulled pork, corn cucumber salsa, black bean rice, crispy nacho, tomato salsa, sour cream, jalapeño pickles, guacamole, cheese sauce

MEDITERRANEAN STATION \$21 per person, an hour service

- Mediterranean pasta salad, marinated calamari, lemon herb garlic baked chicken, olives, grilled vegetable, grissini, veg crudité and pita with 2 types of dip

MINI BURGER BAR \$18 per person, an hour service

- Custom selection of mini beef and chicken sliders with condiment and toppings onion, tomato, lettuce, different sauces

DESSERT STATION \$18 per person, an hour service

- Chef's selection of sweets

**Menus are subject to change and ingredients may vary based on seasonality or availability.*

GOURMET EXPERIENCES

Minimum of 30 persons

LIVE STATIONS

RAW BAR \$55 per person, an hour service

- Chef will shuck oysters by order, slice sashimi, vegetable "crudité" with dipping sauce

BBQ STATION \$55 per person, an hour service

- Chef will grill all the gourmet food in front of you. Grilled lamb chop with chimichurri, grilled sausage, garlic marinade prawn, BBQ corn, seasonal veg & pineapple, fresh milk roll

CARVING STATION \$50 per person, an hour service

- Roasted rib eye beef, mustard and sauce collection

CAVIAR STATION WITH TRADITIONAL CONDIMENT

- 240g sturgeon caviar, 300g salmon caviar, 500g tobiko caviar.....\$3000 per station
- 120g sturgeon caviar, 150g salmon caviar, 250g tobiko caviar.....\$1500 per station

(Quantity may change on Market Price)

PRIVATE DINING AT THE CALILE

\$79 per person

Available lunch or dinner

Minimum of 20 persons

GRAZING STYLE

Each course will be served in large sharing dishes placed in the middle of the table with service cutlery.

START

- Gourmet sourdough, olive oil & balsamic (V, DF)
- Mixed marinaded olives and grilled seasonal vegetables (V, GF, DF)
- Creamy garlic hummus (V, GF, DF)
- Kingfish crudo, kohlrabi, dill (GF, DF)
- Caprese of bocconcini, sliced roma tomato drizzled with basil-infused extra virgin olive oil (V, GF)

MAIN

- Herb crusted roasted lamb shoulder, lemon Greek yoghurt (GF)
- Whole barramundi meunière, caper (GF)
- Crispy roasted baby potato with garlic confit
- Sautéed seasonal greens
- Roasted whole cauliflower, gremolata

FINISH

- Chef's choice of three dessert items (served to the table, or on a station)
- Seasonal fruit platter

+ UPGRADE ME CALILE

Assorted cheese platter with quince paste, lavosh, caramelized nut, dry fruits (additional \$15 per person)

PRIVATE DINING AT THE CALILE

\$85 per person

Available lunch or dinner

Minimum of 30 persons

FEASTING STYLE

Experience fresh seafood, gourmet hot and cold savoury dishes and desserts.

PRE-SET ON TABLE

- Artisan bread
- Mixed marinated olives and grilled seasonal vegetables (V, GF, DF)

SEAFOOD *choice of 1

- Smoked salmon, condiment of crème fraiche, caper berries, dill, shallot, lemon (GF)
- Mussell in its shell with tomato lime salsa (GF, DF)
- Garlic herb marinated calamari (GF, DF)
- Local prawn with lemon, sauces (additional \$10 per person) (GF, DF)
- Fresh oyster (additional \$6 each)

SALAD *choice of 3

- Green beans tossed with toasted sliced almonds (V, GF, DF)
- Caprese of bocconcini, sliced roma tomato drizzled with basil, extra virgin olive oil (V, GF)
- Mediterranean chickpea and quinoa salad, baby rocket and feta (V, GF)
- Home style slaw of shredded red & white cabbage, carrot, toasted almonds, creamy dressing (V, GF, DF)
- Classic Caesar salad, chopped lettuce, parmesan with crispy croutons & bacon
- Creamy yoghurt cauliflower salad, raisin, apple, toasted sunflower seed (V, GF)

HOT *choice of 2

- Seared local barramundi fillet with spiced couscous (DF)
- Herbed roasted lamb shoulder, roasted baby onion and green pea (GF, DF)
- Italian grilled chicken with cream mushroom sauce (GF)
- Spinach and ricotta ravioli, cherry tomato, beurre noisette (V)
- Beef medallion green peppercorn sauce, chive (GF)

SIDES *choice of 2

- Roasted pumpkin with honey glaze and toasted pumpkin seed (V, GF, DF)
- Crispy baby potatoes with garlic confit (V, GF, DF)
- Roasted cauliflower, spiced yoghurt (V, GF)

DESSERT

- Chefs selection of petit desserts, sweet slices
- Seasonal fruit platter

**Menus are subject to change and ingredients may vary based on seasonality or availability.*

PRIVATE DINING AT THE CALILE

2 Course—\$75 per person

3 Course—\$90 per person

Inclusions:

- Alternate drop for each course (optional)
- Tea and coffee
- Still water
- Fresh bread with churned butter
- Personalised menus
- Seating plan

SET MENU

ENTREE

- Cured salmon, Horseradish cream espuma, pickled fennel, dill (GF)
- Kingfish crudo, yuzu mayo, kohlrabi, pickled fennel, dill (GF, DF)
- Beef carpaccio, eschalot, puff wild rice, whole grain mustard dressing (GF, DF)
- Heirloom tomato, bocconcini, crispy basil, balsamic vinegar pearl (V, GF)
- Leek & tomato tart, black olive (V, DF)
- Fresh oyster with mignonette or lemon lime dressing (additional \$5.5/ea) (GF, DF)

MAINS

- Eye fillet, potato garlic mash, herbed mushroom, roasted trust cherry tomato (GF)
- Crispy pork belly, granny smith apple sauce, roasted heirloom carrot (GF)
- Chicken supreme stuffed w/basil, parmesan, pine nut, boccocchini, parsnip puree, confit eschalot
- Roasted barramundi fillet, sherry wine carrot, creamy mussel sauce (GF)
- Crispy salmon, niçoise style warm salad with green bean, kifler, olive, white anchovy salsa (GF, DF)
- Roasted heirloom carrot, ricotta, field mushroom, roasted cauliflower puree (V)

DESSERTS

- Chocolate 5way, mousse, tuille, glaze, soil, popping candy
- Vanilla custard slice, toasted milk powder, mandarin gel, freeze dry citrus, miso caramel
- Pavlova, yoghurt espuma, passion fruit, coconut gel, strawberry (GF, optional DF)
- Raspberry mousse, lychee, white chocolate

SIDES (*\$5 per person, per side*)

- Country style creamy mashed potato
- Crispy roasted baby potato, confit garlic
- Shoestring fries, herbed salt
- Green beans, beurre noisette, sliced almonds
- Greek salad

+ UPGRADE ME CALILE

Shared cheese plates (additional \$15 per person)

BEVERAGE PACKAGES

NON-ALCOHOL BEVERAGE PACKAGE

- 1 hour package—\$12 per person
- 2 hour package—\$17 per person
- 3 hour package—\$21 per person
- 4 hour package—\$24 per person
- 5 hour package—\$26 per person

INCLUSIONS:

- Freshly squeezed juice
- Soft drinks
- Tea and coffee
- Sparkling water

CLASSIC BEVERAGE PACKAGE

- 1 hour package—\$26 per person
- 2 hour package—\$36 per person
- 3 hour package—\$45 per person
- 4 hour package—\$53 per person
- 5 hour package—\$59 per person

INCLUSIONS:

- NV La Guioissa Prosecco, Treviso, Italy
- 2017 Cool Woods Sauvignon Blanc, Barossa Valley, South Australia Bay
- 2017 Deakin Estate Cabernet Sauvignon, Murray Darling, Victoria
- 2016 Debussy Reverie Rose, Pays d’Oc, France
- Eumandi Pale Ale, Queensland
- Boags Premium Light, Tasmania
- Hills Apple Cider, South Australia
- Assorted soft drinks
- Sparkling water

+ UPGRADE ME CALILE

- Arrival custom cocktail
(one bespoke cocktail on arrival).....\$16 per person
- Cocktail party
(a selection of 3 cocktails, made to order).....\$18 per cocktail
- Aperitivo by the pool
(prosecco and a selection of spritz’s).....\$29 per person, per hour
- Martini hour
(a selection of 2 classic martini’s)\$35 per person
- Digestive hour (cognac, port and whiskey
selection available after your meal)\$35 per person

BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

- 1 hour package—\$33 per person
- 2 hour package—\$44 per person
- 3 hour package—\$53 per person
- 4 hour package—\$62 per person
- 5 hour package—\$69 per person

INCLUSIONS:

- 2017 Maison Charlotte Grande Cuvee Rose, Provence, France
- Eumandi Pale Ale, Queensland
- Boags Premium Light, Tasmania
- Kirin, Japan
- Hills Apple Cider, South Australia
- Assorted soft drinks
- Sparkling water

CHOICE OF 1 SPARKLING WINE

- NV La Guioissa Prosecco, Treviso, Italy
- NV Petit Cordon by Mumm, Marlborough, New Zealand

CHOICE OF 2 WHITE WINES

- 2017 Vidal Reserve Chardonnay, Hawkes Bay, New Zealand
- 2015 Endless Chardonnay, Central Victoria, Victoria
- 2018 Cool Woods Pinot Gris, Barossa Valley, South Australia

CHOICE OF 2 RED WINES

- 2017 Bullant Shiraz, Langhorne Creek, South Australia
- 2017 Cool Woods Cabernet Sauvignon, Barossa Valley, South Australia
- 2016 Totara Pinot Noir, Marlborough, New Zealand

CALILE BEVERAGE PACKAGE

- 1 hour package—\$59 per person
- 2 hour package—\$69 per person
- 3 hour package—\$82 per person
- 4 hour package—\$95 per person
- 5 hour package—\$108 per person

INCLUSIONS:

- Aperol Spritz Cocktails
- The Calile Espresso Martini's
- 2016 Les vignobles de Berne les Olivers 'Romance' Rose, Provence, France
- Wybrow Vodka
- Beefeater Gin
- Eumandi Pale Ale, Queensland
- Boags Premium Light, Tasmania
- Kirin, Japan
- Hills Apple Cider, South Australia
- Assorted soft drinks
- Sparkling water

CHOICE OF 1 SPARKLING WINE

- NV Palmer, Reims, France
- NV Petit Cordon by Mumm, Marlborough, New Zealand

CHOICE OF 2 WHITE WINE

- 2017 Domaine Naturaliste Chardonnay, Margaret River, Western Australia
- 2015 Terre a Terre Sauvignon Blanc, Wrattinbuly, Western Australia
- 2017 Rob Dolan Pinot Gris, Yarra Valley, Victoria
- 2017 Wine by KT '5452' Riesling, Clare Valley, South Australia

CHOICE OF 2 RED WINE

- 2017 Izway Rob & Les Shiraz, Barossa Valley, South Australia
- 2017 Blind Corner Cabernet Sauvignon, Margaret River, Western Australia
- 2017 Michael Hall 'Sang de Pigeon' Pinot Noir, Adelaide Hills, South Australia
- 2017 Whistler GSM, Barossa Valley, South Australia

