



cargoc catering co.

Drinks Menu 2020-21

# All Inclusive Drinks

don't make a run to the bottle shop half way through the party!  
let us take the worry out of your drinks service

Our All Inclusive packages include absolutely everything needed for a perfect service. Our premium SA only wine list paired with our professional and friendly staff will make your guests feel well and truly spoiled!

## All Packages Include:

- Coopers Session Ale
- Coopers Pale Ale
- Assorted Soft Drinks
- Filtered Drinking Water
  
- Bar Staff
- Unlimited Drinks
- Premium Glassware
- Ice
- Bar Utensils

You just supply: a bar top.

## Silver Package

\$27 per guest for the first two hours, \$7 per hour after that. (\$5 per hour for mon-thurs events)

Lambrook 'Spark' Sparkling Pinot Noir  
Lloyd Brothers Sauvignon Blanc  
Lloyd Brothers Shiraz

## Gold Package

\$32 per guest for the first two hours, \$8 per hour after that. (\$5 per hour for mon-thurs events)

Choose up to 6 wines.  
The Black Chook Sparkling Shiraz  
Lambrook 'Spark' Sparkling Pinot Noir  
Sidewood Estate Sparkling Pinot Noir Chardonnay  
Tempus Two Prosecco  
Spring Seed Wine Co. Moscato  
Paxton Rose  
Kilikanoon Riesling  
Tempus Two Pinot Gris  
Sidewood Estate Sauvignon Blanc  
Paxton Pinot Gris  
Paxton AAA Shiraz Grenache  
Paxton Graciano  
Kilikanoon Cabernet Sauvignon  
First Drop Mothers Milk Shiraz  
Kilakanoon GSM

## Add a Little Extra

### COCKTAILS

Pre purchase - \$8 per cocktail (min order of 60)

Open bar - \$10 per head, per hour (max three hours)

G+T STATION - SA's Premium Ounce Gin  
4 bottles of gin, all the tonic you need, beautiful glassware plus fun gourmet garnishes and pairings to really bring out the flavours - \$350

### ADDITIONAL COSTS QOA

Cool room hire

Travel fees

Bar Hire

A minimum of 40 guests required for all inclusive packages.

Have a favourite beer, wine or drink you just HAVE to include? Let us know and we will tailor a package just for you!

# Drinks on Consumption

not expecting your guests to drink too much? this option is perfectly designed for corporate and mid week events.

So simple! You just pay for:

- 1) Staff
  - 2) Any drinks consumed during your event.
- We include all glasses, ice, tubs and bar tools!

Staff:

\$55 per hour

- please allow for set up and pack down
- minimum of two staff are always required
- staffing levels are recommended at 1 staff per 30-40 guests
- minimum 3 hour shift required

Minimum Spends Requirements:

(On drink consumption only)

- For events inside UniSA's Cancer Research Institute (MOD.) - \$200
- For events within the UniSA West Campus district - \$300
- For all other events within Adelaide and Adelaide metro - \$600

\*A down payment may be required prior to event.

\*Not available for weddings

## MENU

### Sparkling

- Lloyd Brothers Sparkling Cuvee - Adelaide Hills - \$39
- Lambrook Wines 'Spark' Pinot Noir - Adelaide Hills - \$42

### White

- Kilikanoon Riesling- Clare Valley - \$39
- Lloyd Brothers Sauvignon Blanc - Adelaide Hills - \$32
- Paxton Pinot Gris - McLaren Vale - \$39
- Sidewood Estate Sauvignon Blanc - \$39

### Rose

- Lloyd Brothers Rose - \$32
- Paxton Rose - McLaren Vale - \$39

### Red

- Paxton AAA Shiraz Grenache - McLaren Vale - \$39
- Lloyd Brothers Shiraz - \$36
- Aloft Shiraz - Adelaide Hills - \$32
- Kilikanoon Cabernet Sauvignon - Clare Valley - \$39
- Kilikanoon GSM - Clare Valley - \$39

### Beer- All \$8

- Coopers Pale Ale
- Coopers Session Ale

### Non-Alcoholics

- Selection of premium Bickfords Sodas, single serve - \$4.5
- Sparkling and Still Water, 1L - \$6
- Orange Juice, 1L - \$8





## Byo Drinks

have your heart set on something you love? why not byo and leave us to do all the hard work!

### STAFF

Bar Staff - \$55 per hour

### BAR EQUIPMENT HIRE

All the bits and pieces required for a perfect service:

- tea towels
  - drinks buckets
  - bar tools
  - champagne buckets
- \$3 per head with a \$220 cap.

### COOL ROOM HIRE

Prices starting from \$250

# Cocktail Menu

## Elderflower Collins

gin, elderflower syrup, lemon juice, shaken and served long over ice, topped with soda

## Espresso Martini

vodka & coffee liqueur shaken with cold drip coffee, and sugar syrup

## Bourbon Street

bourbon, butterscotch schnapps, cloudy apple juice, maple syrup, shaken and served long over ice

## The Paloma

gin, pomegranate juice, lime juice, shaken and served long over ice, topped with soda

## John Collins

bourbon, lemon juice, sugar syrup, shaken and served long over ice, topped with soda

## Tommy's Margarita

tequila, cointreau, fresh lime juice, shaken with agave nectar,

## Watermelon Margarita

tequila, cointreau, fresh watermelon, lime juice, passionfruit syrup, blended and served short

## French Martini

vodka, chambord, pineapple juice, shaken and served short

## Passionfruit Mojito

white rum, fresh limes, mint, passion fruit, sugar syrup, muddled, topped with soda and served long on ice

## Blackberry Mojito

white rum, fresh limes, mint, blackberries, sugar syrup, muddled, topped with soda and served long on ice

## Watermelon Crush

vodka, fresh water melon, passionfruit syrup, cranberry juice, shaken and served long on ice

## Summer Sangria

rosé, white rum, strawberries, peach nectar, fresh lime, lemon lime soda, served long on ice with seasonal fruit





## Premium Cocktail Menu

we've selected SA's best liqueurs for our premium cocktail list. each liqueur has a complex and unique flavour profile and we have carefully considered the small nuances in each spirit to pair with so many delicious cocktail flavours!

Brise soleil - Ounce gin, watermelon, lemon, honey water

The Hills in Autumn - Applewood gin, elderflower, cloudy apple

The Church State Espresso Martini - Applewood coffee liqueur, Drifter spiced rum, cold drip coffee, sugar

Thyme and Peach Negroni- 78 Degrees Gin, Adelaide Hills Distillery Italian Bitter Orange, sweet vermouth, fresh peach and thyme sugar syrup

The Travelling Gypsy - Drifter Rum, homemade iced tea, pineapple, lemon, mint

Island Spice Mojito - KIS Kafirchello, lime, mint, sugar, soda

Settlers French Martini - Settlers Vodka and Goji, Chambord, pineapple juice

Moonshine Sour - Ironbark Distillery Moonshine, lemon, sugar, egg white

Granny May - Twenty Third Street Riverland Rose Vodka, lime, rose, elderflower, soda

Not your Nannas Champagne Cocktail - Twenty Third Street Brandy, K1 sparkling lavender bitters soaked sugar cube



## Contact Us

please feel free to get in touch so we can learn more about your event!  
we'd love to hear from you.

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