

# CASTLEROSE

SUPPER CLUB

Our sub terranean venue can be booked for private functions.

The space is for those chasing an intimate experience. The decadent, plush and somewhat lavish space offers intimacy and an unmatched vibe.

Bespoke & luxury dining awaits your guests with the flexibility to customize and personalize your dining and drinking options as you see fit.

Perfect for small format weddings, milestone birthdays and exclusive corporate events. Audio visual options also available.



Capacity:

Seated Functions – 40 guests (lunch or dinner)

Cocktail Functions – 70 guests (from 12pm daily)

Large Groups – from 7 – 40 guests (seated)

(see set menu's \$75pp or \$95pp)





# Cocktail Functions

GRAZING \$30PP

## CHARCUTERIE

Jamon Iberico  
Salami  
Wagyu Bresaola  
Mortadella

## CHEESE

Kris Lloyd Buffalo Brie  
Heidi Farm Gruyère (hard)  
Tarago River 'Shadows of Blue'  
Fromagerie Poitou Goat Cherve  
Berthaut Epoisses (wash rind)

(Curate your own plates or have our chef create them)



All grazing plates include:

Vermouth-soaked Sicilian Olives  
House Pickles  
Breads & Lavosh  
Seasonal Fresh Fruits  
Selection of Dried Fruits  
Toasted Nuts



