

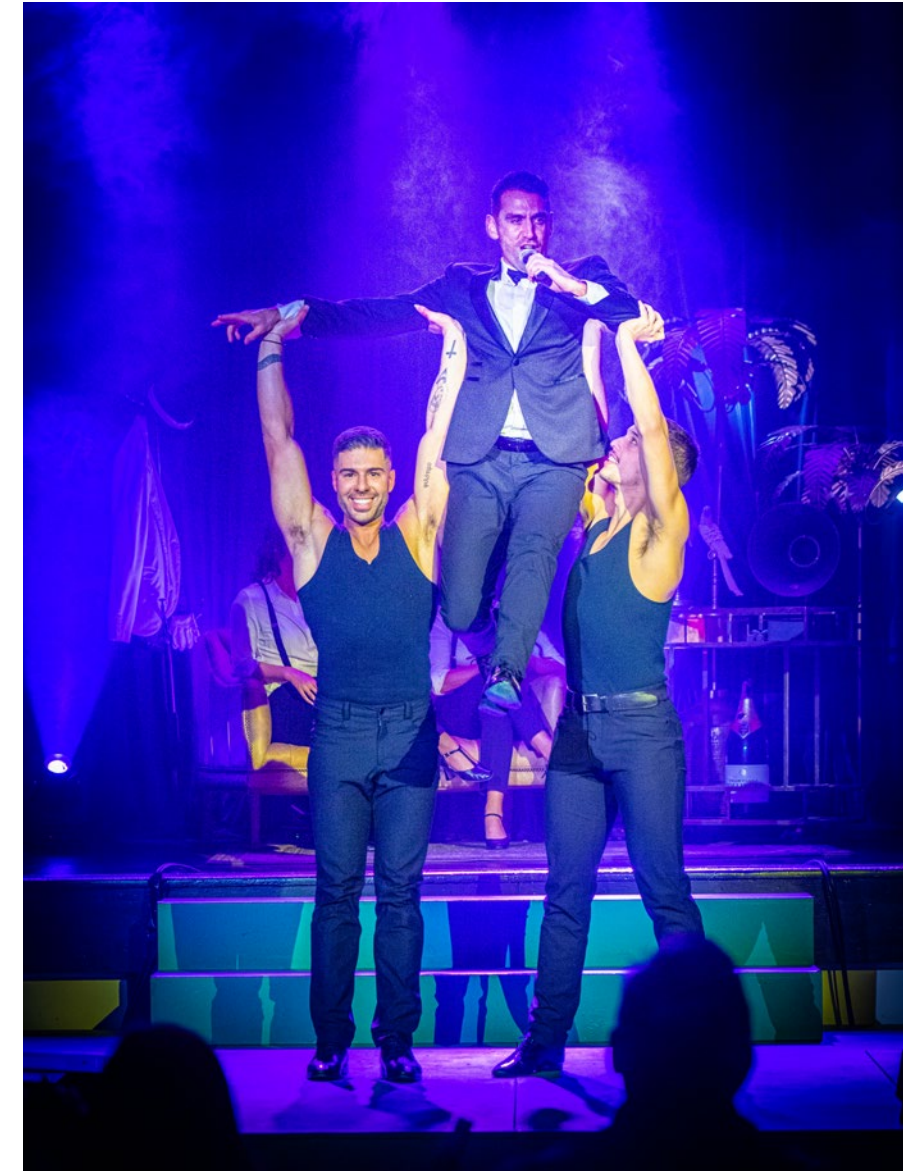
# CABARET PACKAGE

WINTER 2023

---

A EXPERIENCE BY  
**THE BIG GROUP**

# CABARET AT THE COMMONS



Sit back and enjoy a jam packed one-hour cabaret performance in our beautiful Ormond Hall. Begin the night with some beverages and canapes then get ready for the show! Mike Snell, renowned for our Cabaret series in the previous two years, is back with a special production including his amazing tribe of dancers, singers and drag queen. To keep the party going, head into the Eastern Bar for espresso martinis and our DJ will be ready to start the dancefloor!







# SCHEDULE OF EVENTS

**6.30pm**

Guests arrive to Eastern Bar  
Substantial canapes and beverages served

**7.30pm**

Guests invited to Ormond Hall to be seated Cabaret style for the show  
Wine and beverages served.  
Charcuterie platters placed on the tables ~ guests to help themselves.

**7.45pm**

Show to commence

**8.45pm**

Show to conclude  
Guests return to Eastern bar

DJ to commence  
Supper and espresso martinis served  
Beverages available

**11.00pm**

Evening concludes





## THE DETAILS - FOOD MENU

### Canapes

*Served 6.30pm-7.00pm in Eastern Bar*

Seared Kingfish nigiri, truffle mayo & roe (gf, df)

Beef tartare, ranch sauce, blackened brioche & egg yolk jam

Pea & mint arancini with lemon aioli (v, gf)

### Substantial canapes (please select 2)

*Served 7.00pm-7.45pm in Eastern Bar*

Pastrami lamb backstrap - green harissa hummus, crispy chickpeas & pomegranate sticky balsamic (gf, df)

Prawn, corn, coriander, chilli salad and green goddess sauce (gf)

Handmade Spinach and ricotta tortellini - currant beurre blanc, pecorino, and pine nuts

Thyme and lemon lamb rump – Spiced pumpkin puree, jewelled fregola salad & olive crumb

Pan seared chicken breast – Italian caponata, white polenta & shaved asparagus salad (gf)

Tomato orecchiette pesto, salted zucchini, Stracciatella and pangratatto

Crispy eggplant, coconut sauce, Jasmin Rice, herb salad (v)

### Antipasto board

*Served 8.00pm-9.00pm, to the table in Ormond Hall*

Grazing platter during show

Vine ripened tomatoes, pickled shallots, balsamic, hand cut fermented pork felino,

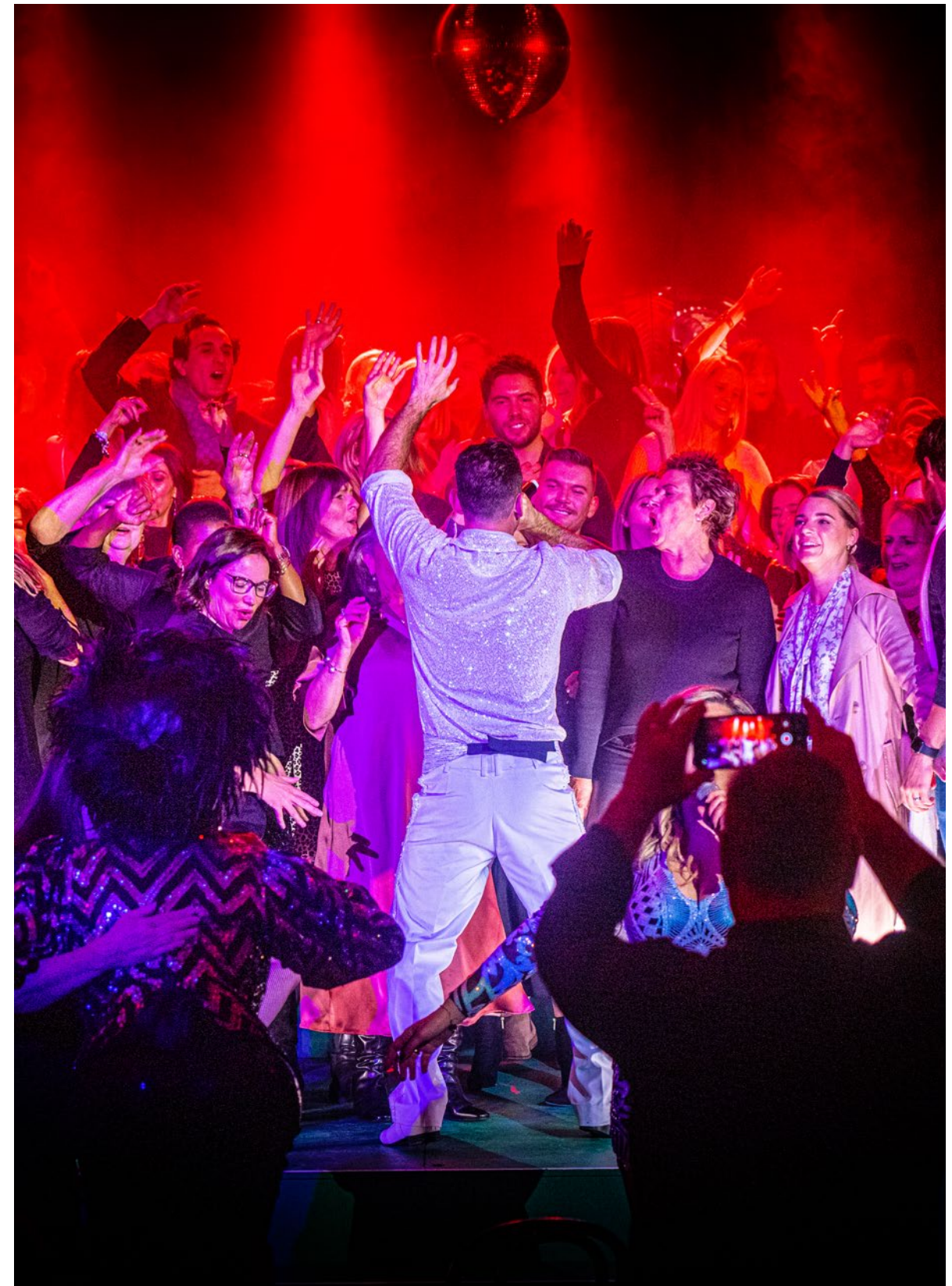
San Daniele prosciutto, buffalo mozzarella, olive oil, baguette, muhammara dip, pomegranate molasses, picked coriander & walnut

### Supper

*Served 9.15pm-10.00pm in Eastern Bar*

French fries with Rueben mayo (gf, df)

Harissa sausage roll with red pepper relish



## THE DETAILS - BEVERAGE PACKAGE

*Included in your package served from 6.30pm – 10.30pm*

Tatachilla, Sparkling Brut NV

Multi Regional Sauvignon Blanc

Hartog's Plate Sauvignon Blanc Semillon WA

Cabernet Merlot

Furphy Refreshing Ale, Peroni Libera Zero

Orange juice, assorted soft drink and chilled still water

Carlton Draught, Carlton Zero

Espresso martini

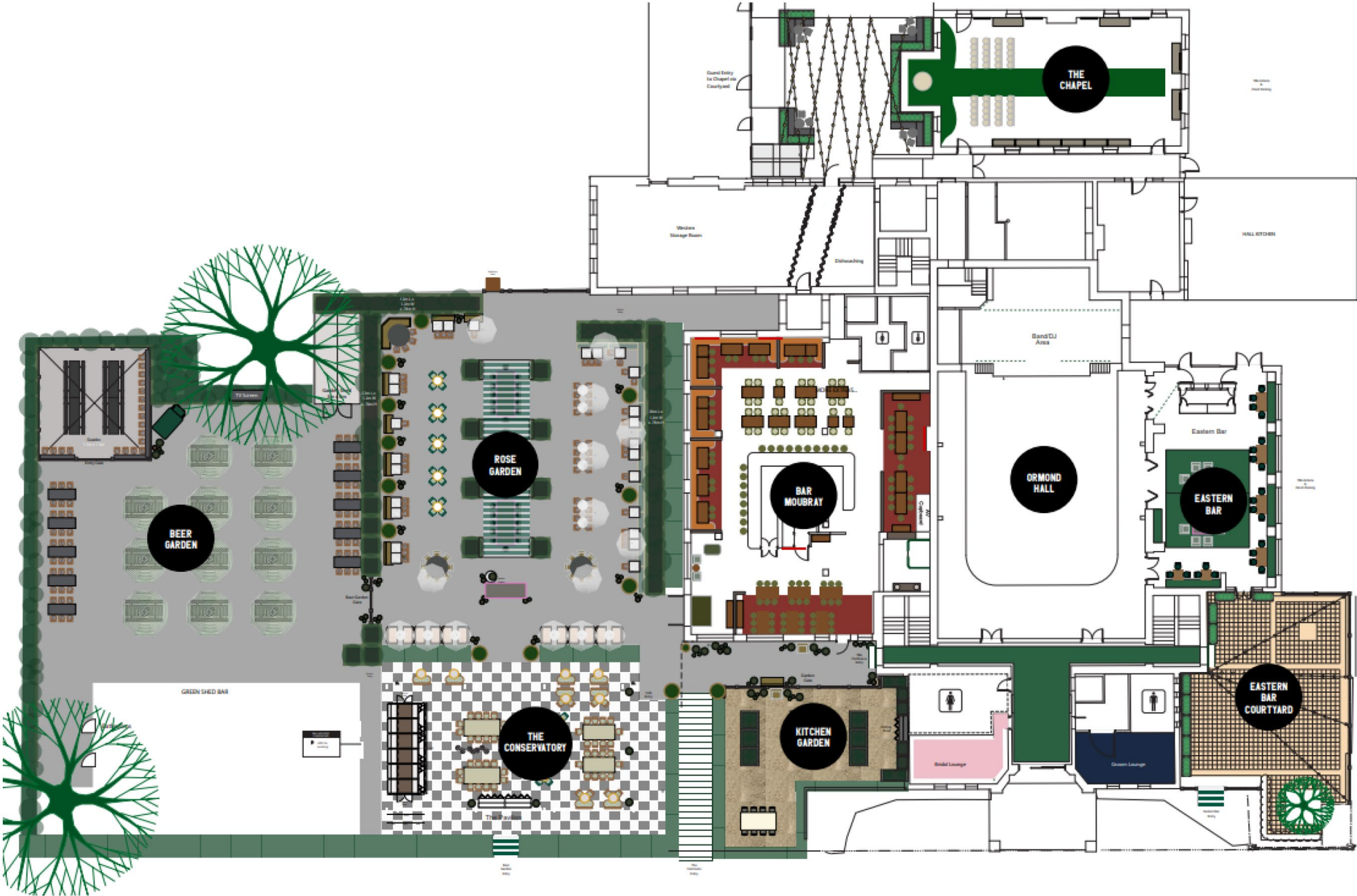
1 per guest

Offered from 9pm

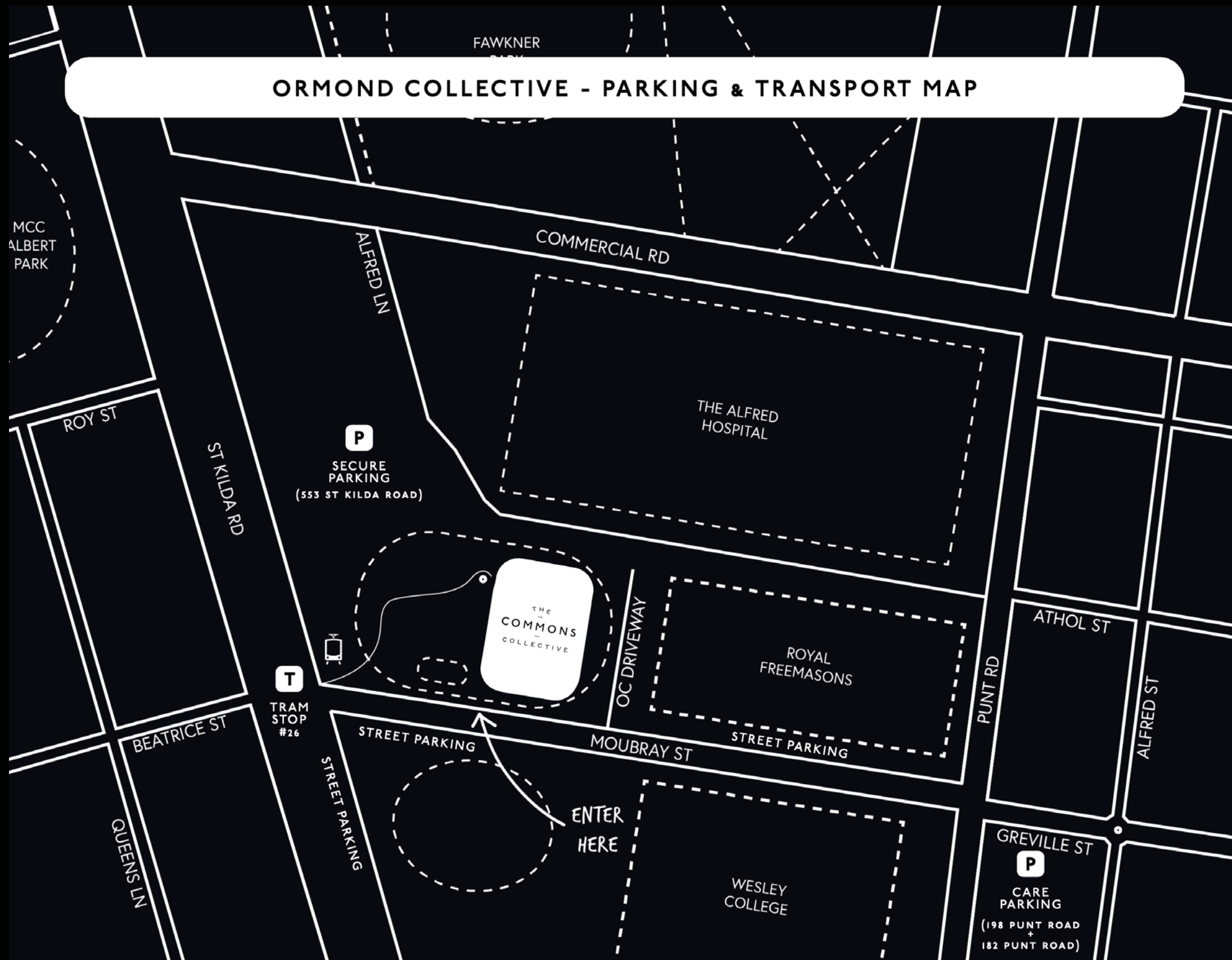




ORMOND COLLECTIVE - MAP



## ORMOND COLLECTIVE - PARKING & TRANSPORT MAP





# THANK YOU

EMAIL - [tracey.smyth@thebiggroup.com.au](mailto:tracey.smyth@thebiggroup.com.au)

PHONE - (03) 8416 9700

WEB - [thebiggroup.com.au](http://thebiggroup.com.au)

**THE BIG GROUP**