



cargoc catering co.

Drinks Menu 2020-21

# All Inclusive Drinks

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!

We've priced our packages very competitively - our goal is to offer a service that works out easier and cheaper for you

## All Packages Include:

- Bar Staff
- Unlimited Drinks
- Premium Glassware
- Ice
- Bar Utensils

You just supply: a bar top.  
(or we can help with that too!)

## All Inclusive Package vs BYO

- Cost effective - we've spent a long time building relationships with SA's best wineries. Use our bulk purchasing power to save you money.
- We never run out- Don't worry about quantities or that dreaded run to the bottle'o during your event. We come over prepared every time.
- Glassware- Have you thought about how much glassware is required for your event? We bring more than we will ever need, wash it and take it away. And it's all included in the price!
- Staff- You might be happy to have minimal staff with guests having to go up to get their drinks; however, have you thought about who is picking up all of the empty bottles and glasses? It is so important to ensure you have enough staff to keep the floor absolutely spotless and everyone's drink topped up at all times!
- Bar equipment - Let's not forget all the equipment needed to serve. I'm talking buckets, bottle openers, service trays, ice scoops, tea towels and so on. Let us bring and organise it all for you.
- Customisable menus - add a cocktail, a toast drink or even your favourite beer! Just let us know what you want and we will tailor a package for you!
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## What sets us apart from the rest

- We employ only the best, most friendly bar staff all professionally trained with their RSA.
- We love to get to know your guests, what they are drinking and what they need at all times.
- We tailor our service to each and every detail of your event. Want celebratory shots during speeches? Let us know and we will get them out at the perfect time.
- We offer table service during your seated meal times - we don't just stand in the bar waiting for guests to come to us!

# All Inclusive Drinks

menu and pricing

## Tier 1

\$25 per head for 2 hours  
\$8 per head for each hour after

Weekday Discount  
(for events held between Mon-Thurs)

\$20 per head for 2 hours  
\$7 per head for each hour after

All drinks below included!

Sparkling  
Sidewood Sparkling

Whites  
Sidewood Sauvignon Blanc Sidewood Pinot  
Gris

Reds  
Sidewood Shiraz  
Sidewood Pinot Noir

Beer  
Coopers Pacific Ale  
Coopers Pale Ale  
Coopers Mild Ale

Non-Alcoholics  
Sparkling and still water  
Bickfords Sodas

## Tier 2

\$27 per head for 2 hours  
\$9 per head for each hour after  
Choose 6 wines!  
All beer & non-alcoholics included!

Sparkling  
Sidewood Sparkling  
Alpha Box + Dice Tarrot Prosecco  
Kangarilla Rd Moscato Sparkling

Whites  
Alpha Box + Dice Tarrot Sav Blanc  
Alpha Box + Dice Tarrot Pinot Gris  
Lambrook Estate Pinot Gris  
Lambrook Estate Sauvignon Blanc  
Sidewood Sauvignon Blanc  
Sidewood Pinot Gris  
Sidewood Rose  
Kangarilla Road Chardonnay  
Tim Adams Reisling

Reds  
Alpha Box + Dice Tarrot Grenache  
Sidewood Shiraz  
Sidewood Pinot Noir  
Paxton AAA Shiraz Grenache  
Paxton Cabernet Sauvignon

Beer  
Sidewood Apple Cider  
Coopers Session Ale  
Coopers Sparkling Ale  
Coopers Pale Ale Coopers Mild Ale

Non-Alcoholics  
Sparkling and still water  
Bickfords Sodas

## Tier 3

\$30 per head for 2 hours  
\$12 per head for each hour after  
Choose 6 wines!  
All beer & non-alcoholics included!

Sparkling  
Sidewood Chloe  
Sidewood Isabella  
Howard Pinot Chardonnay

Whites  
Smallfry Eden Valley Riesling  
Tim Adams Reserve Reisling  
Silent Noise Cloudy but Fine Chardonnay  
Sidewood Mappinga Chardonnay  
Howard Estate Pinot Gris  
Howard Block Q Sauvignon Blanc  
Golden Child Island Life Sauvignon Blanc

Reds  
Silent Noise MF Grenache  
Golden Child Anti Social Syrah  
Golden Child Manic Monday Pinot Noir  
Sidewood Abel Pinot Noir  
Cobbs Hill Shotgun Shiraz Pinot Noir

Beer  
Uraidla Brewery Session Ale  
Uraidla Brewery West Coast Pale  
Sidewood Apple Cider  
Coopers Sparkling Ale  
Coopers Pale Ale  
Coopers Mild Ale

Non-Alcoholics  
Sparkling and still water  
Bickfords Sodas

# All Inclusive Drinks

add a little extra

## COCKTAILS (min order of 60)

Pre purchase - \$8 per cocktail

Pre Purchase Premium Cocktails - \$12 per cocktail

## 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 - \$340

Ounce bottle top up \$70

G+T TASTER - Lets make it interesting and serve Threefold's full range for your guests to compare!

2x Threefold Aromatic gin

1x Threefold Mediterranean gin

1x Threefold GSM gin

+ tonic + soda + garnishes

\$340

Three Fold Top Up Bottle \$70

## PIMP MY CHAMPAGNE

French 75 champagne cocktails all round!

Just add \$2.5 per head

\*A minimum of 40 guests required for all inclusive packages.

Have a favourite beer, wine or drink you just HAVE to include? We don't mind if you BYO a few bottles of your best drop! We will happily serve it with the rest of the menu!

Lets drink

WINE  
CIVIL PRIMO NOIR DRY ROSE  
SWAN & SMITH SAUVIGNON BLANC  
LOBBECK WOODCUTTER'S SHAZZ  
BEER / CIDER  
WARR SUPREMACY  
WISNATCH SESSION ALE  
CIGORNI  
PERONI LEGGERA (NO STRAWBERRY)  
SILKINGBOR CLEAR  
SPM HAPPY HOUR  
APEROL SPRITZ  
LIMONCELLO SPRITZ  
SOFT DRINK  
SODA WATER



## Byo Drinks

have your heart set supplying your own drinks? 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:

- glasses
  - tea towels
  - drinks buckets
  - ice
  - bar tools
  - drinks trays
  - champagne buckets
- \$15 per head

### COOL ROOM HIRE

Prices starting from \$250

# Cocktail Menu

really spoil your guests!

## 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, ginger jam

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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