# cargo catering co.

## Drinks Menu

# All-Inclusive Drinks Packages

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 truely spoiled!

We've priced our packages very competitively - our goal is to offer a service that is both easier and better value for you.

## All Packages Include:

- Bar Staff
- Unlimited Drinks
- Premium Glassware
- Ice
- Bar Utensils and tools
- Free! BYO spirits and mixers

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

## Why Choose an All Inclusive Package?

- Cost effective - we've spent a long time building relationships with SA's best wineries and breweries. 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 and guarantee you never run out.
- Glassware- We bring more than we will ever need, wash it and take it away. And it's all included in the price!
- Staff- We go over and above with service. Our staff don't just sit behind the bar. We collect used glasses and rubbish and work to make your event run as smoothly as possible.
- Bar equipment - Let's not forget all the equipment needed for a quality service. We're 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 just your favourite beer! Just let us know what you want and we will tailor a package for you!

# All-Inclusive Drinks

## Tier 1

Tropo Wines by Unico Zelo

$30 per guest for a 2 hour service
$20 per head for each hour after

All drinks below included!

Sparkling
Tomich Vintage Sparkling Cube

Whites
Tomich Pino Grigio
Tomich Sauvignon Blanc

Reds
Tomich Pinot Noir
Tomich Shiraz

Beer
Coopers Pacific Ale
Coopers Pale Ale
Coopers Australian Lager
Coopers Mild

Non-Alcoholics
Sparkling and still water
Assorted soft drinks

## Tier 2

$40 per guest for a 2 hour service
$25 per head for each hour after

Choose 6 wines!
All beers & non-alcoholics included!

Sparkling & Pet Nat
Sidewood Estate- Sparkling
Lloyd Brothers Estate- Sparkling Picpoul Prosecco
Lloyd Brothers Estate Blanc de Blancs
Tropo (Unico Zelo) -Pink Pet Nat

Whites
Worlds Apart Wines- Hope Forrest-Sauvignon Blanc
Worlds Apart Wines- In the Flowers- Rielsing
Unico Zelo-Alluvium- Fiano
Unico Zelo -Pollen- Gewürztraminer
S C Pannell- Fi Fi- Fiano
Berg Herring- Vermentino
Lloyd Brothers- Picpoul
Sidewood Estate- Pinot Gris

Rose
Worlds Apart Wines- Everlasting Happiness- Rose
S C Pannell- Arido- Rose

Reds
Unico Zelo- Truffle Hound- Barbera x Sangiovese x Nebbiolo
Unico Zelo- Halcyon Days- Nero D'avola
Worlds Apart Wines- Rites of Spring- Grenache
S C Pannell- Deep End -Tempranillo
S C Pannell -Nero D'avola
Lloyd Brothers Estate- Shiraz
Lloyd Brothers Estate- GSM
Sidewood Estate- Pinot Noir

+ Plus all beers and non-alcoholics from Tier 1

For all-inclusive services we offer FREE BYO spirits! We'll supply the glasses, ice and mixers!

# Meet the Wine Masters

Need help choosing your wines? Let us help you book a tasting with our favourite wineries.

## UNICO ZELO

Unico Zelo crafts playful, approachable wines that reflect Australian terroir by focusing on climatically appropriate varieties and emphasising sustainability and minimal intervention techniques. They source from vineyards suited to harsh climates to reduce irrigation and chemicals, and are establishing their own vineyard in Forest Range to cultivate varieties that thrive in the Lenswood G.I.

## WORLDS APART WINES

After over a decade in fine wine retail and top restaurants, Louis Schofield founded Worlds Apart Wines in 2017 to create thoughtful and delicious wines. Sourcing sustainably grown grapes from Eden Valley, McLaren Vale, and their own Adelaide Hills vineyard, Louis and Hannah produce beautiful, drinkable wines.

## LLOYD BROTHERS

Lloyd Brothers is a family-owned winery and olive grove in McLaren Vale, producing handcrafted wines and olives that highlight the best of their Adelaide Hills and McLaren Vale estates. David and Matthew Lloyd, third-generation vignerons, continue their grandfather's legacy with vineyards featuring a variety of grapes and the first commercially planted Kalamata olive grove in South Australia.

## S.C.PANNELL WINEMAKER

S.C. Pannell embodies Stephen and Fiona Pannell's dedication to McLaren Vale, embracing its established styles while pioneering new ones. Stephen's belief in the region's Mediterranean climate and diverse geology has led to signature wines like Fiano, Nero D'avola and Tempranillo reflecting the area's essence and the Australian lifestyle.

# All Inclusive Drinks

add a little extra

## COCKTAILS

Treat your guests to something special!

$1000 per cocktail selection (100 serves)

- Spiced Margarita - tequila, jalapeno, lemon
- Japanese Slipper - midori, tripple sec, lemon juice
- Pina Colada Martini - vanilla vodka, malibu, pineapple, lime
- Pink Gin Spritz - threefold raspberry gin, prossecco, lemon, soda

Have a favorite cocktail? Just let us know and we will see what we can do!

## G+T STATION - SA's Premium McLaren Vale Distillery Gin

4 x bottles gin + all the tonic, soda and garshises to make it special $600

Top up bottles $130

## Have a favourite beer you just need to have?

Hahn Superdry $250

Peroni Red Larger $250

Corona $250

Uraidla Session Ale $350

Great Northern $250

(or request your favourite!)

## Spirits Package

House gin, rum, vodka, scotch and tequila + mixers.

$5 per head, per hour.

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

Travel fee and cool room Hire may be charged and are an additional cost and are quoted dependent on location.

# On Consumption Drinks

For events held between Mon-Fri Only.

Staff - $65 per hour, $75 on Sundays, $95 on PH,
1 staff per 30 guests (minimum of 2 staff), minimum
of 3 hour shift.

Service includes: glasses, ice, bar tools, trays.

Sparkling
Tomich Vintage Sparkling Cube

Whites
Tomich Pino Grigio
Tomich Sauvignon Blanc

Reds
Tomich Pinot Noir
Tomich Shiraz

Beer - $12 per bottle
Coopers Pacific Ale
Coopers Pale Ale
Coopers Australian Lager
Coopers Dry 3.5%

Non-Alcoholics
Sparkling and still water - $25 per carafe
Assorted soft drinks - $5 each

*A minimum spend of $1000 or $15 per head, per hour is required (whichever is higher)
** Travel fees may apply.

# BYO Drinks

BYO FEE
$30 per head

Includes - wine glass hire, bar tools and equipment, ice.

Staff - $65 per hour, $75 on Sundays, $95 on PH,
1 staff per 30 guests (minimum of 2 staff), minimum of 3 hour shift.

Cool Room Hire - quoted on application if required.
Please have all your drinks cold on our arrival.

You just supply the drinks and the bar top!

* Travel fees may apply. Cocktail service incurs an additional charge.

# Contact Us

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


Email. hello@cargocateringco.com

Web. www.cargocateringco.com

Facebook. /cargocateringco

Instagram. @cargocateringco

Phone. 0451 946 718

Address. Unit 7/24 Commercial St, Marleston SA 5033


cargo catering co.