



Thank you for considering SUD for your upcoming event.

Specializing in functions that don't feel like functions, the team at SUD is more than happy to construct a multi course or grazing menu to suit any taste or budget and tailor each after consultation with your requirements.

As our menu changes on a weekly basis, we tend to set the particular dishes on offer 7 to 10 days before the event but your mains will always include a steak, one other meat and a fish with vegetarians or other dietary requirements being catered for outside of these options. Side dishes are also served with the mains.

Below are the three different menu packages on offer:

- Alternate drop: Two starters/ two main courses/ two deserts/ coffees and biscotti for \$60 per head
- Platters for the table to share: Two starter's platters/ two main courses platters/ two deserts platters /coffee and biscotti for \$69 per head.
- Guest selection: choice of three starters/ three main courses/ three deserts/ coffee and biscotti for \$79 per head.
- All our menus are served with a green salad and roasted potatoes.

We also offer three different drink packages:

- Australian package: Australian sparkling/ Australian white/ Australian red/ crown lager or light beer for \$35 per head for three hours duration.
- Italian package : Italian prosecco/ Italian white/ Italian red/ Italian beer or light beer for \$45 per head for three hours duration.
- On consumption : Any wines and beers from the wine list.

As always, there will be questions and particular needs specific to your event. Please do not hesitate to contact us.

Regards,

Alex restaurant manager