Everybody loves Sea World, Australia’s most famous theme park, where creatures great and small share an aquatic paradise packed with fast and furious thrill rides. Polar bears, sharks, dolphins and seals, they’re all part of the Sea World family.

Events can happen virtually anywhere within the park, from sun-up to way after sun-down when the night sky lights up with a billion stars. We can tailor a special package to fit your needs and budget and add maybe a ride or a seal appearance to make the event even more amazing. Sea World is a superb venue for all evening and breakfast functions incorporating the unique interactive experience with the animals. You will be enchanted by the charm and beauty of the iconic Sea World dolphins while an appearance by the clever and hilarious Sea Lions will have you in stitches or enjoy a “FIN”tastic evening facing the sharks and tropical marine life at the awesome Shark Bay.
Venue Overview

<table>
<thead>
<tr>
<th>VENUE</th>
<th>CABARET</th>
<th>BUFFET</th>
<th>PLATED</th>
<th>COCKTAIL (Stand Up)</th>
<th>BANQUET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paradise Room</td>
<td>&lt; 200</td>
<td>✓</td>
<td>✓</td>
<td>&lt; 500</td>
<td>&lt; 300</td>
</tr>
<tr>
<td>Shark Bay</td>
<td>-</td>
<td>✓</td>
<td>-</td>
<td>&lt; 200</td>
<td>&lt; 100</td>
</tr>
<tr>
<td>Dolphin Beach</td>
<td>-</td>
<td>✓</td>
<td>-</td>
<td>&lt; 500</td>
<td>&lt; 200</td>
</tr>
<tr>
<td>Plaza</td>
<td>-</td>
<td>✓</td>
<td>-</td>
<td>&lt; 2000</td>
<td>&lt; 740</td>
</tr>
<tr>
<td>Dockside Tavern</td>
<td>-</td>
<td>✓</td>
<td>✓</td>
<td>&lt; 100</td>
<td>&lt; 80</td>
</tr>
<tr>
<td>Polar Bear Shores</td>
<td>-</td>
<td>✓</td>
<td>-</td>
<td>&lt; 250</td>
<td>&lt; 70</td>
</tr>
</tbody>
</table>

*Please note minimum guest numbers apply.

“We are impressed by the enthusiasm, support and flexibility shown by our Business Development Manager during the proposal, site visit and decision making process, and knew she would be great to work with. As soon as we saw Sea World and could visualise our dinner, we knew this would be a great location. Staff were fantastic in the lead up to the event, flexible, understanding, responsive and very helpful – their warm, cheerful personalities made them fantastic to work with.” PEARSON

“All delegates had a fantastic time at the dolphin show and the buzz this created led to a brilliant dinner atmosphere, with much excitement, coupled with great food and beverages in a nice setting. Each year our dinner brings something unique, special and memorable to our event and our delegates, and this year Sea World truly delivered a wonderful dinner for all, we are very impressed.” PEARSON
PARADISE ROOM
This large, stunning room boasts floor to ceiling glass windows with spectacular views of Sea World, including the tranquil lake. The venue is versatile with theming and is the perfect venue for even the grandest of occasions.

SHARK BAY
Your guests will dine in elegant surrounds with a spectacular underwater view that will take them face to face with sharks, stingrays and tropical fish.
Venue Overview

Dockside Tavern

The Dockside Tavern is perfectly situated in the heart of Sea World. Featuring spacious waterside balconies overlooking Sea World’s dolphin lagoons. This unique venue has been recently renovated and one of its balcony extended to offer a modern Al Fresco venue, ideal to enjoy a casual night to remember in true Queensland style.

PLAZA

Discover Sea World’s newest Jewel, the Plaza. Adorned of a brand new canopy, the plaza is ideally located right in the middle of Sea World, close to amazing animal attractions, thrill rides and fun games and is the venue of choice for any casual or formal event. With the look and feel of a luxury fisherman’s village, why not theme your night! A chic Seaside Hamptons style event or casual beach party will leave your guests with a lasting impression.

DOCKSIDE TAVERN

PLAZA
DOLPHIN BEACH
Dine by the lagoon at Sea World’s stunning Dolphin Beach. At Sunrise or sunset your guests will be mesmerised by the beautiful dolphins with their amazing display of grace and agility, as well as the idyllic setting. Perfect for a conference breakfast, gala dinners and corporate events.

POLAR BEAR SHORES
Enjoy breakfast with a view of Australia’s only Polar bears. This is also an excellent venue for twilight cocktails.
JET RESCUE
Climb aboard your jetski and zoom around the amazing track, flying and twisting past pristine rock pools at an exhilarating 70km/hr.

SEAL HARBOUR
Get up close and personal to the playful seals as you stroll along the specially designed boardwalks just above the water’s surface.

SEA WORLD HELICOPTERS
What better way to capture the magical experience of flying high over the Gold Coast and surrounding hinterland than with Sea World Helicopters.
Rides & Attractions

STORM COASTER
Hold on tight as you face a 20 metre wave on dry land. Can you brave an extraordinary fire while drenched in water? Be prepared to ride the perfect storm, without a single cloud!

CASTAWAY BAY
Experience a world of family fun in this exciting adventure zone. Featuring a themed water ride and fun filled child friendly play areas above the water’s surface.

POLAR BEAR SHORES
Observe the bear’s graceful underwater swimming and playful behaviours through large underwater viewing windows or our spacious viewing platform.

PENGUIN ENCOUNTER
This stunning exhibit is home to one of the largest penguin species – the King Penguin, as well as the agile Gentoo Penguin.
Shows

**JET STUNT EXTREME**
You’ll be on the edge of your seat as the team flips out with totally cool aerial tricks and gravity defying stunts during a high energy live performance on Sea World’s Lake.

**SEAL GUARDIANS**
Seal Guardians is an entertaining and educational presentation, where you will join Professor Swells and his whacky team of Seal Guardians as they band together and enlist your help to save Sea Lab One.

**SPONGEBOB SQUAREPANTS 3-D**
Don’t miss SpongeBob SquarePants 3-D where anything can happen! Ride a bubble bicycle through Bikini Bottom in wild pursuit of a special ingredient for the perfect Krabby Patty.

**DOLPHIN BEACH**
Delight at this unique and wondrous presentation starring the world’s most popular and endearing marine mammals. Set to a beautiful magical score and featuring a series of exciting interaction, ‘Imagine’ is both educational and entertaining.
MENU SELECTIONS
Conferences & Events
Buffet Menus

Prices listed are per person unless otherwise indicated. Please note a 20% surcharge applies for food and beverage served at Dolphin Beach / Shark Bay.

SEA WORLD 68

Hot Selections
Rosemary and Dijon Crusted Whole Beef Sirloin Roasted with Garlic and Thyme
Chicken Tikka Marsala with Cashews and Coriander
Ricotta and Spinach Lasagne with Parmesan Crust
Fresh Seasonal Garden Vegetables with Herb Oil
Medley of Roast and Sweet Potatoes with Rosemary Salt
Red Wine Jus and Condiments
Fresh Bread Basket

Cold Selections
Continental Platter of Smoked and Cured Meats
Herbed Chicken Drummettes with Bush Tomato Relish
Chef’s Selection of Seasonal Gourmet Salads with Dressings

Dessert
Pastry Chef’s Selection of Mini Cakes
Australian Cheese Boards with Water Crackers, Fresh Grapes, Dried Fruits and Nuts
Tropical Fruit Platter with Seasonal Fruits

OUTBACK BARBEQUE DELUXE 80

Hot Selections
Marinated Chicken Supremes with Bush Tomato Relish
Lemon Myrtle Spiced Barramundi Fillet with Macadamia Crumbs and Citrus Butter
Bushman’s Prime Eye Fillet with Balsamic Onions and Red Wine Jus
Ricotta and Spinach Lasagne with Parmesan Crust
Potato Bake
Fresh Seasonal Garden Vegetables with Herb Oil
Fresh Bread Basket

Cold Selections
Fresh King Prawns with Marie Rose Sauce
Fresh Rock Oysters on Ice with Lemon
Chef’s Selection of Seasonal Gourmet Salads with Condiments and Dressings

Dessert
Pastry Chef’s Selection of Mini Cakes
Australian Cheese Boards with Water Crackers, Fresh Grapes, Dried Fruits and Nuts
Tropical Fruit Platter with Seasonal Fruits
QUEENSLAND

Hot Selections
- Rosemary and Dijon Crusted Whole Beef Sirloin Roasted with Garlic and Thyme
- Lemon Baked Whole Reef Fish with White Wine and Lemon Pepper
- Garlic and Thyme Roasted Chicken Pieces with Bush Tomato Relish
- Ricotta and Spinach Lasagne with Parmesan Crust
- Medley of Roasted and Sweet Potatoes with Rosemary Salt
- Fresh Seasonal Garden Vegetables with Herb Oil
- Fresh Bread Basket

Cold Selections
- Fresh King Prawns with Marie Rose Sauce
- Fresh Rock Oysters on Ice with Lemon
- Freshly Cracked Sand Crabs
- Continental Platter of Smoked and Cured Meats
- Chefs Selection of Seasonal Gourmet Salads with Dressings

Dessert
- Pastry Chef’s Selection of Mini Cakes
- Australian cheese boards with Water Crackers, Fresh Grapes, Dried Fruits and Nuts
- Tropical fruit platter with Seasonal Fruits

AUSSIE BARBEQUE

Hot Selections
- Rosemary and Mustard Brushed Sirloin Steak with Bush Tomato Relish
- Thyme Marinated Chicken Breast with Outback Plum Glaze
- Reef Fish Fillets with Lemon Pepper and Dill
- Ricotta and Spinach Lasagne and Parmesan Crust
- Fresh Seasonal Garden Vegetables with Garlic and Herb Butter
- Potato Bake
- Bread Basket

Cold Selections
- Chefs Selection of Seasonal Salads with Condiments and Dressing

Dessert
- Pastry Chef’s Mini Cake Platters
- Australian Cheese Board with Water Crackers, Fresh Grapes, Dried Fruits and Nuts
- Tropical Fruit Platter with Seasonal Fruits

Buffet Menus

Prices listed are per person unless otherwise indicated. Please note a 20% surcharge applies for food and beverage served at Dolphin Beach / Shark Bay.
Buffet Menus

Prices listed are per person unless otherwise indicated. Please note a 20% surcharge applies for food and beverage served at Dolphin Beach / Shark Bay.

DEEP SEA

Hot Selections
Rosemary and Dijon Crusted Whole Beef Sirloin Roasted with Garlic and Thyme
Lemon Baked Whole Reef Fish with White Wine and Lemon Pepper
Garlic and Thyme Roasted Chicken Pieces with Bush Tomato Relish
Ricotta and Spinach Lasagne with Roasted Capsicum and Parmesan Crust
Medley of Roast and Sweet Potatoes with Rosemary Salt
Fresh Seasonal Vegetables with Herb Oil
Fresh Bread Basket

Cold Selections
Fresh King Prawns with Marie Rose Sauce
Fresh Rock Oysters on Ice with Lemon
Cracked Sand Crabs
Moreton Bay Bugs with Mango Salsa
Continental Platter of Smoked and Cured Meats
Chefs Selection of Seasonal Gourmet Salads with Dressing

Dessert
Pastry Chef’s Selection of Mini Cakes
Australian Cheese Board with Water Crackers, Fresh Grapes, Dried Fruits and Nuts
Tropical Fruit Platter with Seasonal Fruits
Buffet Menus

Prices listed are per person unless otherwise indicated. Please note a 20% surcharge applies for food and beverage served at Dolphin Beach / Shark Bay.

GLOBAL STREET PARTY

Client to choose 4 themes plus Carnival

Italian
Ricotta and Spinach Lasagne with Char Grilled Capsicum and Parmesan Crust
Braised Veal and Mushroom Ragout with Penne and Parmesan
Veggie Pizza with Mushrooms, Olives and Feta
Tossed Italian Salad with Rocket

Chinese
Mongolian Beef and Onion with Brocolinni and Green Beans
Chicken and Black Bean Stir-fry with Capsicum and Shallots
Fried Rice with Omelette and Soy Sauce
Prawn Crackers

Australian
Rosemary and Thyme Roasted Chicken Pieces
Squatters Steak and Mushroom Casserole with Carrots and Potato
Roast Medley of Chat and Sweet Potatoes with Rosemary Salt
Buttered Corn Cobetces
Aussie Damper

Indian
Spicy Green Lentil and Vegetable Curry with Spinach
Lamb Rogan Josh with Yoghurt and a Blend of Spices
Chicken Tikka Marsala with Cashews and Coriander
Steamed Basmati Rice
Pappadums

Moroccan
Moroccan Chicken with Lemon and Chermoula
Lamb and Apricot Tajine with Cinnamon and Orange
Couscous with Coriander and Almonds

Thai
Green Chicken Curry with Beans and Coconut
Thai Beef Massaman Curry with Potatoes and Cashews
Steamed Jasmin Rice

Carnival
Tropical Fruit Platter with Seasonal Fruits
Pastry Chef’s Selection of Bite Size Cakes
Buttered Popcorn and Mini Ice Creams from Mobile Cart
Set Menu

Prices listed are per person unless otherwise indicated.
Not available at Dolphin Beach / Shark Bay / Plaza.

ENTRÉE

Sea World Caesar salad – your choice of Cajun chicken, smoked salmon or king prawns tossed through baby cos lettuce, garlic croutons, shaved parmesan, soft eggs and Sea World’s Caesar dressing (v)

Seafood delight – freshly shucked oysters, king prawns, smoked salmon and marinated mussels on a bed of mescaline leaves, with avocado, lime and citrus herb aioli

Beef Carpaccio – lightly seared beef fillet encrusted with herbs and mustard on a baby leaf salad served with balsamic vinaigrette

Mango chicken salad – tender smoked chicken with sun dried tomatoes, Spanish onion, marinated capsicum, cucumber, mescaline leaves and slivered almonds topped with mango dressing

Marinated vegetable stack with capsicum, zucchini, eggplant and feta cheese topped with basil leaves and pesto mayonnaise (v)

Freshly baked brioche filled with tender chicken strips, thyme, field mushrooms, finished with a white wine cream sauce

Asian crab cakes with chilli, coriander and lemongrass served with jasmine rice and green Thai curry sauce

Spanish and ricotta ravioli with roasted Roma tomato basil sauce and Parmesan wafers (v)

Vegetable stack – marinated tofu topped with roasted capsicum, eggplant, zucchini, spinach, roasted roma tomatoes, topped with shaved Parmesan and served with tomato basil coulis (v)

DESSERT

Chocolate profiteroles – choux pastries filled with French vanilla custard, coated with chocolate sauce served with freshly whipped cream

Fruit tart – chef’s selection of tropical fruits served in a biscuit case topped with whipped cream

Fruit crepes filled with a selection of our finest fruits and berries served with a fresh berry coulis

Rich chocolate biscuit cake – a light chocolate cream mousse set on a biscuit base

Tiramisu – a coffee flavoured torte garnished with fresh cream

Strawberries Rothschild (seasonal) – marinated strawberries on a bed of coffee flavoured double cream, showcased in a rich basket of chocolate

Cheese selection – chef’s selection of Australian cheeses, nuts, dried fruit and water crackers

Please select (per person):

<table>
<thead>
<tr>
<th>Option</th>
<th>Price (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 course menu</td>
<td>72</td>
</tr>
<tr>
<td>3 course menu alternate drop</td>
<td>82</td>
</tr>
</tbody>
</table>
Beverage Packages

Prices listed are per person unless otherwise indicated.

**STANDARD PACKAGE**
Includes standard Australian beers
- XXXX Gold, Hahn Super Dry and Hahn Premium Light
- Hardys Shiraz Cabernet
- Hardys Sauvignon Blanc
- Hardys Sparkling Wine
- Soft Drinks and Juices

**Please select** (per person):

<table>
<thead>
<tr>
<th>Time</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 hour</td>
<td>12</td>
</tr>
<tr>
<td>1 hour</td>
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</tr>
<tr>
<td>2 hours</td>
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</tr>
<tr>
<td>3 hours</td>
<td>38</td>
</tr>
<tr>
<td>4 hours</td>
<td>48</td>
</tr>
<tr>
<td>5 hours</td>
<td>58</td>
</tr>
</tbody>
</table>

**PREMIUM PACKAGE**
Includes premium Australian Beers
- Hahn Super Dry, Tooheys Extra Dry and Hahn Premium Light
- Soft Drink and Juices

**Plus select 1 of each from the wines below:**

**White**
- Ta_ku Sauvignon Blanc
- Goundrey Homestead Unwooded Chardonnay

**Red**
- Goundrey Homestead Shiraz
- Goundrey Homestead Cabernet Merlot

**Sparkling**
- Yarra Burn Pinot Chardonnay Pinot Meunier
- Banrock Station Pink Moscato

**Please select** (per person):

<table>
<thead>
<tr>
<th>Time</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 hour</td>
<td>14</td>
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<tr>
<td>1 hour</td>
<td>24</td>
</tr>
<tr>
<td>2 hours</td>
<td>34</td>
</tr>
<tr>
<td>3 hours</td>
<td>44</td>
</tr>
<tr>
<td>4 hours</td>
<td>54</td>
</tr>
<tr>
<td>5 hours</td>
<td>64</td>
</tr>
</tbody>
</table>

Alternatively, beverages can be charged on consumption, whereby you nominate an amount to be spent, and the bar account is monitored progressively throughout the function.
### Beverages

Prices listed are per bottle unless otherwise indicated. Please note a 20% surcharge applies for food and beverage served at Dolphin Beach / Shark Bay.

<table>
<thead>
<tr>
<th>WHITE WINE</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Banrock Station Moscato (sweet white), SA</td>
<td>30</td>
</tr>
<tr>
<td>Ta_Ku Pinot Gris Marlborough, NZ</td>
<td>35</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SAUVIGNON BLANC &amp; BLENDS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Hardys The Riddle, SA</td>
<td>29</td>
</tr>
<tr>
<td>Ta_Ku Sauvignon Blanc Marlborough, NZ</td>
<td>34</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHARDONNAY</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Banrock Station, SA</td>
<td>30</td>
</tr>
<tr>
<td>Goundrey Homestead Unwooded, WA</td>
<td>33</td>
</tr>
<tr>
<td>Fishbone Chardonnay, Margaret River, WA</td>
<td>33</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RED WINE</th>
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</thead>
<tbody>
<tr>
<td>PINOT NOIR, ROSÉ &amp; LIGHT REDS</td>
<td></td>
</tr>
<tr>
<td>Fishbone Rose, Margaret River, WA</td>
<td>33</td>
</tr>
<tr>
<td>Banrock Station White Shiraz, SA</td>
<td>29</td>
</tr>
<tr>
<td>Ta_Ku Pinot Noir Marlborough, NZ</td>
<td>35</td>
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</table>

<table>
<thead>
<tr>
<th>MERLOT &amp; MERLOT BLENDS</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Amberley Merlot Margaret River, WA</td>
<td>34</td>
</tr>
<tr>
<td>Goundrey Homestead Cabernet Merlot, WA</td>
<td>35</td>
</tr>
<tr>
<td>Brookland Valley Estate Verse 1 Cabernet Merlot, WA</td>
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<table>
<thead>
<tr>
<th>CABERNET SAUVIGNON</th>
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</thead>
<tbody>
<tr>
<td>Nottage Hill, SA</td>
<td>35</td>
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<tr>
<td>Houghton, WA</td>
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<table>
<thead>
<tr>
<th>SHIRAZ</th>
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<tbody>
<tr>
<td>Hardys The Riddle Cabernet, SA</td>
<td>29</td>
</tr>
<tr>
<td>Banrock Station, SA</td>
<td>30</td>
</tr>
<tr>
<td>Goundrey Homestead, WA</td>
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<table>
<thead>
<tr>
<th>SPARKLING WINE</th>
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<tbody>
<tr>
<td>Hardys The Riddle Brut Reserve NV, SA</td>
<td>29</td>
</tr>
<tr>
<td>Yarra Burn Vintage Pinot Chardonnay Pinot Meunier, Vic.</td>
<td>37</td>
</tr>
<tr>
<td>Moët and Chandon Brut Impérial NV Champagne, Fra.</td>
<td>156</td>
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</table>

<table>
<thead>
<tr>
<th>200ML PICCOLO’S</th>
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</thead>
<tbody>
<tr>
<td>Moët and Chandon Brut Impérial NV Champagne, Fra.</td>
<td>40</td>
</tr>
<tr>
<td>Banrock Station Pink Moscato, SA (275ml)</td>
<td>9</td>
</tr>
<tr>
<td>Omni Sparkling NV, Aus.</td>
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</table>

<table>
<thead>
<tr>
<th>PREMIUM WINE</th>
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<tbody>
<tr>
<td>Red Claw Mornington Peninsula Chardonnay, Vic</td>
<td>40</td>
</tr>
<tr>
<td>Red Claw Mornington Peninsula Sauvignon Blanc, Vic.</td>
<td>40</td>
</tr>
<tr>
<td>Red Claw Mornington Peninsula Pinot Gris, Vic.</td>
<td>40</td>
</tr>
<tr>
<td>Red Claw Mornington Peninsula Pinot Noir, Vic.</td>
<td>45</td>
</tr>
<tr>
<td>Red Claw Heathcote Shiraz, Vic.</td>
<td>45</td>
</tr>
<tr>
<td>Tintara Cabernet Sauvignon, SA</td>
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</tr>
<tr>
<td>Yabby Lake Chardonnay, Vic.</td>
<td>52</td>
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</table>

<table>
<thead>
<tr>
<th>BEER</th>
<th></th>
</tr>
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<tbody>
<tr>
<td>Tooheys New</td>
<td>7</td>
</tr>
<tr>
<td>Hahn Premium Light</td>
<td>7</td>
</tr>
<tr>
<td>XXXX Gold</td>
<td>7</td>
</tr>
<tr>
<td>XXXX Bitter</td>
<td>8</td>
</tr>
<tr>
<td>James Squire Golden Ale</td>
<td>8</td>
</tr>
<tr>
<td>James Squire One Fifty Lashes</td>
<td>8</td>
</tr>
<tr>
<td>XXXX Summer Bright Lager</td>
<td>8</td>
</tr>
<tr>
<td>Tooheys Extra Dry</td>
<td>8</td>
</tr>
<tr>
<td>Hahn Super Dry 3.5</td>
<td>8</td>
</tr>
<tr>
<td>Hahn Super Dry</td>
<td>8</td>
</tr>
<tr>
<td>Heineken</td>
<td>9</td>
</tr>
<tr>
<td>James Boag’s Premium</td>
<td>9</td>
</tr>
<tr>
<td>Kirin</td>
<td>9</td>
</tr>
<tr>
<td>Kirin Cider (apple or pear)</td>
<td>9</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>CANNED BEER</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Guinness Draught (500ml)</td>
<td>9</td>
</tr>
<tr>
<td>Sapporo (630ml)</td>
<td>13</td>
</tr>
</tbody>
</table>
## SPIRITS & LIQUEURS

### VODKA
- Eristof Vodka: $8
- 42 Below: $11

### GIN
- Gordans: $9
- Bombay: $10
- Star of Bombay: $18

### RUM
- Bacardi: $8
- Bundy: $8
- Coruba: $9
- Bacardi Oakheart Spiced Rum: $9
- Malibu: $9

### BOURBON
- Jim Beam: $9
- Wild Turkey: $9
- Jack Daniels: $9
- Southern Comfort: $9
- Makers Mark: $9

### SCOTCH & WHISKEY
- Dewars Scotch: $11
- Johnnie Walker Red: $8
- Canadian Club Whiskey: $9
- Jameson Irish Whiskey: $9
- Johnnie Walker Black: $9
- Chivas Regal 12 YO Blended Whiskey: $10
- Glenfiddich 12 YO Single Malt: $10

### LIQUEURS
- Chantelle Brandy: $8
- Campari: $9
- Ouzo: $9
- Baileys: $9
- Frangelico: $9
- Pimm's No 1: $9
- Drambuie: $9
- Midori: $9
- Kahlua: $9

### NON ALCOHOLIC

### SOFT DRINKS
- Regular: $4

### JUICE
- Regular: $5

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*Please note that due to Sea World’s safety policies, disposable drinkware will be used for all service in outdoor venues. A service fee of $5.00 per person will apply to cash beverage service.

* For beverages on consumption and cash bar options please select the following choices from the list above: 2 white wines, 2 red wines, 1 sparkling, 3 beers including a light beer and up to 5 spirits.
I can’t thank you enough for helping assist in putting together the ASF Seed Business 2013 Convention Dinner. The banquet manager and the rest of the team were fantastic and you have been brilliant in helping plan this event for us. The night was a great success; many of our members commented to me about the Dolphin Show and BJ the sea lion and what a highlight the event was for the overall Convention. I even got told that I have raised the bar on the Convention this year which makes me feel great as we really did put on a show this year and showcased what the Gold Coast has to offer. AUSTRALIAN SEED FEDERATION