

PRIVATE EXCLUSIVE EVENING DINING AT THE POWERHOUSE CAFÉ
Maximum indoor seating 35 Covered Heated Marquee 35

\$35 Powerhouse Tasting plates & Tapas Menu

Minimum 25 guests

An evening of Tapas as well as tasting treats from all of our Menus.
Great for informal & social occasions.

\$35 per person Menu Option.

Minimum 25 guests

(This incorporates the choices from our Lunch menu- see attached).

Aperitif

A delightful taste sensation featuring fresh seasonal ingredients to excite your
palate.

Choice of Main Course from our **Lunch Menu**

Powerhouse famous white and dark chocolate brownie served warm with berry
coulis and ice-cream.

\$49 per person Menu Option

Minimum 20 guests

Canape Platters on arrival

Choice of main Course from the A La Carte Dinner Menu

A Celebration Gateau of your choice served with fruit coulis and ice-cream

\$54 per person Menu Option

Minimum 18 guests

Canape Platters on arrival

Choice of Main Course from the A La Carte Dinner Menu

Choice of desserts from the A La Carte dinner Menu

\$59 per person Menu Option

Minimum 18 guests

Aperitif

A delightful taste sensation featuring fresh seasonal ingredients to excite your
palate.

Choice of Starter, Main and Dessert from the A La Carte Dinner Menu.

**ADD A sumptuous fresh fruit cocktail OR a Delicious Liqueur Hot
Chocolate or Coffee from our Cocktail Menu.**

\$14.00

COCKTAIL MENU



Caipiroska-
Vodka and fresh Lime with Sparkling Mineral water Over ice. Zingy & refreshing!

Raspberry Dacquirie-
Raspberries blended with Rum and ice with a touch of Ice. Smooth sweet and fruity.



Cosmopolitan-
The classic citrus flavoured Vodka with triple sec, Cranberry juice & squeezed lime.

Sauvignon Blanc Sour-
Premium Sauvignon Blanc strained over ice with lemon Juice and sugar.



LIQUEUR COFFEE AND CHOCOLATE DRINKS

All \$14

Liqueur Coffees

Double shots of espresso (or decaf espresso) topped with soft whipped cream in a glass with freshly grated nutmeg and a double shot of:

Irish-

Jamiesons whiskey

Royale-

Brandy

Mendoza-

Kahlua & Tequila with cinnamon

Calypso-

White Rum

Jamaican-

Kahlua & Rum

French-

Grande Marnier

Hot White Russian-

Coffee with cream, Kahlua, Vodka, topped with shaved chocolate.

Liqueur Hot Chocolates

Coco-Buie-

Foamed milk with chocolate, Drambuie & cinnamon.

Rum Hot Chocolate-

Foamed milk with Rum, Butterscotch Schnapps, cream, shaved chocolate and cinnamon.

Toasted Coconut

White Chocolate, Rum and coconut milk with shaved chocolate.

Oreo mint White chocolate-

with Vodka, fresh mint and toasted marshmallows.