



*Schonell*  
**BEVERAGES**

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**SCHONELL**  
CATERING & EVENTS



## *Bar Options*

### **FLEXIBLE BAR TAB**

Your selection of beers, wines, and non-alcohol options from our seasonal menu. Additional charge for service staff or minimum spend will apply.

#### **BEERS**

James Boags Light  
XXXX Gold  
Roger's Amber Ale  
Stone & Wood Pacific Ale  
Byron Bay Lager  
James Squire 150 Lashes

#### **CIDER & GINGER BEER**

5 Seed Crisp Apple Cider  
James Squire Ginger Beer

#### **BASIC SPIRITS**

Vodka O  
Bundaberg Rum  
Beefeater Gin  
Grant's Scotch  
Wild Turkey Bourbon

*Additional spirits available on request*

*\*Due to liquor licensing laws, all alcohol service must be in conjunction with food. Beverages may be served in cans or disposable cups for outdoor events.*

**SPARKLING WINES**

Morgan's Bay Brut

Wolf Blass 'Bilyara' Brut

Seppelt Sparkling Prosecco

**WHITE WINES**

Morgans Bay Semillion Savignon Blanc or Chardonnay

T'Gallant Cape Schanck. Pinot Grigio

Wolf Blass 'Bilyara' Sauvignon Blanc

**ROSE**

Upside Down Rose

**RED WINES**

Morgans Bay Shiraz Cab

Fickle Mistress Pinot Noir

Wolf Blass 'Bilyara' Shiraz

**NON ALCOHOLIC**

Soft Drinks

*Pepsi, Pepsi Max, Solo, Lemonade*

Bundaberg by the bottle

*Ginger Beer*

Heineken Zero

Juice by the glass

*Orange and Apple Juice*

Sparkling Mineral Water



## CONTACT US

We pride ourselves on our flexibility and welcome queries regarding customisation of packages. Please don't hesitate to contact our friendly and experienced team.

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