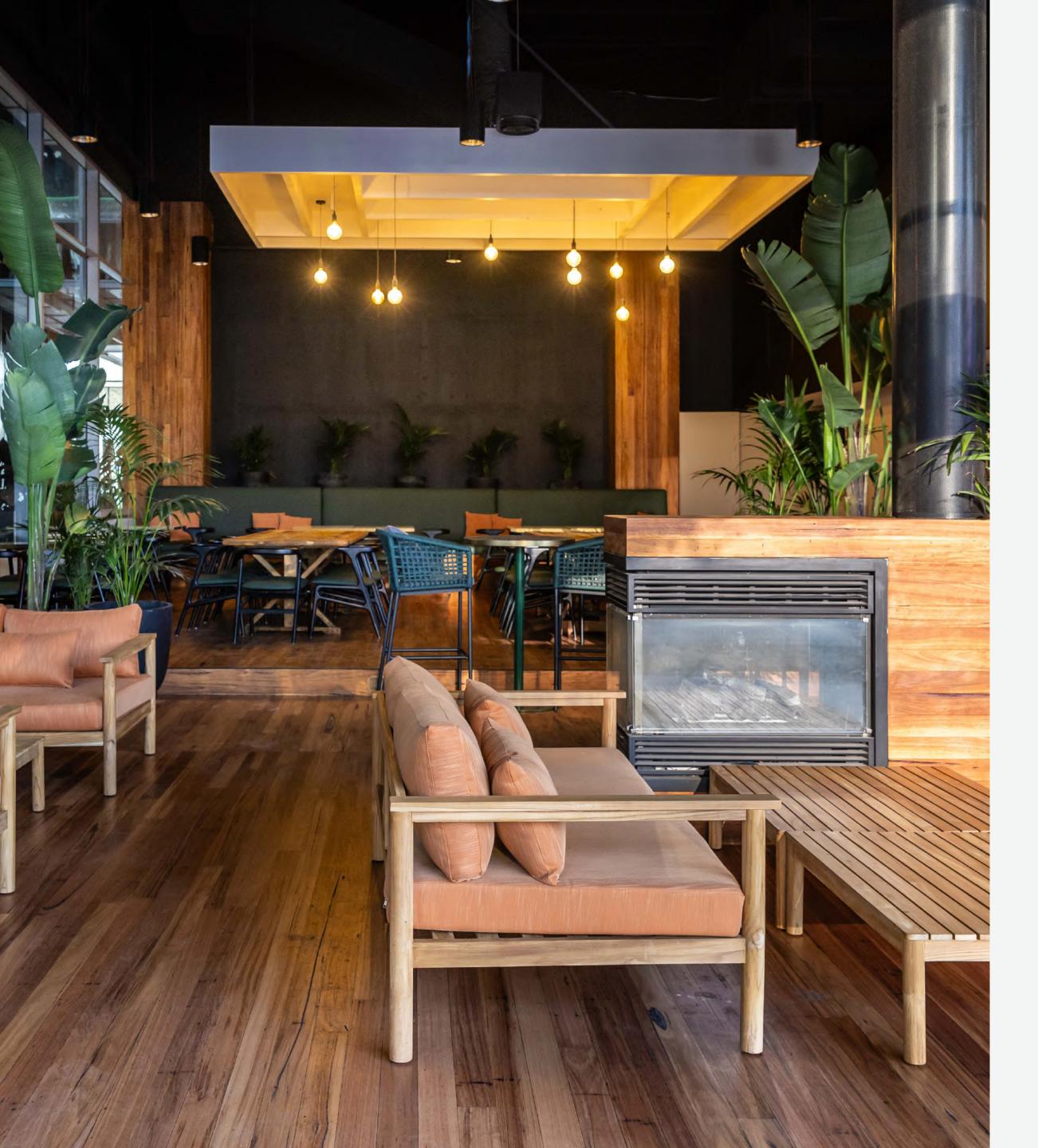


GOOD VIBES PARTY TIME!

2024 PARTY PACKAGES



LET THE GOOD TIMES ROLL

We're that friend you wish you had—the one who knows how to throw a good party!

Billie's can be hired for private events—birthdays, anniversaries, work functions, whatever you need a hospitable venue for. Those river views don't hurt either!

Look, we get it. Throwing a party is stressful. But this kind of stuff is embedded in our DNA. You can rest easy, knowing that your celebration is in good hands.

Plus, we have all—inclusive packages where we organise everything to your taste... and that means all you have to worry about is your guest list!



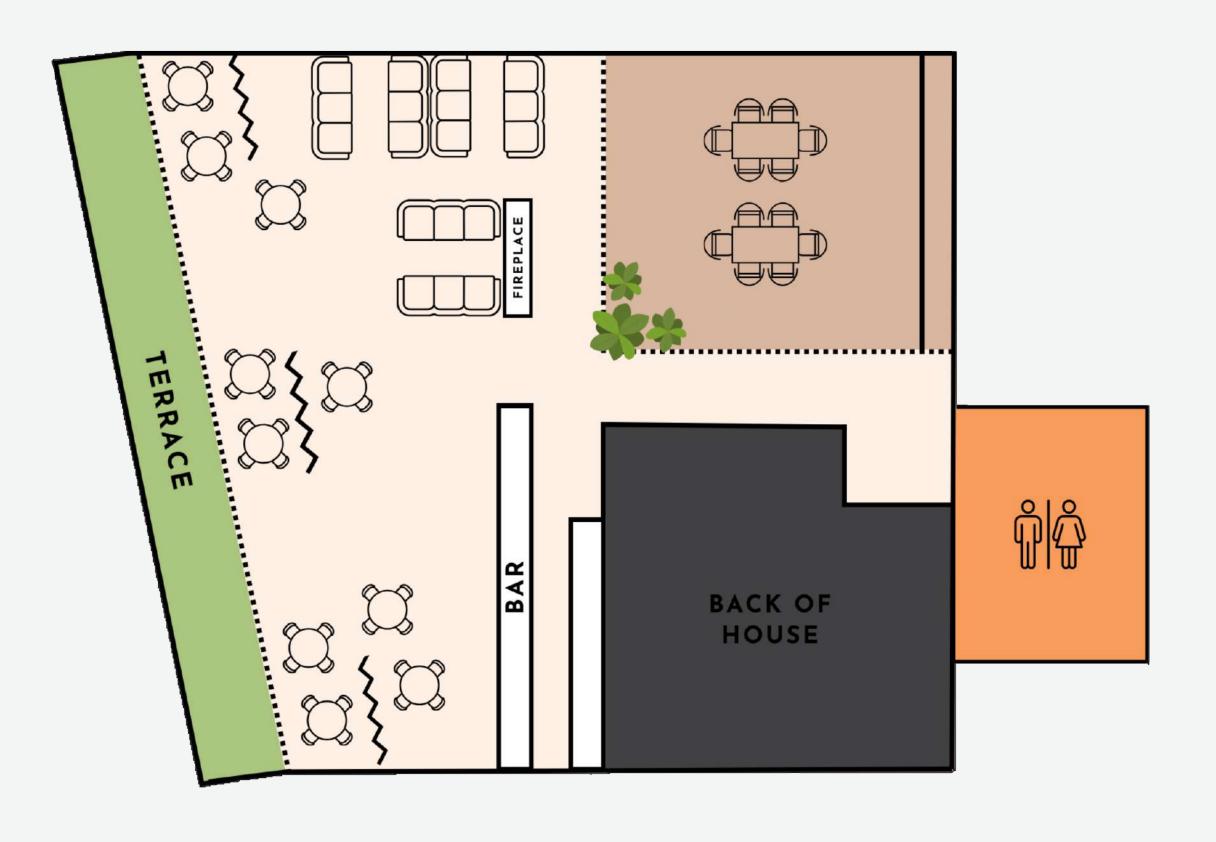
THE SPACE

We offer comfortable dining & drinking that combines yummy flavours with a relaxed, friendly atmosphere. Book a private area for your celebrations of 20 guests or reserve the entire venue, the open space is flexible and can easily be themed for your party.

The venue can be divided to cater to different sizes of groups, speak with our friendly event staff about tailoring something to your needs!

VENUE EXCLUSIVE







FOOD PACKAGES

CANAPÉ OPTION ONE

CANAPÉ OPTION TWO

CANAPÉ OPTION THREE

4 CANAPÉS \$22PP 6 CANAPÉS \$33PP 8 CANAPÉS \$40PP

ADD A GRAZING ITEM +\$8 PER PERSON / PER ITEM

SIT DOWN MENU

GRAZING PLATTERS

\$29PP

\$60 PER PLATTER





CANAPÉ OPTION ONE

FOUR CANAPÉS

- Mac and cheese croquette with roasted garlic aioli (V)
- Smoked salmon, spinach and dill quiche
- Wagyu beef and bechamel lasagne pie
- Chicken and chive gyoza with soy and sweet chilli dipping sauce

ADDITIONAL GRAZING ITEMS

- +\$8 PER PERSON / PER ITEM
- Salt and pepper calamari, French fries and tartare sauce
- Mushroom and cheese empanadas with sour cream and guacamole (V)
- Korean fried chicken wings with Korean BBQ sauce, sesame and onion rings
- Butter chicken, basmati rice and cucumber raita





CANAPÉ OPTION TWO

SIX CANAPÉS

- Mac and cheese croquette with roasted garlic aioli (V)
- Smoked salmon, spinach and dill quiche
- Wagyu beef and bechamel lasagne pie
- Chicken and chive gyoza with soy and sweet chilli dipping sauce
- Lamb and vegetable or spinach and ricotta (V) sausage rolls with tomato relish
- Lamb kofte with chickpea hummus and pomegranate molasses

ADDITIONAL GRAZING ITEMS

- +\$8 PER PERSON / PER ITEM
- Salt and pepper calamari, French fries and tartare sauce
- Mushroom and cheese empanadas with sour cream and guacamole (V)
- Korean fried chicken wings with Korean BBQ sauce, sesame and onion rings
- Butter chicken, basmati rice and cucumber raita





CANAPÉ OPTION THREE

EIGHT CANAPÉS

- Mac and cheese croquette with roasted garlic aioli (V)
- Smoked salmon, spinach and dill quiche
- Wagyu beef and bechamel lasagne pie
- Chicken and chive gyoza with soy and sweet chilli dipping sauce
- Lamb and vegetable or spinach and ricotta (V) sausage rolls with tomato relish
- Lamb kofte with chickpea hummus and pomegranate molasses
- Peking duck spring roll with hoisin dipping sauce
- Sesame prawn toast with sriracha

ADDITIONAL GRAZING ITEMS

- +\$8 PER PERSON / PER ITEM
- Salt and pepper calamari, French fries and tartare sauce
- Mushroom and cheese empanadas with sour cream and guacamole (V)
- Korean fried chicken wings with Korean BBQ sauce, sesame and onion rings
- Butter chicken, basmati rice and cucumber raita





SIT DOWN MENU

PRE-ORDER (CHOOSE ANY) | ALTERNATE DROP (CHOOSE TWO)

- Southern fried chicken, French fries, ranch dressed slaw and BBQ sauce
- Slow braised lamb, rosemary and vegetable pie, mashed potato, peas
- Salt and pepper calamari, French fries, garden salad, tartare, lemon
- Chicken schnitzel, French fries, garden salad and gravy
- Buffalo chicken wings, French fries, ranch dressed slaw
- Billie's beef burger, beef patty, special sauce, pickles, lettuce, onion, cheese and French fries





PLATTERS

GRAZING PLATTERS

PLATTER ONE (SERVES 4)

- Peking duck spring roll with hoisin dipping sauce
- Sesame prawn toast with sriracha
- Chicken and chive gyoza with soy and sweet chilli dipping sauce
- Korean fried chicken wings with Korean BBQ sauce, sesame and onion rings

PLATTER TWO (SERVES 4)

- Smoked salmon, spinach and dill quiche
- Wagyu beef and bechamel lasagne pie
- Lamb and vegetable or spinach and ricotta (V) sausage rolls with tomato relish
- Salt and pepper calamari, French fries and tartare sauce



BEVERAGE PACKAGES

SILVER PACKAGE

GOLD PACKAGE

BESPOKE PACKAGE

2 HOURS 3 HOURS 4 HOURS 2 HOURS 3 HOURS 4 HOURS \$40PP \$55PP \$65PP \$52PP \$68PP \$78PP

2 HOURS START FROM \$65PP

Speak to our event team about your specific requirements and our beverage guru will tailor a package to suit your specific requirements.

ADD SPIRITS

\$12 PER PERSON / PER HOUR (MINIMUM 2 HOURS)
BEEFEATER GIN, CHIVAS 12YR WHISKY, ABSOLUT VODKA, HAVANA CLUB RUM & MAKERS MARK BOURBON





SILVER BEVERAGE PACKAGE

WINE

- Version 2 Sparkling Brut Cuvée (South Eastern Australia)
- Version2 Pinot Grigio (South Eastern Australia)
- Version 2 Shiraz (South Eastern Australia)

TAP BEER

- Pirate Life Crisp Lager
- Carlton Draught

OTHER

• Soft drinks and juice





GOLD BEVERAGE PACKAGE

WINE

- Upside Down Prosecco (Victoria)
- Espy Rosé (South Australia)
- Penfolds Koonunga Hill Red (South Australia)
- Upside Down Pinot Grigio (Victoria)

TAP BEER & MORE

- Pirate Life Crisp Lager
- Carlton Draught
- Balter Hazy IPA
- Pirate Life South Coast Pale
- Great Northern Ginger Beer
- Hard Rated Lemon Zero Sugar
- Riot Lemon Lychee Spritz

OTHER

• Soft drinks and juice





LET'S GET YOUR PARTY STARTED