



the nixon

Bronze Package: \$50.00 Per Head

Finger Food Items:

vegetable spring rolls & dim sims

arrancini balls (vegetable or chicken)

tomato & basil bruschetta

spinach & ricotta mini pastizzi

zucchini frittata stack, olive tapenade & tomato

Beverages Included:

Carlton Draught, Cascade Premium Light, El Nino Chardonnay,
Homes Cabernet Merlot, Massoni Sauvignon Blanc, Massoni
Lectus Cuvee, all Soft Drink & Juices

*Our Packages are based on a maximum service period of 3 hours

*All packages are based on a minimum of 25 guests

*For each additional hour add \$10.00 per head

*The Nixon Hotel practices responsible service of alcohol



Silver Package: **\$70.00 Per Head**

Finger Food Items:

honey, soy & sesame chicken drumettes

smoked salmon mousse with dill mayonnaise

leek & blue cheese vol au vents

grilled chorizo on cristini with apple chutney

zucchini frittata stack, olive tapenade & tomato

prawn & ginger potato croquettes with sweet soy

Beverages Included:

Carlton Draught, Pure Blonde, Coopers Pale, Little Creatures Bright Ale,
Asahi, Carlsberg, Kronenbourg, Mountain Goat
Hitail, Blue Tongue Pilsner, Cascade Premium Light, All local and Import
Stubbies, Massoni Lectus Cuvee, Massoni Sauvignon Blanc, El Nino
Chardonnay, Massoni Shiraz, Massoni Cabernet, Massoni Pinot Noir, all
Soft Drink & Juices

*Our Packages are based on a maximum service period of 3 hours

*All packages are based on a minimum of 25 guests

*For each additional hour add \$15.00 per head

*The Nixon Hotel practices responsible service of alcohol



the nixon

Gold Package: \$90.00 Per Head

Finger Food Items:

smoked salmon mousse with dill mayonnaise

zucchini frittata stack, olive tapenade & tomato

prawn & ginger potato croquettes with sweet soy

duck and mushroom roll in puff pastry

mini eye fillet mignon wrapped in prosciutto with sundried tomato salsa on
cristini

oysters:

natural, spicy tomato & olive salsa, kilpatrick

Beverages Included:

Carlton Draught, Pure Blonde, Coopers Pale, Little Creatures Bright Ale,
Asahi, Carlsberg, Kronenbourg, Mountain Goat Hi Tail, Blue Tongue
Pilsner, Cascade Premium Light, All local and Import Stubbies, Massoni
Lectus Cuvee, Massoni Sauvignon Blanc, El Nino Chardonnay, Massoni
Shiraz, Massoni Cabernet, Massoni Pinot Noir. All Basic Spirits & all Soft
Drink & Juices.

*Our Packages are based on a maximum service period of 3 hours

*All packages are based on a minimum of 25 guests

*For each additional hour add \$20.00 per head

*The Nixon Hotel practices responsible Service of alcohol



the nixon

Premium Cocktail Package: \$30.00 Per Person Per Hour

In addition to our Bronze, Silver and Gold packages, we have the premium cocktail package. Along with the respective drinks from your chosen package you can select up to twelve cocktails.

At the Nixon we have the ability to create thousands of classic and contemporary drinks from our international award winning bar team. Upon request we can create unique cocktails designed specifically for you and your needs. Below is a list of some of our favourite classic and signature drinks.

A Brief Selection of Classic Cocktails:

Margarita

*Tequila Shaken with Triple Sec and Fresh Lime Juice***

Collins

*A White Spirit of Your Choice Shaken with Fresh Lemon Juice and Gomme***

Daiquiri

*Rum Shaken with Fresh Lime Juice and Sugar Syrup***

Sex on the Beach

Vodka Mixed with Peach Schnapps Orange and Cranberry Juice

Singapore Sling

Gin Shaken with, Cherry Brandy, Dom Benedictine, Triple Sec, Pineapple Juice, Lemon Juice and Grenadine

*** All These Drinks Are Available With Seasonal Fruit Variations*

A Brief Selection of Signature Cocktails:

Espresso Marini

Premium Russian Vodka Shaken with Coffee Liqueur and Espresso

Moroccan Cosmo

Polish Vodka Mixed with Cointreau, Fresh lime juice and Pomegranate Juice

Breakfast Martini

Robust English Gin, Shaken with Orange Marmalade, Fresh Lemon Juice and Triple Sec

Pineapple and Caramel Smash

Smooth Bourbon Combines with, Freshly Muddled Pineapple, Mint and Caramel

Blood Orange Caipirovsca

Fresh Blood Orange Pressed with Demerara Sugar, Aperol and Russian Vodka

The Heat of Passion

Fresh Passion fruit is Shaken with Vodka, Topped with Champagne

Raising the Storm

Flambéed Raisins Muddled with Jamaican Rum, Fresh lime Juice Crowned with Ginger Beer

After Spice

Mozart Milk Chocolate Liqueur shaken with Grand Marnier, Cream and a hint of chilli

*Our Packages are based on a maximum service period of 3 hours

*For each additional hour add \$30.00 per head

*The Nixon Hotel practices responsible service of alcohol

*All packages are based on a minimum of 25 guests