



the nixon

Bronze Package: \$50.00 Per Head

Finger Food Items:

Vegetable Spring Rolls
Arrancini Balls (Vegetable or Chicken)
Tomato & Basil Bruschetta
Mini Roasted Vegetable Stack with Polenta
Mini Dim Sims

Beverages Included:

Carlton Draught, Cascade Premium Light, El Nino Chardonnay,
Homes Cabernet Merlot, Massoni Pinot Noir, Helen's Hill
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



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Silver Package: \$70.00 Per Head

Finger Food Items:

Assorted home-made Gourmet Pizzas
Nori Rolls
Steamed Pork Gyoza
Gin Cured Salmon on Pickled Cucumber
Roasted Duck Pancakes with Hoi Sin Sauce
Moroccan Chicken Skewers with Labneh Sauce
Assorted Tempura Vegetables

Beverages Included:

Carlton Draught, Pure Blonde, Coopers Pale, Coopers Sparkling,
Kirin, Heineken, James Squire Amber Ale, Cascade Premium
Light, All local and Import Stubbies, Massoni Lectus Cuvee,
Helen's Hill Sauvignon Blanc, El Nino Chardonnay, Massoni
Shiraz, Massoni Cabernet, Massoni Pinot Noir, all Soft Drink &
Juices

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*All packages are based on a minimum of 25 guests

*For each additional hour add \$15.00 per head

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Gold Package:
\$90.00 Per Head

Finger Food Items:

Seared Scallops with Champagne Sauce and Salmon Roe
Char Grilled King Prawns with Smoked Paprika Aioli
Petit Ham Hock Terrine on Marinated Broccoli
Szechuan Seared Eye Fillet on Oven Roasted Tomato Croutons

Oysters:

Natural, Tempura, Wakame or Kilpatrick
Char Grilled Marinated Baby Squid

Beverages Included:

Carlton Draught, Pure Blonde, Coopers Pale, Coopers Sparkling, Kirin, Heineken, Cascade Premium Light, James Squire Amber Ale. All local and Import Stubbies, Massoni Lectus Cuvee, Helen's Hill Sauvignon Blanc, El Nino Chardonnay, Massoni Shiraz, Massoni Cabernet, Massoni Pinot, Massoni Merlot, all Basic Spirits & all Soft Drink & Juices.

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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*

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*The Nixon Hotel practices responsible service of alcohol

*All packages are based on a minimum of 25 guests



Individual Platters

Vegetable Spring Rolls	\$25
Arrancini Balls (Chicken or Vegetable)	\$30
Tomato & Basil Bruschetta	\$30
Home-made Gourmet Pizza's	\$30
Moroccan Chicken Skewers with Labneh Sauce	\$40
Mini Dim Sims	\$25
Terriyaki Chicken with Cucumber & Chives	\$40

*All individual platters are for ten guests based on two pieces per person



Bronze Package:
\$15.00 Per Head

Finger Food Items:

Vegetable Spring Rolls

Arrancini Balls (Vegetable or Chicken)

Tomato & Basil Bruschetta

Mini Dim Sims

Assorted home-made Gourmet Pizzas

*All packages are based on a minimum of 25 guests



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Silver Package:
\$25.00 Per Head

Finger Food Items:

Mini Roasted Vegetable Stack with Polenta

Nori Rolls

Steamed Pork Gyoza

Gin Cured Salmon on Pickled Cucumber

Roasted Duck Pancakes with Hoi Sin Sauce

Moroccan Chicken Skewers with Labneh Sauce

Assorted Tempura Vegetables

*All packages are based on a minimum of 25 guests



Gold Package:

\$35.00 Per Head

Finger Food Items:

Searched Scallops with Champagne Sauce and Salmon Roe

Petit Ham Hock Terrine on Marinated Broccoli

Szechuan Seared Eye Fillet on Oven Roasted Tomato Croutons

Oysters:

Natural, Tempura, Wakame or Kilpatrick

Char Grilled Marinated Baby Squid

Mini Roasted Vegetable Stack with Polenta

*All packages are based on a minimum of 25 guests