

beverages

	GLASS	BOTTLE
<u>METHODE TRADITIONELLE</u>		
Jacob's Creek Brut Cuvee/Makers Anon Prosecco (Bubbles)	\$10	\$45
Brancott Estate Reserve Sparkling Brut Cuvee		\$47
Deutz Marlborough Cuvee		\$65
Mumm Cordon Rouge (by request)		\$110
<u>WINES</u>		
<i>Stoneleigh</i>		
Marlborough Pinot Gris	\$10	\$47
Marlborough Sauvignon Blanc	\$10	\$47
Marlborough Chardonnay	\$10	\$47
Marlborough Pinot Noir Rose	\$10	\$47
Marlborough Pinot Noir	\$10	\$47
Marlborough Merlot	\$10	\$47
<i>Church Road</i>		
Sauvignon Blanc		\$52
Chardonnay		\$52
Merlot Cabernet		\$52
Note: (Wines subject to availability)		
<u>BEERS</u>		
Heineken	\$10	
Heineken Light	\$10	
Corona	\$10	
Steinlager Pure	\$10	
Steinlager Edge	\$10	
Macs Gold	\$10	
<u>RTD's</u>		
	\$11	
<u>SPIRITS</u>		
Popular brands with mixers	\$12	
Single Malts	\$13	
Vodka & Red Bull	\$16	
<u>NON-ALCOHOLIC</u>		
Soft Drinks	\$5	
Bottled Water	\$4	
Fruit Juice	\$5	
Red Bull Energy Drink	\$7	
Ginger Beer	\$6	
<u>TEA & COFFEE</u>		
Illy Coffee	\$7	
Tea	\$5	

*Prices and menus are subject to change and are exclusive of GST

0800VIADUCT (0800 842 3828)

info@oceaneagle.co.nz

We do not allow intoxicated guests to board the vessel. BYO beverages are not allowed on board the vessel. We reserve the right to stop serving alcohol anytime during a function. If we find any of your guests bringing alcohol on to the vessel the bond will be forfeited in full.

Bar tabs are to be settled in full before you disembark the vessel. The bar will close 15 minutes before the end of your function. No beverages will be served after this time. All catering must be paid 15 days in advance and non-refundable. Prime nights (Fridays & Saturdays in November & December) we require a minimum of 70 passengers paid in full and a minimum of 4 hours chartered. Different rates apply to prime dates. Different rates can apply to other dates during the year. Booking fees apply.

