

GARDEN BAR

JAMES TALOR – SUN 28 APRIL 2024

Centennial Vineyards, Bowral

Gates Open: 1:30pm Show finish: 7:30pm approx.

Upgrade your a day on the green ticket to the Garden Bar

- Gourmet cold buffet served 1,5 hours (timings TBA)
- Private Bar (card sales only)
- Private bathroom facilities
- A relaxed area to hang out with friends.

All in a relaxed area with a limited capacity

- Garden Bar ticket is an upgrade only. A concert ticket must also be purchased.
- Seating in the garden bar is not allocated and may be limited.
- A view of the stage from the garden bar whilst possible cannot always be guaranteed. Patrons may wish to return to their seat or general admission area during performances
- An email will be sent to all Garden Bar ticket holders within approximately 1 week of the event detailing package menu and confirmed service times
- Garden Bar upgrade is 1 ticket per person

Food Package

Example menu only – subject to change

Gourmet cold buffet menu

All meats are sliced and accompanied with side condiments.

- Double Smoked Leg Ham with our chefs Apple Chutney. GF
- Roast Rare Rump Beef with assortment of Mustards and our chefs Tomato Chutney. GF
- Honey Soy Chicken Drumsticks and Toasted Sesame Seeds. GF
- Tasmanian Smoked Salmon with Lemon Wedges and Fresh Dill. GF

Vegetarian Option:

- Spinach and 3 Cheese in Filo Pastry

Salads:

All dressings are GF

- Rocket, Pear, Parmesan and roasted Walnuts. GF
- Potato and Dill Salad. GF
- Roast Pumpkin and Chickpea Salad with Baby Spinach Leaves. GF

Bread Basket and Butter Portions

Desserts

- Mixed Berry Cheesecake
- Hazelnut Mousse

A DAY ON THE
GREEN

