

# MAISON



STAFF PRICING  
& PACKAGES



# OUR STORY

Welcome to Maison Hospitality, your premier partner in hospitality staffing solutions based in the vibrant city of Sydney. With a wealth of experience and a commitment to excellence, Maison Hospitality has been a trusted name in the industry for the past three years.

Founded by Valentin, a passionate individual with a deep-rooted love for luxury, impeccable customer service, and a rich background in hospitality, Maison Hospitality was born out of a desire to bring a touch of something extraordinary to the world of event staffing.

As Maison Hospitality continues to thrive, we are dedicated to providing not only exceptional staffing solutions but also an unparalleled hospitality experience. Our Cocktail Menu is a testament to our commitment to exploring new horizons and redefining the boundaries of hospitality.

Join us on this exciting journey as we blend cultures, elevate experiences, and set new standards of excellence in the hospitality industry. “Elevate Your Events with Maison Hospitality: Where Global Expertise Meets Local Excellence.”

# STAFF PRICING

Junior

- Junior / Function Waiter
- Junior Bar

Senior

- Senior Waiter
- Senior Bartender
- Mixologist
- Barista
- Pantry Manager

Additional info:

- Minimum 4 hours per staff
- Travel time for over 15kms
- All pricing excludes GST



JUNIOR

SENIOR

SUPERVISOR

Weekdays

49

56

67

Saturday

56

62

73

Sunday

67

73

84

Public Holiday

100

105

120

# OPEN BAR PACKAGES

All packages include:

- Open bar service
- Ice and bar equipment

Standard drink package:

- 1 x Sparkling Wine
- 2 x Red Wine
- 2 x White Wine or Rosé
- 2 x Beer or Cider
- 4 x Mixers & Non Alcoholic

Cocktail only package:

- 3 x Cocktails

Additional cost:

+\$4p.p with all glassware

**Note:** Delivery is charged seperately depending on day and quantity of order. Minimum order 30 pax. All prices are excluding GST.



## STANDARD

\$29 per person

2 hours of service  
+ \$6.5 per person per hour  
additional service

Standard drinks package OR  
Cocktails Only



## GOLD

\$41 per person

2 hours of service  
+ \$6.5 per person per hour  
additional service

Standard drinks package  
+ 3 x Mixed Spirits OR  
+ 3 x Cocktails



## PLATINUM

\$49 per person

2 hours of service  
+ \$6.5 per person per hour  
additional service

Standard drinks package  
+ 3 x Mixed Spirits  
+ 3 x Cocktails

# BEVERAGE SELECTION

## STANDARD DRINKS



## RED WINE

The Stag Shiraz	2 Selection ^
Tread Softly Pinot Noir	
Paul Mas Cabernet Sav.	
2018 Le Bailli Syrah, Grenache	+ \$2 pp
Evans & Tate Malbec	+ \$5 pp
Amisfield Pinot Noir	+ \$5 pp

## WHITE WINE & ROSÉ

Lobster Reef Sav Blanc	2 Selections ^
Gold Turtle Chardonnay	
Yalumba Pinot Grigio	
Pink Flamingo Rosé	
Domaine Pinson Chablis 2021	+ \$5 pp
Tar & Roses Pinot Grigio	+ \$3 pp
La Chapelle Gordonne Rosé	+ \$3 pp
Whispering Angel Rosé 2021	+ \$5 pp

## SPARKLING WINE / CHAMPAGNE

Charles Lafitte Brut Prestige	1 Selection ^
Charles Lafitte Brut Rosé	
Moet & Chandon Ice Imperial	+ \$4 pp
Pommery Brut Royal	+ \$9 pp
Veuve Clicquot Yellow Label	+ \$10 pp
Ruinart - (Brut / Blanc de blanc / Rosé)	POA
Pommery Cuvée Louise 2005	POA

## BEER & CIDER

James Boags Light	2 Selections ^
Peroni Lager	
Asahi	
Great Northern Crisp	
Coopers Pale Ale	
Stone & Wood Pacific Ale	+ \$2 pp
James Squire 150 Lashes	+ \$1 pp
Lord Nelson Pale Ale	+ \$3 pp
5 Seeds Apple Cider	+ \$2 pp

## MIXERS & NON ALCOHOLIC

Coke	4 Selections ^
Coke No Sugar	
Lemonade	
Ginger Ale	
Soda	
Tonic	
Orange / Apple Juice	
Sparkling Mineral Water	
^ Additional Selection	+ \$3 pp

# BEVERAGE SELECTION

## GOLD & PLATINUM DRINKS



## NATIVE AUSTRALIAN COCKTAILS

- Strawberry Gum Sparkler**  
*(Gin, Strawberry Gum Syrup, Fresh Lemon Juice, Soda)*
- Lemon Myrtle Zinger**  
*(Vodka, Lemon Myrtle Syrup, Fresh Lime Juice, Ginger Beer)*
- Pepperberry Passion Mule**  
*(Dark Rum, Pepperberry Syrup, Pineapple Juice, Fresh Lime Juice, Soda)*
- Wattleseed Espresso Martini**  
*(Coffee-Infused Vodka, Wattleseed Syrup, Coffee Liqueur, Simple Syrup)*
- Bush Berries Bramble**  
*(Gin, Lemon Juice, Crème de Mure, Pepperberry Syrup)*

## MIXED SPIRITS

- House Vodka
- House Gin
- House Tequila
- House Whisky
- Tequila Patron Silver + \$3 pp
- Belvedere Vodka + \$3 pp
- Glenmorangie Whisky + \$3 pp
- Tanqueray Gin + \$3 pp
- Basil Hayden Bourbon +\$3 pp
- Bombay Sapphire Gin +\$3 pp

## AUTUMN COCKTAILS

- High Five (Live bubble gun)**  
*(Gin, Aperol, Lime Juice, Grapefruit Juice, Simple Syrup)*
- Rhubarb Margarita**  
*(Rhubarb Liqueur, Tequila, Lime Juice, Agave, Egg Whites/ Aquafaba)*
- Strawberry Negroni**  
*(Gin, Strawberry Infused Campari, Sweet Vermouth)*
- Pomegranate Mojito**  
*(Rum, Fresh Mint, Fresh Lime, Grenadine, Fresh Pomegranate, Soda)*
- Sidecar**  
*(Cognac, Cointreau, Lemon Juice, Orange Twist)*



## CLASSIC COCKTAILS

- Espresso Martini** *Platinum:*  
*(Vodka, Coffee Liqueur, Fresh Coffee)* *2 Selections ^*
- Aperol Spritz**  
*(Aperol, Sprakling Wine, Soda)*
- Margarita**  
*(Tequila, Lime, Triple Sec)*
- Paloma**  
*(Tequila, Lime Juice, Grapefruit Juice, Soda)*
- Moscow Mule**  
*(Vodka, Lime Juice, Ginger Beer)*
- Mojito (Mint or Strawberry)**  
*(Caribbean Rum, Cane Sugar, Fresh Lime, Mint/ Strawberries, Soda)*
- Caprioska**  
*(Vodka, Fresh Lime, Simple Syrup)*
- Daiquiri**  
*(Rum, Lime Juice, Simple Syrup)*
- Custom Cocktail** + \$POA



# CONTACT US

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