



# 2010 AFLPA Grand Final Lunch

Saturday, 25<sup>th</sup> September 2010

ZINC at Federation Square

Melbourne Cricket Ground

The AFL Players' Association and Premium Seats proudly present their exclusive AFL Grand Final Lunch on Saturday, 25 September 2010. The AFLPA hold an intimate luncheon for about 400 exclusive guests prior to the 2010 AFL Grand Final at ZINC at Federation Square.

In attendance will be current and past AFL greats. You and your clients will experience a unique opportunity to be entertained by current and past AFL legends of the game and then enjoy Melbourne's ultimate sporting event, the 2010 AFL Grand Final at the MCG.

Each package includes the following:

- A Reserved Seat for the 2010 AFL Grand Final (Standard, Prime or Premium Seats)
- A seat at the AFLPA Grand Final Lunch (schedule below)
- AFL Current-Past Player interviews
- Audio-visual highlights of the AFL
- 2010 AFL Grand Final Souvenir Record for each guest
- Canapés on arrival
- Gourmet chef prepared meal (sample menu below)
- A selection of ales, premium red & white wines, sparkling wine, basic spirits, juices and soft drinks served throughout the luncheon
- Friendly waiting staff to cater for your every need

All-inclusive packages are available for -

**Standard Seating:** \$1,350 per person (incl. GST) – Seating Section: to be confirmed

**Prime Seating:** \$1,525 per person (incl. GST) – Seating Section: to be confirmed

**Premium Seating:** \$1,695 per person (incl. GST) – Seating Section: M8

**Dress code:** Smart Casual. Denim and club colours are fine.  
Children are welcome.

**Please return and sign the following booking form by mail or facsimile to secure your packages.**

Premium Seats is an AFL Authorised On-seller OSAFLPA10/29; OSSTK10/56 and is authorised to sell AFL Grand Final packages on behalf of the AFL and the AFLPA.



The AFLPA Grand Final Lunch is an official AFLPA event.



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## Schedule

### Hospitality Venue:

*ZINC at Federation Square*

*Cnr Flinders & Swanston Streets*

*Melbourne*

10.00am	<i>Pre luncheon drinks and canapés served</i>
10.30am	<i>Master of Ceremonies invites guests to be seated Pre match sit down luncheon commences Entrée Served</i>
10.45am	<i>Interviews begin with the guest speakers</i>
11.20am	<i>Main course served</i>
12.20pm	<i>Cheese and fruit platters served</i>
1.00pm	<i>Pre match lunch finishes</i>
1.00-2.00pm	<i>Guests can stay for more refreshments or make their way across to the MCG for the match when they wish (5-10 minute walk across walk bridge directly to the MCG)</i>
2.30pm	<i>2010 AFL Grand Final commences at the MCG</i>

Guest speakers in previous years have included:

- 2001 – Ron Barassi, Bob Skilton, Simon Madden, John Longmire, Alex Ishchenko, Spider Burton, Damien Peverill, Lindsay Fox.
- 2002 – Allan Jeans, Geoff Southby, Len Thompson, Chris Judd, Daniel Kerr, Darren Crocker.
- 2003 – Mal Brown, Peter Bell, Wayne Johnston, Peter Dean, Spider Burton.
- 2004 – Michael Tuck, Neil Roberts, John Platten, Kane Johnson, Dean Rioli, Richard Tambling.
- 2005 – Karl Langdon, Mark Harvey, Luke Power, Brendan Fevola, Chris Tarrant, Adam Simpson.
- 2006 – Jason Akermanis, Wayne Harnes, Chris Scott, Dale Thomas, Darryl Wakelin, Joel Bowden, Patrick Bowden.
- 2007 – Leigh Matthews, Mark Ricciuto, Jonathan Brown, Peter Daicos, Peter Mann.
- 2008 – Robert Dipierdomenico, Mark Yeates, Brent Harvey, Anthony Koutafides, Simon Madden, Matthew Kreuzer
- 2009 – Adam Goodes, Alistair Clarkson, Wayne Carey, Paul Couch, Brett Burton



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## Menu

### Entrée

#### 'Smoky' Calamari

Spiced calamari served on smoky baba ghanouj with mixed salad greens and a balsamic glaze

*served alternately with*

#### Twice Cooked Pork

High country pork, seventeen hour slow cooked wrapped in crisp bread with apple and celeriac remoulade, red cabbage shoots and cinnamon scented sauce

### Main Course

#### Free Range Chicken

Boneless chicken breast rolled with French tarragon and gently roasted served with baby carrots and 'Rotolo' of house made sausage and Savoy cabbage (GFP)

*served alternately with*

#### Beef Scotch

Slow roasted 'Gippsland Fresh' scotch fillet filled with pancetta, spinach and parmesan, roast potato and butternut pumpkin and red wine sauce

*served with*

Salad - Hussey's salad mix dressed with aged balsamic and Yellingbo Gold of Yarra Valley olive oil

Seasonal vegetables

A whole loaf of Rustic bread served with 'Tatura' butter, Murray River sea salt & white bean paste with truffle oil

### To Finish

Cheeses - Country Artisan Producers

From the best sourced Australian producers with Australian muscatel grapes house made quince relish, house made lavosh and crackers

Genovese plunger coffee and a selection of Tea Drop teas with in-house shortbread biscuits

Mini Magnums to take away

### Beverages

Lindemans Bin 25 Sparkling

Lindemans Bin 65 Chardonnay

Giesen Sauvignon Blanc

Penfolds Koonunga Hill Shiraz

Penfolds Koonunga Hill Cabernet Sauvignon

Basic Spirits

Crown Lager, Carlton Natural Blonde & Cascade Premium Light

Orange juice, soft drinks and mineral water

