



OYSTER *bar*

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DARWIN

## FUNCTION MENU

Thank you for considering  
Oyster Bar Darwin as the  
setting for your next event.

Oyster Bar Darwin offer's  
hand selected produce,  
locally sourced beverages and  
amazing waterfront views

Our knowledgeable events  
team will ensure no matter  
what the nature of your  
function or event may be it  
will be delivered by a  
professional and organised  
team.

19 KITCHENER DRIVE  
DARWIN NT 0800  
08 8981 2242

FOR MORE MORE  
INFORMATION EMAIL  
DARWIN@OYSTERBAR.COM.AU





## HIRE OPTIONS

### Area One- Inside

Maximum Capacity 70 guests  
and or 100 guests when  
combined with the side room  
hire option

Features include fans, air-  
conditioning and TV access

### Area Two- The Side Room

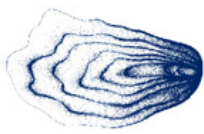
Maximum capacity 30 guests  
Features include air-  
conditioning, fans and tv  
access

### Area Three- Outside Alfresco

Maximum Capacity 100 guests  
Features include waterfront  
view and fans.

Minimum spends and hire  
fee's apply





O Y S T E R

bar

D A R W I N

## CANAPES

(minimum 20 people)

\$50pp – Any 5 Canapes

\$55pp – Any 6 Canapes

\$60pp – Any 7 Canapes

Choose From:

**Tacos Choice of |Battered Fish| Softshell Crab| Cauliflower (V)**

*Hard Shell tacos with cabbage, pico de gallo, avocado, Jalapeno mayo*

**Skewers Choice of |Lamb & Rosemary| Satay Chicken |Grilled Prawn (GF)**

*Lamb & rosemary- diced lamb, salt, pepper, garlic, rosemary, tzatziki*

*Satay chicken- served with spicy peanut sauce*

*Prawn- garlic, chilli flakes, lemon pepper*

**Salad boats choice of |Niçoise | Bacon Caesar | Greek**

*Niçoise- chat potato, beans, egg, olives, mesclun, vinaigrette (GF)*

*Bacon Caesar- cos lettuce, parmesan, bacon, egg, anchovies, crouton*

*Greek- cucumber, tomato, olives, fetta, onion, capsicum (GF)*

**Sliders Choice of |Beef |Chicken | Pulled Pork**

*Beef- brioche bun with mesclun, cheese, pickle, mustard, ketchup, beef patty*

*Chicken- brioche bun with crumbed chicken tenders, mesclun, tomato, sriracha kewpie*

*Pork- brioche bun with pulled pork, slaw, bbq sauce*

**Spring Rolls| Kangaroo| Crocodile| Vegetarian**

*Served with sweet chilli jam*

**Salt & Pepper Squid**

*with garlic aioli and lemon (GF)*

**Buffalo Wings**

*Spicy house made buffalo sauce, blue cheese sauce and crudites (GF)*

**Pork Belly Bites**

*With rosemary salt and apple sauce (GF)*

**Crostini| Bruschetta| Pastrami & Horseradish |Smoked Salmon & Dill Cream**

*Bruschetta- tomato, Spanish onion, basil, fresh mozzarella, Italian glaze*

**Desserts| Gourmet Mini Cakes| Chocolate Mousse| Panna Cotta (GFO)**





# PLATTERS

*Our platters can be ordered individually or added as extra's to our per person canape options*

## **Oysters**

*Oysters chilled or grilled can be ordered from the regular menu per dozen and served on platters for you to enjoy*

### **Cooked Prawn with Marie Rose Sauce - \$60 (KG)**

### **Antipasto Board- \$120**

*5 types of cured meat, pickles, olives, fetta, marinated Italian vegetable, sundried tomato, dips, sour dough, balsamic vinegar. (GFO)*

### **Cheese Board- \$120**

*5 types of cheese, dried fruits, nuts, fresh fruits, fruit dips, water cracker, lavosh (GFO)*

### **Grazing Platter \$120**

*3 cheese, 3 cured meats, marinated olives, vegetable crudites, fruit and nuts, pickles, dips, water cracker, lavosh, sourdough (GFO)*

### **Assorted Homemade Dips- \$65**

*3 gourmet dips served with sour dough and pita*

### **Asian Fusion- \$70**

*Vegetarian spring rolls (20), cocktail samosa (20), prawn gyozas (10) served with sweet chilli jam and soy sauce*

### **Potato Wedges- \$40**

*Served with sweet chilli and sour cream*

### **Fries - \$40**

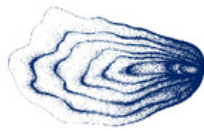
*Served with ketchup and aioli*

### **Chefs Gourmet Salad Platter- \$55 (GF)**

*A seasonal salad prepared by chef to suit the season*

### **Seasonal Fruit Platter- \$55 (GF)**





# OYSTER *bar*

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## BEVERAGE PACKAGES

### Consumption/Bar Tab

A tab amount and selection of beverages can be determined by the function organiser and placed on the bar to be charged on a consumption basis for a set period, \$ amount or the entirety of your function

### Bronze Beverage Package

Beer - Cascade light, Great Northern Super Crisp, 4 Pines Pacific Ale

Sparkling - Bay of Stones Brut NV (SA)

White Wine - Bay of Stones Sauvignon Blanc (SA)

Red Wine- Bay of Stones Shiraz (SA)

3 Hour Package \$45 per person

4 Hour Package \$58 per person

5 Hour Package \$70 per person

### Silver Beverage Package

Bottled Beer - Cascade light, XXXX Gold, Peroni Libra 0%,

Tap Beer- Great Northern Super Crisp, 4 Pines Pacific Ale, South Coast Pale Ale, Balter XPA

Sparkling- Yves Premium Cuvee (VIC)

White Wine - Oyster Bay Sauvignon Blanc (NZ)

Pasquea Pinot Grigio ( Italy)

Rose - Hither and Yon (SA)

Red Wine - Hentley Farm Villain & Vixens (SA) Shiraz

Sticks Pinot Noir( VIC)

3 Hour Package \$55 per person

4 Hour Package \$68 per person

5 Hour Package \$80 per person



# TERMS & CONDITIONS

## Decorations

Decorations are most welcome as long as they do not cause any damage to the venue. No Confetti or party poppers permitted. Decorations can be delivered up to 24 hours prior to your event and agreed upon with the Oyster Bar Functions team.

## Compliance

The organiser must conduct their function in an orderly manner, in full compliance with legislation and the Oyster Bar's code of conduct. Management reserves the right to exclude or eject any or all persons from the Oyster Bar without liability and control sound levels of events hosted in the venue. Supplying your own music or DJ is not permitted unless organised with the functions coordinator.

The management at the Oyster Bar hold the right to remove any individual that is deemed to be misbehaving or behaving in an inappropriate manner. Children need to be supervised at all times by an adult and have their legal guardian present. All Minors must vacate the venue by 12am

Smoking is prohibited in the venue and is only permitted outside the venue on ground level

## BYO

No external food or beverages are to be brought in to the venue

## Legal Obligations/Damage

The Oyster Bar holds the client financially responsible for any damages sustained to the venue and or venue property by the client, guests or outside contractors prior, during or after your function. The Oyster Bar will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors

## Start/Finish Time

Start and finish times for your function are to be agreed upon when booking with your functions coordinator. Times can not be extended for your event unless agreed upon by your function coordinator prior to your event.

## Booking Confirmation

Your booking is not confirmed until your deposit payment has been processed and a returned copy of the booking form is returned.

## Cancellations

In the unfortunate event that a confirmed function is cancelled the following conditions apply:

28 days prior or more - full minimum spend refund

21 days prior - 50% minimum spend refund

14 days prior - no minimum spend refund

7 days prior - full amount non-refundable

in all cases deposit is non-refundable

# TERMS & CONDITIONS

## Menu Selections

Food and Beverage selections are to be finalised no later than 14 days prior to your event. Please ensure that you address any dietary concerns and allergies when finalising your order.

You are welcome to bring along a cake, there is a \$2.50pp cackage fee for the chef to serve on side plates, or platters however no charge if you choose to cut and serve with napkins yourself

Every endeavor is made to ensure prices are maintained however prices are subject to change withough notice to cover unforeseen variences

## Final Numbers and Payment

Approximate final guest numbers are required 14 days prior to your event with strict final guest numbers no later than 7 days prior to your event

## Booking Form

Company Name (if applicable):

Contact Name:

Billing Address:

Phone Number:

Email Address:

Event title (for signage/menu):

Day/Date of Function:

Start/Finish Time:

Hire Area (Please state)

Minimum Spend Quoted:

Hire Fee Quoted:

Upon completion and return of this form the Oyster Bar will issue an email invoice for the hire fee which is is used as the deposit to secure your function. The invoice is payable by credit card or EFT and required immediately to secure your booking.

Signed:

Dated: