



OYSTER *bar*

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
DARWIN@OYSTERBAR.COM.AU





HIRE OPTIONS

Area One- Inside

Maximum Capacity 60 guests
and or 90 guests when
combined with the side room
hire option

Features include fans, air-
conditioning and TV access

Area Two- The Side Room

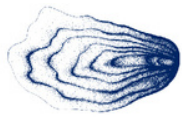
Maximum capacity 30 guests
Features include air-
conditioning, fans and tv
access

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

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CANAPES

\$60pp – Any 5 Canapes

\$65pp – Any 6 Canapes

\$70pp – Any 7 Canapes

(minimum 20 people)

Choose From:

Tuna Tartare

sashimi grade tuna, avocado, citrus ponzu, chives, served in tartlet

Prawn & Avocado Cocktail

prawns, cos lettuce, avocado, cocktail sauce, served in individual cups (G.F)

Spring Rolls

choice of: *barramundi or vegetable, served with sweet chilli jam*

OB Salt & Pepper Squid

with aioli and lemon (G.F.O)

Spicy Buffalo Wings

with blue cheese sauce (G.F.O)

Pork Belly Bites

rosemary salt (G.F.O)

Roast Beef & Horseradish Crostini

Kangaroo Caesar Salad Boats

kangaroo loin, cos lettuce, parmesan, crotons, Caesar dressing, diced bacon, boiled egg (G.F.O)

Chicken Satay Skewers

with spicy peanut sauce (G.F) (contains nut)

Lamb Kofta

lamb mixed with authentic herbs and spices, grilled & served on a cocktail paddle skewer with tzatziki sauce

Heirloom Tomatoes Bruschetta

cherry tomatoes, basil, ricotta, Spanish onion on French baguette dressed with pomegranate molasses

Mushroom & White Wine Arancini

with rocket, parmesan & chipotle mayonnaise

Marinated Salmon & Finger Lime Tostadas

mini corn tortilla, local salmon, avocado crema, aguachile dressing (G.F)

Tempura Scallops

horseradish cream, micro greens

Desserts

mini assorted cakes



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.

Local Whole Cooked Prawns \$65 (per kg)
served with cocktail sauce & lemon

Grazing Board \$130

3 types cured meat, 3 types cheese, crackers, sourdough, dried fruits, nuts, pickles, marinated olives, fresh fruits (G.F.O) - Serves 15-20 guests

Tacos \$135

Choice of: *fish or cauliflower (20pcs)*

Fish Tacos- *beer battered local fish, corn salsa, avocado, rainbow slaw, jalapeno mayo*

Cauliflower Tacos- *crispy fried cauliflower popcorn, corn salsa, avocado, rainbow slaw, jalapeno mayo*

Sliders \$135

Choice of: *beef or chicken (20pcs)*

Beef sliders- *brioche bun, beef patty, mesclun, pickle, American cheese & mustard*

Chicken sliders- *sweet chilli chicken tenders, slaw, sriracha kewpie mayo*

Asian Fusion \$90

vegetable spring rolls (20 pcs), prawn gyozas (10 pcs), mini samosas (20pcs)

Mini Beef Pies \$90
(20pcs)

Pizzas (20pcs)

Seafood Lovers- *prawn, loligi squid, smoked salmon \$75*

Peri Peri Chicken- *chicken, red bell pepper, onion \$70*

Vegetarian- *mushroom, cherry tomato, kalamata olives, pineapple, red bell pepper \$65*

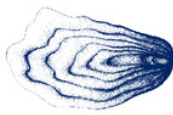
Potato Wedges \$50

sweet chilli & sour cream -Serves 15-20 guests

Fries \$50

ketchup & aioli -Serves 15-20 guests





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B E V E R A G E P A C K A G E S

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, Carlton Dry VIC , Great Northern super crisp 3.5%, QLD

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 \$55 per person

4 Hour Package \$65 per person

5 Hour Package \$75 per person

Silver Beverage Package

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

Tap Beer- Hard Solo, Carlton Draught 4.6% VIC , Great Northern super crisp 3.5%, QLD, Pirate Life South Coast Pale Ale 5%, SA, Peroni Nastro Azzuro 5.1%, Italy

Sparkling- Grace Under Pressure Blanc De Blanc, Mount Gambier SA

White Wine - Oyster Bay Sauvignon Blanc (NZ), Cantina Di Gambellare Pinot Grigio, Veneto Italy and Corryton Burge Riesling, Eden Valley SA

Rose - Hugo Grenache, McLaren Vale SA

Red Wine -Hancock & Hancock Tempranillo, McLaren Vale SA and Coriole Shiraz, McLaren Vale SA

3 Hour Package \$65 per person

4 Hour Package \$75 per person

5 Hour Package \$85 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: