THE LOFT

45 STANDING/CANAPE OR
30 SEATED/BANQUET

MINIMUM SPEND APPLIES, SEE T&C's
THE COURTYARD

20 STANDING/CANAPE
OR
15 SEATED/BANQUET

MIN SPEND $35PP ON FOOD
12 GUESTS FOR EXCLUSIVE USE
GROUP FEASTING

$35pp
Orange Hummus
W- CRISPY SPICED CHICKPEAS, HERBS & CUMRANTS SERVED WITH CRISPY SPICED FLATBREAD V DF

Gin Cured Salmon
CURVED IN BOMBAY SAPPHIRE GIN. W- CRISPY WILD RICE, FRESH HERBS & AN ELDERFLOWER DRESSING GF DF

Arancini
TOMATO, SMOKED MOZZARELLA, PARMESAN V

Soft Shell Crab
W- CUCUMBER & MINT YOGHURT, SWEET TAMARIND SAUCE, FRESH HERB SALAD V GF

Roasted Cauliflower
W- RAISINS, PISTACHIOS, BABY GHANOUJ, POMERGRANTE V GF DF

Strawberry Salad
STRAWBERRIES, ONION, ROCKET, ALMOND, RADDISH, BABY SPINACH, SHADOWS OF BLUE V GF

Beef Brisket
WITH A SWEET PEA SALAD & ORANGE DRESSING GF DF

de Jamon Pizza
JAMON SERRANO 18 MONTH W- MACHEGO, ROCKET & SHERRY VINEGAR DRESSING

$55pp
Lamb Shoulder 200g
TWICE COOKED, SERVED WITH EGGPLANT, SESAME DRESSING & BEETROOT PUREE GF DF

Sweat Treats
CHOC BROWNIES & LIME TARTS ALTERNATIVE SERVE

the SEAFOOD PLATTER

$75pp
400G MORTONBAY BUGS TIGER PRAWNS PACIFIC OYSTERS GIN CURED SALMON GF DF

Seared Scallops
W- SWEET CORN PUREE, CORIANDER, CASHEW PESTO & POPCORN DUST

Strawberry Salad
STRAWBERRIES, ONION, ROCKET, ALMOND, RADDISH, BABY SPINACH, SHADOWS OF BLUE V GF

Roasted Cauliflower
W- RAISINS, PISTACHIOS, BABY GHANOUJ, POMERGRANTE V GF DF

Lamb Shoulder
TWICE COOKED, SERVED WITH EGGPLANT, SESAME DRESSING & BEETROOT PUREE GF DF

CANAPE PACKAGES

$35pp
Orange Hummus
W- CRISPY SPICED CHICKPEAS, HERBS & CUMRANTS SERVED WITH CRISPY SPICED FLATBREAD V DF

Gin Cured Salmon
CURVED IN BOMBAY SAPPHIRE GIN. W- CRISPY WILD RICE, FRESH HERBS & AN ELDERFLOWER DRESSING GF DF

Arancini
TOMATO, SMOKED MOZZARELLA, PARMESAN V

Soft Shell Crab
W- CUCUMBER & MINT YOGHURT, SWEET TAMARIND SAUCE, FRESH HERB SALAD V GF

Roasted Cauliflower
W- RAISINS, PISTACHIOS, BABY GHANOUJ, POMERGRANTE V GF DF

Strawberry Salad
STRAWBERRIES, ONION, ROCKET, ALMOND, RADDISH, BABY SPINACH, SHADOWS OF BLUE V GF

Lamb Shoulder 200g
TWICE COOKED, SERVED WITH EGGPLANT, SESAME DRESSING & BEETROOT PUREE GF DF

de Jamon Pizza
JAMON SERRANO 18 MONTH W- MACHEGO, ROCKET & SHERRY VINEGAR DRESSING

$55pp
Zucchini Flowers
STUFFED WITH GORGONZOLA, RICOTTA, PARMESAN V

Beef Brisket
WITH A SWEET PEA SALAD & ORANGE DRESSING GF DF

Seared Scallops
W- SWEET CORN PUREE, CORIANDER, CASHEW PESTO & POPCORN DUST GF

Zucchini Flowers
STUFFED WITH GORGONZOLA, RICOTTA, PARMESAN V

Lamb Shoulder 200g
TWICE COOKED, SERVED WITH EGGPLANT, SESAME DRESSING & BEETROOT PUREE GF DF

de Jamon Pizza
JAMON SERRANO 18 MONTH W- MACHEGO, ROCKET & SHERRY VINEGAR DRESSING

Dessert Platters
OF CHOC BROWNIES & LIME TARTS GF

FANCIFY

OYSER BAR freshly shucked
SYDNEY ROCK OR PACIFIC SERVED SIMPLY WITH LEMON & MERLOT MAGNOLINE GF DF

CHARCUTERIE BOARD
JAMON SERRANO 18 MONTH & CACCIAORE W- HOUSE MADE PICKLES & MUSTARD DF

$10pp
$8pp
**BEVERAGE PACKAGES**

**STANDARD**

3HR - $35pp  
4HR - $45pp  
5HR - $50pp

**Sparkling**  
THE DUCHESS CUVEE  
hunter valley, nsw

**White**  
BABYDOLL SAUVIGNON BLANC  
marlborough, nz

**Red**  
GEOFF MERRILL SHIRAZ  
mclaren vale, sa

**Heartland Cab Sauv**  
langhorne creek, sa

**Beer**  
BALMAIN PILSNER  
PERONI, CORONA, CASCADE LIGHT

**SOFT & FRESH JUICE**

**PREMIUM**

3HR - $45pp  
4HR - $55pp  
5HR - $60pp

**Sparkling**  
VINACEOUS BURLESQUE BLANC DE BLANCS  
mount Barker, wa

**White**  
JOSEPH MELLOT ‘SINCERITE’ SAUV BLANC  
sancerre, fra

**Red**  
PRINTHIE MT CANOBOLAS COLLECTION CHARD  
orange, nsw

**Red**  
SPRINGVALE ‘MELROSE’ PINOT NOIR  
freycinet coast, tas

**Vinaceous Shiraz Grenache Tempranillo**  
margaret river, wa

**ALL BEERS**

**Soft & Fresh Juice**

**ADD LAURENT PERRIER ON ARRIVAL**  
$18pp

**BAR TABS ALSO AVAILABLE**  
**CHARGED UPON CONSUMPTION**
Confirmation & Deposits
TO CONFIRM A FUNCTION BOOKING, A DEPOSIT OF $200 IS REQUIRED ALONG WITH THE COMPLETED BOOKING FORM AND SIGNED TERMS AND CONDITIONS. SHOULD THESE NOT BE RECEIVED, THE VENUE RESERVES THE RIGHT TO CANCEL TENTATIVE DATES HELD ON THE CLIENT’S BEHALF.

Loft Exclusive Use Minimum Spend
FRIDAY NIGHTS $1500 SATURDAY NIGHTS $2000 ALL OTHER TIMES $1000
EXCLUSIVE USE IS REQUIRED FOR MORE THAN 20 GUESTS.

Cancellation
IF CANCELLATION OCCURS WITHIN 4 WEEKS PRIOR TO THE EVENT DATE, THE DEPOSIT IS FORFEITED.
IF CANCELLATION OCCURS WITHIN 7 WORKING DAYS PRIOR TO THE EVENT DATE, THE CLIENT WILL BE CHARGED 100% OF THE FOOD COSTS.

Insurance & Damage
THE COTTAGE WILL TAKE REASONABLE CARE, BUT WILL NOT ACCEPT RESPONSIBILITY FOR DAMAGE TO OR LOSS OF ITEMS BEFORE, DURING OR AFTER A FUNCTION. YOU ARE FINANCIALLY RESPONSIBLE FOR ANY LOSS OR DAMAGE SUSTAINED TO THE PREMISES OR OUR PROPERTY DURING A FUNCTION OR BY YOUR GUESTS WHEN ENTERING OR LEAVING THE PREMISES.

Final Guest Numbers
GUARANTEED MINIMUM NUMBERS OF GUESTS ATTENDING AND ALL FINAL DETAILS SHOULD BE NOTIFIED TO THE EVENT MANAGER NO LESS THAN 7 WORKING DAYS PRIOR TO THE EVENT. ONCE CONFIRMED AS PER THESE CONDITIONS, NUMBERS CAN INCREASE HOWEVER NOT DECREASE.

Payment
FULL PAYMENT OF FOOD AND BEVERAGE PACKAGES ARE REQUIRED 7 DAYS IN ADVANCE OF THE DATE OF THE FUNCTION. YOUR INITIAL DEPOSIT WILL BE APPLIED TO THE BALANCE PRIOR TO THE FULL PAYMENT BEING PROCESSED.

FOR ANY OUTSTANDING BEVERAGE TABS, THESE ARE TO BE SETTLED ON THE EVENING OF THE FUNCTION. NO EXTENSIONS OF PAYMENT WILL BE PERMITTED.

PAYMENT CAN BE MADE BY DIRECT DEPOSIT OR CREDIT CARD 7 DAYS PRIOR TO THE FUNCTION.

SERVICE CHARGES WILL BE CHARGED FOR CREDIT CARD PURCHASE: 1% SURCHARGE (VISA OR MASTERCARD) OR 3% (AMEX).

PLEASE ALSO NOTE THAT A 10% SURCHARGE APPLIES TO FUNCTIONS THAT OCCUR ON PUBLIC HOLIDAYS.

CREDIT CARD DETAILS MUST BE GIVEN AS SECURITY FOR ALL BEVERAGE TABS.

THE COTTAGE BAR & KITCHEN
342 DARLING STREET BALMAIN

THECOTTAGEBALMAIN.COM.AU
GETINTOUCH@THECOTTAGEBALMAIN.COM.AU
02 8084 8185