



*The Cottage*

CELEBRATIONS  
& FUNCTIONS

## FOUR SIMPLE STEPS

### 1. REVIEW SPACES & PACKAGES AND COMPLETE OUR ONLINE GROUP ENQUIRY FORM AT

[thecottagebalmain.com.au/functions-groups/](http://thecottagebalmain.com.au/functions-groups/)

### 2. WE'LL CONTACT YOU TO CONFIRM AVAILABILITY AND EVENT DETAILS

### 3. DEPOSIT PAID TO CONFIRM YOUR EVENT

- the deposit is non-refundable. it is applied to your food & bev order and is not a venue hire fee.
- the \$200 deposit can be paid at [www.thecottagebalmain.com.au/functions-groups/](http://www.thecottagebalmain.com.au/functions-groups/)
- alternatively, the deposit can be paid via bank transfer to:

COR GROUP PTY LTD   **BSB** 062-110   **ACCOUNT** 1028-9020

### 4. FINAL EVENT DETAILS CONFIRMED ON THE MONDAY PRIOR

final guest numbers - menu selection - dietary requirements, if any

prepayment for the relevant minimum spend, on the monday prior to your event.

your initial deposit will be applied to the balance prior to the full payment being invoiced.

*no forms or fuss*



## SPACES

SPACE	CAPACITY	MIN SPEND
THE LOFT	SEATED 30 COCKTAIL 45	FRI / SAT PM \$2000 OTHER \$1200
DARLING ROOM	SEATED 18 COCKTAIL 25	\$1200



*The Left*







*Darling Room*



**\$75**

**SYDNEY ROCK OYSTERS**

freshly shucked & dressed with soy & ginger GF DF

**KINGFISH TARTARE**

lemon mascarpone, pomegranates, finger lime GF

**CALAMARI FRITTI**

garlic aioli, lime

**WOOD FIRED JUMBO PRAWNS**

u6 aussie jumbo prawns marinated,  
roasted & peeled, lemon GF DF

**ROASTED CAULIFLOWER**

raisins, pistachios, baba ghanoush GF DF VGN

**SMOKY SALAD**

apple, radicchio, pecan, mixed leaves,  
smoky vinaigrette GF DF VGN

**HARISSA CHARRED LAMB FILLETS**

mackley river lamb fillets, smoked white bean puree,  
spicy chickpeas GF DF

**DESSERT**

## GROUP FEASTING - SEATED

**\$55**

**KINGFISH TARTARE**

lemon mascarpone, pomegranates, finger lime GF

**CALAMARI FRITTI**

garlic aioli, lime

**BABY BEETROOT MEDLEY**

with leek, pea puree, ash goats cheese,  
hazelnut crumb, honey dressing GF V

**SMOKY SALAD**

apple, radicchio, pecan, mixed leaves,  
smoky vinaigrette GF DF VGN

**ROASTED CAULIFLOWER**

raisins, pistachios, baba ghanoush GF DF VGN

**HARISSA CHARRED LAMB FILLETS**

mackley river lamb fillets, smoked white bean puree,  
spicy chickpeas GF DF

**\$35**

**OLIVES**

house marinated GF DF VGN

**TRUFFLED POLENTA BITES**

sweet tomato jam, shaved parmesan V

**FRIES**

tossed with dried herbs, garlic aioli V

**NOURISH SALAD**

mixed leaves, avocado, red cabbage, edamame  
Roasted butternut pumpkin, pomegranates,  
quinoa, tahini dressing, za'atar spice mix GF DF VGN

**HANDMADE GNOCCHI**

pan fried with meredith farm goats cheese,  
baby spinach, roast butternut pumpkin, pine nuts V

## CANAPE - COCKTAIL

**\$45**

**GRAZING STATION**

assorted cheese & cured meats with  
all the trimmings

&

**TRUFFLED POLENTA BITES**

sweet tomato jam, shaved parmesan V

**CALAMARI FRITTI**

garlic aioli, lime

**HANDMADE GNOCCHI**

pan fried with meredith farm goats cheese,  
baby spinach, roast butternut pumpkin, pine nuts V

### ADDITIONS

**OYSTER BAR**

sydney rock freshly shucked  
lemon & mignonette

12



# BEVERAGE PACKAGES

DESIGNED TO TAKE THE EFFORT OUT OF ORDERING & BUDGETING



## STANDARD PACKAGE

<b>BUBBLES</b>	the duchess cuvee
<b>WHITE &amp; ROSE</b>	babydoll sauvignon blanc - bouchard aine rose
<b>RED</b>	excuse my french pinot noir - geoff merrill pimpala rd shiraz
<b>BEERS</b>	coopers pale ale - corona
<b>OTHER</b>	soft drinks - coffee - selection of teas from T2.

### PER GUEST

2hrs \$40

3hrs \$50

4hrs \$60

## PREMIUM PACKAGE

<b>BUBBLES</b>	ponte prosecco
<b>WHITE &amp; ROSE</b>	yealands estate pinot gris - bouchard aine rose
<b>RED</b>	ingram rd single vineyard pinot noir - robert black shiraz
<b>BEER &amp; CIDER</b>	young henrys pale ale - yullis lager - batlow cider
<b>OTHER</b>	mocktails - fresh OJ - soft drinks - coffee - teas from T2

### PER GUEST

2hrs \$50

3hrs \$60

4hrs \$70

## ADDITIONS

**COCKTAIL ON ARRIVAL** select two from our delicious cocktail list

**VEUVE CLIQUOT CHAMPAGNE** glass served on arrival

**SAN PELLEGRINO 750ml**

### PER DRINK

\$17-22

\$20

\$9

## FREQUENTLY ASKED QUESTIONS

### MUSIC

The Cottage plays a variety of music suitable to the venue.

We are unable to accommodate requests for personalised music/ipods/djs etc due to the open nature of the venue.

### DECORATIONS

The venue is already eclectically decorated including flowers and candles. Feel free to add your individual touch by bringing photos, balloons etc. Please let us know if you're having any decorations delivered to the venue.

### CAKES

You're welcome to bring your own cake.

There is a charge of \$3 per guest. plates, serviettes, cutlery & a cake knife will be provided. Maximum charge is \$30

### MINORS

Any guests under 18 must be accompanied by their parent or legal guardian.

If any person under 18 attending your function is attempting to consume alcohol, they and their guardian will be asked to leave immediately.

We do not have change facilities or high chairs.

### SMOKING

The Cottage is a smoke free venue.

### TRANSPORT & PARKING

**FERRIES** are the fastest and most scenic way to get to Balmain, although as they are often infrequent it is wise to check the timetable when planning a trip. Ferries go from Circular Quay and Darling Harbour to Balmain East wharf

For detailed information about public transport, please visit [www.131500.COM.AU](http://www.131500.COM.AU)

### PARKING

[leichhardt.nsw.gov.au/Living-Here/Parking/Free-Parking](http://leichhardt.nsw.gov.au/Living-Here/Parking/Free-Parking)

### SURCHARGES

1.6% on all card payments

15% on public holidays

