



Adria

Bar Restaurant

Group Menu & Function Packages

T: 1300 989 989 | F: (02) 9283 3391 | E: functions@adriabarandgrill.com.au | W: www.adriabarandgrill.com.au



About

Adria is dedicated to capturing the tastes of the Adriatic coast, presented in a warm, laidback and rustic atmosphere, overlooking Darling Harbour's vibrant esplanade. The bar's resident DJs spins out sunset, seaside vibes into the air on Friday and Saturday evenings, creating the perfect atmosphere for a cocktail and canape party. The dining room can be tailored to suit virtually any need, from a quiet business lunch to an exclusive themed event. With its warm timber finishes and open grill, few venues on Cockle Bay Wharf can provide a more relaxed atmosphere, or a more outstanding view of Sydney's most famous foreshore destination.



Capacity

Seated: 290 people
Cocktail: up to 600 people



Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning establishments in Darling Harbour available for exclusive uses. Our restaurant and bars can be stripped to an empty canvas and with the professional help of our chefs, event managers and suppliers, we are able to create something spectacular and magical - extraordinary spaces for your event to be spoken of for years to come! Did you know? Nick's also offer catering for functions and events on boats at the Darling Harbour Marina! Contact our dedicated events team for more information on Exclusive Uses and Boat/Marina Functions on 02 8281 1165.

Functionality: Food Stations, Lighting, Staging, Flooring, Themeing, Decor, AV, Sound System, Performances, DJ & MC, Live & Roaming Entertainment + More
 Venues: Nick's Seafood Restaurant | I'm Angus Steakhouse | Adria Bar Restaurant | Cyren Bar Grill Seafood | Nick's Bar & Grill | Stacks Bar Restaurant

Group Breakfast Menu One

\$20pp (Plated Breakfast)

Breakfast will be alternately served for groups of 20 or more guests or a pre order can be made 48 hours prior

SCRAMBLED EGGS & BACON

Served with toast

TRADITIONAL PANCAKES

Served with maple syrup & mixed berry compote

TOASTED APPLE & HAZELNUT MUESLI

Bound with honey, yoghurt & topped with fresh fruit

ADRIA BREAKFAST BURGER

Egg & Bacon, lettuce, tomato & mayonnaise

Your choice of freshly brewed tea or coffee

OR a freshly squeezed orange juice

Group Breakfast Menu Two

\$38pp (Tiered Platter Breakfast)

Served on a two tiered platter, each tiered platter is shared 1 between 2

TOP TIER

Freshly baked friands

Pancakes with maple syrup

Fresh seasonal assorted sliced fruits

BOTTOM TIER

Eggs Florentine - Poached eggs on toasted pide,

English spinach & hollandaise sauce

Bacon rashers

Gourmet sausages

Sautéed mushrooms

Hash browns

Your choice of freshly brewed tea or coffee

OR a freshly squeezed orange juice

***Make it a celebration! add a glass of sparkling for each of your guests – extra \$5pp**

Set Menu One

\$40pp (2 Courses)

\$50pp (3 Courses)

A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests
(Max 3 options)

**AVAILABLE SUNDAY TO THURSDAY
ONLY THROUGHOUT DECEMBER**

ENTRÉE

SALT & PEPPER CALAMARI

Served with a honey dressing, rocket & aioli

or

SIZZLING GARLIC PRAWNS

Served with olive oil, chilli & parsley

or

GRILLED LAMB & VEGETABLE

BROCHETTES

Served with tzatziki, mesculin lettuce & tomato salsa

or

SPANAKOPITA TRIANGLES ^V

Cheese & spinach wrapped in filo pastry

MAIN COURSE

GRILLED TASMANIAN SALMON FILLET ^{GF} | ^{DF}

Served with crushed chat potatoes, green beans, tomatoes & gremolata

or

ADRIA'S CHICKEN SCHNITZEL

Served with creamy mash potato & mushroom sauce

or

ROTISSERIE COOKED PRIME BEEF RUMP ^{GF}

Carved to order & served with roasted potato, vegetables & red wine jus

or

TRUFFLED MUSHROOM RISOTTO ^V | ^{VE} | ^{DF} | ^{GF}

Served with wild mushrooms & spinach

Mains are served with mixed leaf salads to share

DESSERT

BANANA & CARAMEL BRULEE

Served with biscotti & fresh strawberry

or

VANILLA BEAN PANNA COTTA

Served with fresh cream & berry compote

or

HOMEMADE CRÊPES

Drizzled with warm chocolate sauce

Set Menu Two

\$55pp (On Arrival + 2 Courses)

\$65pp (On Arrival + 3 Courses)

A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests
(Max 3 options)

ON ARRIVAL

GARLIC BREAD TO SHARE

ENTRÉE

HERVEY BAY SCALLOPS
IN THE HALF SHELL ^{GF | DF}

Drizzled with garlic beurre noisette

or GRILLED CALAMARI SALAD

Served with mixed herbs, garlic, chilli,
olive oil & fresh pineapple

or TASMANIAN SMOKED SALMON

Served with crème fraiche, spanish onions & fresh bread

or GOLDEN HALOUMI ^{GF | V}

Served with watercress salad, tomato salsa & honey dressing

MAIN COURSE

GRILLED TASMANIAN SALMON
FILLET ^{GF | DF AVAILABLE}

Served with crushed chat potatoes,
green beans, tomatoes & gremolata

or SEAFOOD RISOTTO ^{GF | DF AVAILABLE}

Served with prawns, scallops, mussels & calamari
in a rich napolitana sauce

or ROTISSERIE COOKED JUNEJ

'PASTURE FED' LAMB RUMP ^{GF | DF}

Carved to order & served with garlic mash,
broccoli & a red wine jus

or CHARGRILLED BRAZILIAN TOP CUT SIRLOIN ^{GF}

Served with lemon herbed potatoes & mushroom sauce

or CHARGRILLED VEGETABLE & PESTO

LINGUINE ^V

Tossed in fresh basil, olive oil, garlic, chilli & white wine

Mains are served with mixed leaf salads & chips to share

DESSERT

WHITE CHOCOLATE PANNA COTTA ^{GF}

Served with a milk fudge sauce

or BANANA & CARAMEL BRULEE ^{GF}

Served with almond biscotti

or STICKY DATE PUDDING

Served with butterscotch sauce & vanilla ice cream

Set Menu Three

\$60pp (On Arrival + 2 Course)

\$70pp (On Arrival + 3 Course)

Served on platters (1 between 4)

ON ARRIVAL

GARLIC BREAD TO SHARE

ENTRÉE

ADRIA'S TASTING PLATE TO SHARE

Grilled Chorizo

Grilled Calamari

Marinated lamb souvlaki & chicken skewers
with mixed herbs

Sicilian & Kalamata Olives

Marinated Feta

Taramasalata & Bread

MAIN COURSE

ADRIA'S CARVERY PLATTER TO SHARE

Basted & slow cooked on an open flame, rested & carved:

Junej 'pasture fed' lamb rump

Prime sirloin beef from South West Queensland

Northern New South Wales free range pork roast

Platters are complimented with sautéed seasonal
vegetables, mixed leaf salads & chips as well as

Chef's selection of sauces; mushroom, pepper,
red wine jus & béarnaise

DESSERT

CHEF'S DESSERT SELECTION TO SHARE

Sticky Date Pudding

Banana & Caramel Crème Brulee

White Chocolate Panna Cotta

Chocolate Crepes

Set Menu Four

\$70pp (On Arrival + 2 Courses)

\$80pp (On Arrival + 3 Courses)

A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

BRUSCHETTA

Served with roma tomatoes, spanish onion,
fresh basil, balsamic vinegar & olive oil

ENTREE

LOCAL BABY OCTOPUS SALAD ^{GF | DF}

Served with mixed greens, mango salsa & chilli lime dressing

or KING ALASKAN CRAB & AVOCADO SALAD ^{GF AVAILABLE}

Served with roma tomatoes, lemon dressing & a tortilla crisp

or GRILLED BUTTERFLIED SCAMPI ^{GF | DF}

Served with garlic butter & pilaf

or GOLDEN HALOUMI ^{GF | V}

Served with watercress salad, tomato salsa & honey dressing

MAIN COURSE

GRILLED TASMANIAN SALMON FILLET ^{GF | DF AVAILABLE}

Served with basil mash, green pea puree, & beurre noisette

or WHOLE BABY LOBSTER MORNAY

Served with a baby Greek salad

or FREE RANGE CHICKEN SUPREME ^{GF}

Filled with ricotta cheese, semi-dried tomatoes

& a mild blue cheese sauce

or GRAIN FED & AGED SCOTCH FILLET ^{V | DF AVAILABLE}

Served with pumpkin puree, chat potatoes & a pepper sauce

or ADRIA PRIME FILET MIGNON ^{GF | DF AVAILABLE}

Wrapped in bacon, served on creamy mash potatoes

& a bordelaise sauce

or WILD MUSHROOM & TRUFFLE

RISOTTO ^{GF | VE | V | DF AVAILABLE}

Served with wilted rocket & aged parmesan cheese

Mains are served with mixed leaf salads & chips to share

DESSERT

TIRAMISU

Served with marsala sponge fingers & mascarpone creme

or CHOCOLATE DELICE ^{GF}

Chocolate & almond cake with a caramel mousse

or ADRIA CHEESE PLATE

Local & imported cheeses, served with figs & crispbread

Canapé Menu

LIGHT OPTION | \$18PP | 4 STANDARD CANAPES (ONE PIECE PER PERSON)

2 HOURS | \$39PP | 5 CANAPÉS + 1 SUBSTANTIAL

3 HOURS | \$54PP | 8 CANAPÉS + 2 SUBSTANTIAL

+ AUD\$4.00 (ADDITIONAL CHOICE) + AUD\$6.00 (ADDITIONAL SUBSTANTIAL)

Cold Canapés

**ROSETTES OF TASMANIAN SMOKED
SALMON & DILL CREME FRAICHE**

SALMON TARTARE, WASABI, APPLE & SOY GF | DF

BLOODY MARY OYSTER SHOOTERS GF | DF

CHILLED KING PRAWN GF | DF
served with marie rose sauce

ALASKAN CRAB & AVOCADO SALAD

NATURAL SYDNEY ROCK OYSTER GF | DF
served with red wine vinegar

RARE ROAST BEEF
with roasted capsicum DF

PROSCIUTTO WRAPPED MELON GF | DF

BUFFALO MOZZARELLA VEG
served on crostini with capsicum pesto

MINI TOMATO BRUSCHETTA VEG

CAESAR SALAD ON SOURDOUGH CROUTONS

Hot Canapés

SEARED SCALLOP GF
with cauliflower puree & apple sauce

SALT & PEPPER CALAMARI

TEMPURA PRAWNS with aioli

CRISPY CHICKEN DRUMETTES with honey & soy

MARINATED CHICKEN SKEWERS GF
with lemon & oregano

SPICY CHICKEN SKEWERS with sour cream

LAMB SKEWERS with tzatziki

CHARGRILLED LAMB CUTLETS GF | DF
with sauce vierge

PROSCIUTTO WRAPPED TEMPURA ASPARAGUS DF
drizzled with aged balsamic

VEGETARIAN SPRING ROLLS VEG
with sweet chilli sauce

VEGETABLE SAMOSA with sweet chilli sauce VEG

MUSHROOM ARANCINI with truffle mayonnaise VEG

SPINACH & FETA TRIANGLES VEG

Substantial Canapés

FRIED FISH & CHIPS
with homemade tartare sauce
MINI BEEF BURGERS

HALOUMI & EGGPLANT BURGER VEG

Dessert Canapés

CHOCOLATE BROWNIE

MINI PAVLOVA GF

**CHOCOLATE DIPPED
FRESH STRAWBERRY** GF

Optional Add On's

\$18^{EA} DIPS SERVED WITH ASSORTED BREADS
Smoked salmon & dill dip, taramasalata, feta, roasted capsicum & chilli

\$28^{EA} SEAFOOD TASTING PLATE (1 BETWEEN 2)
Sydney rock oysters, baby crab salad with avocado,
fresh king prawns, tasmanian smoked salmon

\$10^{PP} COCKTAIL ON ARRIVAL
Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

\$60^{EA} CHEESE & FRUIT PLATTERS

\$60^{EA} ANTIPASTO PLATTER

\$5^{PP} MIXED BREAD PLATTER TO START

House Beverage Package

\$30pp (2 hours)

\$42pp (3 hours)

\$50pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE - Choice of 1 or 2 whites

Nick's Private Label Pinot Gris

Nick's Private Label Semillon Sauvignon Blanc

Nick's Private Label Chardonnay

RED WINE - Choice of 1 red

Nick's Private Label Shiraz

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager (On Tap)

Pure Blonde (On Tap)

Cascade Premium Light

Lumber Yak Mountain Cider

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Premium Beverage Package

\$35pp (2 hours)

\$47pp (3 hours)

\$57pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1 sparkling

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli 'King Valley' Prosecco

(King Valley, VIC)

WHITE WINES

Little Pebble Sauvignon Blanc

(Marlborough, NZ)

Tempus Two 'Wilde' Chardonnay

(Hunter Valley, NSW)

ROSE

La Vieille Ferme Rose (Rhone, France)

RED WINES

Opawa Pinot Noir (Marlborough, NZ)

Earthworks Shiraz (Barossa Valley, SA)

Selection of tap & bottled beers

Pure Blonde (On Tap)

Great Northern Super Crisp Lager (On Tap)

Corona

Cascade Premium Light

Lumber Yak Mountain Cider

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$38pp (2 hours)

\$50pp (3 hours)

\$60pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 2

Chandon Brut NV (Yarra Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

Mionetto DOC Treviso Prosecco (Italy)

WHITE WINES - Choice of 2

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

Hay Shed Hill 'Vineyard Series' Chardonnay (Margaret River, WA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Boheme Act 2 Rose (Yarra Valley, VIC)

RED WINES - Choice of 2

Tarrawarra Estate Pinot Noir (Yarra Valley, VIC)

Collector 'Marked Tree' Shiraz (Canberra District, NSW)

Vasse Felix 'Filius' Cabernet Sauvignon (Margaret River, WA)

Cape Mentelle 'Trinders' Cabernet Merlot (Margaret River, WA)

Selection of tap & bottled beers

Pure Blonde (On Tap)

Great Northern Super Crisp Lager (On Tap)

Coopers Pale Ale (On Tap)

Corona

Stella Artois

Cascade Premium Light

Lumber Yak Mountain Cider

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Why not add Aperol Spritz to the duration of your beverage package? \$12.00pp

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Cake Order Form

48 hours notice is required when ordering a small cake. 72 hours notice is required when ordering a large cake. *toppings may vary due to seasonal produce.
Email: restaurant@adriabarandgrill.com.au | Fax: (02) 9283 3391



Baked Ricotta Cheesecake



Tiramisu



Strawberry Shortcake



Black Forest Cake



Layered Chocolate Mousse & Hazelnut Meringue Cake



Orange & Almond Cake
 Tick for Gluten Free Option



Chocolate & Almond Mud Cake
 Tick for Gluten Free Option



Baked New York Cheesecake

Please Select Cake Size: SMALL (min 48hrs notice) MEDIUM (min 72 hours notice) LARGE (min 72 hours notice)

Cake Sizes: Approximately 12 slices for SMALL (\$48.00) | Approximately 30 slices for MEDIUM (\$120.00) | Approximately 60 slices for LARGE (\$240.00) Larger cakes only available in the following flavors: Black Forest Cake, Strawberry Shortcake, Gluten Free Chocolate & Almond Mud Cake.

CAKE ORDER

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____ adults _____ kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

I do not wish to receive any information on events and promotions (please tick box).

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Cyren Bar Grill Seafood, I'm Angus Steak House, Stacks Taverna and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: privacy@nicksgroup.com.au, or via return mail.

CAKE PAYMENT DETAILS

VISA M/C AMEX JCB Diners Not Accepted

CASH: Must be received 7 days prior to booking

ONLINE: <https://www.nicks-seafood.com.au/deposits> (Visa & MasterCard only)

*To pay your deposit online please use the above link. **The reference is your cake selection, booking name and booking date.***

Credit Card No: _____

Name on Card: _____

Exp. Date: _____ Card Authorisation Code: _____

Number of cakes: _____ (\$48/\$120/\$240 per cake) Amount of Payment: _____

Cake Message/ Inscription: _____

I AUTHORISE ADRIA BAR RESTAURANT TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.

Signature: _____ Date: _____

Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to functions@adriabarandgrill.com.au in order to confirm your booking. All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

CHOICE OF MENU

— BREAKFAST SELECTION —

- BREAKFAST MENU 1 (Plated Breakfast) A\$20.00
- BREAKFAST MENU 2 (Tiered Platter Breakfast) A\$38.00
- ADD ON SPARKLING ON ARRIVAL | Qty_____ A\$5.00

— SIT DOWN SELECTION —

- SET MENU 1 (Entree & Main) A\$40.00
- SET MENU 1 (Main & Dessert) A\$40.00
- SET MENU 1 (3 Course) A\$50.00
- SET MENU 2 (Garlic Bread, Entree & Main) A\$55.00
- SET MENU 2 (Garlic Bread, Main & Dessert) A\$55.00
- SET MENU 2 (Garlic Bread & 3 Courses) A\$65.00
- SET MENU 3 (Garlic Bread, Entree & Main) A\$60.00
- SET MENU 3 (Garlic Bread, Main & Dessert) A\$60.00
- SET MENU 3 (Garlic Bread & 3 Courses) A\$70.00
- SET MENU 4 (Bruschetta, Entree & Main) A\$70.00
- SET MENU 4 (Bruschetta, Main & Dessert) A\$70.00

- SET MENU 4 (Bruschetta & 3 Courses) A\$80.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

— CANAPE SELECTION —

- CANAPE LIGHT OPTION A\$18.00
- CANAPE 2 HOURS A\$39.00
- CANAPE 3 HOURS A\$54.00
- CANAPE ADDITIONAL CHOICE | Qty_____ A\$4.00
- CANAPE ADDITIONAL SUBSTANTIAL | Qty_____ A\$6.00

— ADD ONS —

- ADD ON DIPS WITH BREADS | Qty_____ A\$18.00
- ADD ON SEAFOOD TASTING PLATE | Qty_____ A\$28.00
- ADD ON COCKTAIL ON ARRIVAL | Qty_____ A\$10.00pp
Circle your choice of cocktail: Aperol | Peach Bellini | Champagne Cosmo
- ADD ON PREMIUM BON BONS | Qty_____ A\$3.00
- ADD ON CHEESE & FRUIT PLATTERS | Qty_____ A\$60.00
- ADD ON ANTIPASTO PLATTER | Qty_____ A\$60.00

- ADD ON MIXED BREAD PLATTER | Qty_____ A\$5.00pp

— BEVERAGE SELECTION —

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- HOUSE BEVERAGE PACKAGE (3h) A\$42.00
- HOUSE BEVERAGE PACKAGE (4h) A\$50.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- PREMIUM BEVERAGE PACKAGE (4h) A\$57.00
- DELUXE BEVERAGE PACKAGE (2h) A\$38.00
- DELUXE BEVERAGE PACKAGE (3h) A\$50.00
- DELUXE BEVERAGE PACKAGE (4h) A\$60.00
- ADD ON APEROL SPRITZ YOUR BEV PACKAGE A\$12.00
- DRINKS ON CONSUMPTION

BOOKING INFORMATION

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____ adults _____ kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

I do not wish to receive any information on events and promotions (please tick box).

PAYMENT DETAILS ~ A deposit of AUD\$25 per adult is required

VISA M/C AMEX JCB Diners Not Accepted

CASH: Must be received 7 days prior to booking

ONLINE: <https://www.nicks-seafood.com.au/deposits> (Visa & MasterCard only)

To pay your deposit online please use the above link. The reference is your booking name and date.

Credit Card No: _____

Name on Card: _____

Exp. Date: _____ Card Authorisation Code: _____

Amount of Deposit: _____ (AUD\$25.00 per adult)

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE ADRIA BAR RESTAURANT TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9267 6339

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@adriabarandgrill.com.au

www.adriabarandgrill.com.au

Terms & Conditions

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills.

Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side.

Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately. A choice will not be offered on the day, guests may swap amongst themselves at the table as required (Max three selections per course).

All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Adria Bar Restaurant is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice period for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.