



# Stacks

Bar Restaurant

## Group Menu & Function Packages

T: 1300 989 989 | F: (02) 9267 1000 | E: [functions@stacksbar.com.au](mailto:functions@stacksbar.com.au) | W: [www.stacksbar.com.au](http://www.stacksbar.com.au)



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## About

Stacks was created as a space in which fresh, flavoursome food, delicious cocktails and live entertainment find a home in a stylish, spacious taverna-style eatery. Stacks is the perfect place to hold a smart but casual function with a true sense of fun and flamboyance. Stacks can cater to casual gathering of friends around the grill or an evening of private cocktails and tapas at the bar. At the other end of the spectrum, hold your next gala event by hiring out the entire Stacks venue, complete with live entertainment and a dedicated team of chefs and staff ensuring the satisfaction of every guest and an event to remember in the heart of the 'city's playground'.



## Capacity

Seated: 450 people  
Cocktail: up to 1,300 people

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# 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

## Weekday Lunch Menu

**\$22pp**

Available Monday to Friday 11.30am till 3.30pm  
Excludes December and any special event days

### ON ARRIVAL

GARLIC BREAD & HERB  
BREAD TO SHARE

### MAIN COURSE

**A choice of will be offered for groups up to 25 guests or an alternate serve is required for more than 25 guests (Max 3 options) unless a pre order is received 24 hours prior**

#### BATTERED FISH & CHIPS

Crispy battered fish served with homemade tartare sauce

#### SALT & PEPPER CALAMARI <sup>NF</sup>

Served with sweet chilli sauce & salad

#### STACKS BEEF BURGER

Wagyu beef, bacon, cheese, tomato, rocket, beetroot, on a brioche bun with chips & onion rings

#### I'M ANGUS RUMP STEAK <sup>GF</sup>

Topped with spiced butter, served with potato wedges

#### PERI PERI CHICKEN PIZZA

Marinated spicy chicken, capsicum, spanish onion & chilli

#### SPINACH & PUMPKIN SALAD <sup>GF | V</sup>

Served with feta, spiced beetroot, pine nuts & orange vinaigrette

Mains are served with chips to share

## Set Menu One

**\$29pp**

(Pizza Package)

### ON ARRIVAL

GARLIC BREAD

### MAIN COURSE

SELECTION OF THE BELOW PIZZAS  
SERVED FOR THE TABLE TO SHARE  
(Gluten free pizza bases available on request)

#### PRAWN & CHILLI PIZZA

Tiger prawns with chilli & spanish onion

#### CHICKEN SOUVLAKI PIZZA

Chicken marinated in lemon & oregano with tzatziki

#### PEPPERONI PIZZA

Spicy pepperoni, tomato, chilli & mozzarella cheese

#### HAWAIIAN PIZZA

Double smoked ham with pineapple

#### MARGARITA PIZZA <sup>V</sup>

Tomato sauce, oregano with melted mozzarella cheese

#### VEGETARIAN SUPREME PIZZA <sup>V</sup>

Roasted peppers, red onion, marinated artichoke, kalamata olives & buffalo mozzarella

### DESSERT

#### MINI PAVLOVA

Strawberry, kiwifruit & crème chantilly

## Set Menu Two

**\$40pp** (2 Course)

**\$50pp** (3 Course)

### ON ARRIVAL

VINE RIPENED TOMATO BRUSCHETTA  
& ANTIPASTO TO SHARE

Feta, marinated olives, cured meats, cornichons  
& toasted sourdough

### MAIN COURSE

**Choice of for groups up to 25 guests**

**Alternate serve for more than 25 guests (Max 3 options)**

#### PANFRIED BARRAMUNDI FILLET <sup>GF</sup>

Served with lemon potatoes, fennel salad  
& beurre noisette

or

#### KING PRAWN PAPPARDELLE PASTA

Served with garlic, chilli, tomato pesto, sun dried tomatoes, wild rocket & chilli oil

or

#### SURF & TURF <sup>GF</sup>

I'm Angus sirloin fillet, tiger prawns, creamy mashed potato & café de paris

or

#### FREE RANGE CHICKEN BREAST <sup>GF</sup>

Served with cherry tomatoes, bocconcini with crispy pancetta & basil oil

or

#### SLOWLY BRAISED LAMB SHOULDER <sup>GF | DF</sup>

Served with confit garlic, spinach & lamb jus with parsnip crisp

or

#### MUSHROOM TAGLIATELLE PASTA <sup>V | NF</sup>

Served with wild mushrooms in a porcini cream sauce

Mains are served with mixed leaf salads to share

### DESSERT

#### CHOCOLATE INDULGENCE

Chocolate brownie, mousse & raspberry coulis

## Set Menu Three

**\$50pp** (Bread + 2 course)

**\$60pp** (Bread + 3 course)

A choice of will be offered for groups up to 25 guests  
Alternate serve is required for more than 25 guests (Max 3 options)

### ON ARRIVAL

HONEY, CHILLI & CHEESE BREAD

### SELECTION TO ENTICE

Served on platters to share (1 between 4)

SALT & PEPPER CALAMARI <sup>NF</sup>

Served with tartare sauce

GRILLED CALAMARI RIBBONS

Served with citrus salsa

LAMB SOUVLAKI SKEWERS <sup>NF | GF</sup>

Served with tzatziki dipping sauce

WILD MUSHROOM, LEEK, MOZZARELLA

& TRUFFLE ARANCINI <sup>NF | V</sup>

### MAIN COURSE

BARRAMUNDI FILLET <sup>NF | GF</sup>

Served with red bell pepper puree, baby broccolini  
& lemon butter

or FREE RANGE CHICKEN BREAST <sup>NF | GF</sup>

Served with cherry tomatoes, bocconcini, basil oil & a herb salad

or RIVERINA ANGUS SIRLOIN <sup>NF | GF</sup>

Served with spinach, creamy mashed potato,  
pancetta crisp & a red wine jus

or PASTA NAPOLITANA <sup>NF | V</sup>

Served with parsley, onion & homemade napolitana sauce

All mains are served with mixed leaf salads & chips to share

### DESSERT

CHOCOLATE BROWNIE

Served with chocolate mousse & chocolate sorbet

or VANILLA PANNA COTTA

Served with a berry compote

## Set Menu Four

**\$60pp** (Bread & Dips + 2 Course)

**\$70pp** (Bread & Dips + 3 Course)

A choice of will be offered for groups up to 25 guests  
Alternate serve is required for more than 25 guests (Max 3 options)

### ON ARRIVAL

ASSORTED FRESHLY BAKED BREAD PLATE

Served with trio of dips - smoked salmon & dill,  
taramasalata & olive tapenade

### ENTREE

GRILLED CALAMARI FILLET

Served with citrus salad & ranch dressing

or CHICKEN SOUVLAKI <sup>GF</sup>

Served with a Greek salad & tzatziki

or MARINATED LAMB CUTLETS <sup>GF</sup>

Served with spicy aubergine, cumin mayo & harissa oil

or PANFRIED HALOUMI CHEESE <sup>GF | V</sup>

Served with compressed watermelon, rocket & walnut crunch

### MAIN COURSE

GRILLED SALMON FILLET <sup>GF | NF</sup>

Served with truffled asparagus, tiger prawns & béarnaise sauce

or FREE RANGE CHICKEN BREAST <sup>GF | DF | NF</sup>

Served with roast pumpkin, sautéed onion,  
red wine jus & micro herbs

or PRIME I'M ANGUS SCOTCH FILLET <sup>GF | NF</sup>

Served with spinach, roast potatoes & café de paris

or VEGETARIAN RISOTTO <sup>V</sup>

Served with zucchini, mushroom, leek & asparagus  
with parmesan cheese & arborio rice

Mains are served with mixed leaf salads & chips to share

### DESSERT

CHOCOLATE TEMPTATION

Chocolate panna cotta with dark chocolate shavings

or BAILEYS BRULEE <sup>GF AVAILABLE</sup>

Served with salted caramel ice cream & biscotti

# Canapé Menu

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

**2 HOURS | \$39PP** | 6 STANDARD CANAPÉS + 1 DELUXE OR SUBSTANTIAL

**3 HOURS | \$54PP** | 8 STANDARD CANAPÉS + 2 DELUXE OR SUBSTANTIAL

ADDITIONAL CANAPÉ SELECTION \$4 | DELUXE OR SUBSTANTIAL CANAPÉ SELECTION \$6

## Standard Savoury Canapés

- PRAWN TEMPURA** with lime aioli
- SMOKED SALMON & CUCUMBER BITES** <sup>GF</sup>
- CHICKEN SOUVLAKI** with tzatziki <sup>GF</sup>
- LAMB SOUVLAKI** with tzatziki <sup>GF</sup>
- HARISSA LAMB SKEWER**  
with coriander & garlic mayonnaise <sup>GF</sup>
- KANGAROO CARPACCIO**  
on toasted croutons & red current
- AUBERGINE CAVIAR TARTS** <sup>GF | V</sup>  
with buffalo mozzarella & chilli jam
- MUSHROOM & TRUFFLE ARANCINI** <sup>V</sup>
- CHERRY TOMATO, BASIL  
& BOCCONCINI SKEWERS** <sup>GF | V</sup>
- MINI ANTIPASTO BITES**  
dressed with orange vinaigrette
- HALOUMI & VEGETABLE SKEWERS**  
with capsicum puree

## Deluxe Canapés

- ROCK OYSTERS** <sup>GF</sup>
- SEARED TUNA** <sup>GF</sup>  
sesame seeds, seaweed & wasabi mayonnaise
- SEARED SCALLOP** <sup>GF</sup>  
with corn salsa garnish
- XO KING PRAWN**  
with chilli & spring onion
- SMOKED DUCK & CELERIAC REMOULADE** <sup>GF</sup>
- PEKING DUCK PANCAKES**

## Standard Dessert Canapés

- CHOCOLATE BROWNIE** <sup>V</sup>  
with raspberry coulis
- MINI PAVLOVAS**  
with crème chantilly & passionfruit <sup>GF</sup>
- STICKY DATE & BUTTERSCOTCH BITES**

## Substantial Canapés

- MINI FISH & CHIP CONES**  
beer battered with tartare sauce
- DEVIL CHICKEN WINGS**  
with spicy hot sauce
- PULLED PORK SLIDER**  
with pickled onion & bbq sauce
- STEAK SLIDER**  
with rocket & tomato chutney
- MINIATURE CHICKEN SOUVLAKI PIZZA**
- MINIATURE CHILLI PRAWN PIZZA**
- MINIATURE CHORIZO PIZZA**
- SPINACH & FETA TRIANGLES**

## Optional Add On's

**\$10<sup>PP</sup>** COCKTAIL ON ARRIVAL Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

**\$14<sup>EA</sup>** TRIO OF DIPS Taramasalata, olive tapenade, salmon mousse served with assorted bread

**\$16<sup>EA</sup>** ANTIPASTO TO SHARE Cured meats, feta, marinated olives, cornichons & toasted sourdough

**\$60<sup>EA</sup>** CHEESE & FRUIT PLATTER

## House Beverage Package

**\$30pp** (2 hours)

**\$42pp** (3 hours)

**\$50pp** (4 hours)

\*Other timings are available on request

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### 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)

Lumber Yak Mountain Cider (On Tap)

Cascade Premium Light

#### 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

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### 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 (Rhône, France)

#### RED WINES

Opawa Pinot Noir (Marlborough, NZ)

Earthworks Shiraz (Barossa Valley, SA)

#### Selection of tap & bottled beers

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Lumber Yak Mountain Cider (On Tap)

Corona

Cascade Premium Light

#### 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

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### 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)

Fat Yak Pale Ale (On Tap)

Stella Artois (On Tap)

Lumber Yak Mountain Cider (On Tap)

Corona

Cascade Premium Light

#### Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

**Why not add Aperol Spritz to the duration of your beverage packages? \$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@stacksbar.com.au | Fax: (02) 9267 1000



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 STACKS 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@stacksbar.com.au](mailto:functions@stacksbar.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

### SIT DOWN SELECTION

- WEEKDAY LUNCH MENU A\$22.00 (Excludes December)
- SET MENU 1 (Pizza Package) A\$29.00
- SET MENU 2 (Entree & Main) A\$40.00
- SET MENU 2 (Main & Dessert) A\$40.00
- SET MENU 2 (3 Course) A\$50.00
- SET MENU 3 (Bread, Entree & Main) A\$50.00
- SET MENU 3 (Bread, Main & Dessert) A\$50.00
- SET MENU 3 (Bread & 3 Courses) A\$60.00
- SET MENU 4 (Bread & Dips, Entree & Main) A\$60.00
- SET MENU 4 (Bread & Dips, Main & Dessert) A\$60.00
- SET MENU 4 (Bread & Dips & 3 Courses) A\$70.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

### CANAPE PACKAGES

- CANAPE LIGHT OPTION A\$18.00
  - CANAPE 2 HOURS A\$39.00
  - CANAPE 3 HOURS A\$54.00
  - ADDITIONAL CANAPE CHOICE | Qty\_\_\_\_\_ A\$4.00
  - ADDITIONAL SUBSTANTIAL CANAPE | QTY\_\_\_\_\_ A\$6.00
- ### ADD ONS
- ADD ON COCKTAIL ON ARRIVAL | Qty\_\_\_\_\_ A\$10.00  
Select: Aperol Spritz, Peach Bellini or Champagne Cosmo
  - ADD ON TRIO OF DIPS | Qty\_\_\_\_\_ A\$14.00
  - ADD ON ANTIPASTO TO SHARE | Qty\_\_\_\_\_ A\$16.00
  - ADD ON CHEESE & FRUIT PLATTER | Qty\_\_\_\_\_ A\$60.00ea
  - ADD ON PREMIUM BON BONS | Qty\_\_\_\_\_ A\$3.00

### 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 (3h) 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 TO 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: \_\_\_\_\_  
Postal Address: \_\_\_\_\_ Post Code: \_\_\_\_\_  
Contact Number Work: \_\_\_\_\_ AH: \_\_\_\_\_  
Mobile: \_\_\_\_\_  
Email: \_\_\_\_\_  
Occasion: \_\_\_\_\_

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

## PAYMENT DETAILS ~ A deposit of AUD\$15 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\$15.00 per adult)

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE STACKS 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

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Function / Event Enquiries: 1300 989 989 or (02) 9268 0888

Exclusive Use Enquiries: (02) 8281 1165

Email: [functions@stacksbar.com.au](mailto:functions@stacksbar.com.au)

[www.stacksbar.com.au](http://www.stacksbar.com.au)

## Terms & Conditions

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### 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 \$15 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: (25 guests or more)

An alternate drop menu is required for groups over 25 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 25 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:

Stacks Bar Restaurant is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice 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.