



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

*CHOICE OF:

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**

Express Weekday Lunch Menu

\$29pp (2 Course + Beverage)

AVAILABLE MONDAY TO FRIDAY 11.30AM TILL 3PM
UP TO 60 GUESTS. EXCLUDES DECEMBER
& ANY SPECIAL EVENT DAYS

ENTREE

ENTRÉE TO SHARE PLATTER STYLE
(PLATTER SHARED BETWEEN 4)

Garlic bread, salt & pepper calamari
& haloumi cheese

MAIN COURSE – choice of*

WAGYU BEEF BURGER

With lettuce, tomato, onion, beetroot relish,
tomato sauce & chips

or SALMON FILLETS

Served with your choice of chips or salad

or VEGETABLE LINGUINI PASTA

Served with tomato sauce

or FISH AND CHIPS

Served with tartare sauce & lemon

or CHARGRILLED TOP CUT SIRLOIN ^{GF}

Served with mashed potato

BEVERAGE

GLASS OF HOUSE WINE, BEER
OR SOFT DRINK

Group 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)

ENTRÉE – choice of*

- SALT & PEPPER CALAMARI
Served with a honey dressing, baby lettuce & aioli
- or PRAWN & AVOCADO TIAN ^{GF AVAILABLE}
- Salmon roe, baby herbs & croutons
- or GRILLED HALOUMI ^{GF | V}
- Beetroot puree, watercress & white radish
- or GRILLED CHICKEN SOUVLAKI
- Pita bread & tzatziki
- or CAPRICE SALAD ^{GF | V}
- Buffalo mozzarella, Roma tomato, basil, olive oil
& aged balsamic vinegar

MAIN COURSE – choice of*

- GRILLED TASMANIAN SALMON
FILLET ^{GF}
- Saffron risotto & zucchini ribbons
- or ADRIA'S CHICKEN PARMIGIANA
- Ham, tomato, mozzarella cheese
with creamy mash potato
- or ROTISSERIE COOKED
PRIME BEEF RUMP ^{GF}
- Carved to order & served with roasted potato,
vegetables & a red wine jus
- or ROTISSERIE COOKED JUNEE 'PASTURE FED'
- LAMB RUMP ^{GF | DF}
- With lemon potatoes & a mushroom sauce
- or TRUFFLED MUSHROOM RISOTTO ^{V | GF}
- Served with wild mushrooms & spinach

Mains are served with mixed leaf salads to share

DESSERT – choice of*

- BANANA & CARAMEL BRULEE
- Served with biscotti & fresh strawberry
- or VANILLA BEAN PANNA COTTA ^{GF}
- Served with fresh cream & berry compote
- or HOMEMADE CREPES
- Drizzled with warm chocolate sauce & vanilla ice cream

Group Menu Two

\$55pp (On Arrival + 2 Course)

\$65pp (On Arrival + 3 Course)

*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 BREADS TO SHARE

ENTRÉE – choice of*

- SEARED HERVEY BAY SCALLOPS ^{GF}
- Pea puree, crispy bacon & gremolata
- or GRILLED CALAMARI SALAD ^{GF}
- Baby lettuce, cherry tomato & pineapple
- or TASMANIAN SMOKED SALMON
- Served with crème fraiche, Spanish onions
& wholemeal bread
- or MARINATED LAMB SOUVLAKI
- Pita bread, tzatziki & lemon
- or CAPRICE SALAD ^{GF}
- Buffalo mozzarella, Roma tomato, basil,
olive oil & aged balsamic vinegar

MAIN COURSE – choice of*

- GRILLED BARRAMUNDI FILLET ^{GF}
- Broccolini, beurre blanc & chimichurri salsa
- or FREE RANGE CHICKEN BREAST
- Stuffed with feta & semidried tomatoes,
mashed potato & gorgonzola sauce
- or ROTISSERIE COOKED JUNEE
'PASTURE FED' LAMB RUMP ^{GF}
- With lemon potatoes & a mushroom sauce
- or CHARGRILLED BRAZILIAN
TOP CUT SIRLOIN ^{GF}
- Pumpkin puree, roasted baby potatoes & a pepper sauce
- or SPAGHETTI AGLIO E OLIO ^V
- Tossed in olive oil, garlic & chilli

Mains are served with mixed leaf salads and chips

DESSERT – choice of*

- 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

Group Menu Three

\$60pp (On Arrival + 2 Course)

\$70pp (On Arrival + 3 Course)

ON ARRIVAL

GARLIC BREADS TO SHARE

ENTRÉE (1 between 4)

ADRIA'S TASTING PLATE TO SHARE

Grilled chorizo, grilled calamari, marinated lamb souvlaki & chicken skewers with mixed herbs, Sicilian & kalamata olives, marinated feta, taramasalata & mixed bread

MAIN COURSE (1 between 4)

ADRIA'S CARVERY PLATTER TO SHARE

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

Junee 'pasture fed' lamb rump
Prime sirloin beef from South West Queensland
Northern New South Wales free range pork roast

Platters complimented with roasted vegetables, garden salads & chips

Served with Chef's selection of sauces; mushroom, pepper & béarnaise

DESSERT (1 between 4)

CHEF'S DESSERT SELECTION TO SHARE

Sticky date pudding, banana & caramel crème brulee
white chocolate panna cotta & chocolate crepes

Group Menu Four

\$70pp (On Arrival + 2 Course)

\$80pp (On Arrival + 3 Course)

*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

Roma tomatoes, Spanish onion, fresh basil, parmesan cheese, balsamic vinegar & olive oil

ENTRÉE – choice of*

LOCAL BABY OCTOPUS SALAD ^{GF | DF}

Served with baby lettuce, mango salsa & chilli lime dressing

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

Salmon Roe, baby herbs & micro croutons

or GRILLED BUTTERFLIED SCAMPI ^{GF}

Served with garlic butter & pilaf

or WARM LAMB SALAD

Rocket leaf, Persian feta, butternut pumpkin & asparagus

or GRILLED HALOUMI ^{GF | V}

Beetroot puree, watercress & white radish

MAIN COURSE – choice of*

GRILLED TASMANIAN SALMON FILLET ^{GF}

Saffron risotto & zucchini ribbons

or WHOLE BABY LOBSTER MORNAY

Served with baby Greek salad

or FREE RANGE CHICKEN BREAST

Stuffed with feta & semidried tomatoes, mashed potato & gorgonzola sauce

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

Wrapped in bacon, served on creamy mash potatoes

& 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 – choice of*

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**
- CAPRESE SKEWERS**
cherry tomato, buffalo mozzarella, basil,
olive oil & balsamic vinegar
- MEDITERRANEAN BROCHETTE SKEWER**
feta cheese, salami, olives & prosciutto

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**
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
- BEETROOT MOUSSE & GOATS CHEESE TART**
- SOUTHERN FRIED CHICKEN**
with spicy ranch sauce

Substantial Canapés

- FRIED FISH & CHIPS**
with homemade tartare sauce
- MINI BEEF BURGERS**
- HALOUMI & EGGPLANT BURGER** VEG
- BEEF RICE NOODLE SALAD**
with asian sweet spicy sour dressing

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)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE – Choice of 1

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

RED WINE – Choice of 1

Nicks Private Label Shiraz

Nicks Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager

Cascade Premium Light (Bottle)

Lumber Yak Mounatin Cider (Bottle)

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.

Premium Beverage Package

\$35pp (2 hours)

\$47pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING – Choice of 1

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli King Valley Prosecco (King Valley, VIC)

Yalumba 'Christobels' Moscato (Barossa Valley, SA)

WHITE WINES – Choice of 2

Little Pebble Sauvignon Blanc (Marlborough, NZ)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Pewsey Vale Vineyard Riesling (Eden Valley, SA)

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhone, France)

RED WINES – Choice of 2

Atzes GSM (Barossa Valley, SA)

Tarrawarra Estate Pinot Noir (Yarra Valley, VIC)

De Bortoli 'Woodfired Heathcote' Shiraz (Heathcote, VIC)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Selection of tap & bottled beers

Pure Blonde

Corona (Bottle)

Cascade Premium Light (Bottle)

Lumber Yak Mountain Cider (Bottle)

Great Northern Super Crisp Lager

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$38pp (2 hours)

\$50pp (3 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)

La Riva Dei Frati Prosecco DOC Treviso (Veneto, Italy)

WHITE WINES - Choice of 2

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

Vasse Felix 'Filius' Chardonnay (Margaret River, WA)

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

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Boheme Act 2 Rose (Yarra Valley, VIC)

RED WINES - Choice of 2

Mt Difficulty 'Roaring Meg' Pinot Noir (Central Otago, NZ)

Dandelion 'Lioness of McLaren Vale' Shiraz (McLaren Vale, SA)

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

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

Selection of tap & bottled beers

Pure Blonde

Great Northern Super Crisp Lager

Coopers Pale Ale

Corona (Bottle)

Stella Artois (Bottle)

Cascade Premium Light (Bottle)

Lumber Yak Mountain Cider (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

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).

CAKE PAYMENT DETAILS

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

The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

CASH: Must be received 7 days prior to booking

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Cake Message/ Inscription: _____

Signature: _____ Date: _____

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.

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 —

- EXPRESS LUNCH MENU (2 Course & Bev) \$29.00 **Excludes Dec*
- GROUP MENU 1 (Entree & Main) A\$40.00
- GROUP MENU 1 (Main & Dessert) A\$40.00
- GROUP MENU 1 (3 Course) A\$50.00
- GROUP MENU 2 (On Arrival, Entree & Main) A\$55.00
- GROUP MENU 2 (On Arrival, Main & Dessert) A\$55.00
- GROUP MENU 2 (On Arrival & 3 Courses) A\$65.00
- GROUP MENU 3 (On Arrival, Entree & Main) A\$60.00
- GROUP MENU 3 (On Arrival, Main & Dessert) A\$60.00
- GROUP MENU 3 (On Arrival & 3 Courses) A\$70.00
- GROUP MENU 4 (On Arrival, Entree & Main) A\$70.00

- GROUP MENU 4 (On Arrival, Main & Dessert) A\$70.00
- GROUP MENU 4 (On Arrival & 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
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- DELUXE BEVERAGE PACKAGE (2h) A\$38.00
- DELUXE BEVERAGE PACKAGE (3h) A\$50.00
- 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

- ONLINE (Visa & MasterCard only): <https://www.nicks-seafood.com.au/deposits>
The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

- CASH: Must be received 7 days prior to booking

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). 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.

Surcharges:

A surcharge of 8% is applicable on weekends & public holidays excluding kids menu & set menus