



# Adria

Bar Restaurant

## Group Menu & Function Packages

T: 1300 989 989 | E: [restaurant@adriabarandgrill.com.au](mailto:restaurant@adriabarandgrill.com.au) | W: [www.adriabarandgrill.com.au](http://www.adriabarandgrill.com.au)



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## 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 dining room can be tailored to suit virtually any need, from a quiet business lunch to a larger celebratory event. Adria's cuisine combines fresh locally-caught seafood, roast meats and pasta specialities, simmered, slow roasted or skilfully sauced in the authentic herbs and spices of the Mediterranean, from Venice in the North to Crete in the south. 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.



## Group Menu One

**\$65pp** (Bread + 2 Courses)

**\$75pp** (Bread + 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

CHEESE BREAD

### ENTRÉE – choice of\*

OVEN BAKED SCALLOPS <sup>GF</sup>

Cauliflower puree, crispy prosciutto  
& balsamic glaze

or

SPICED CHICKPEAS  
& PUMPKIN SALAD <sup>GF | DF | V</sup>

Roasted chickpeas, glazed & spiced pumpkin,  
tomatoes & rocket

or

MUSHROOM & TRUFFLE ARANCINI <sup>V</sup>

Truffle aioli, parmesan & shaved parmesan

### MAIN COURSE – choice of\*

KING PRAWNS <sup>GF</sup>

Served on mesclun, lemon & beurre blanc sauce

or

MARINATED BEEF <sup>GF | DF</sup>

Marinated in seeded mustard, garlic, balsamic  
& olive oil served with roast potatoes & red wine jus

or

LEMON PESTO LINGUINE <sup>V</sup>

Peas, garlic, house- made pesto & parmesan

or

CHICKEN SUPREME <sup>GF | DF</sup>

Tomato salsa, broccolini & lemon

Mains served with Chips & Salads to Share

### DESSERT – choice of\*

VANILLA PANNA COTTA

With berry coulis, mixed berry compote & biscotti

or

RICH DARK CHOCOLATE BROWNIE

With chocolate caramel sauce,  
pepitas crunch & vanilla ice cream

## Group Menu Two

**\$70pp** (Bread + 2 Courses)

**\$80pp** (Bread + 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

### ENTRÉE – choice of\*

SALT & PEPPER CALAMARI

Served with spicy aioli & lemon

or

CAESAR SALAD

Cos lettuce, croutons, boiled egg, bacon,  
anchovies & parmesan with a traditional caesar  
dressing

or

CHICKEN SOUVLAKI

Marinated with herbs served with tzatziki  
& pita bread

### MAIN COURSE – choice of\*

SALMON FILLET <sup>GF</sup>

Cous-cous, raisin, medley tomatoes,  
parsley & beurre blanc

or

PRIME GRAINGE SCOTCH <sup>GF</sup>

Served with creamy mash & mushroom sauce

or

KING PRAWN & CALAMARI LINGUINE

Garlic, chili, parsley & semi dried roma tomatoes

or

MARINATED LAMB <sup>GF</sup>

Marinated in roasted capsicum, garlic, rosemary,  
lemon juice & olive oil served with roast potatoes  
& red wine jus

Mains served with Chips & Salads to Share

### DESSERT – choice of\*

RICH DARK CHOCOLATE BROWNIE

With chocolate caramel sauce,  
pepitas crunch & vanilla ice cream

or

WHITE CHOCOLATE & RASPBERRY

CREME BRULEE

With fresh berry coulis & coconut crumble

## Group Menu Three

**\$80pp** (Dips + 2 Courses)

**\$90pp** (Dips + 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

TRIO FLAVOURS

Spicy Hummus, Taramasalata & Charred Capsicum  
& Feta Dip with Pita Bread

### ENTRÉE – choice of\*

GARLIC PRAWNS <sup>DF</sup>

With olive oil, garlic & chilli

or

HALOUMI <sup>V</sup>

Roasted capsicum, rocket, balsamic glaze  
& tomatoes

or

LAMB SOUVLAKI

Marinated with rosemary served with tzatziki  
& pita bread

### MAIN COURSE – choice of\*

BARRAMUNDI FILLET <sup>GF</sup>

Thyme potatoes, caponata & lemon served  
with beurre blanc sauce

or

PRIME GRAINGE RIB EYE <sup>GF</sup>

Served with creamy mash & red wine jus

or

KING PRAWN & CALAMARI LINGUINE

Garlic, chili, parsley & semi dried roma tomatoes

or

TASTING PLATE <sup>GF</sup>

A selection of marinated beef & lamb roasts  
served with lemon thyme potatoes

Mains served with Chips & Salads to Share

### DESSERT – choice of\*

STICKY DATE PUDDING

Served with butterscotch & vanilla ice cream

or

VANILLA PANNA COTTA

With berry coulis, mixed berry compote & biscotti

# Canapé Menu

**2 HOURS | \$48PP | 6 CANAPÉS + 2 SUBSTANTIAL**

**3 HOURS | \$63PP | 9 CANAPÉS + 2 SUBSTANTIAL**

**4 HOURS | \$75PP | 10 CANAPÉS + 3 SUBSTANTIAL**

+ AUD\$5.00 (ADDITIONAL CHOICE) + AUD\$7.00 (ADDITIONAL SUBSTANTIAL)

## Cold Canapés

### CURED SALMON

with dill crème fraîche

### SALMON TARTAR <sup>GF</sup>|<sup>DF</sup>

with capers, dill & cornichon

### BABY BLINIS

with smoked salmon & mascarpone

### BLOODY MARY & SYDNEY ROCK OYSTER SHOOTERS <sup>GF</sup>|<sup>DF</sup>

### SALMON GRAVLAX

with dill, salmon roe on fried tortilla

### SPICY PEPPERONI, STILTON & PEAR SALAD <sup>GF</sup>|<sup>DF</sup>

on chinese spoon

### MASCARPONE, PROSCIUTTO & APPLE <sup>GF</sup>

in a cucumber cup

### MELON & PROSCIUTTO BALLS

### MINI BRUSCHETTA <sup>V</sup>

with aged balsamic

### MINI ROAST PUMPKIN & FETA BRUSCHETTA <sup>V</sup>

### TUNA & APPLE TARTAR <sup>GF</sup>

with wasabi & soy

### GOATS CURD ON TOASTED BRIOCHE DISK <sup>V</sup>

with beetroot jam

### MINI CAESAR SALAD

on sourdough crouton

### MINI CAPRESE SALAD <sup>GF</sup>|<sup>V</sup>

with basil oil on bamboo skewer

### RARE ROAST BEEF & RED BELL PEPPER RELISH

### SMOKED EGGPLANT TARTLETS <sup>V</sup>

with red capsicum jam

### OCEAN KING PRAWN <sup>GF</sup>|<sup>DF</sup>

with cocktail sauce

## Hot Canapés

### BEER BATTERED KING PRAWNS

with aioli

### BEER BATTERED POTATO SCALLOPS <sup>V</sup>

with salt & vinegar

### CRISPY FRIED WHITEBAIT <sup>DF</sup>

with tartare sauce

### SEARED SESAME TUNA ON CHINESE SPOON

with tamarind & nori

### SEARED SCALLOPS <sup>GF</sup>

with cauliflower puree & green apple glaze

### PANKO & BLACK SESAME CALAMARI RINGS

### TEMPURA CUTTLIFISH WITH BLACK MAYONNAISE <sup>DF</sup>

### TEMPURA PRAWN YAKITORI STICKS <sup>DF</sup>

with sticky soy sauce

### CHICKEN DEVIL WINGS <sup>DF</sup>

with chipotle mayo

### CHICKEN DRUMETTES

with honey & soy dressing

### HAM GRUYERE & SEEDED MUSTARD TARTLETS

### PORK & VEAL MEATBALLS <sup>GF</sup>

with tomato & honey jam

### PUMPKIN & PROSCIUTTO ARANCINI

### TEMPURA ASPARAGUS WRAPPED IN PROSCIUTTO <sup>DF</sup>

### DEEP FRIED CAMEMBERT WITH RED ONION JAM

### MUSHROOM & TRUFFLE ARANCINI <sup>V</sup>

### FRIED VEGETABLE SPRING ROLLS <sup>V</sup>

with sweet chilli sauce

### FRIED VEGETABLE SAMOSA <sup>V</sup>

with sweet chilli sauce

### JALAPENO POPPERS WITH GOAT'S CHEESE <sup>V</sup>

### GOATS CHEESE TARTLETS <sup>V</sup>

### TEMPURA VEGETABLE ASSORTMENT <sup>V</sup>

with wasabi mayo

*A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.*

# Canapé Menu Continued

**2 HOURS | \$48PP** | 6 CANAPÉS + 2 SUBSTANTIAL

**3 HOURS | \$63PP** | 9 CANAPÉS + 2 SUBSTANTIAL

**4 HOURS | \$75PP** | 10 CANAPÉS + 3 SUBSTANTIAL

+ AUD\$5.00 (ADDITIONAL CHOICE) + AUD\$7.00 (ADDITIONAL SUBSTANTIAL)

## Substantial Canapés

### MINI LOBSTER ROLL

with creamy mustard mayo & iceberg lettuce

### MINI FISH & CHIP CONES

with tartare sauce

### CHICKEN SOUVLAKI SKEWERS <sup>GF</sup>

with tzatziki

### CAJUN CHICKEN SKEWERS <sup>GF</sup>

with sour cream

### LAMB SOUVLAKI SKEWERS <sup>GF</sup>

with tzatziki

### LAMB CUTLETS CHARGRILLED <sup>GF</sup>

with sauce vierge

### WAGYU BEEF SLIDERS

with tomato salsa

### PULLED PORK SLIDERS

with homemade pickles

### MINI REUBEN SANDWICH

finely sliced pastrami on rye with pickles, mustard, gruyere & sauerkraut

### MINI HOTDOGS ON A BRIOCHE ROLL

with mustard, caramelised onion & cheese

### HALOUMI SLIDERS <sup>V</sup>

with preserved lemon

## Dessert Canapés

### HAZELNUT & CHOCOLATE MOUSSE SLICE

### MANGO CREAM TART

### CHOUX PUFFS – ASSORTED FLAVOURS

### PAVLOVA

### CHOCOLATE MOUSSE POTS

### CHOCOLATE BROWNIE

### PASSIONFRUIT BRÛLÉE

### CHOCOLATE DIPPED STRAWBERRIES

### FRESH SEASONAL FRUIT SKEWERS

## Additional Vegan & Vegetarian Canapes

### CHICK PEA & ZUCCHINI FRITTERS <sup>VEGAN</sup>

with kale pesto

### EGGPLANT & BELL PEPPER ROULADE <sup>V</sup>

with smoked paprika aioli

### PORTOBELLO MUSHROOMS <sup>V</sup>

stuffed with confit eshallots & brioche crumbs

### CRISPY POLENTA FINGERS <sup>V</sup>

with lime yogurt & pomegranate

### PASSALIDAE TART, CARAMELISED ONION & BLACK

OLIVE TARTELETTE <sup>V</sup>

### CRUNCHY CAULIFLOWER POPCORN <sup>V</sup>

with Cajun seasoning & lemon aioli

### SPANAKOPITA TRIANGLES <sup>V</sup>

spinach & fetta baked filo pastry triangles

### TEMPURA BABY ASPARAGUS SPEARS <sup>VEGAN</sup>

with mousseline sauce

### BEER BATTERED SILKEN TOFU <sup>VEGAN</sup>

with nam jim & fried eshallots

### HALOUMI & MUSHROOM SKEWERS <sup>V</sup>

with lemon & balsamic glaze

### GOATS CHEESE BEIGNETS <sup>V</sup>

with roasted tomato sugo

### MUSHROOM & GRUYERE PASTIES <sup>V</sup>

with truffle & porcini velouté

### GORGONZOLA, PEAR & WALNUT SALAD <sup>V</sup>

on chinese spoon

*A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.*



## Optional Add Ons

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### **DIPS SERVED WITH ASSORTED BREADS | 24EA**

Smoked salmon & dill dip, taramasalata, feta, & roasted capsicum & chilli

### **CLASSIC PLATTER | 90EA**

Salt & pepper calamari, wild mushroom risotto with parmesan & truffle oil, marinated chicken skewers with lemon & oregano, lamb souvlaki served with lemon & tzatziki dipping sauce

### **COCKTAIL ON ARRIVAL | 14PP**

Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

### **CHEESE & FRUIT PLATTERS | 90EA**

Seasonal fresh fruits & Adria's selection of premium cheeses

### **ANTIPASTO PLATTER | 90EA**

Trio of dips ~ Taramasalata, olive tapenade, salmon mousse served with assorted breads, grilled haloumi, cured meats, mixed marinated olives & gherkins

### **MIXED BREAD PLATTER TO START | 9PP**

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## House Beverage Package

**\$54pp** (2 hours)

**\$65pp** (3 hours)

**\$78pp** (4 hours)

\*Other timings are available on request

### Selection of wines

#### SPARKLING

Cockle Bay Cuvee Brut

#### WHITE WINES

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

#### RED WINE

Nicks Private Label Cabernet Merlot

### Selection of tap & bottled beers

Hahn SuperDry

Hahn Premium Light (bottles)

### Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

**Why not add the Multi-Award  
Winning Vintage ~ Wynns Riddoch  
Cabernet Sauvignon 1998 Magnums  
(Coonawarra, SA) \$380 Per Magnum**

*A surcharge of 10% is applicable on weekends and public holidays.  
All card payments incur a 1.5% fee.  
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

**\$58pp** (2 hours)

**\$70pp** (3 hours)

**\$82pp** (4 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)

#### WHITE WINES - Choice of 2

821 South Sauvignon Blanc (Marlborough, NZ)

McHenry Hohnen 'Rocky Road' Chardonnay (Margaret River, WA)

Jim Barry 'The Atherley' Riesling (Clare Valley, SA)

Opawa Pinot Gris (Marlborough, NZ)

#### ROSE

Mazi Mataro Cinsault Grenache Rosé

(McLaren Vale, SA)

#### RED WINES - Choice of 2

Cavedon Pinot Noir (King Valley, VIC)

Main & Cherry Shiraz (McLaren Vale, SA)

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

Terrazas Reserva Malbec (Mendoza, Argentina)

### Selection of tap & bottled beers

Hahn SuperDry

James Squire 150 Lashes Pale Ale

Stone & Wood Pacific Ale

Hahn Premium Light (bottles)

Corona (bottles)

Little Creatures Pipsqueak Cider (bottles)

### Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

## Deluxe Beverage Package

**\$104pp** (2 hours)

**\$115pp** (3 hours)

**\$128pp** (4 hours)

\*Other timings are available on request

### Selection of wines

#### SPARKLING - Choice of 1

West Cape Howe Pink Moscato

(Great Southern, WA)

Moet & Chandon Imperial Brut NV

(Epernay, France)

#### WHITE WINES - Choice of 2

Pewsey Vale '1961 Block' Riesling (Eden Valley, SA)

Brokenwood Pinot Gris (Beechworth, VIC)

Cloudy Bay Sauvignon Blanc (Marlborough, NZ)

Heggies Estate Chardonnay (Eden Valley, SA)

#### ROSE

Chateau d'Esclans 'Whispering Angels' Rose

(Provence, France)

#### RED WINES - Choice of 2

Mt Difficulty 'Bannockburn' Pinot Noir (Central Otago, NZ)

Bowen Estate Cabernet Sauvignon (Coonawarra, SA)

Heathcote Mail Coach Shiraz (Heathcote, VIC)

Terrazas Reserva Malbec (Mendoza, Argentina)

### Selection of tap & bottled beers

Hahn SuperDry

James Squire 150 Lashes Pale Ale

Stone & Wood Pacific Ale

Hahn Premium Light (bottles)

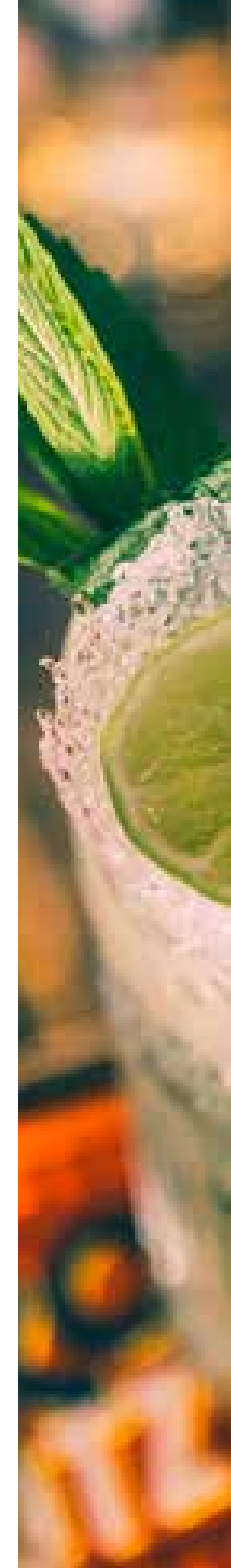
Corona (bottles)

Kirin Ichiban (bottles)

Little Creatures Pipsqueak Cider (bottles)

### Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water



\$90.00 (Suitable for 12-16 guests) Min 48 hours notice required



Chocolate Mudcake <sup>NF</sup>

*Rich semi dark chocolate with caramel, cream & fresh seasonal berries*

Berry Luscious <sup>NF</sup>

*Chiffon sponge, mixed berry compote, berry mascarpone cream & fresh mixed berries*

The Forest

*Chocolate genoise sponge with layers of cherry & vanilla whipped cream*

Raspberry Zest Cheesecake

*Light cheesecake & sponge with layers of fresh cream & raspberry bliss*

Strawberry Shortcake

*Vanilla chiffon sponge with fresh strawberries, vanilla cream frosting & roasted almond flakes*

### CAKE ORDER - ADRIA BAR RESTAURANT

Date of Booking: \_\_\_\_\_ Preferred Booking Time: \_\_\_\_\_

Booking Name: \_\_\_\_\_ Number Guests: \_\_\_\_\_ adults \_\_\_\_\_ kids \_\_\_\_\_

Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Contact Number (Work/ Home): \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Occasion: \_\_\_\_\_

Cake Message (Optional): \_\_\_\_\_

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

### CAKE PAYMENT DETAILS

ONLINE: <https://www.nicksgroup.com.au/deposits/>

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

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

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: \_\_\_\_\_

PRIVACY POLICY: Nick's Seafood Restaurant, I'm Angus Steakhouse 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.



# Adria Bar Restaurant Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to [restaurant@adriabarandgrill.com.au](mailto:restaurant@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

### SIT DOWN SELECTION

- GROUP MENU 1 (Bread, Entree & Main) A\$65.00
- GROUP MENU 1 (Bread, Main & Dessert) A\$65.00
- GROUP MENU 1 (Bread & 3 Courses) A\$75.00
- GROUP MENU 2 (Bread, Entree & Main) A\$70.00
- GROUP MENU 2 (Bread, Main & Dessert) A\$70.00
- GROUP MENU 2 (Bread & 3 Courses) A\$80.00
- GROUP MENU 3 (Dips, Entree & Main) A\$80.00
- GROUP MENU 3 (Dips, Main & Dessert) A\$80.00
- GROUP MENU 3 (Dips & 3 Courses) A\$90.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

### CANAPES PACKAGES

- CANAPE PACKAGE 2 HOURS A\$48.00pp
  - CANAPE PACKAGE 3 HOURS A\$63.00pp
  - CANAPE PACKAGE 4 HOURS A\$75.00pp
  - ADDITIONAL CANAPE | Quantity\_\_\_\_ A\$5.00
  - ADDITIONAL SUBSTANTIAL CANAPE | Quantity\_\_\_\_ A\$7.00
- ### ADD ONS
- DIPS & ASSORTED BREADS | Quantity\_\_\_\_ A\$24.00ea
  - CLASSIC PLATTER | Quantity\_\_\_\_ A\$90.00ea
  - COCKTAIL ON ARRIVAL A\$14.00pp | Cocktail: \_\_\_\_\_
  - CHEESE & FRUIT PLATTER | Quantity\_\_\_\_ A\$90.00ea
  - ANTIPASTO PLATTER | Quantity\_\_\_\_ A\$90.00ea
  - MIXED BREAD PLATTER TO START A\$9.00pp

### BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$54.00
- HOUSE BEVERAGE PACKAGE (3h) A\$65.00
- HOUSE BEVERAGE PACKAGE (4h) A\$78.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$58.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$70.00
- PREMIUM BEVERAGE PACKAGE (4h) A\$82.00
- DELUXE BEVERAGE PACKAGE (2h) A\$104.00
- DELUXE BEVERAGE PACKAGE (3h) A\$115.00
- DELUXE BEVERAGE PACKAGE (4h) A\$128.00
- DRINKS ON CONSUMPTION

## BOOKING INFORMATION - ADRIA BAR RESTAURANT

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: <https://www.nicksgroup.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

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Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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**Adria**  
BAR RESTAURANT

## Contact Us

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

Exclusive Use Enquiries: (02) 8281 1165

Email: [restaurant@adriabarandgrill.com.au](mailto:restaurant@adriabarandgrill.com.au)

[www.adriabarandgrill.com.au](http://www.adriabarandgrill.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 \$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 Package:

A beverage package option is available for a two hour duration 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 48 hours notice period. If you wish to supply your own cake, a \$5 per person cakeage charge will apply.

### Surcharges:

A surcharge of 10% is applicable on weekends & public holidays  
All card payments incur a 1.5% fee.

*Adria*  
BAR RESTAURANT