

EVENTS AT BRINDABELLA BISTRO & BAR



FUNCTIONS & EVENTS AT THE

BRINDABELLA

The Brindabella has recently undergone an extensive refurbishment which has transformed the venue with beautiful open plan areas that are flooded with natural light. The venue boasts a number of new spaces that can be made available for functions and events; the Brindabella Bistro & Bar, The Verandah, Private Function Room and the Brindy Beer Garden.

The Brindabella Bistro & Bar is the perfect space for any function. The space is modern, open and light, capitalising on the picturesque views of the Brindabella Mountain ranges. The Brindabella Bistro & Bar is ideal for hosting small casual gatherings, through to private weddings, corporate functions, and special birthdays.

The Verandah wraps around the side of the building and has stunning views of the Brindabella ranges and rolling greens. This area is the perfect location for the more casual stand up function especially during the warmer months.

Whether your booking is for 10 or 400 people, our functions team can assist you with planning an experience your guests will be talking about long after your function has finished.

Our functions packages have been designed to cater to a variety of requirements and budgets. Selections include canape packages, function platters and we can even accommodate a 'mix and match' of both. Beverages may be selected either as a package or a customised bar tab.

For more information, Contact our Functions team at functions@thebrindabella.com.au or call us on 02 6254 2922



FUNCTION PLATTERS

***EACH PLATTER SERVES APPROXIMATELY 10 GUESTS**

Mezze (v, gfa)

\$60 Per Platter

marinated olives, feta,
pickled zucchini, marinated eggplant,
roasted peppers, dolmades,
babaganoush, hummus,
crusty sourdough

Market (v, gf)

\$45 Per Platter

fresh, crisp, and colourful vegetables
served with goats cheese, hummus,
beetroot, and babaganoush

Charcuterie (gfa)

\$80 Per Platter

shaved Italian prosciutto,
mild Danish salami, sliced double
smoked ham, hot copa and mortadella,
roasted peppers, marinated olives,
cornichons and pickled zucchini,
lavosh, sourdough

Australian Farmhouse Cheese (gfa)

\$75 Per Platter

a selection of soft, semi soft, hard
and blue Australian cheeses with
dried fruits, nuts, quince paste, water
crackers, lavosh, and potato wafers

Pie Shop

\$75 Per Platter

10 pork and fennel sausage rolls, 10
quiche Florentine, 10 beef pies,
10 fish pies

Fresh Fruits (gf)

\$40 Per Platter

chef's pick of fresh fruits of
the season

From the Sea (gf)

\$99 Per Platter

Coffs Harbour prawns, Sydney rock
oysters, Merimbula mussels,
Morton Bay bugs, lemon, champagne
eschalot vinaigrette

Sweet Treats (gfa)

\$65 Per Platter (please choose three)

vanilla bean panna cotta, salted
caramel cheesecake, pavlova,
mocha tiramisu, flourless chocolate
hazelnut cake with fresh cream, lemon
meringue tarts (15 pieces of each)



CANAPE PACKAGE

***MINIMUM OF 20 GUESTS
ALL CANAPE PACKAGES INCLUDE SWEET
POTATO CRISPS AND HOUSE MADE DIPS ON
ARRIVAL**

Three Canapes

\$18 PER PERSON

Select any three canapes.
Perfect for a small nibble or
a lovely way to begin your
elegant coursed meal.

Five Canapes

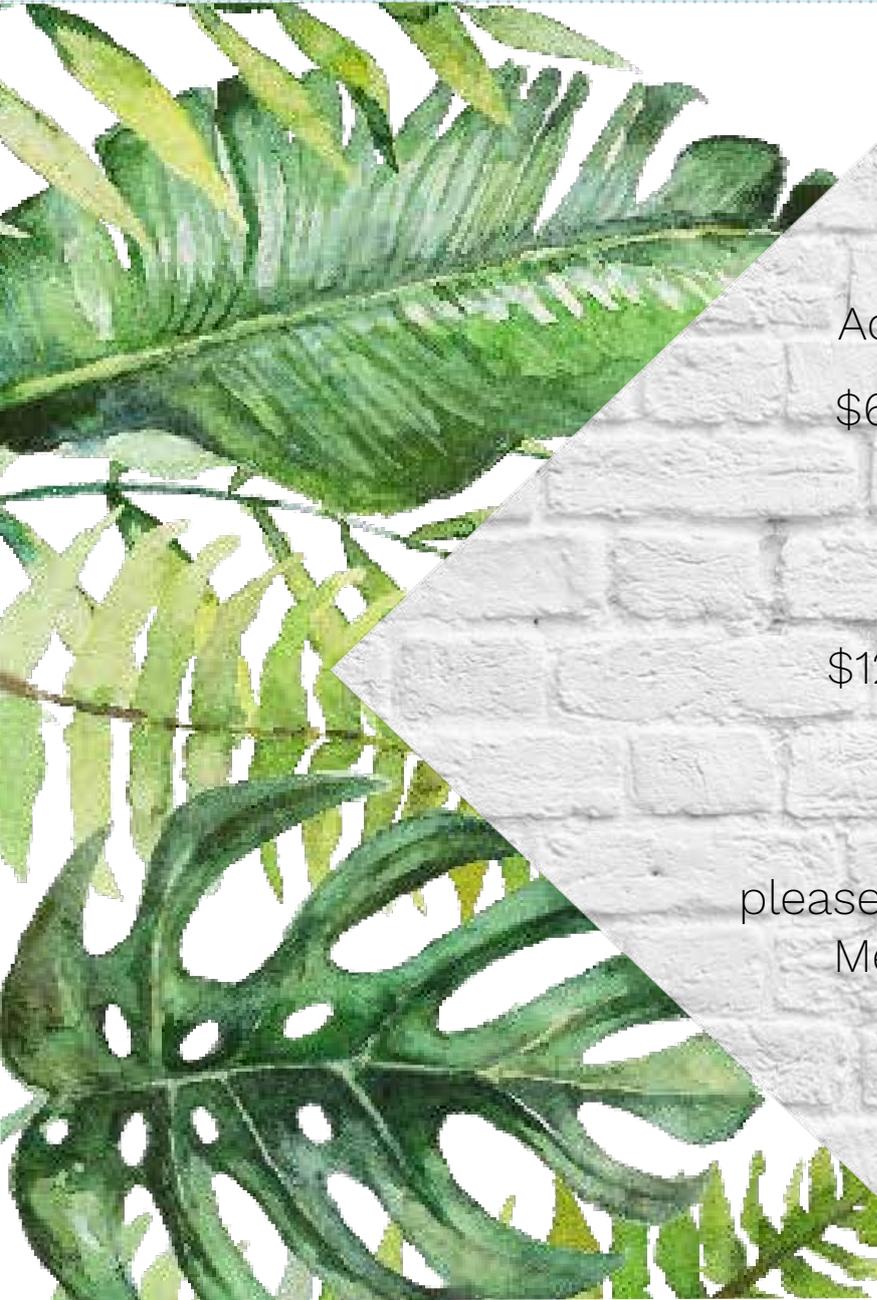
\$28 PER PERSON

Select any five canapes. For
those who are looking for
something a bit substantial
but not quite the full meal,
this is just right.

Nine Canapes

\$44 PER PERSON

Select any nine canapes.
Substantial enough to serve
as a meal for your guests.



Add:

Additional Canapes

\$6 per person each

Boxes

\$12 per person each

Pizza:

please see the current Bistro
Menu for selections

Cold

Skewered rock melon with house sliced Italian prosciutto (gf)
Freshly shucked Sydney rock oysters with Duxton mignonette (gf)
Fried blinis with caramelised Spanish onion, crème fraiche and chives (v)
Chilli tiger prawns on a betel leaf with lime aioli (gf)
Salmon tartar, capers, roe, chive crème fraiche on crostini (gfa)
Vegetable and vermicelli rice paper roll, nam jim (vgn, gf)
Sesame seared tuna, wakame, wasabi aioli, bonito flakes (gf)
Kingfish ceviche, avocado, ginger mezcal, prawn cracker (gfa)
Spiced avocado salsa, black sesame, and cucumber cup (vgn, gf)

Hot

Thai green, coconut, lime and chilli chicken tenderloin, nouc cham (gf)
Spiced buffalo wings with blue cheese (gf)
Potato and pea samosa with mint yoghurt (v)
Poached tofu and spinach dumplings, chives, ponzu (vgn)
Crispy pork belly, coriander, pear puree (gf)
Japanese croquettes, potato, and chorizo (gf)
BBQ chilli and garlic prawn skewers (gf)
Vegetable pakora with coconut dipping sauce (vgn, gf)
Asian vegetable spring rolls with sweet chilli sauce (v)
Pea and sweet potato arancini with aioli (v)

Sweet

Vanilla bean panna cotta (gf)
Salted caramel cheesecake
Coconut milk yoghurt with toasted coconut and fresh berries (gf)
Pavlova (gf)
Mocha tiramisu
Red velvet cupcakes
Flourless chocolate hazelnut cake with fresh cream (gf)
Lemon meringue tarts

Boxes \$12 per person each

Fried chilli squid with Asian slaw (gf)
Malaysian beef curry with steamed rice (gf)
Braised Italian chicken ragu with penne pasta and pecorino
Middle eastern spiced char-grilled lamb leg, toasted pita, harissa, minted yoghurt
Crispy roti, spiced tomato chutney (vgn)
Pulled lamb salad, Israeli cous cous, mint, roasted peppers, rocket, feta, mint yoghurt

BISTRO SELECTION

***MINIMUM OF 10 GUESTS**

Cured Meats on arrival followed by two-course's (entrée/main) served shared-style, with chef's selection of entrees, mains, and sides from The Bistro Menu.

*CHANGES SEASONALLY

Standard Selection

Two Course \$45p.p

Includes chefs selection mixed shared entrees, main selection of Steak, Schnitzel, and Pasta.

- or -

Seafood Selection

Two Course \$59.00 p.p

Includes Sydney Rock Oysters, seasonal seafood entrée, and seasonal seafood main within the selections



***PLEASE NOTE photo above is not of current menu**

BBQ PACKAGE

- *MINIMUM OF 40 UP TO 400 GUESTS
- * SERVED IN THE BEER GARDEN
- * WEATHER DEPENDENT
- * PRIVATE BAR OPTION AVAILABLE

Package 1

\$15 PER PERSON

Sausage Sizzle (2 per person)
Potato Salad, Brindy Slaw, Pasta
Salad, condiments

Package 2

\$19 PER PERSON

Scotch Fillet Steak Sambo (1 per
person) Sausage Sizzle (2 per person)
Potato Salad, Brindy Slaw, Pasta
Salad, condiments

Package 3

\$21 PER PERSON

Cheese Burger (1 per person) Scotch
Fillet Steak Sambo (1 per person)
Sausage Sizzle (2 per person)
Potato Salad, Slaw, Pasta Salad,
condiments

BEVERAGE PACKAGES

*PRICES ARE PER PERSON

Brindy Package

Tap Beer (full and mid strength)
House Cider
House Red Wine
House White Wine
House Prosecco
Soft Drink & Juice

2 HOUR	\$30
3 HOUR	\$35
4 HOUR	\$40
5 HOUR	\$44
6 HOUR	\$48

Bar tabs also available



thebrindabella.com.au | 02 6254 2922

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