



DONNY'S
BAR
EST 2013

MANLY'S NEW YORK LOFT EXPERIENCE

EVENT PACKAGES



OUR SPACES

UPSTAIRS LOFT

Up to 60 People

Cocktail, Standing or Seated

Min Spend Applies





SET MENU

\$29PP - TASTING MENU

Red Snapper Crudo

With charred corn husk oil, plantain & chive (gf)

Crispy Brie

With hot honey & Jamon crumb (cbveg)

Raw Asparagus & Blue Cheese Salad

With apple mustard vinaigrette (gf) (cbv)

Chicken Wings

With whisky & maple mayo (gf)

+ \$30PP TO ADD

NY Strip Steak

With bone marrow butter & walnut salad (gf)

Sweet Potato Fries

With chimichurri mayo (gf)

CANAPÉS PACKAGE

\$30PP - CHOICE OF 4 CANAPÉS

\$40PP - CHOICE OF 6 CANAPÉS

Red Snapper Crudo

With charred corn husk oil & chive on a plantain chip (gf)

Reuben sliders

With pastrami, swiss cheese, mustard and sauerkraut with Russian dressing.

Crispy Brie

With hot honey & Jamon crumb (cbveg)

Pedron Peppers

With lemon crema (cbv) (gf)

Raw Asparagus & Blue Cheese Salad

In a chicory cup (gf) (cbv)

Jalapeno Poppers

With chipotle (veg)



CHARCUTERIE TABLES

20 PEOPLE - \$400

40 PEOPLE - \$600

Our charcuterie platters offer a simple and convenient catering option for your guests to graze on during your function.

You will enjoy separate plates / boards of meats such as sliced jamon prosciutto, salchicon cured sausage and sliced double smoked ham.

Cheese such as L'artisan double cream brie, ashed goats chevre and shaved manchego cheese all served w/ dried apricots and figs, warm sourdough, crackers, marinated olives and dips.

Gluten free bread options available on request.





BOTTOMLESS BRUNCH

**\$75PP - BOTTOMLESS MARGARITAS
SMALLS TO SHARE**

**\$65PP - NON ALCOHOLIC
SMALLS (TO SHARE)**

Crispy Brie

With hot honey & Jamon crumb (cbveg)

Chicken Wings

With whisky & maple mayo.

Sourdough

With anchovy butter (cbgf)

Red Snapper Crudo

With charred corn husk oil & chive on a plantain chip (gf)

Raw Asparagus & Blue Cheese Salad

In a chicory cup (gf) (cbv)



BEVERAGES

BRONZE PACKAGE

\$45PP (2 HOURS) OR \$75PP (4 HOURS) \$95PP (6 HOURS)

- House tap beers
- House Red, white or sparkling wines
- All soft drinks and juices

SILVER PACKAGE

\$60PP (2 HOURS) OR \$100PP (4 HOURS) \$130PP (6 HOURS)

- Premium tap beers
- Premium Red, white or sparkling wines
- All soft drinks and juices

GOLD PACKAGE

\$70PP (2 HOURS) OR \$110PP (4 HOURS) \$140PP (6 HOURS)

- Premium tap beers
- Premium Red, white or sparkling wines
- House Spirits
- All soft drinks and juices

DRINK PACKAGES CONTINUED ON THE NEXT PAGE...



BEVERAGES

PLATINUM PACKAGE

\$85PP (2 HOURS) OR \$145PP (4 HOURS) \$175PP (6 HOURS)

- Premium tap beers
- Premium red, white or sparkling wines
- House spirits
- Signature cocktails
- All soft drinks and juices

ADDED EXTRAS

+ \$15PP COCKTAIL ON ARRIVAL

Add a cocktail on arrival onto either the bronze, silver or gold package

+ \$14pp MUMM MARLBOROUGH ON ARRIVAL

Add a glass of Mumm Marlborough on arrival onto either the bronze, silver, gold or platinum package

+ \$22PP JAQUART CHAMPAGNE ON ARRIVAL

Add a glass of Jaquart Champagne on arrival onto either the bronze, silver, gold or platinum package

BOOKING / EVENT CONFIRMATION

Upon confirmation of the event, 10% of the agreed minimum will be charge as a deposit. The remaining balance as well as payment for any additional food or beverage is to be paid 2 days prior to the event.

BOOKINGS / EVENT CANCELLATION

For exclusive functions we require:

- 14 days notice to be given
- Less than 14 days notice to receive a 50% refund of the deposit paid.
- Less than 7 days notice and the venue retains the deposit in full.
- Less than 24 hours notice and we require 50% of the agreed minimum spend to be paid.

For non-exclusive group bookings, we require a minimum of 48 hour cancellation notice or the deposit will be forfeit.

MINORS

Donny's Bar do not have a minors authorisation and therefore does not legally allow any minors on the licensed premises at any point in time.

CONDUCT OF EVENT

The Client shall conduct the event in an orderly manner compliant with the rules of the venue and in accordance with all applicable laws. The client is liable for the actions of their invitee's and any damages or losses occurred. Any costs will be involved directly.

Decorations of the space are welcomed during the exclusive hire period, yet must be removed in full when space is open to the public next.

The tables will hold table for 15 minutes and a reserved area for 30 minutes on weekends before we reserved the right to give away the area.

VENUE RIGHTS

Our venues do not assume responsibility or liability for any loss or damage to any property belonging to the client's guests or invitees. Our venue reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability. Our venues will hold a table for 15 minutes and a reserved area for 30 minutes on weekends before we reserved the right to giveaway the area.

RESPONSIBLE SERVICE OF ALCOHOL

Our bar management team and employees will at all times be bound to state licensing laws and the responsible service of alcohol act of New South Wales.