



**BREAKOUT BAR**

**FUNCTION & EVENTS  
MENU**

**ESCAPE \* EAT \* DRINK**





# DRINKS OPTIONS

*Pick the perfect package for your party!*

## OPTION 1: PAY AS YOU GO

Regular bar service, guests may order from regular menus, paying for each drink as they go. A great option for budget conscious bookings.

## OPTION 2: RUN A TAB

Regular bar service, where you and your guests can simply order as you like! A great option to alleviate stress and create a luxurious atmosphere for you and your guests.

**Post-paid:** Simply leave a card with us and we'll charge all drinks to it at the end. We can easily set limits on total spend or price per drink to ensure you remain within your budget.

**Pre-paid:** Purchase your tab before your event and receive bonus credit!

| Spend  | Get     |
|--------|---------|
| \$500  | \$550   |
| \$1000 | \$1,150 |
| \$1500 | \$1,750 |
| \$2000 | \$2,350 |





## OPTION 3: OPT FOR A PACKAGE

Minimum 10 people

The ultimate drinks experience! Pick your package from the list below and enjoy an open bar. Everything listed in the package will be available for your group to order from for no additional cost for the duration of the package.

### SILVER - \$59

Our standard package, with something for everyone! Duration - 2hrs.

Beer & Cider, Wine, House Spirits

Bourbon - Gin - Spiced Rum - White Rum - Whiskey - Vodka

### GOLD - \$74

Upgrade your night with some cocktails! Duration - 2hrs.

Beer & Cider, Wine, House Spirits, 3 Cocktails

Includes house specialties and classics. Yes, we do Espresso Martinis.

### PLATINUM - \$124

Our top tier package, with all the bells & whistles! Duration - 2hrs.

Beer & Cider, Wine, Spirits, Unlimited Cocktails

Spirits range includes entire backbar.





Finger Food by

# DELI & DINE ON MARKET

All Packages minimum 10 people  
@ \$35 per person

## CANAPES PACKAGE

Arancini Balls, 3 Cheese & Mushroom - V  
Gourmet Beef & Herb  
Mini Quiches  
Cheeseburger Sliders  
Chicken Satay Skewers  
Bruschetta  
Served with a variety of dipping sauces

## CHARCUTERIE GRAZING BOARD PACKAGE

Chefs Selection of the following  
Charcuterie  
Soft & Hard Cheeses  
Fresh Fruit  
Dips, Bread & Crackers  
Antipasto Accompaniments

## MORNING/AFTERNOON TEA CATERING PACKAGE

Mini Danishes, Muffins & Cakes  
Fresh Fruit, Cheese & Crackers  
Tea & Coffee

*We can cater to most dietary requirements at a small additional cost per head.*





Set Menu by

# KNEADING RUBY

**\$55PP**

## STARTERS & SIDES

**Garlic Bread** - Cob loaf - garlic butter **V**

**Feta Fried Olives** - Fried Olives stuffed with Feta **V,GF**

**Polenta Chips** - gorgonzola & cauliflower sauce **V, GF**

**Gnocchi**- Gnocchi - spinach - peas - pancetta - goats cheese

**Rocket Salad** - Rocket - pear - lemon dressing **VV,GF**

## PIZZA

**Margherita** - Red sauce - fior di latte – basil **V**

**Pancetta** - w/ mozzarella - potato - rosemary

**Sopressata** -w/ red sauce -olives - chilli honey

**Pork Sausage** – w/ red sauce - provolone - chilli

**Prosciutto**- w/fior di latte, garlic, chilli, artichoke, basil, parmesan

**Mushroom** – w/ Fontina – Parmesan – Chives - Pepper **V**

**Asparagus**- w/ Sundried Tomato – Onion – Mint – Ricotta **V**

All starters and sides, and a selection of pizzas from the list above will be provided for your group.

If you have preferences for pizza selection, let us know when booking.

Gluten free bases for pizzas can be provided at a small additional cost.

GF= Gluten Free DF = Dairy Free V = Vegetarian VV = Vegan

