BUNGALOW 8

THE LOFT

Escape to the sanctuary of Bungalow 8, the perfect place to take a break from the fast paced Sydneysider lifestyle.

With picturesque views of King Street Wharf and Darling Harbour, Bungalow 8 is the ideal venue for any occasion whether it be an intimate dinner or large-scale cocktail party.

Alternatively if you're looking for the total VIP experience with wow-factor, head upstairs to the Loft. Sections of the venue can be hired exclusively for any occasion. The stunning views of Darling Harbour will set the scene for a truly memorable occasion.

Bungalow 8 & The Loft

3 Lime Street, King St Wharf NSW 2000

02 8322 2006

info@bungalow8sydney.com.au

bungalow8sydney.com.au

#bungalow8sydney

#theloftsydney

VENUE CAPACITY

BUNGALOW 8

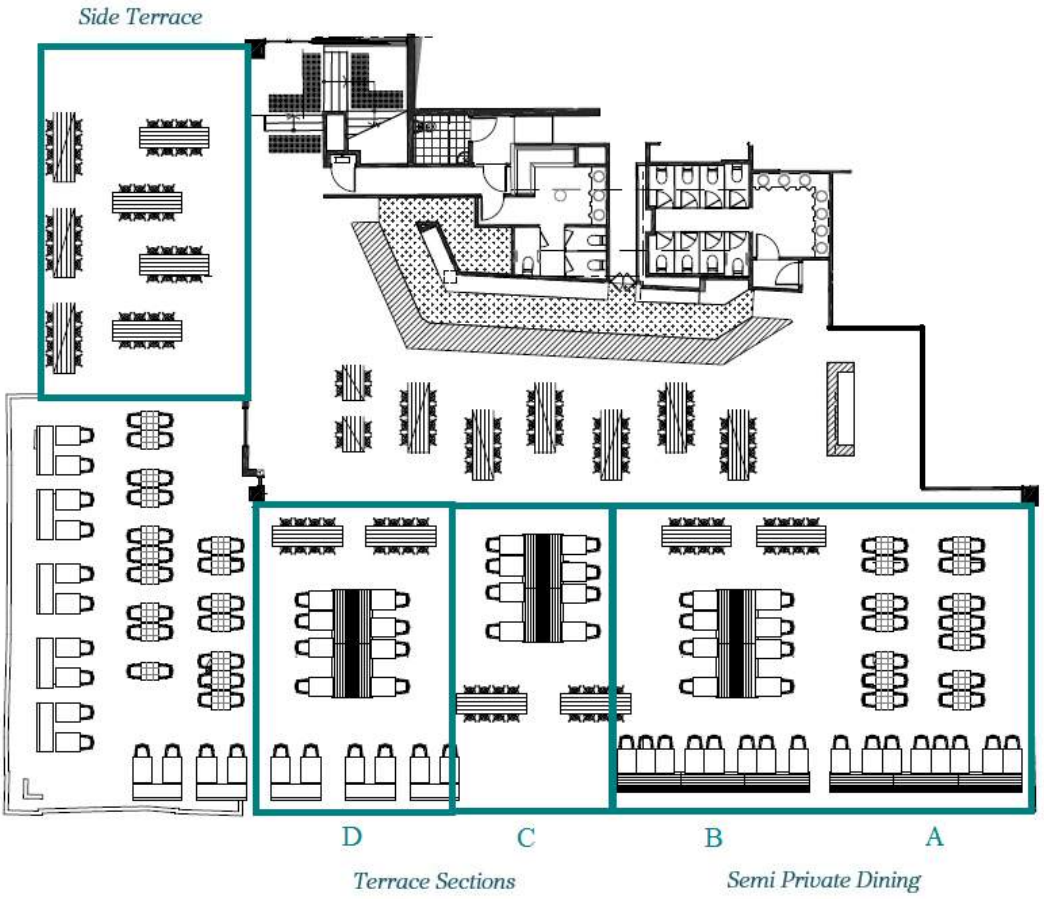
VENUE SPACES

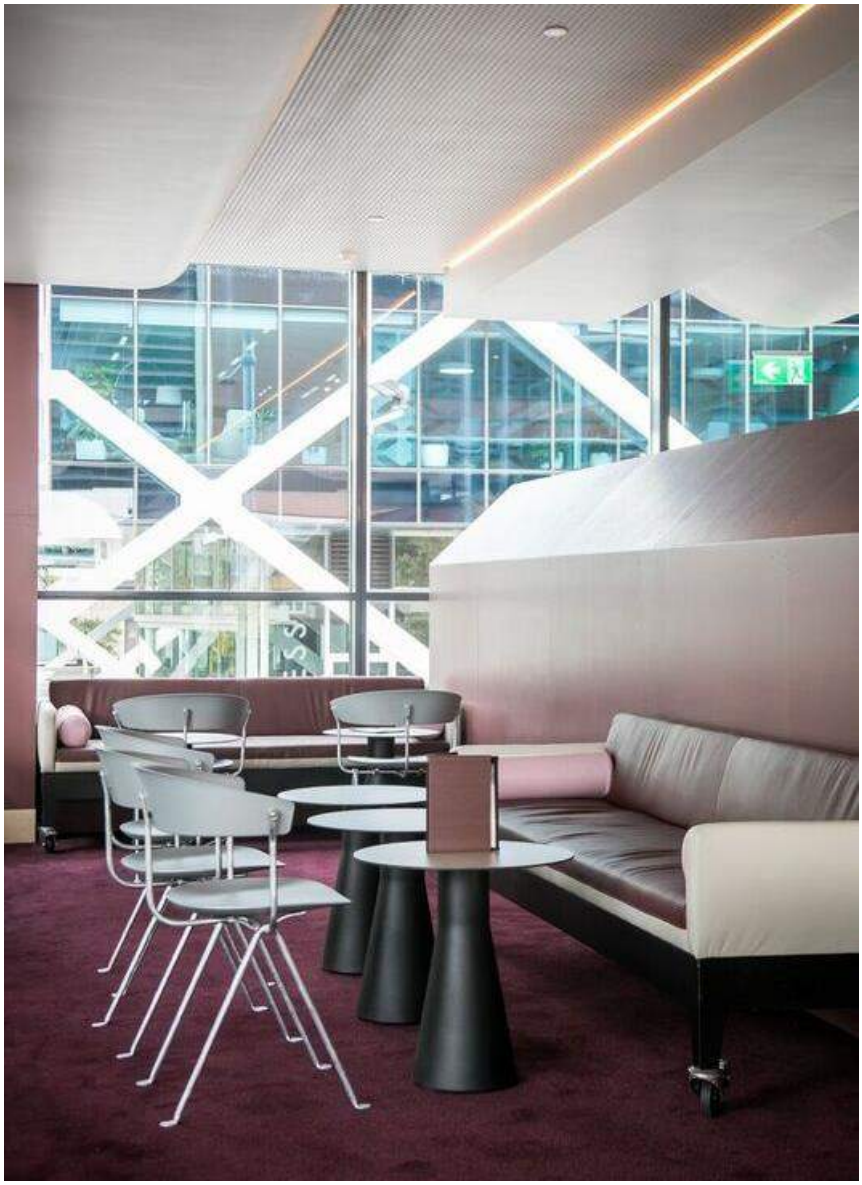
Side Terrace
Seated Capacity 50 | Standing Capacity 80

Semi Private Dining
Seated Capacity 80 | Standing Capacity 150

Terrace Sections
Seated Capacity 20-50 | Standing Capacity 150

Venue Exclusive
Seated Capacity 400 | Standing Capacity 1200





THE LOFT

VENUE SPACES

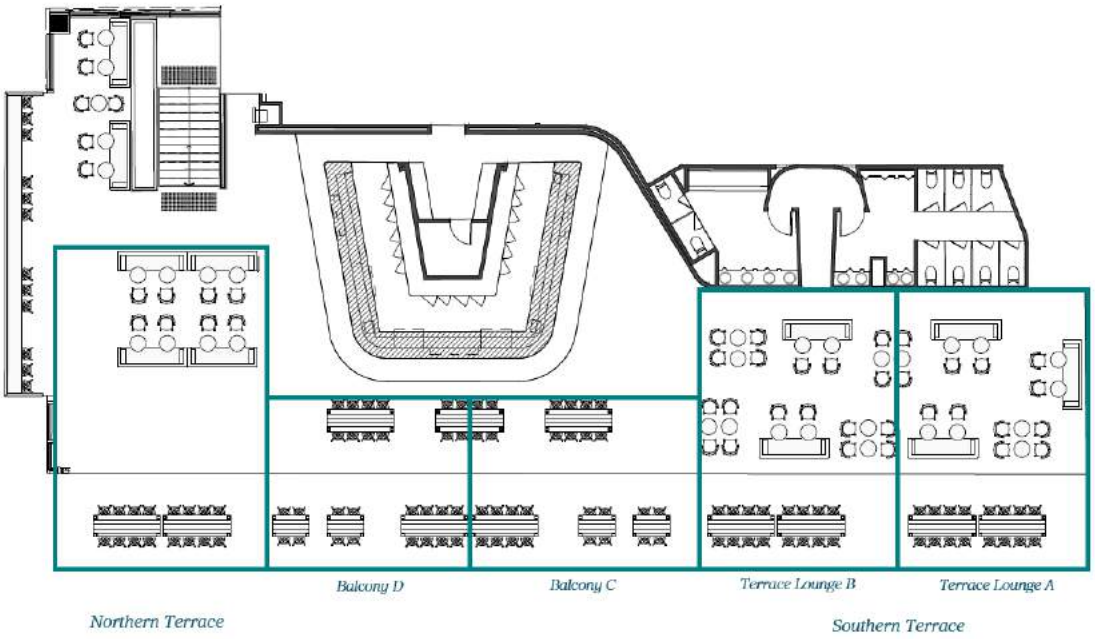
Balcony
Standing Capacity 60

Northern Terrace
Standing Capacity 100

Terrace Lounge
Standing Capacity 80

Southern Terrace
Standing Capacity 160

Venue Exclusive
Standing Capacity 450



CANAPÉ MENU

Please select a package below. A minimum order of 20 is required:

7 Piece Package | $42pp
Selection of 3 cold, 4 hot options

9 Piece Package | $52pp
Selection of 4 cold, 4 hot, 1 substantial

11 Piece Package | $62pp
Selection of 4 cold, 4 hot, 2 substantial, 1 dessert

COLD CANAPÉS

Freshly Shucked Oyster, Finger Lime Dressing (gf)

Inside Out Nori Roll, Pickled Ginger, Wasabi (gf)

Tomato Confit with Thyme and Garlic, Concassée on Puff Pastry (v)

Quinoa Blini, Goats Cheese, Beetroot Marmalade (v)

Pork and Foie Gras Terrine, Pickled Vegetables

Spiced Chicken Salad with Nam Jinh Dressing on Crisp Wonton

Cured Salmon Crostini, Dill Pickles, Wasabi Mayonnaise

Vegetarian Rice Paper Rolls, Lime Chilli Dressing (v,gf)

Peking Duck Crepe Shallot & Hoi Sin

Salmon or Vegetable Poké Bowl

HOT CANAPÉS

Seared ½ shell Scallop, Ginger Chilli Mayo (gf)

Prawn & Sweet Potato Croquettes

Truffle Mushroom & Parmesan Arancini Ball (v)

Honey Lemon Chicken Skewer

Teriyaki Beef Skewer

Fried Calamari, Candied Lemon Dressing

Polenta, Confit Tomato, Reduced Aged Balsamic Vinegar (v,gf)

Pork & Fennel Sausage Roll

Pork, Kaffir Lime and Ginger Pie

Goats Cheese Quiche, Onion Jam (v)

Chicken & Double Brie Pie, Cranberry Compote

School Prawns, Honey, Coriander, Lime

SUBSTANTIALS

Fried Boneless Chicken Thighs, Green Chili Sauce

Fried Calamari, Thin Cut Chips

Fish and Chips, Tartare Sauce

Soft Shell Crab Roll, Mayonnaise, Spice Salt

Black Bean Quinoa Burger, Onion Jam, Tasty Cheese, Tomato, Guacamole, Cos (v)

Beef Burger, Wagyu Patty, Cheese, Tomato, Mustard, Pickles

Pulled Pork Slider, Slaw and Pickles

Power Salad - wild rice, Quinoa, cauliflower, cranberries, pine nuts, orange, goats cheese (v, gf)

SOMETHING SWEET

Mini Cherry Cheesecake (v)

Mixed Seasonal Fruit Tarts (v)

Cinnamon Roll (v)

Nutella Filled Donut (v)

Lemon Cream Tarts (v)

To add additional canapés to your package:

Cold - $ 5.5 per piece

Hot - $7 per piece

Substantial - $8.5 per piece

Something Sweet - $6 per piece

GRAZING STATIONS

Grazing stations are available for events over 100 guests.

OYSTER STATION $15PP

Pacific Natural, Pacific Champagne Vinaigrette Chervil, Pacific Nam Jim GF

ANTIPASTO STATION $20PP

Selection of cheeses, cured meats, peppered figs, house dips, olives, charred breads

DESSERT STATION $14PP

Mixed mini cakes and sweets V

SEATED MENUS

Bungalow 8 only

TWO COURSE MENU | $50PP

Entrée

Shared Platter:

Vegetarian Rice Paper Rolls, Lime Chilli Dressing

House Dips, Olives and Charred Breads

Cured Meats, Peppered Figs, Charred Breads

Fried Boneless Chicken Thighs, Green chili

Main Course

Alternate Placement:

Pan Seared Barramundi, Charred Cauliflower and Fennel Salad

250g Porterhouse, Salad, Red Wine, Pepper, Garlic Butter

Wedges to share

Please speak with your functions coordinator to add a dessert to finish.

BANQUET MENU | $59PP

Our banquet menu is the perfect option for groups of friends or colleagues. The three course sharing style menu is designed to evoke conversation.

To Start

Vegetarian Rice Paper Rolls, Lime Chilli Dressing

House Dips, Olives and Charred Breads

Fried Boneless Chicken Thighs, Green chili

And Then

Master Stock Braised Pork Hock, Garlic Caramel and Pancakes

Squid Salad - Salt & pepper squid, rocket, pine nuts, cucumber, tomato, lemon

Mussel's Pot, Chilli, Tomato, Basil

Power Salad - Wild rice, Quinoa, cauliflower, cranberries, pine nuts, orange, goats cheese

Fries, Chicken Salt

To Finish

Smashed Lemon Tart

Dietary requirements can be accommodated with all menus where adequate notice is given.

BEVERAGE OPTIONS

SET PACKAGES

Beverage packages are available for either a 2, 3 or 4 hour period. This option includes tray service for the duration of the package. Please select your preferred option along with the duration below:

STANDARD

2 hours $45pp | 3 hours $55pp | 4 hours $65pp

Draught Beer
Tooheys New & Hahn Super Dry

Bottled Beer
Hawthorn Golden Ale & Boag's Premium Light

Sparkling
Arrowhead Block Sparkling

White Wine
Arrowhead Block Sauvignon Blanc

Red Wine
Arrowhead Block Shiraz Cabernet

Non-Alcoholic
Selected beverages

PREMIUM

2 hours $55pp | 3 hours $65pp | 4 hours $75pp

Draught Beer
Heineken & Hahn Super Dry

Bottled Beer
Hawthorn Range & Boag's Premium Light

Cider
James Squire Orchard Crush Apple Cider

Sparkling
Chandon Brut NV

White Wine
Kindred Spirits Sauvignon Blanc
Corte Giara Pinot Grigio

Red Wine
Mawsons Cabernet Sauvignon
Palliser Estate Pinot Noir

Non-Alcoholic
Selected Beverages

Please note our packages are subject to seasonal change.

SPIRITS

Add a range of spirits to our 2 or 3 hour beverage package for an additional $25 per person.

ON ARRIVAL COCKTAILS - $15PP
ON ARRIVAL CHAMPAGNE - $20PP

Treat your guests to a cocktail or glass of champagne on arrival. Please speak with your event coordinator for further information.

ON-CONSUMPTION BAR TAB

A bar tab can be set up for the duration of your event with your preferred selection of beverages and specified limit. Our staff will keep you informed of the balance throughout the event.

To arrange tray service of these beverages, an additional $30 per 50 people per hour is applicable.

CONTACT US

For any enquiries please contact our lovely events team on (02) 8322 2006 or submit an enquiry via our email info@bungalow8sydney.com.au or info@theloftsydney.com.au

LOCATION

Bungalow 8 and The Loft are in prime positions on King Street Wharf, centrally located with Wynyard Train Station and the Barangaroo Ferry Wharf less than a 3 minute walk away. The Loft sits above Bungalow 8, both offering direct views over the harbour.

AUDIO VISUAL

Any additional A.V requirements are to be paid for by the client in addition to the minimum spend.
No microphone speeches permitted unless the venue has been hired exclusively.

HOST/SECURITY

Bungalow 8 is legally required to present 1 x Security Guard per 100 guests at any time.
The cost related to this is $50 per guard per hour.

GRATUITY

As a thank you to our team, an 8% service gratuity applies to all events.
Any event over $40,000 has a capped gratuity of $3,000.

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