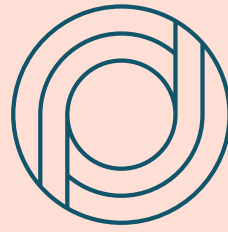


BUNGALOW 8



THE LOFT



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 perfect 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 balcony can be hired exclusively for any occasion. The stunning views of Darling Harbour will set the scene for a truly memorable occasion.

3 Lime Street, King St Wharf NSW 2000

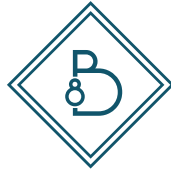
02 8322 2006 | info@bungalow8sydney.com.au | bungalow8sydney.com.au



#bungalow8sydney
#theloftsydney



VENUE CAPACITY



BUNGALOW 8

VENUE SPACES

Side Terrace

Seated Capacity 50 | Standing Capacity 80

Semi Private Dining

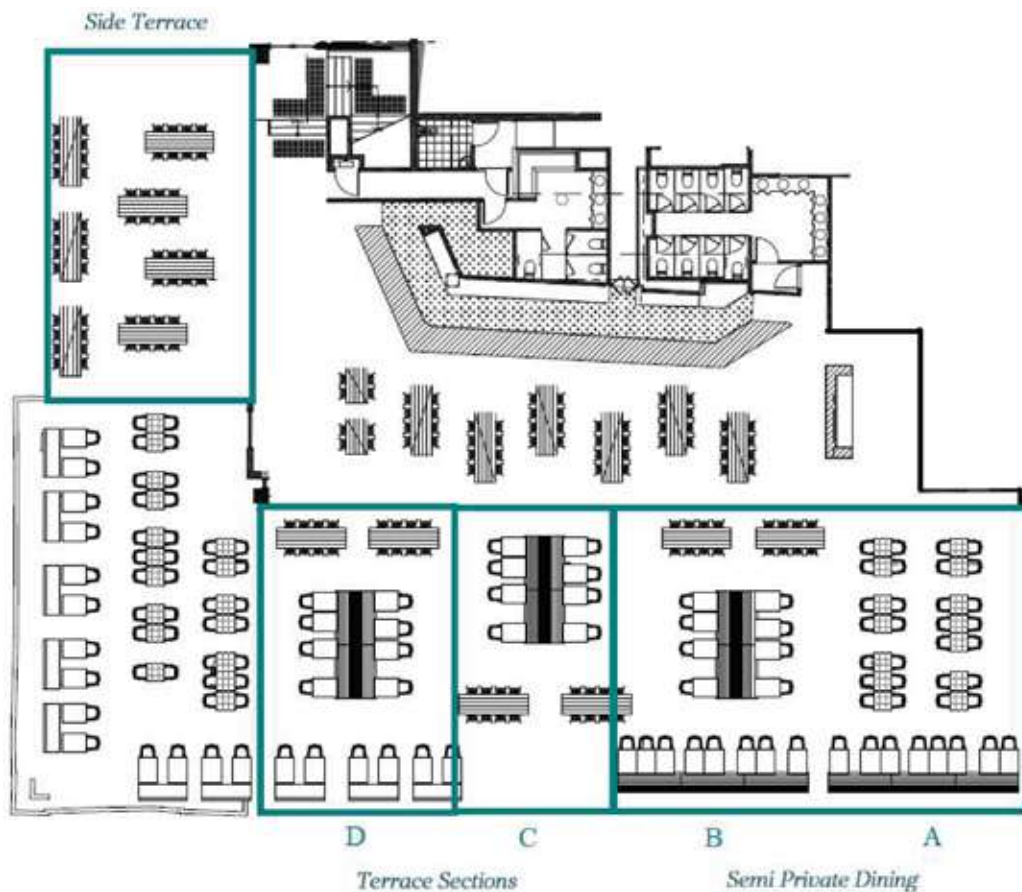
Seated Capacity 80 | Standing Capacity 150

Terrace Sections

Seated Capacity 20-50 | Standing Capacity 150

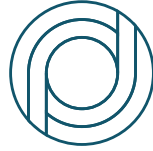
Venue Exclusive

Seated Capacity 400 | Standing Capacity 1200





VENUE CAPACITY



THE LOFT

VENUE SPACES

Balcony

Standing Capacity 50

Northern Terrace

Standing Capacity 100

Terrace Lounge

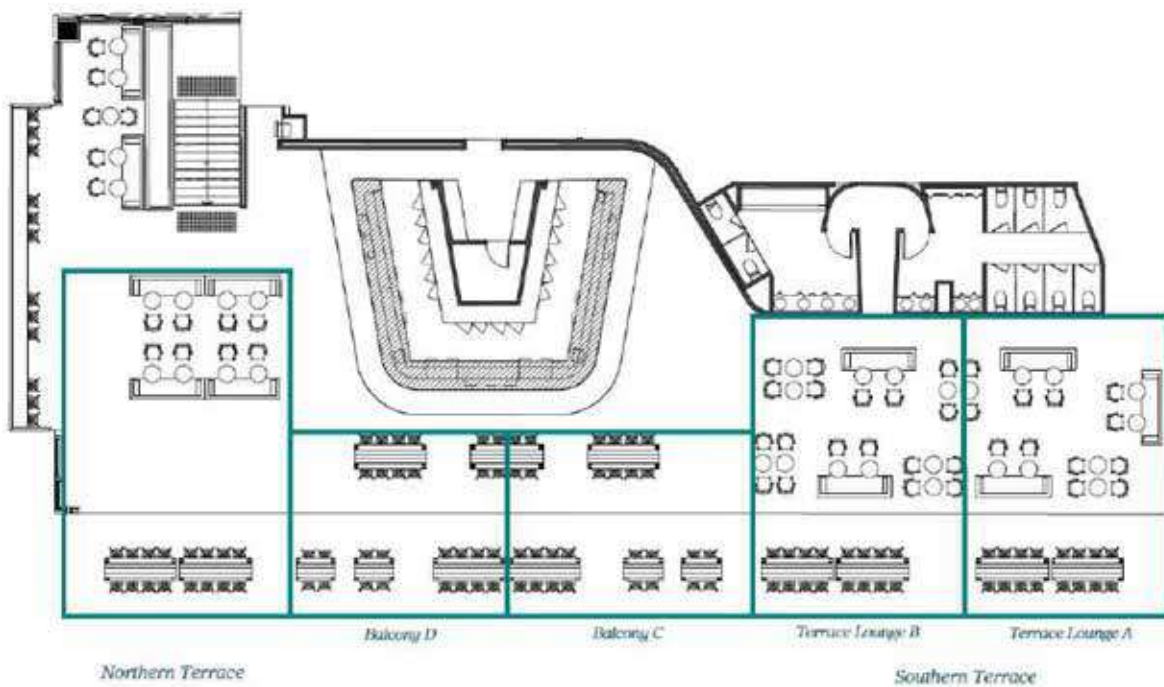
Standing Capacity 80

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 | \$40pp

Selection of 3 cold, 4 hot options

9 Piece Package | \$50pp

Selection of 4 cold, 4 hot, 1 substantial

11 Piece Package | \$60pp

Selection of 4 cold, 2 hot, 2 substantial, 1 dessert

COLD CANAPÉS

Mini insalata caprese skewer (v, gf)

Freshly shucked oyster, lime cured apple salsa (gf, df)

Inside out nori roll, pickled ginger, wasabi (salmon, tuna or veg)

Smoked salmon roulade with avocado mousse

Shiitake & tofu rice paper rolls, lime chilli dressing (ve, gf, df)

Prosciutto & rockmelon pops, spicy pickled chillies (gf, df)

HOT CANAPÉS

Tempura prawn skewers, sweet chilli dipping sauce (gf)

Pumpkin & feta arancini, harissa mayo (v)

House made satay chicken skewer (gf)

Salt & pepper calamari, chilli-yuzu mayo

Pork & fennel sausage roll

Steamed silken tofu, black bean sauce, cashews & shallots (ve, gf)

Mini beef corndog, Japanese BBQ sauce, Kewpie, bonito flakes

SUBSTANTIALS

Crispy pork belly bao bun, slaw, crushed peanuts

Karaage chicken bao bun, herb salad & sriracha mayo

Pulled JmQjackfruit slider, red cabbage relish, smokey JmQ sauce (v)

Pish & chips, LarLare sauce*

Spicy beef meatball slider, rich tomato sauce, pecorino & pickled chillies*

SOMETHING SWEET

Mini lemon meringue tartlet (v)

Macadamia & while chocolaLe brownie (v)

Raw caramel slice (ve, gf)

To add additional canapés to your package:

Cold - \$ 5 per piece

Hot - \$6 per piece

Substantial - \$8.5 per piece

Something Sweet - \$5 per piece

**Substantial canapes can be altered for dietary requirements.*

Please speak to your functions manager lo find out whal options are available.

GRAZING STATIONS

Bungalow 8 & The Loft offer a range of grazing stations for events over 50 guests.

Please select a package below. A minimum order of 50 is required:

ANTIPASTO STATION | \$16pp

*Selection of sliced cold cuts; prosciutto, bresaola, mortadella, salami,
Selection of cheese; brie, blue cheese, goat's cheese with olive oil and lemon
Pickles, beetroot relish, sourdough, crisp bread*

CHICKEN CARVERY STATION | \$16pp

*Whole chicken sliced and served by our Chef
Bread rolls, green salad, pickles and condiments*

BEEF CARVERY STATION | \$18pp

*Rib of beef sliced and served by our Chef
Bread rolls, green salad, pickles and condiments*

SEAFOOD STATION | \$20pp

*Sliced smoked salmon, prawns and shucked oysters
Fresh bread, cocktail sauce, lemon and condiments*

PAELLA STATION | \$18pp

*Saffron rice with chorizo, seafood, onion and
Grilled capsicum served by our chef*

DESSERT STATION | \$16pp

Selection of cakes, pastries, fruit & sweets



SEATED MENUS

Bungalow 8 only

TWO COURSE MENU | \$50PP

Shared Entrée

Roasted Beetroot Salad (ve)
Crispy BBQ chicken wings, sour cream dressing (gf)
Hummus, grilled flatbread (ve)

Main Course

Alternate drop

Crispy Skin Salmon, crushed tapenade potatoes, salsa verde (gf)
Maple Glazed Pork Belly, roasted cauliflower puree, crispy brussel sprouts (gf)
Fries, spices and lemon aioli (to share)

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

BANQUET MENU | \$59PP

The three course sharing style menu is perfect option for groups of friends or colleagues.

To Start

Roasted Beetroot Salad (ve)
Crispy BBQ chicken wings, sour cream dressing (gf)
Hummus, grilled flatbread (ve)

And Then

Maple Glazed Pork Belly, roasted cauliflower puree, crispy brussel sprouts (gf)
Honey Roasted Pumpkin Tagine harissa yogurt, chick peas, cous cous (v)
Cheesy grilled corn, smoked chipotle butter, sour cream (v)
Mussel pot, chilli, tomato, basil
Chef's salad
Fries, spices and lemon aioli

To Finish

Sticky Toffee Pudding
citrus butterscotch sauce, vanilla ice cream

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	PREMIUM	DELUXE
2 HOURS	\$39	\$49	\$59
3 HOURS	\$49	\$59	\$69
4 HOURS	\$59	\$69	\$79

STANDARD

Draught Beer — Tooheys New,
Hahn Super Dry & Hawthorn Pale Ale
Bottled Beer — Boag's Premium Light
Sparkling — Edge of the World Sparkling
White Wine — Edge of the World Sauvignon Blanc
Red Wine — Edge of the World Shiraz Cabernet
Non-Alcoholic — Selected beverages

PREMIUM

Draught Beer — Tooheys New & Hahn Super Dry
Bottled Beer — Hawthorn Golden Ale & Boag's Premium Light
Sparkling — La Maschera
White Wine — Kindred Spirits Sauvignon Blanc, Mr Fox Pinot Grigio
Red Wine — Mawson's Cabernet Sauvignon, Guilty by Association Pinot Noir
Non-Alcoholic: Selected beverages

DELUXE

Draught Beer — Heineken & Hahn Super Dry
Bottled Beer — Hawthorn Range, Boag's Premium Light & Furphy
Cider — James Squire Orchard Crush Apple Cider
Sparkling — Chandon Brut NV, Chandon Brut Rose
White Wine — Guilty by Association Chardonnay, Palmetto Riesling
Red Wine — Alpha, Box & Dice Tarot Grenache, Alamos Malbec
Non-Alcoholic — Selected Beverages

Please note our packages are subject to seasonal change.



SPIRITS

Add a range of spirits to your beverage package for an additional \$10pp, per hour.

ON ARRIVAL COCKTAILS - \$15PP

Aperol Spritz - Aperol, prosecco, soda, orange

Italian Job - Gin, pink grapefruit, pomegranate, sparkling wine

Charlie Chaplin - Slow gin, apricot brandy, lime

Espresso Martini - Vodka, coffee liquor, espresso

Tasman Iced Tea - Vodka, Pimms, apple, lemon, raspberry, spices

Tommy's Margarita - Tequila, lime, agave syrup

ON ARRIVAL CHAMPAGNE - \$20PP

Treat your guests to a cocktail or glass of Moët 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.

ENTERTAINMENT

Treat your guests with an added on entertainment package booked through your Event Manager. For exclusive events only.

DJ + Equipment — \$150 p/hr, minimum 3 hours

Live Music Acts —

Solo Act Rate \$730 (3 hours)

Duo Act Rate \$1330 (3 hours)

Trio Act Rate \$1995 (3 hours)

Photobooth — \$1550, up to 5 hours

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. This charge is at the venue's discretion so please discuss with your functions manager.

GRATUITY

As a thank you to our team, an 4% service gratuity applies to all events. Any event over \$50,000 has a capped gratuity of \$2,000.

Bungalow 8 & The Loft
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