

BUNGALOW 8

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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



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



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



Northern Terrace

Southern Terrace

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, 4 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 Jackfruit slider, red cabbage relish, smokey BBQ sauce (v) Fish & chips, tartare sauce* Spicy beef meatball slider, rich tomato sauce, pecorino & pickled chillies*

SOMETHING SWEET

Mini lemon meringue tartlet (v) Macadamia & white chocolate brownie (v) Raw caramel slice (ve, gf)

To add additional canapés to your package:

Cold - \$6 per piece Hot - \$7 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:

CHEESE & CHARCUTERIE STATION | \$25pp

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 | \$20pp

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

BEEF CARVERY STATION | \$20pp

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

SEAFOOD STATION | \$25pp

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

PAELLA STATION | \$20pp

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

DESSERT STATION | \$15pp

Selection of cakes, pastries, fruit & sweets





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. Available only on Premium and Deluxe packages.

ON ARRIVAL COCKTAILS - \$10PP

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 - 'l'equila, lime, agave syrup

ON ARRIVAL CHAMPAGNE - \$79 PER BOTTLE OR \$120 FOR MAGNUM

Treat your guests to champagne on arrival. Please speak with your event coordinator for their 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.

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