

B U N G A L O W 8

Function Pack



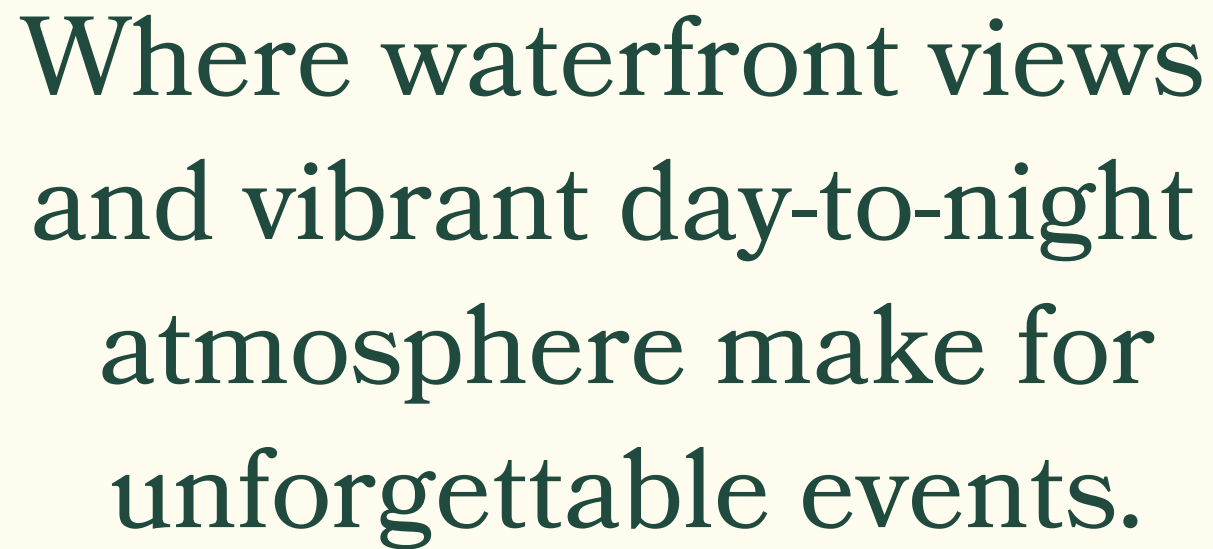
Welcome to Bungalow 8

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 a large-scale cocktail party.

Alternatively, if you're looking for the total VIP experience with wow-factor, head upstairs. 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.










Where waterfront views
and vibrant day-to-night
atmosphere make for
unforgettable events.

Terrace Sections






Escape the hustle and bustle of the city on our sun-drenched terraces, these spaces are perfect for intimate casual dining get-togethers and standing cocktail events.

SPACE TYPE					
SEMI PRIVATE	–	30-100	N	N	N



Side Terrace






Enjoy your semi-private space in our Side Terrace — delightful harbour views and your own corner perfect for intimate celebrations.

SPACE TYPE					
SEMI PRIVATE	–	150	N	N	N



Ground Floor Exclusive





Take your guests on an escape to the waterfront sanctuary that is Bungalow 8. With a mix of both indoor and outdoor space and direct access to King St Wharf and Barangaroo, your guests will have exclusive use of one of Sydney’s most sought-after cocktail party venues.

SPACE TYPE					
PRIVATE	–	1200	Y	Y	Y



Bar & Balcony Exclusive






This flexible space provides iconic uninterrupted views across Darling Harbour! Get the best of both areas! The large cocktail bar lights up as the night progresses. This sizable bar can be easily accessible from all areas of the room. Enable your guests the ability to roam freely and rest on our comfy couches or high-tops inside or outside with the seaside views.

SPACE TYPE					
PRIVATE	–	400	Y	Y	Y



Balcony






This fully covered balcony provides uninterrupted views over Iconic Darling Harbour.
Spanning across the entire first floor there is plenty of room for your guests to relax regardless of the season.

SPACE TYPE					
SEMI PRIVATE	-	50	N	N	N



Northern Lounge






One of our larger spaces in Bungalow Bar & Balcony, this space is perfect for standing cocktail style social and corporate events.

SPACE TYPE					
SEMI PRIVATE	-	100	N	N	N



Southern Lounge






This semi-private space is the perfect blend of indoor and outdoor spaces — used for cocktail style events

SPACE TYPE					
SEMI PRIVATE	–	150	N	N	N



Lounges

The perfect semi-private space for intimate casual cocktail events.

SPACE TYPE					
LOUNGE A	–	90	N	N	N
LOUNGE B		50	N	N	N



Grazing Stations

Our grazing stations are designed to be the perfect addition to your selected canape package.

Grazing stations must be ordered in conjunction with a canape package.

A minimum order of 100 is required

CHEESE & CHARCUTERIE STATION | \$33PP

SELECTION OF SLICED COLD CUTS

sopressa salami, prosciutto, mortadella, wagyu bresaola

SELECTION OF CHEESE

cheddar, brie, blue, goat's, l'artisan fermier

CONDIMENTS

fresh fruits, apple & fig chutney, quince paste, cornichons, mixed olives, chickpea hummus, pita bread, char grilled sourdough, lavosh, rosemary grissini (LGO)

PAELLA STATION | \$30PP

Choice of seafood, chicken or vegetarian

Saffron risotto w. choice of protein or vegetarian with zucchini, onion & capsicum (VGO, LG, LD)

TACO STATION | \$30PP

Slow cooked beef brisket, spiced chicken, fried tofu Flour tortilla, corn tortilla, tomato salsa, corn salsa, guacamole, jalapeno crema, sour cream, frank's hot sauce (VO, VGO, LG, LDO)

Served by our chefs; 2 per person

DESSERT STATION | \$20PP

Belgian milk chocolate fountain, assortment fruit and marshmallow skewers, cakes, pastries, sweet and sour candies

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Grazing Platters

These platters are a delightful addition to your event, providing light grazing for 6–8 guests.

CHEESE & CHARCUTERIE BOARD | \$99

Brie Mon Pere, maffra cheddar, sopressa salami, mortadella, prosciutto, mixed olives, chickpea hummus, pita bread, char-grilled sourdough, lavosh, rosemary grissini, grapes, quince paste

VEGETARIAN PLATTER | \$90

Brie Mon Pere, maffra cheddar, Fourmet D'ambert, L'artisan Fermier, goat's chevre, mixed olives, chickpea hummus, pita bread, char-grilled sourdough, grapes, grilled zucchini, radish, fresh fruit

MIXED PLATTER | \$99

Fried calamari, eggplant & ricotta arancini, tempura prawns, chickpea hummus, pita bread, char-grilled sourdough, lemon, shallots, aioli, basil mayo



Canapés

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

6 PIECE PACKAGE | \$48PP

8 PIECE PACKAGE | \$58PP (7 canapes + 1 substantial)

10 PIECE PACKAGE | \$73PP (8 canapes + 2 substantial)

CANAPÉS SERVING RECOMMENDATION

6 Canapes per guest for
a light graze

8-10 Canapes per guest for
a full meal replacement

ADD ADDITIONAL CANAPÉS TO YOUR PACKAGE

HOT OR COLD CANAPES
\$8.5 per piece

SUBSTANTIAL
\$12.5 per piece

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V – Vegetarian | VG – Vegan
LGO – Low Gluten Option
LDO – Low Dairy Option
VO – Vegetarian Option
VGO – Vegan Option

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COLD

**SUSHI NIGIRI INARI TOFU
(LD, V, VG)**
chilli soy sauce

**SUSHI GRILLED SCALLOP
SASHIMI (LG)**
sesame soy sauce

SHUCKED OYSTERS (LG, LD)
Thai sweet & sour sauce

BABY POTATO TANDOORI LAMB

ROAST DUCK CREPE
hoisin sauce

BOCCONCINI SKEWERS (LG, V)
sundried tomato, olives, pesto

**VEGETABLE RICE PAPER ROLL
(LD, LG, V)**
sweet chilli soy coriander sauce

**BRUSCHETTA MUSHROOM
(LD, LGO, V, VG)**

HOT

PRAWN POTATO STRING
sweet chilli sauce

**ARANCINI SUNDRIED TOMATO
& BOCCONCINI (LG, V)**
pesto mayo

CHICKEN SATAY SKEWERS
satay sauce

**LEMON PEPPER CALAMARI
(LD, LG)**
chipotle mayo

SPANISH WAGYU SAUSAGE ROLL
tomato relish

QUICHE LORRAINE

SPINACH & CHEESE QUICHE (V)

**MOROCCAN STUFFED PUMPKIN
FLOWERS (VG)**

BEEF & RED WINE PIE

CAULIFLOWER ROLL (LD, LG, VG)
tomato sauce

SUBSTANTIAL

THAI CHILLI KARAAGE BAO BUNS

BEEF SLIDER
grilled beef, American cheese,
onion, tomato relish, milk bun

**BBQ JACKFRUIT SLIDERS
(LD, V, VG)**

PRAWN COCKTAIL (LG, LD)
iceberg lettuce, cocktail sauce

FISH & CHIPS
tartare sauce

ROAST PUMPKIN SALAD (VG, LG)
kale, harissa vinaigrette

ROAST PORK BELLY (LD, LG)
Mesclun, sriracha mayo

SOMETHING SWEET

MINI ASSORTED DOUGHNUTS (V)

**CHOCOLATE CRUMBLE SLAB
CAKE (LG, VG)**

**APPLE BLUEBERRY CRUMBLE
TARTLET (V, LG, LD)**

Banquet Menu

\$79 PER PERSON

Available for Lunch Mon—Sun & Dinner Sun—Thurs in Bungalow 8 only.

Seating is limited, maximum of 100 people.

Please confirm with your function manager if this menu will be suitable for your group. Please note all beverage service is from the bar.

ENTREES TO SHARE

ARANCINI (V)

eggplant parmigiana, ricotta salata, basil mayo, grated grana padano

FRIED FISH TACO

slaw, mango & chilli salsa, chipotle mayo, lime

KALE & CANNELLINI BEAN DIP (LD, LGO, V, VG)

tahini, sunflower kernels, candied chilli, crispy kale, grilled pita bread

MAINS TO SHARE

BARRAMUNDI (LDO, LG)

watercress, orange, fennel, saffron yoghurt, fennel fronds, lemon

BBQ CHICKEN (LDO, LG)

grilled broccolini, herb yoghurt

MIXED LEAF SALAD (LD, LG, V, VG)

lemon dressing

FRIES (LD, LG, V, VGO)

aioli

DESSERT

PAVLOVA (LDO, LG)

crème chantilly, passionfruit coulis, fresh fruit, mint

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Beverage Packages

STANDARD

2HR \$49PP | 3HR \$62PP | 4HR \$75PP

DRAUGHT BEER

James Squire 150 Lashes
Tooheys New

BOTTLED BEER

Hahn Premium Light

SPARKLING

Mr. Mason Sparkling Cuvee Brut NV

WHITE WINE

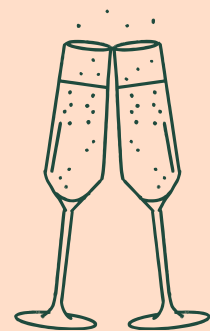
Dottie Lane Sauvignon Blanc

RED WINE

Henry & Hunter Shiraz Cabernet

NON-ALCOHOLIC

Juice + soft drinks Heineken Zero



PREMIUM

2HR \$60PP | 3HR \$72PP | 4HR \$85PP

DRAUGHT BEER

James Squire 150 Lashes
Hahn Super Dry Tooheys New

BOTTLED BEER

Hahn Premium Light

CIDER

James Squire Orchard Crush

SPARKLING

Mr. Mason Sparkling Cuvee Brut NV

WHITE WINE

Dottie Lane Sauvignon Blanc
Mandoletto Pinot Grigio
Aphelion 'Welkin' Chenin Blanc

RED WINE

Henry & Hunter Shiraz Cabernet
Marques de Tezona Tempranillo
Palmetto Shiraz

ROSÉ

Hearts Will Play Rosé

NON-ALCOHOLIC

Juice + soft drinks
Heineken Zero

DELUXE

2HR \$70PP | 3HR \$83PP | 4HR \$96PP

DRAUGHT BEER

All Tap Beer & Cider & Seltzer

BOTTLED BEER

All Bottled Beer

CIDER

James Squire Orchard Crush

SPARKLING

Mr. Mason Sparkling Cuvee Brut NV
Chandon Blanc de Blancs NV

WHITE WINE

Dottie Lane Sauvignon Blanc
Mandoletto Pinot Grigio
Paloma Riesling
Aphelion 'Welkin' Chenin Blanc

RED WINE

Coldstream Hills Pinot Noir
Marques de Tezona Tempranillo
Palmetto Shiraz

ROSÉ

SUD Rosé

NON-ALCOHOLIC

Juice + soft drinks
Heineken Zero

Please note our packages are subject to seasonal change. *A maximum of 3 hour beverage package is available for hens groups.



Beverage Add Ons

ADD SPIRITS | \$13PP PER HOUR

Only available on the premium and deluxe packages
Minimum 20 pax | 3 hour maximum

ARRIVAL COCKTAILS | \$17 PER COCKTAIL

On arrival cocktails can only be purchased in conjunction with a beverage package.

Aperol Spritz Aperol, prosecco, soda, orange
Charlie Chaplin Sloe gin, apricot brandy, lime
Espresso Martini Vodka, coffee liquor, espresso
Tommy's Margarita Tequila, lime, agave syrup



ADD SELECTED BEER AND ROSÉ TO ANY BEVERAGE PACKAGE FOR \$6PP

ADD BUBBLES | \$89 PER BOTTLE

Treat your guests to Moët & Chandon Imperial Brut NV champagne on arrival. Please speak with your event coordinator for their information.

ON CONSUMPTION BAR TAB

A bar tab can arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

Additional Items

CONTACT US

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

LOCATION

Bungalow 8 and Bungalow Bar & Balcony 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. Bungalow Bar & Balcony sits above Bungalow 8, both offering direct views over the harbour.

AUDIO VISUAL

Additional AV can be organised by your event manager, and any additional external AV will need to be approved by the venue.

STYLING & DECOR

Your event manager is happy to assist with all your event styling needs. Please speak with them directly to obtain quotes for any additional touches for your event.

ENTERTAINMENT

Bring the vibes to your exclusive event and let us organise your entertainment. Prices available upon request. Photobooths, Mirror booths, 360 Video Booths, Private Photographers & more can be organised with your event manager. Get in touch for a list of full inclusions and availability so you don't miss out!

HOST / SECURITY

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$55 per host/guard per hour. All additional staff members are available for a minimum of two hours.

***Public Holiday surcharges apply.**





(02) 8322 2006

info@ausvenueco.com.au

3 Lime Street, King St Wharf NSW 2000