

BUNGALOW 8

Function Pack



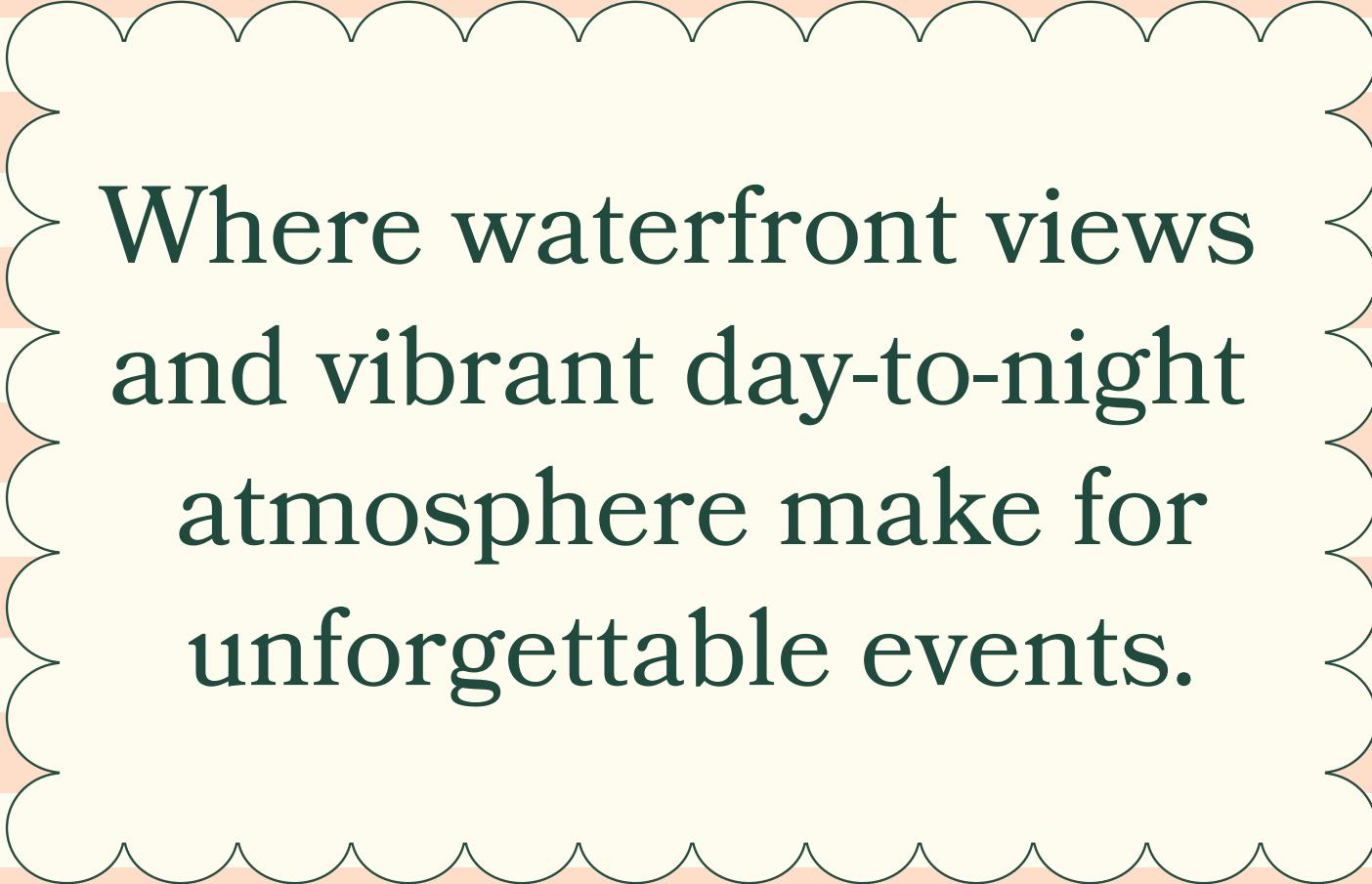
# Welcome to Bungalow 8

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.

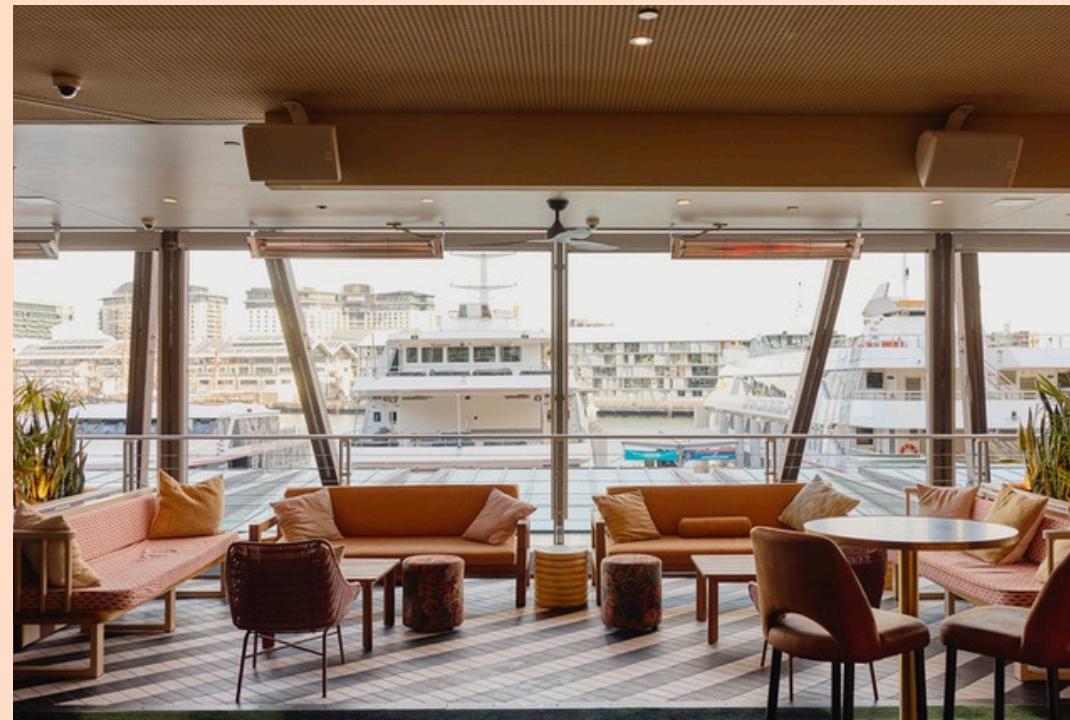
Spanning across the entire first floor there is plenty of room for your guests to relax regardless of the season.

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.

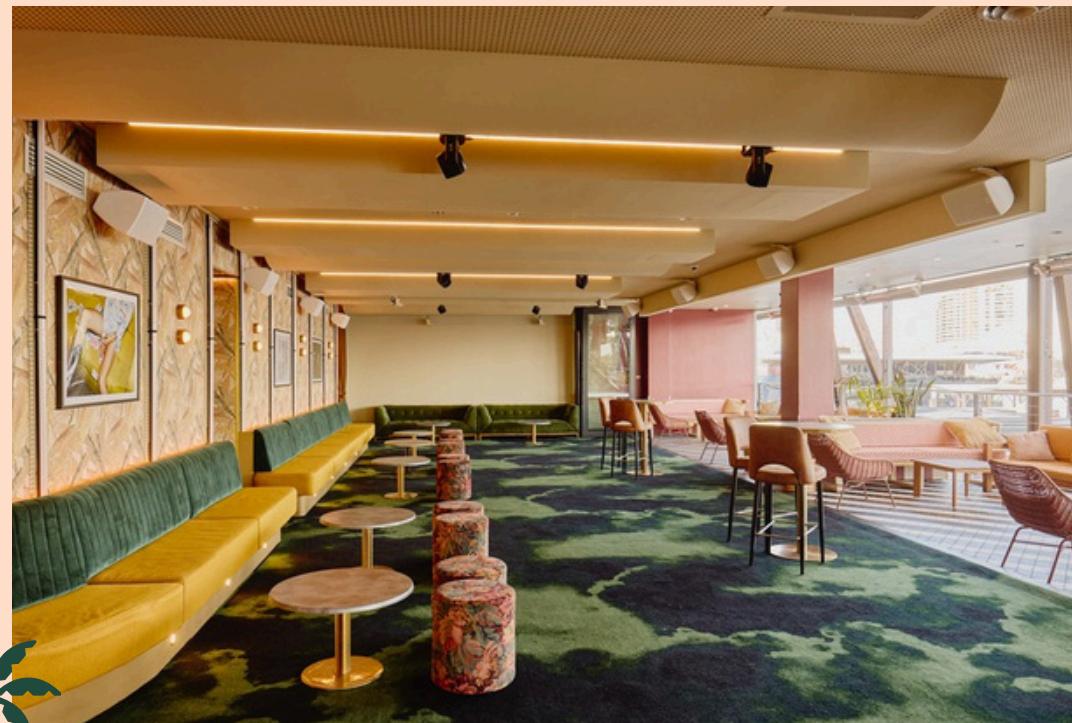


SPACE TYPE					
SEMI PRIVATE	-	100	N	N	N

# 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	-	90	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 CANAPÉS  
\$8.5 per piece

SUBSTANTIAL  
\$12.5 per piece

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.

## 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

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.



# 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

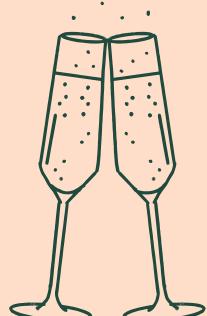
Dottie Lane Sauvignon Blanc

### 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

Somersby Apple Cider

### SPARKLING

Mr. Mason Sparkling Cuvee Brut NV

### WHITE WINE

Dottie Lane Sauvignon Blanc  
Pennello 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

Somersby Apple Cider  
Somersby Pear Cider

### SPARKLING

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

### WHITE WINE

Dottie Lane Sauvignon Blanc  
Pennello 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 | \$99 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 be 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](mailto: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](mailto:info@ausvenueco.com.au)

3 Lime Street, King St Wharf NSW 2000