

PORT BAR & RESTAURANT

FUNCTIONS
&
GROUP BOOKINGS



For all bookings, personalised quotes, or any enquiries please give us a call on (02) 9687 8823, email us at info@portbar.com.au or visit us at 36 Charles St, Parramatta NSW 2150 (Cnr of Charles & Phillip St, opposite Parramatta Wharf).

WELCOME

TERMS AND CONDITIONS:

Thank you for your interest in booking an event at Port Bar Restaurant. Below is a summary of our terms & Conditions for group and function bookings.

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Please note that banquet menus are only available to groups of **10+** and our cocktail menus are available to groups of **20+**. A minimum of **40** guests is required in order to utilise the upstairs terrace, otherwise the restaurant area may be offered. Both are subject to availability. Groups may be required to share the terrace area on busy days, however you will be notified if this is necessary.

A non-refundable deposit will be required in order to secure and confirm your booking. This will then be deducted/credited from your overall bill. Please be advised we do not do split bills with our set menus.

Due to noise regulations and restrictions, our venue will only allow our in-house DJ for an additional cost.

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Once a function has been booked, you will be charged for the confirmed number of guests regardless of any late changes or unexpected absences on the day. Any changes to the confirmed numbers must be advised within 24 hours prior to the function date. Any additional guests on the day will be charged for accordingly.

All prices per person are inclusive of GST.

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Our function menus can be fully customised to suit your occasion; however new charges may apply. Gluten-free, vegetarian, and other dietary requirements may be catered for on our menus. A children's set menu (up to 13 years) is also available for **\$20 per child**. A dessert package, which consists of assorted desserts/petit fours and seasonal fruit may be added to any set menu for **\$8.00 per person**. Decorations are not supplied but are welcomed at the discretion of the manager.

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Alcoholic beverages are not included in our set menus. **NO BYO**. We are a fully licenced venue. We offer jugs of still water as well as a fixed price beverage package applicable to any menu, which consists of unlimited jugs of soft drinks, juices, tea and coffee for **\$6.00 per person** for the duration of the function. Alcohol may be purchased at the bar on the day of your event or a bar tab can be arranged, which can be customised to your specific requirements and budget.

OUR VENUE

Port bar restaurant is the ideal location for special occasions from corporate functions to family gatherings. Our unique and exclusive location makes us one of the most sought out venues in the area. We will take the time to discuss your specific needs and design an events package to suit your personal requirements. We offer two unique spaces for functions.



RESTAURANT ALFRESCO

Our main restaurant alfresco dining area features a bar, both casual and formal seating arrangements, and a 180-degree outdoor area with retractable awning. The restaurant can accommodate up to 150 guests and is available for private hire, as well as breakfast, lunch, and dinner bookings. The restaurant trades until midnight.

Restaurant private hire fee may apply.

Seated: suitable for large groups of up to 60.

Standing: 150-200



TERRACE

Our terrace area is located above our restaurant. You will enjoy unrestricted 180-degree views under a marquee canopy with an open-air vibe. Featuring a dedicated rooftop bar, the terrace is a unique experience is a great alternative and to traditional venues. The terrace can accommodate up to 150 guests and is only available for private hire including cocktail and corporate events, Christmas parties, birthdays, anniversaries and more.

The terrace trades until midnight.
Amplified music ceases at 11:45pm on any day.

Seated: 40-120

Standing: 40-180



Both spaces feature fully equipped bars with local and international wines, 16 local and international beers on tap, cocktails, champagne and sparkling wine, non-alcoholic beverages and espresso coffee.

We invite you to view our function menus and we would be delighted to assist you with any questions or queries you may have.

For all event enquiries, please fill out the booking form on our contact us page on your website and one of our team members will answer your enquiry as soon as possible.

COCKTAIL MENU #1

Crunchy Wedges (v)

with sweet chilli sauce & sour cream.

Arancini

filled with arborio rice, beef, smoked ham and bocconcini.

Mini Pizza

vegetarian (v) / tropical / sweet chicken / meatlovers

Trio of Dips (v)

olive tapenade / sun-dried tomato / basil pesto
and bread.

Salt & Pepper Squid

with aioli dipping sauce.

Grilled Chicken Skewers

with diane sauce.

Beef & Mushroom Skewers

with a marinated BBQ glaze.

Sambousik

fried pastry stuffed with sauteed lamb and pine nuts.

\$40.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC
GST

DESSERT PACKAGE & FRUIT + \$8.00pp INC GST

COCKTAIL MENU #2

Crunchy Wedges (v)

with sweet chilli sauce & sour cream.

Arancini

filled with aborio rice, beef, smoked ham and bocconcini.

Trio of Dips (v)

olive tapenade / sun-dried tomato / basil pesto
and bread.

Mini Pizza

vegetarian (v) / tropical / sweet chicken / meatlovers

Salt & Pepper Squid

with aioli dipping sauce.

Prawn cutlets

with tartare dipping sauce.

Grilled Chicken Skewers

with diane sauce.

Beef & Mushroom Skewers

with a marinated BBQ glaze.

Glazed Pork Belly

bite size, served with soy sauce.

Sambousik

two ways: sauteed lamb with pine nuts & spiced herbal cheese(V)

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Dessert

assorted platter of petit fours & fruit skewers (V).

\$55.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC
GST

COCKTAIL MENU #3

Arancini

filled with arborio rice, beef, smoked ham and bocconcini.

Trio of Dips (v)

olive tapenade / sun-dried tomato / basil pesto
and bread.

Mini Pizza

vegetarian (v) / tropical / sweet chicken / meatlovers

Mini Frittata (V)

sweet corn and bacon.

Salt & Pepper Squid

with aioli dipping sauce.

Prawn cutlets

with tartare dipping sauce.

Sambousik

two ways: sauteed lamb with pine nuts & spiced herbal cheese(V)

Grilled Chicken Skewers

with diane sauce.

Beef & Mushroom Skewers

with a marinated BBQ glaze.

Haloumi Skewers (V)(GF)

with capsicum, eggplant and zucchini.

Glazed Pork Belly

bite size, served with soy sauce.

Lamb Cutlets

with caramelised onion and red wine reduction.

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Dessert

assorted platter of petit fours & fruit skewers (V).

\$65.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC
GST

PIZZA & PASTA

TO START

Bruschetta Pizza Base
Garlic and Cheese Pizza Base

ENTRÉE

CHOOSE ANY **2** OF THE PASTA DISHES BELOW:

Fettucine Boscaiola

with sauteed mushroom and bacon
in a creamy sauce.

Gnocchi Pomodoro (V)

with cherry tomatoes in a napolitana
sauce.

Penne Arrabiata (V)

with fresh chilli in a napolitana sauce.

Spaghetti Putanesca

with olives, capers, anchovies and
cherry tomatoes in a napolitana
sauce.

Penne/Risotto(GF) Campagnola (V)

with eggplant, capsicum, zucchini,
cherry tomatoes and mushroom in a
napolitana sauce.

Pollo Risotto (GF)

with chicken and mushroom in a
chicken stock with a dash of wine.

Gnocchi Gorgonzola (V)

with rocket in a creamy gorgonzola
sauce.

MAIN

CHOOSE ANY **4** OF THE '12' GOURMET PIZZAS BELOW:

Veggie (V) – pesto base topped with Spanish onion, tomato, baby spinach and feta.

Margherita (V) – napolitana base topped with mozzarella, parmesan and basil.

Mexican Port – napolitana base topped with mushrooms, onions, jalapenos, bacon and capsicum.

Sweet Chicken – sweet chilli base topped with ham, mushrooms and capsicum.

Spanish Delight – tomato pesto base topped with chorizo, roasted capsicum, onion and sundried tomato.

Ham and Pineapple – napolitana base topped with ham and pineapple.

Summer Chicken – napolitana base topped with avocado, oregano and sundried tomato.

Atlantic – napolitana base topped with smoked salmon, mozzarella, Spanish onion and capers.

+ Italian Salad

\$45.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC GST

DESSERT PACKAGE & FRUIT + \$8.00pp INC GST

PURO PORT

TO START

Bruschetta Pizza Base
Garlic and Cheese Pizza Base

ENTRÉE

CHOOSE ANY **2** OF THE FOLLOWING ENTREES:

Fettucine Boscaiola

with sauteed mushroom and
bacon in a creamy sauce.

Linguine Gamberoni

with king prawns, roasted
capsicum, garlic and parsley in
olive oil.

Penne/Risotto (GF) Campagnola (V)

with eggplant, capsicum,
zucchini, cherry tomatoes and
mushroom in a napolitana
sauce.

Pollo Risotto (GF)

with chicken and mushroom in a
chicken stock with a dash of
wine.

Penne Arrabiata (V)

with fresh chilli in a napolitana
sauce.

MAIN

Veal Fungi

Pan-fried veal sauteed with mushrooms in a creamy sauce.

Chicken Pizzaiola

Chicken breast cooked in Napoli sauce with olives, roasted capsicum,
mushroom, onion and oregano

+ Italian salad

&

seasonal vegetables & roasted potatoes (GF)

\$55.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC GST

DESSERT PACKAGE & FRUIT + \$8.00pp INC GST

SERVED BANQUET OR BUFFET STYLE.

PORT TRIPOLO

TO START

Garlic and Cheese Pizza Base

Angels on Horseback (GF)

Prawns wrapped in bacon, served with sesame and soy dipping sauce.

Antipasto Board (GF)

A selection of cured meats, artichokes, sundried tomato, olives and cheese.

ENTRÉE

Penne Campagnola (V)

with eggplant, capsicum, zucchini, cherry tomatoes and mushroom in a napolitana sauce.

Gnocchi Gorgonzola (V)

with rocket in a creamy gorgonzola sauce.

MAIN

Veal Saltimbocca

Pan-fried veal layered with prosciutto and bocconcini, served in Napoli sauce.

Chicken Boscaiola

Chicken breast sauteed in a creamy bacon and mushroom sauce.

+ Italian salad

&

seasonal vegetables & roasted potatoes (GF)

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DESSERT

Assorted cakes & seasonal fruit platters (V)

\$72.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp
INC GST

SERVED BANQUET OR BUFFET STYLE.

MIDDLE EASTERN GRILL

MEZZA ON ARRIVAL

Hummus (V)(GF)
Baba Ghanouj (V)(GF)
Shanklish (V)(GF)
Labneh (V)(GF)
Tabouli
Fattoush
Lebanese Bread

ENTRÉE

Sambousik
Sauteed lamb & pine nuts

Cheese Puffs
2 types of cheese with spinach & herbs

Kibbeh
Fried oval balls of lamb & cracked wheat with sauteed mince lamb and onion.

Falafel (V)
Chick peas, broad beans and herbs with tahine.

MAIN

Lamb Skewers (GF)
Chicken Skewers (GF)
Kaftah (GF)
Roasted Potatoes with Garlic (GF)
Garlic Dip (GF)
Italian Salad (GF)
Lebanese Bread

\$68.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC GST
DESSERT PACKAGE & FRUIT + \$8.00pp INC GST

SERVED BANQUET OR BUFFET STYLE.

MIDDLE EASTERN PLATTERS

MEZZA ON ARRIVAL

Hummus (V)(GF)
Baba Ghanouj (V)(GF)
Shanklish (V)(GF)
Labneh (V)(GF)
Loubieh (V) (GF)
Mosakaa (V)(GF)
Samke Harra (GF)
Tabouli
Fattoush
Lebanese Bread

MAIN

Lamb Rice (GF)

Succulent marinated lamb with Arborio rice and roasted almonds.

Fish Fillets

John Dory fillets cooked in lemon garlic sauce.

Chicken and Potatoes (GF)

Chicken breast and potatoes tossed in garlic and lemon butter.

Greek Salad (GF)

Cucumber, Spanish onion, tomato, cos lettuce, feta and olives tossed in a lemon dressing.

\$68.00pp INC GST

HOMEMADE PASTRIES + \$6.00pp

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC
GST

DESSERT PACKAGE & FRUIT + \$8.00pp INC GST

SERVED BANQUET OR BUFFET STYLE.

PORT MADE

Design your own custom port menu from the following choices.

TO START

Bruschetta Pizza Base
Garlic and Cheese Pizza Base+

A CHOICE OF:

Spicy Calamari
Angels on Horseback (GF)

ENTRÉE

CHOOSE ANY 1 OF THE FOLLOWING ENTREES:

Fettucine Boscaiola
with sauteed mushroom and bacon
in a creamy sauce.

Linguine Gamberoni
with king prawns, roasted capsicum,
garlic and parsley in olive oil.

Penne/Risotto(GF)Campagnola (V)
with eggplant, capsicum, zucchini,
cherry tomatoes and mushroom in a
napolitana sauce.

Pollo Risotto (GF)
with chicken and mushroom in a
chicken stock with a dash of wine.

Penne Arrabiata (V)
with fresh chilli in a napolitana sauce.

MAIN

CHOOSE ANY 2 OF THE FOLLOWING MAINS:

Veal: mushroom / diane / prawns / saltimbocca
Chicken: mushroom / pesto / garlic lemon potatoes (GF) / Boscaiola
Mixed Skewers: chicken, lamb, Kaffah (GF)

Lamb Rice

John Dory Fillets

Salmon Cutlets

Roast Lamb

Roast Beef

Roast Pork

+ Italian salad

&

seasonal vegetables & roasted potatoes (GF)

\$72.00pp INC GST

DRINKS PACKAGE (soft drink & juice, tea & coffee) + \$6.00pp INC GST

DESSERT PACKAGE & FRUIT + \$8.00pp INC GST

SERVED BANQUET OR BUFFET STYLE.

KIDS MENU

PIZZA

Margherita

OR

Ham and Pineapple

PASTA

Spaghetti Bolognese

OR

Penne Boscaiola

OR

Penne Napoli

MAIN

Chicken Schnitzel and Chips

OR

Calamari and chips

JUGS OF SOFT DRINK INCLUDED

\$20.00pp INC GST

(3-13 YEARS)