

# ABOUT

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## Banksia Bistro Functions

Establishing his reputation as one of Sydney's leading Chefs at the Four in Hand, Paddington and 4 Fourteen, Colin Fassnidge returns to his pub pedigree and brings his brand of hearty, seasonally driven fare to the Banksia Bistro.



Head Chef Darwin (4Fourteen, Four in Hand) helps deliver an experience close to the much loved Four in Hand pub menu, with pub classics and produce driven dishes.



# SPACES

## MEZZANINE

Overlooking the bistro and with a privacy curtain, the Mezzanine can accommodate a private function or a large group booking and be set up for sit down functions (35 guests), cocktails parties (50 guests) or seminars. Power outlets available.



## BANQUET

The banquet runs down the middle of the bistro and is washed with plenty of natural light during the day. Sitting in the heart of the action, the banquet can seat your group together in one long table. Available for sit down lunch and dinners, or long table functions and events. Seats 22 guests.



## BOOTH

Our booths suit smaller groups or you can reserve the booth area for something a little larger. Set in front of the open kitchen, it's a front row seat right into the action. Seating 6-22 guests, with power points in the area and a good vantage to the big screen in the pub for sporting events.



## TERRACE

Our outdoor area is a space you can make your own. From a simple outdoor cocktail event (40 guests), to a long table dinner experience (20 guests).



# CANAPES

## DELUXE

Choose 3 x bite size, 2 x substantial and 1 x dessert from below.  
\$45 per person

### BITE SIZE

Crab on Toast

Chicken Liver Parfait. Pickles. Toast

Mushroom Arancini Balls (v)

Ham & Cheese Croquettes

Freshly Shucked Oyster

Roast Sweet Potato. Smoked Potato Mayo

Beef Tartare on Potato Crisps

Suckling Pig Sausage Roll

### SUBSTANTIAL

Fat Yak Beer Battered Fish and Chips

Mini Pie of the month

Beef and Cheese Slider

House made Gnocchi

### DESSERT

"Malteser" - Chocolate Delice. Malt Ice-Cream

"Colin's Ice Cream Sandwich" White Chocolate Parfait. Dulce de Leche

## STANDARD

Choose 2 x bite size, 1 x substantial and 1 x dessert from below.  
\$30 per person

### BITE SIZE

Freshly Shucked Oyster

Mushroom Arancini Balls (v)

Ham & Cheese Croquettes

Suckling Pig Sausage Roll

### SUBSTANTIAL

Fat Yak Beer Battered Fish and Chips

Beef and Cheese Slider

### DESSERT

"Malteser" Chocolate Delice. Malt Ice-Cream

"Colin's Ice Cream Sandwich" White Chocolate Parfait. Dulce de Leche

# TERMS & CONDITIONS

## BOOKING CONFIRMATION

- Bookings for all Banksia Bistro Functions and all Reserved Areas are only confirmed once a \$300 deposit has been paid.
- This deposit will be refunded upon successful completion of your function subject to the terms and conditions of hire and any damages caused to the area.
- Tentative bookings will be held for a period at the discretion of management. All efforts will be made to contact client before date is forfeited.

## PAYMENT

- Payment for catering AND final guest numbers must be organised and paid for in full at the latest 7 days prior to the function date.

This is separate to any deposit paid. Unless agreed otherwise, any remaining costs must be paid upon completion of the function.

## CANCELLATION

- Cancellations made within 14 days prior to the function will forfeit the \$300 deposit. This amount will be refunded if a replacement function has been booked.
- Cancellations made within 7 days prior to the function will forfeit all payments and deposits.

## INSURANCE / DAMAGE

- Banksia Bistro will take all reasonable care, but will not except responsibility for any damage or loss of items before, during or after a function.
- The client is financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises.

## OTHER

- The client shall conduct the function in an orderly manner and in full compliance with the rules set out by Management and in accordance with all applicable laws.
- The client is responsible for the conduct of the guests and invitees. Banksia Bistro is not liable for any costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- We allow functions to bring their own cake, and other items as given permission by the Bistro manager; however no alcohol or food is to be bought to the venue by members of the function.

Children are welcome to all functions and may stay the duration of the event given that the atmosphere remains appropriate throughout. All persons under the age of 18 must be in the immediate presence of a responsible adult at all time.

## ACCEPTANCE OF CONTRACT AND CONDITIONS

I \_\_\_\_\_ being the person making the booking, take full responsibility for the function and fully understand that in the event any damages are made to the Hotel I am totally and fully responsible for all the costs incurred.

Signature:

Date:

Bistro Manager:

Date: