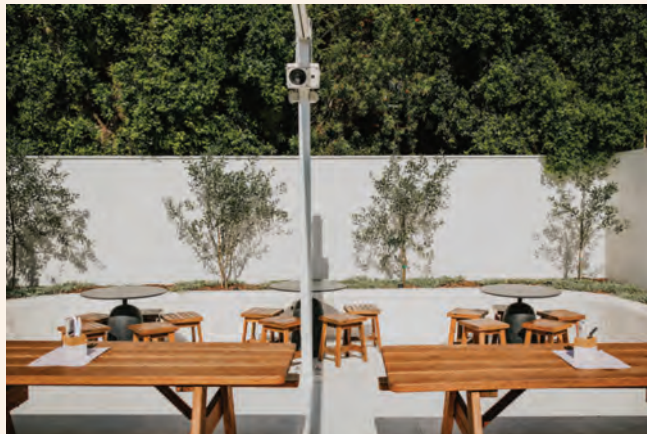

THE BENNETT

FUNCTIONS

THE GUIDE
FOR A GOOD
TIME





ABOUT

THE BENNETT

OUR TEAM AT THE BENNETT PRIDES ITSELF ON SERVICE, QUALITY & ATMOSPHERE, AND ARE CONFIDENT THAT YOUR FUNCTION WILL BE THE ONE THAT EVERYONE IS TALKING ABOUT.

OUR VENUE HAS MULTIPLE UNIQUE SPACES TO OFFER, WHICH WILL ENSURE THE PERFECT EXPERIENCE IS CREATED FOR YOUR EVENT.

WITH A DEDICATED FUNCTION MANAGER & INDUSTRY LEADING HEAD CHEF, YOUR EVENT WILL BE SEAMLESS, PROFESSIONAL & MOST IMPORTANTLY SPECIAL FOR YOU AND YOUR GUESTS.

TO GET THE WHEELS IN MOTION, CONTACT US TODAY ON 4956 3176 OR DAN@THEBENNETT.COM.AU



SPACES

AT THE BENNETT

• GAZEBO

CAPACITY: 25 GUESTS

OUR MOST RECENTLY RENOVATED SPACE - POSITIONED IN OUR COURTYARD, THIS AREA PROVIDES PROTECTION FROM THE ELEMENTS WHILST STILL CONNECTING YOU WITH THE COURTYARD.

• LOWER COURTYARD

CAPACITY: 80 GUESTS

OUR INSTA-FAMOUS COURTYARD IS TRULY SOMETHING SPECIAL. WHETHER IT'S THE OLIVE TREES, BREEZE BLOCKS OR OPEN AIR FEELING, IT REALLY DOES HAVE THE WOW FACTOR!

• DINING ROOM

CAPACITY: 30 GUESTS

A SIMPLE, ELEGANT AND SOPHISTICATED SPACE, OUR DINING ROOM OFFERS A WARM AND COMFORTABLE FEELING FOR YOUR GUESTS TO ENJOY EACH OTHERS COMPANY IN.

• SALOON BAR

CAPACITY: 25 GUESTS

LOOKING FOR A MORE LOW-KEY CASUAL SPACE? THE SALOON BAR OFFERS A TRUE GASTRO-PUB EXPERIENCE. SETTLE IN WATCH SOME LIVE SPORT AND ENJOY THE BAR ATMOSPHERE.



PLATTERS

MEZZE BOARD

\$170 PER PLATTER

GOATS CHEESE, CHEDDAR & BRIE CHEESE, CURED MEATS,
OLIVES, GRAPES, ROASTED NUTS, GRILLED EGGPLANT, HUMMUS,
LAVOSH & WATER CRACKERS

PARTY PLATTER

\$130 PER PLATTER / SUITABLE FOR 15-20 GUESTS

MINI PIES, SAUSAGE ROLLS, GARLIC PRAWNS WONTONS,
VEGETARIAN WONTONS & POTATO WEDGES W.
SWEET CHILLI & SOUR CREAM

BENNETT PLATTER

\$190 PER PLATTER / SUITABLE FOR 15-20 GUESTS

GARLIC FOCACCIA, SALT + PEPPER SQUID, MUSHROOM + TALEGGIO
ARANCINII, PRAWN TOAST & KARAAGE CHICKEN

SANDWICH PLATTER

\$110 PER PLATTER / 12 SANDWICHES PER PLATTER

- ROAST BEEF, SEEDED MUSTARD, ROCKET & GRUYERE
- SMOKED SALMON, CUCUMBER, RED ONION & CREAM CHEESE
 - POACHED CHICKEN, HERB MAYO, JARLSBERG & LETTUCE
 - EGG SALAD, DIJON MUSTARD, LEMON & CHIVES
- LEG HAM, VINE TOMATOES, CHEDDAR, LETTUCE & PICKLES

HOT CANAPES

HOT CANAPES ARE PRICED INDIVIDUALLY.
MINIMUM OF 20 PIECES PER CANAPE.

HOUSE MADE ARANCINI / V / \$3.50
BLACK BEAN, CORN & CHIPOTLE W. LIME CREAM

ROASTED FIELD MUSHROOMS / V / GF / \$3.50
PESTO, FETTA & PINENUTS

PUMPKIN, SPINACH & FETTA SAUSAGE ROLLS / V / \$4.00
WITH GARLIC AIOLI

SALT + PEPPER SQUID / GF / \$5.00
YUZU MAYO & LEMON

KOREAN FRIED CHICKEN WINGS / \$4.00
STICKY GOCHUJANG SAUCE

CHICKEN & LEMONGRASS SKEWERS / GF / \$5.00
WITH A SOY GINGER & GARLIC SAUCE

FISH TACO / \$6.00
FRIED COD, CREAMY SLAW & TARTARE

PORK TACO / \$6.00
PULLED PORK, PINEAPPLE SALSA & MOJO SAUCE

BUFFALO CAULIFLOWER SLIDERS / V / \$5.50
PICKLES & SLAW

CHEESEBURGER SLIDER / \$6.00
PICKLES & OUR SPECIAL SAUCE

PULLED PORK SLIDER / \$6.00
CREAMY SLAW & CHIPOTLE

*please advise staff of any dietary requirements
or allergies when placing your order

COLD CANAPES

COLD CANAPES ARE PRICED INDIVIDUALLY.
MINIMUM OF 20 PIECES PER CANAPE.

BRUSCHETTA / V / GFO / \$2.50
VINE TOMATOES, BALSAMIC & FETA

SWEET CORN FRITTERS / V / \$2.50
GUACAMOLE, LIME & CORIANDER

CHICKEN KATSU SUSHI / \$2.50
CUCUMBER, KEWPIE MAYO & SOY SAUCE

SEARED RARE BEEF BLINIS / GF / \$3.50
HORSERADISH CREAM & CHIVES

PRAWN TOAST / GFO / \$3.50
CROSTINI, CREME FRAICHE, CHILLI & LEMON

SYDNEY ROCK OYSTERS / GF / \$3.50
CHAMPAGNE VINAIGRETTE

CURED SALMON TOSTADAS / GFO / \$4.00
AVOCADO CREAM, SALMON ROE & SESAMES

PRAWN RICE PAPER ROLLS / GF / \$4.00
LETTUCE, VERMICELLI, AVOCADO, NUOC CHAM SAUCE

STEAK TARTARE / \$4.00
SERVED ON CRISPS

*please advise staff of any dietary requirements
or allergies when placing your order

SUB - STANTIALS

MINIMUM OF 10 SERVINGS.

SOBA NOODLE SALAD / VG / \$12
RAW VEGETABLES, WAKAME, SASAME SOY DRESSING

FISH & CHIPS IN A BOX / \$14.00
HOUSEMADE TARTARE & LEMON

POKE BOWL / GF / \$15
MARINATED SALMON, BROWN RICE, EDAMAME & SHREDDED NORI

WARM PASTA SALAD / \$14
CASARECE, CHORIZO, SUNDRIED TOMATOES, OLIVE,
BASIL & PARMESAN

SWEET TOOTH

WARM CHOCOLATE BROWNIE / \$5.00
SALTED CARAMEL SAUCE

PASSIONFRUIT & ALMOND FRIAND / GF / \$5.00
CITRUS MASCAPONE

MINI PAVLOVA / GF / \$5.00
MERINGUE, CREAM & SEASONAL FRUIT

ALTERNATE DROP

\$49 FOR 2 COURSES
\$59 FOR 3 COURSES

ENTREE /

PAN SEARED SCALLOPS
PARSNIP PUREE, PANCETTA CRUMB
AND SAUCE VIERGE

ROASTED DUCK BREAST
BEETROOT + CRANBERRY TARTARE W.
BLUEBERRY SAUCE

- VEGETARIAN OPTION -

TOMATO + GOATS CHEESE TART
WITH BABY BASIL & BALSAMIC REDUCTION

MAIN /

LAMB SHOULDER
CUMIN + PINENUT CRUMB WITH
ROAST CARROT PUREE

QUEENSLAND BARRAMUNDI
SMOKED PAPRIKA MAYO W.
WILTED KALE

- VEGETARIAN OPTION -

PAN FRIED GNOCCHI WITH
CORN PUREE, PESTO & FETTA

SHARED SIDES /

ROASTED KIPFLER
POTATOES

BUTTERED SEASONAL
VEGETABLES

GREEN BEAN, FETA &
DRIED FIGS

DESSERT /

VANILLA YOGHURT PANNACOTTA
WITH POACHED RHUBARB

WHITE CHOCOLATE CHEESECAKE
WITH RASPBERRY GEL

*please advise staff of any dietary
requirements or allergies when
placing your order

DRINKS PACKAGE

RESERVED FOR GROUPS GREATER OF 30 GUESTS

**3 HOUR STANDARD /
\$55 PER HEAD**

**3 HOUR PREMIUM /
\$69 PER HEAD**

--
ALL STANDARD DRINKS PLUS

VINO

NV ANGUS BRUT SPARKLING
MORGAN'S BAY CHARDONNAY
STEP BY STEP SAUV BLANC
STEP BY STEP SHIRAZ

ON TAP

COOPERS PALE ALE
CARLTON DRY
VICTORIA BITTER
TOOHEYS NEW
CARLTON DRAUGHT
RESCHS DRAUGHT
TOOHEYS OLD
GREAT NORTHERN SUPER CRISP
SOMERSBY APPLE CIDER

NON ALCOHOLIC

SOFT DRINKS
APPLE OR PINEAPPLE JUICE

VINO

DELFARRAS PROSECCO
TYRRELL'S VERDELHO
REDBANK PINOT GRIGIO
APPLE TREE MERLOT

ON TAP

STONE & WOOD PACIFIC ALE
BALTER CAPT. SENSIBLE
BALTER EAZY HAZY
FELLR WATERMELON SELTZER

NON ALCOHOLIC

HEAPS NORMAL XPA
CAPI SPARKLING
TEA & COFFEE

THE BENNETT PRACTICES THE RESPONSIBLE SERVICE OF ALCOHOL



THE DETAILS

DEPOSIT

FOR EVENTS OF 10 PERSONS OR GREATER
A \$10 PER HEAD PRE-AUTHORISATION IS REQUIRED

CANCELLATIONS

IF A BOOKING IS CANCELLED WITH AT LEAST 14 DAYS NOTICE,
A FULL REFUND IS PROCESSED.

ANY CANCELLATIONS WITHIN 14 DAYS OF THE EVENT WILL RESULT
IN A LOSS OF 50% OF THE PAID DEPOSIT.

NO REFUNDS WILL BE ISSUED
IF THE EVENT IS CANCELLED WITHIN
48 HOURS OF THE PROPOSED DATE.

CATERING ARRANGEMENTS

ALL FOOD SELECTIONS ARE TO BE FINALISED
NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

COVID-19

PLEASE BEAR IN MIND, BOOKING NUMBERS
MAY NEED TO BE AMENDED IF STATE GOVERNMENT
RESTRICTIONS ARE ENFORCED

IF BOOKINGS ARE CANCELLED DUE TO COVID, A FULL REFUND
WILL BE PROCESSED WITHIN 2 WORKINGS DAYS.

