

CHRISTMAS FUNCTIONS @ PURE



ITS NEVER TOO EARLY TO ORGANISE YOUR CHRISTMAS GET TOGETHER

Get in early this year to secure the best dates for your Christmas party. Pure Bar is the place to be for your Christmas breakfast, lunch or dinner function for groups from 10 to 120, and we can help tailor a package to suit your needs.

Christmas Functions start early at Pure Bar with,

- Breakfasts – \$25 per head including a glass of sparkling.
- Lunches & Dinner – \$45 per head for 2 courses or \$55 for 3 courses and for two hours drinks package for an additional \$30 per head.
- Cocktails Style events – from \$25 per head for your first drink, and canapés package.

Our experienced team can tailor make a package to suit your requirements and budget for corporate & private events, sun downers, stand up cocktail parties, themed or sit down events.

Audio-visual equipment is available upon request.



Please contact us to discuss your requirements and make your next function pure class.

08 9382 3330 | pure@purebar.com.au





BOOKING REQUIREMENTS

THE SPACE

Pure Bar's function room, with its own exclusive bar, has a total capacity of 100 people & is available FREE of CHARGE in many cases. The room has three tiered levels for smaller functions, each has a capacity from 20 to 40 people.

MONDAY – THURSDAY

The entire function room or any of the smaller three levels are available until midnight. A refundable booking fee is required.

FRIDAY –SATURDAY

The entire function room or any of the smaller three levels are available until midnight. A booking fee for exclusive use is required during peak periods in December.

SUNDAY FUNCTIONS

The entire venue is available for hire until 10pm for a minimum of 40 guests. A booking fee of \$200 may be required upon making the booking, subject to minimum spend.

Breakfast & lunch functions are also available seven days a week.

PRE-PAID BAR TABS

You can choose to run a pre-selected range of beers, wines, spirits, cocktails and cool drinks on a bar tab which suits your budget. Alternatively, guests can purchase their own drinks at the cash bar or run individual private tabs.

FOOD & BEVERAGE PACKAGES

We have designed some packages below to help with your decisions

Menu choices must be finalized and paid for in full, seven days prior to the event.

RESPONSIBLE SERVICE

Due to responsible service of alcohol regulations, it is a requirement at Pure Bar to provide food for your function. We reserve the right to refuse service to any guest showing signs of intoxication.

DRESS CODE

Smart casual at all times. We reserve the right to ask someone to leave if they are dressed offensively or inappropriately.



FUNCTION FOOD & BEVERAGE

FOOD PACKAGES



\$10/head (1 hour package)

- Sushi – vegetarian or chicken or salmon
- Arrancini balls – pumpkin & goat's cheese with garlic aioli
- Bruschetta – prosciutto, pear & rocket
- Tartlet – goat's cheese & asparagus

\$15/head (1-2 hour package)

- Sushi – vegetarian or chicken or salmon
- Arrancini balls – chicken & chorizo with garlic aioli
- Bruschetta – tomato & basil
- Tartlet – spinach, feta & olive
- Lamb meatballs with Napoli sauce
- Empanadas – mediterranean veggie with tomato relish

\$20/head (2 hour package)

- Sushi – vegetarian or chicken or salmon
- Arrancini balls – pumpkin & goat's cheese with garlic aioli
- Bruschetta – prosciutto, pear & rocket
- Tartlet – goat's cheese & asparagus
- Lamb meatballs with napoli sauce
- Empanadas – mild spiced mince & cheese with tomato
- SLIDERS – beef or chicken

\$25/head (2-3 hour package)

- Sushi – smoked salmon
- Arrancini balls – chicken & chorizo with garlic aioli
- Bruschetta – tomato & basil
- Tartlet – goat's cheese & asparagus
- Lamb meatballs with napoli sauce
- Tartlet – spinach, feta & olive
- FOOD BOX – fish & chips with caper mayo
- DESSERT CANAPÉ – assorted macarons

\$30/head (3+ hour package)

- Rice paper rolls – vegetarian or chicken or smoked salmon
- Arrancini balls – pumpkin & goat's cheese with garlic aioli
- Coconut crusted prawn cutlets with soy plum sauce
- Lamb koftas served with raita
- Tartlet – goat's cheese & asparagus
- Tandoori chicken skewers with yoghurt raita
- Empanadas – mediterranean veggie with tomato relish
- Scallops wrapped in prosciutto with lemon evo
- FOOD BOX – choose any one from menu
- DESSERT CANAPÉ – choose any one from menu



FUNCTION FOOD MENU

Choose your own combination.

CANAPÉS (Minimum 20 pieces per item)

\$2.50

- Sushi – vegetarian or chicken or smoked salmon
- Lamb meatballs with napoli sauce
- Arrancini balls – pumpkin & goat's cheese with garlic aioli
- Arrancini balls – chicken & chorizo with garlic aioli
- Arrancini balls – beef ragout with garlic aioli
- Bruschetta – tomato & basil
- Bruschetta – prosciutto, pear & rocket
- Tartlet – goat's cheese & asparagus
- Tartlet – ham & cheddar tartlet
- Tartlet – spinach, feta & olive
- Empanadas–mild spiced minced beef & cheese with tomato relish
- Empanadas–mediterranean veggie with tomato relish

\$2.70

- Tempura fish goujons with caper aioli
- Lamb koftas served with tzatziki

\$3.00

- Rice paper rolls – vegetarian or chicken or smoked salmon
- Tandoori chicken skewers with yoghurt raita
- Coconut crusted prawn cutlets with soy plum sauce
- Scallops wrapped in prosciutto with lemon evo
- Fresh oysters

DESSERT CANAPES (Minimum 20 pieces per item)

- Assorted macarons \$2.5
- Chocolate & hazelnut mousse in choc basket \$3
- Raspberry & vanilla tartlets \$3

FOOD BOXES (Minimum 20 pieces per item)

- Sliders – beef, chicken or pork \$5
- Fish & chips with caper mayo \$7.5
- Curry & rice (lamb or vegetarian) \$7.5
- Prawn stir-fry with hokkien noodles & spicy glaze \$7.5
- Beef ravioli w tomato sugo & parmesan \$7.5
- Roast beef & gravy rolls \$7.5

PLATTERS (Cater for approx. 10 people)

- Seafood platter: oysters, squid, smoked salmon, scallops, prawns \$120
- Antipasto platter: mixed meats, pickles vegetables, olives, turkish bread \$60
- Grilled chorizo with baked turkish bread & marinated feta \$50
- Cheese platter: with muscatels, dried fruit, nuts & lavosh crisps \$80
- Mixed tapas platter: arancini, chorizo, croquettes, squid, olives \$80
- Turkish bread and olive oil: \$35
- Bowl of fries with aoli: \$9



Xmas set menu

2 courses for \$45
3 courses for \$55



Starter

MIXED TAPAS PLATTER

olives / chorizo / garlic prawns / roast capsicum & ricotta frittata / lemon pepper squid / arancini / toasted turkish bread w balsamic oil

Mains

WILD MUSHROOM RISOTTO (v,gf)

asparagus / parmesan / rocket salad w balsamic dressing

CRISPY SKIN ATLANTIC SALMON (gf)

crushed potatoes w spinach & garlic / roasted cherry tomatoes / caper dressing

LINGUINI VONGOLE

whole clams / garlic / chilli / white wine / fresh herbs & tomatoes

PAN FRIED CHICKEN BREAST (gf)

mozzarella stuffed / prosciutto wrapped / roast vegetables / tomato sugo

SIRLOIN STEAK 8oz

cooked medium / tempura battered onion rings / french fries / béarnaise sauce

ROAST PUMPKIN SALAD (v,gf)

mixed green leaves / sun dried tomatoes / capsicum / goats cheese / pine nuts

Finish

CHEESE PLATTER

assorted cheeses / fresh fruit / homemade apple & pear chutney / crackers
or

DESSERT PLATTER

chocolate mousse basket / shortbread / fruit mince pies / choc dipped strawberries / caramel slice





BEVERAGE PACKAGES (minimum 20 guests)

HOUSE PACKAGE

Tortoiseshell Bay Sauvignon Blanc (VIC)
 Tortoiseshell Bay Shiraz (VIC)
 McPherson Pinot Noir Sparkling (VIC)
 James Boags Premium Light / Becks / Heineken / Budweiser

PREMIUM ONE

Villa Sandi Prosecco (ITA)
 Baby Doll Sauvignon Blanc (NZL)
 Tortoiseshell Bay Sauvignon Blanc (VIC)
 Tortoiseshell Bay Shiraz (VIC)
 Zonte's Footstep BVN Shiraz (SA)
 James Boags Premium Light / Rogers/ Corona / Steinlager Pure / Asahi

PREMIUM TWO

Villa Sandi Prosecco (ITA)
 Flametree Semillon Sauvignon Blanc (WA)
 Tortoiseshell Bay Sauvignon Blanc (VIC)
 Tortoiseshell Bay Shiraz (VIC)
 Wee Angus Cabernet Merlot (SA)
 James Boags Premium Light / Rogers / Corona / Steinlager Pure / Asahi

TOP SHELF

Marchand & Burch Cremant de Bourgogne Brut (FRA)
 Vavasour Sauvignon Blanc (NZL)
 Junior Jones Chardonnay (SA)
 Mr Riggs 'the gaffer' Shiraz (SA)
 D'Arenberg 'the feral fox' Pinot Noir (SA)
 Any beers & cider from the menu.

Duration	House	Premium	Top Shelf
2 hours	35 pp	45 pp	55 pp
3 hours	40 pp	50 pp	60 pp

HOUSE SPIRITS Add \$5 per head
 VOSS BOTTLERS WATER Add \$2 per head
 All beverage packages include soft drinks and juices.



COCKTAIL PACKAGES

(10 – 30 guests)

These packages include a private area for 2 hour events such as hen's nights, birthdays or any special event. Guests can be seated or standup cocktail style



COCKTAIL & DINNER PACKAGE \$55

- House cocktail on arrival
- Two courses from Xmas set menu

COCKTAIL & CANAPE PACKAGE \$55

- Cocktail on arrival
- 10 canapés per person (includes a dessert platter)
- Second cocktail during meal

COCKTAIL & 3 COURSE DINNER \$75

- Cocktail on arrival
- Three Course Xmas menu
- Second cocktail during meal

CHAMPAGNE & CANAPE PACKAGE \$55

- Two hours of free flowing bubbly
- 10 canapés per person (includes a dessert platter)

WINE & CANAPE PACKAGE \$55

- Two hours of free flowing red & white wines
- 10 canapés per person (includes a dessert platter)



For further information on functions, menus and drinks packages please contact 9382 3330 | pure@purebar.com.au

