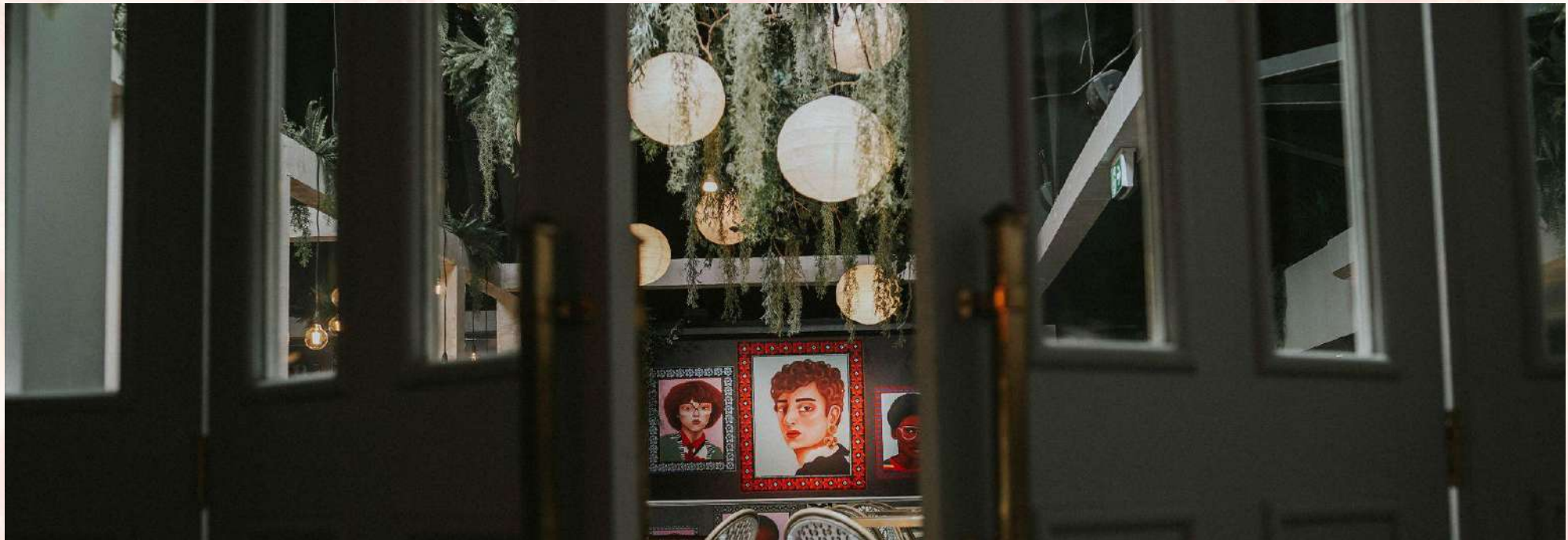




THE P A R K



Events at The Park

The iconic location on Victoria Street Darlinghurst brings back memories to so many. Our indoor garden, your urban sanctuary offers a unique venue for your next event.

With capacity for 150 guests seated and 250 guests cocktail, The Park is the perfect space for your memorable event, private space or dining experience.

Your guests will enjoy the ease of the location, a fresh atmosphere and hip new venue.

Venue facilities include, in-house sound system w/ DJ facilities, direct loading access for deliveries and security. The Park can also provide a creative event planning service incorporating floristry, musicians, drag queens, lighting and decor.

CANAPES

MENU ONE \$45 pp - choose five items

MENU TWO \$55 pp - choose six items



MENU ONE

Three cheese arancini w/chilli mayo
Charred baby fennel w/capers and anchovy
Pickled beetroot and blue cheese, walnut tart
Pork crackling with apple sauce and native aniseed
Fried polenta w/roast capsicum and onion jam
Smoked salmon and chive crouton w/crème fraiche
Spiced lamb meatballs with tzatziki
Asparagus, prosciutto, lemon
Goats cheese tartlet w/confit tomato and green herb oil
Baked eggplant crouton, macadamia dukkah
Watermelon and haloumi skewers, mint sauce

MENU TWO

Butterflied fried prawns with native pepper and lemon aspen aioli
Seared scallop, in the shell, with prosciutto and finger lime
Prawn slider with baby cos and lemon aspen aioli
Chicken, mayo, and tarragon slider
Barramundi slider with baby cos, red onion and zoug
Raw yellowfin tuna skewer with wasabi sesame seeds
Barons beer battered fish and chips with lemon aspen aioli
Barons black wattle ale beef and pea floater tart
Asparagus, prosciutto, lemon
Goats cheese tartlet w/confit tomato and green herb oil
Baked eggplant crouton, macadamia dukkah
Watermelon and haloumi skewers, mint sauce

ADDITIONAL OPTIONS

SLIDERS - \$7 per item

Minimum order 20 pieces per selection

Chicken, mayo, and tarragon slider

Prawn slider with baby cos and lemon aspen aioli

Barramundi slider with baby cos, red onion and zoug

PREMIUM CANAPES - \$7 per item

Minimum order 20 pieces per selection

Butterflied fried prawns with native pepper and lemon aspen aioli

Seared scallop in the shell, with prosciutto and finger lime

Raw yellowfin tuna skewer with wasabi sesame seeds

Barons beer battered fish and chips with lemon aspen aioli

Barons black wattle ale beef and pea floater tart

Pork crackling with apple sauce and native aniseed

Fried polenta w/roast capsicum and onion jam

Smoked salmon and chive crouton w/crème fraiche

Spiced lamb meatballs with tzatziki

Asparagus, prosciutto, lemon

Goats cheese tartlet w/confit tomato and green herb oil

OYSTERS - \$5 per oyster

Minimum order 2 dozen

Freshly shucked oysters w/ yuzu native citrus ponzu



PLATED

Minimum booking 10 people

MENU ONE- \$50 per person

STARTERS

Salt and Pepper Berry King Prawns w/ Lemon Aspen Aioli (gf)
Crispy fried cauliflower w/ anise myrtle dressing (gf & vg)
Burrata w/ confit cherry tomatoes & green herb oil

MAINS

Roast Bannockburn Chicken, Lemon Myrtle & Bush pepper (gf)
Baron's Black Wattle Beef & Mushroom pea pot pie
Vegetarians will be served Chestnut, Spinach & Ricotta Fettuccine (v)

SIDES

Baby Cos salad w/pepitas, croutons & blue cheese dressing (v)
Thick cut chips w/smoked seaweed salt

DRINKS

OPTION 1: Packages available (in this pack)

OPTION 2: On consumption, table service

OPTION 3: me&u self ordering, self funded

MENU TWO \$60 per person

STARTERS

Salt and Pepper Berry King Prawns w/ Lemon Aspen Aioli (gf)
Crispy fried cauliflower w/ anise myrtle dressing (gf & vg)
Burrata w/ confit cherry tomatoes & green herb oil

MAINS

Roast Bannockburn Chicken, Lemon Myrtle & Bush pepper (gf)
Lamb Rump, Anchovy, Rosemary & Garlic w/ Beetroot Pickle & Yoghurt
Grilled Kingfish w/zouk & radish salad (gf)
Vegetarians will be served Chestnut, Spinach & Ricotta Fettuccine (v)

SIDES

Baby Cos salad w/pepitas, croutons & blue cheese dressing (v)
Thick cut chips w/smoked seaweed salt



PLATED cont.

Minimum booking 10 people

MENU THREE - \$70 per person

STARTERS

Salt and Pepper Berry King Prawns w/ Lemon Aspen Aioli (gf)
Burrata w/ Confit Cherry tomato & green herb oil (v, gf)
Crispy Fried Cauliflower w/ anise myrtle dressing (vg)

MAINS

Roast Bannockburn Chicken, Lemon Myrtle & Bush Pepper (gf)
Lamb Rump, Anchovy, Rosemary & Garlic w/ Beetroot Pickle & Greek Yoghurt (gf)
Grilled Kingfish w/ Zouk & Radish Salad (gf)
Vegetarians will be served Chestnut, Spinach & Ricotta Fettuccine (v)

SIDES

Thick Cut Chips w/ Smoked Seaweed Salt (vg, gf)
Watermelon, Haloumi, Fennel & Mint Salad (v, gf)
Baby Cos salad w/pepitas, croutons & blue cheese dressing (v)

DESERT

Selection of Australian Cheese

DRINKS

OPTION 1: Packages available (in this pack)

OPTION 2: On consumption, table service

OPTION 3: me&u self ordering, self funded



DRINKS PACKAGES

Canapes or plated package required

Minimum booking 10 people

THE PARK PACKAGE

BEER

Barons Mid-strength,
Barons Lager
Barons Pale Ale
Barons Lemon Myrtle
Barons Black Wattle
Barons XPA

WINE

Logan Estate Rose

SELTZER

Vacay Finger Lime

THE PREMIUM PACKAGE

BEER

Barons Mid-strength,
Barons Lager
Barons Pale Ale
Barons Lemon Myrtle
Barons Black Wattle
Barons XPA

WINE

White
Red
Rose
Sparkling

SELTZER

Vacay Finger Lime

THE CHAMPAGNE PACKAGE

CHAMPAGNE

Jacquart Brut Mosaique NV Champagne

BEER

Barons Mid-strength,
Barons Lager
Barons Pale Ale
Barons Lemon Myrtle
Barons Black Wattle
Barons XPA

WINE

White
Red
Rose

SELTZER

Vacay Finger Lime

2 HOURS \$35 per person

3 HOURS \$45 per person

4 HOURS \$50 per person

2 HOURS \$45 per person

3 HOURS \$55 per person

4 HOURS \$60 per person

2 HOURS \$60 per person

3 HOURS \$70 per person

4 HOURS \$80 per person

All options include soft drink and sparkling water



GRAZING

Marinated olives, white anchovies, cured salmon, fetta, bocconcini
Dips, crudites, pickled vegetables
Cured meats - salami, prosciutto, mortadella, smoked ham
Charcuterie - pork terrine, cornichons, sourdough crostini, piccalilli
Artisanal cheese selection with fresh seasonal fruit, wild honeycomb
Marshmallows, assorted chocolates, nougat, Turkish delight
Vegetable crisps, pretzels, salted caramel popcorn
Grissini, lavosh, flatbreads, crackers & sourdough

CLASSIC \$1,100 - Beautifully styled on a round pedestal table, an ideal size for 40-60 pax
DELUXE \$1,800 - Grazing on epic proportions, perfect for larger events 80+ pax

EXTRAS

Security \$50 per hour

Required for full venue take over

Florals

The Bespoke Boys

Hermetica Flowers

Mark The Florist

Drag Queens: Stars of Ru Paul's Drag Race Australia

Maxi Shield

Coco Jumbo

DJs

Options available on request

Staff costumes

Options available on request

Cakes, bring your own & custom deserts

Options available on request

