

b i b o

w i n e   b a r

PRIVATE DINING, FUNCTIONS & EVENTS



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## THE SPACES

bibo boasts two stylish areas for private event bookings - the Upstairs Dining Room and The Courtyard Space  
Both areas are available to be booked 7 days, lunch and dinner



Upstairs Dining Room

Capacity - 40 seated, 60 cocktail party style, 22 boardroom style

Unique Features - private bar, bespoke art work, private balcony, wine wall, private bathroom, AV screen (if required), available only for private dining bookings



The Courtyard Space

Capacity - 44 seated, 65 cocktail party style, 18 boardroom style

Unique features - terrace style leafy courtyard, retractable roof, bespoke artwork, all weather, AV screen (if required)  
non exclusive bookings also possible in this space

# THE MENUS



# SEATED DINING

## CHEF'S SHARE MENUS

The chef's menu provides a generous selection of Mediterranean dishes designed for sharing.

### STANDARD CHEF'S SHARE MENU

**\$80PP**

Smoked Mackerel Pâté

Kingfish Cru + Ponzu + Cucumber

-

Bacalhau Croquette

Flambé Chorizo

-

Grimaud Duck + Cabbage + Cherry

*served with*

Cauliflower + Almond + Barberry

Mignonette + Pink Peppercorn + Chive

-

Passionfruit + Coconut + Honeycomb

*Like to offer variety to your guests?*

*Add On an Additional Main to your menu for \$15pp*

*(Conditions apply)*

### PREMIUM CHEF'S SHARE MENU

**\$120PP**

Smoked Mackerel Pâté

Kingfish Cru + Ponzu + Cucumber

-

Piri Piri Octopus

Flambé Chorizo

-

Market Fish + Carrot + Ginger + Apple

Black Angus Beef Rib Eye + Molho Verde

*served with*

Cauliflower + Almond + Barberry

Mignonette + Pink Peppercorn + Chive

-

Passionfruit + Coconut + Honeycomb

*These menus are subject to change and seasonal variation. We can accommodate most dietary requirements with 24 hours' notice.*

# COCKTAIL STYLE CANAPÉ MENU

The bibo canapé menu features roving hot and cold canapés served throughout the event.

Enjoy a generous selection of light and substantial savoury treats.

## CANAPÉ MENU - \$60PP

### STANDARD CANAPÉ LIST

Bacalhau Croquette

Polenta + Paprika (v)

Chorizo + Pimento

Anchovy Gilda

Salmon Tartlet

Beetroot Tartlet (v)

Mushroom Vol Au Vent (v)

Mackerel Pate + Brioche

Stuffed Olives - Sobressada or Piquillo (v)

Beef Croquette + Truffle Aioli

Petit Bosque + Cornichon Skewer

Cucumber + Preserved Lemon + Smoked Caviar (v)

Sydney Rock Oysters + Lime Gel

### SUBSTANTIAL CANAPÉ LIST

Chicken Skewer + Piri-Piri

Prawn Skewer + Romesco

Lamb Capsicum Skewer + Coriander

### SWEET

Portuguese Tart

Assortment of Macaroons

Assortment of Petits-Fours

**Please Select:**

**7 x Standard Canapés**

**1 x Substantial Canapé**

**1 x Sweet Canapé**

***One week prior to your event***

# WINE LIST

The bibo event wine list has been selected by our Sommelier chosen to please any crowd. More options are available on our full award-winning wine list.

## Arrival Cocktails

Aperol Spritz 18

Tommy's Margarita 22

Passionfruit Martini 21

## Bubbles.

NV Bandini Prosecco, Italy 65

NV Cloverhill 'Tasmanian Cuvée' 88

NV Taittinger 'Cuvée Prestige' Champagne, France 145

## White.

Henschke 'Peggy's Hill' Eden Valley, SA 80

Dog Point Sauvignon Blanc, Marlborough, NZ 80

Aquilani, Pinot Grigio, Delle Venezie, Italy 70

Credaro 'Five Tales' Pinot Gris, Margaret River, WA 60

Domaine des Hâtes, Petit Chablis, Burgundy 98

Swinging Bridge 'Mrs Payten' Chardonnay, Orange, NSW 72

Ten Minutes by Tractor '10X' Mornington Peninsula, VIC 110

## Red.

Cloud Street Pinot Noir, Victoria 60

Craggy Range Pinot Noir, Marlborough, NZ 92

Bowen Estate, Cabernet Sauvignon, Coonawarra, SA 88

Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, SA 80

Henschke 'Keyneton Euphonium' Shiraz Blend, Eden Valley 150

## Rosé.

Rameau D'Or 'Golden bough' Côtes de Provence, France 75

Alkoomi, Margaret River, WA 60

## Post-Dinner Cocktails

Espresso Martini 22

Barrel Aged Negroni 22

## Beer.

Superbock, Portugal 10

Stone and Wood 'Pacific Ale' 12

*For all events we ask for pre-selection of beverages at least one week before the event. This list is subject to change and availability.*

# DRINKS PACKAGES

Our beverage package includes sommelier's selection of wine, beer and soft drinks. A sample menu is provided below, but final inclusions are subject to change and availability.

## STANDARD DRINKS PACKAGE

**Sparkling:** Bandini Prosecco, Italy

**White:** Credaro 'Five Tales' Pinot Gris, Margaret River, WA

**Rosé:** Poggio Anima 'Raphael' Sicily, Italy

**Red:** Cloud Street Pinot Noir, Victoria

**Beer:** Sagres Lager, Portugal

**Soft drinks:** Soft Drinks, Juice, Still & Sparkling water



## PREMIUM DRINKS PACKAGE

**Sparkling:** Cloverhill 'Tasmanian Cuvée' TAS

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**White:** Aquilani, Pinot Grigio, Friuli, Italy

Swinging Bridge 'Mrs Payten' Chardonnay, Orange, NSW

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**Rosé:** Rameau D'Or 'Golden bough' Côtes de Provence, France

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**Red:** Craggy Range Pinot Noir, Marlborough, NZ

Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, SA

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**Beer:** Sagres Lager, Portugal

Stone and Wood 'Pacific Ale'

**Soft drinks:** Soft Drinks, Juice, Still & Sparkling water

*BYO options are available for wine producer and other special events. Please ask for details and pricing*

# DRINKS PACKAGE PRICING

Special package pricing, including the Chef's Menu or Canapé Menu, a 3 or 4 hour beverage package and a reduced service fee are available for group and private dining bookings.

## STANDARD DRINKS PACKAGE

Standard Chef's Menu + Drinks package + Service fee .....	\$145pp (3h) / \$160pp (4h)
Premium Chef's Menu + Drinks package + Service fee .....	\$185pp (3h) / \$200pp (4h)
Standard Canape Menu + Drinks package + Service fee .....	\$125pp (3h) / \$140pp (4h)

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## PREMIUM BEVERAGE PACKAGE

Standard Chef's Menu + Drinks package + Service fee .....	\$175pp (3h) / \$190pp (4h)
Premium Chef's Menu + Drinks package + Service fee .....	\$215pp (3h) / \$230pp (4h)
Standard Canape Menu + Drinks package + Service fee .....	\$155pp (3h) / \$170pp (4h)

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## NON - ALCOHOLIC BEVERAGE PACKAGE

Standard Chef's Menu + NA package + Service fee .....	\$130pp
Premium Chef's Menu + NA package + Service fee .....	\$170pp
Standard Canape Menu + NA package + Service fee .....	\$110pp

*Whether you choose to have one of our packages or select from our wine list, your selection can be complemented with an open bar for spirits, cocktails and other drinks.*



# SOME EXTRAS



# OPTIONAL EXTRAS

We like to offer flexibility with additions and amendments to all our menu offerings. We have noted here some frequently requested additions. Please do ask if there else that you would like to add!

## FOOD

**ARRIVAL CANAPÉS** seated dining - \$10pp

Please select 2 items from our standard canape list

**CHEESE COURSE** - \$12pp

Add in a cheese course to your menu

**SWEET BELEM PORTUGUESE TARTS**

**Croquembouche** - \$8pp

A unique twist on a traditional celebration cake. Our version is a tower of Portuguese Tarts encased in spun toffee

**Tarts to finish** - \$6pp

Finish your chefs menu with a delicious Portuguese tart

**Tarts to go** - \$6 per tart

Send your guests home with a delicious reminder of your event

**BYO CAKE**- \$2.5pp

Bring your own celebration cake, which will be sliced and plated by the kitchen, and served on individual plates

## BEVERAGE

**ARRIVAL DRINKS**

**Cocktails (1 per person)** - \$18-\$22

Select any 2 from the cocktail selection on events wine list

**Glass of Champagne** - \$20pp

A glass of NV Taittinger 'Cuvée Prestige' served on arrival

## AV & STYLING - *Private Dining Bookings Only*

**WHITE TABLE CLOTHS** - From \$65

Cloth the tables for your event with white pressed linen.

**PLACE CARDS** - \$2pp

Send over your guest list & seating plan and we'll create and set out your place cards

**SCREENS & OTHER AV** - \$50

Larger screens TVs can be set in either of our Private Dining spaces. Our sound system is available for background music free of charge. Other AV requirements can be hired in from local suppliers.

## THE STORY



bibo wine bar is a collaboration between former Guillaume at Bennelong Head Chef Jose Silva and former Guillaume Paddington Restaurant Manager Jonathan Mallet.

After years together in fine dining, the pair has designed an elegant yet relaxed wine bar, offering high quality and affordable Mediterranean food with a particular focus on the Portuguese food of Silva's upbringing.

Head Sommelier Louella Mathews (ex-Rockpool 1989 and Rockpool Bar & Grill) has constructed an extensive terroir-driven wine list. The main list is supplemented by the Museum Collection - an extraordinary private cellar that has been made available exclusively to bibo.

Architect Paul Jones of PJ Architects drew his inspiration from the wine bars of New York in the fit out, making it one of the most highly anticipated restaurant openings in Sydney's East.



## CONTACT US

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