



Functions Pack

for

- **Cocktail Functions**
 - **Set Menus**
 - **BBQ Buffets**
- **Special Christmas Menus**

*....includes beverage options, other services
and terms and conditions*

Thank you for considering Etro Bar for your function. Etro is a uniquely different venue on beautiful King Street. We are pleased to present a range of food and beverage options with something sure to suit your needs. For the festive season, we have our special Christmas options including mince pies, shortbread and a tasteful set menu.

Etro Bar is a fabulous venue for your sundowner, celebration and meeting. The venue is reserved exclusively for your use, so presentations or networking work perfectly.

The success of your function is our business and our small team of dedicated staff work with you to ensure your event is a success in every way. Theming and customised menus are possible and are limited only by your imagination and budget. All our food is prepared in-house from our bistro kitchen.

Please contact our function co-ordinator, Nikki Musca on 0449 630945 or via email functions@etro.net.au today to discuss your needs, check date availability or to arrange to view Etro Bar.

Kind regards

Emma Panier, Proprietor
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*Please contact the function co-ordinator on
0449 630945 for information on;*

- *Working lunches, daytime use and daytime catering*
- *High Tea*
- *Breakfast buffets and set menus*
- *Catering in the King Street Arts Centre*



CANAPES A MENU

Your choice of 3 cold canapés from;

- ♥ Mini bruschetta
- ♥ Chicken liver pate with onion jam served on sliced baguette
- ♥ Smoked salmon dip with caramelised lemon on melba toast
- ♥ Mixed vegetable tortilla

AND

Your choice of 3 hot canapés from;

- ♥ Golden fried fish gujons with home made tartare sauce
- ♥ Mini vegetarian quiche
- ♥ Home made satay chicken kebabs with classic satay sauce
- ♥ Mexican mini beef balls with zesty dipping sauce

\$19 per person – 7 pieces per person

\$26.5 per person – 11 pieces per person *(served over approximately 2 hours)*

\$35 per person – 17 pieces per person *(approximately 3 hours)*

CANAPES B MENU

Your choice of 4 cold canapés from;

- ♥ Chicken liver pate with onion jam served on sliced baguette
- ♥ Smoked salmon on blinits with caviar
- ♥ Mini thai beef rolls
- ♥ Mini bruschetta
- ♥ Smoked salmon dip with caramelised lemon on melba toast
- ♥ Mixed vegetable tortilla

AND

Your choice of 4 hot canapés from;

- ♥ Lemon peppered red spot emperor kebabs with paprika mayonnaise
- ♥ Asian style skewered BBQ prawns
- ♥ Deep fried olives and chorizo
- ♥ Golden fried fish gujons with home made tartare sauce
- ♥ Mini vegetarian quiche
- ♥ Home made satay chicken kebabs with classic satay sauce
- ♥ Mexican mini beef balls with zesty dipping sauce

\$21.5 per person – 7 pieces per person

\$30 per person – 11 pieces per person *(served over approximately 2 hours)*

\$39 per person – 17 pieces per person *(approximately 3 hours)*



PLATINUM CANAPES MENU

Your choice of 4 cold canapés from;

- ♥ Black olive tepanade on turkish bread
- ♥ Home made French onion dip on sour dough melba
- ♥ Swiss cheese and spinach tortilla
- ♥ Medium rare eye fillet rolls with asian vegetables and chilli dressing
- ♥ Pear and brie bites
- ♥ Melon and prosciutto bites
- ♥ Vegetarian sushi
- ♥ Chicken liver pate with onion jam served on sliced baguette
- ♥ Smoked salmon mousse on blinits with caviar
- ♥ Mini thai beef rolls
- ♥ Mini bruschetta

AND

Your choice of 4 hot canapés from;

- ♥ Chicken and mushroom vol au vent
- ♥ Onion tartlette
- ♥ Mini crocque monsieur
- ♥ Lemon peppered red spot emperor kebabs with paprika mayonnaise
- ♥ Asian style skewered BBQ prawns
- ♥ Deep fried olives and chorizo
- ♥ Golden fried fish gujons with home made tartare sauce
- ♥ Mini vegetarian quiche
- ♥ Home made satay chicken kebabs with classic satay sauce
- ♥ Mexican mini beef balls with zesty dipping sauce

\$25 per person – 7 pieces per person

\$34.5 per person – 11 pieces per person *(served over approximately 2 hours)*

\$44.2 per person – 17 pieces per person *(approximately 3 hours)*

Other fabulous food

These can be served in addition to the Canapes Menus

Shoe String Chips \$11.20 per bowl
Served with tomato sauce

Potato Wedges \$13.5 per bowl
Served with sour cream and sweet chilli

Small Bowls

'Standing Meal'

Served in individual bowls with fork

One or two per person (served at agreed times)

Please choose from the following selection:

- Thai Chicken Curry served with basmati rice and caramelised chilli
- Beef & Mushroom Ragout served with baby chat potatoes
- Slow cooked chicken and olives served on a polenta cake
- Roast pepper linguini served with parmesan crackers
- Mini seafood risotto
- Royal Paella

\$15.5 per person for one choice (1 bowl per person)

\$28.5 per person for two choices (2 bowls per person)

DESSERT

Platters of Profiteroles with a selection of
Vanilla, Coffee & Chocolate Crème Patisiere

\$5.9 per person

Christmas Sweets

Served on platters

Mince Pies \$3 ea

Short bread \$2 ea

SPECIALTY CAKES

A selection of personalised cakes are available upon request. A fabulous variety is available and all are made to order.

From \$6 per person



All items are made on the premises and prepared from the Bistro kitchen downstairs.
Bar and service staff provided.
Christmas table decorations included (bon bons extra*).



Christmas Set menu

50-50 drop

ENTRÉE

Smoked Salmon Delight

Served on fresh blinits, whipped cream topped with its' caviar and drizzled with a lumpfish dressing

Patrick's Chicken Liver Pate

Home made and served with red onion jam and toasted baguette

MAIN COURSE

Mount Barker Chicken

Mt Barker free range chicken breast filled with persillade and served with potato gratin, slow cooked baby onion and a shiraz jus.

Seared Salmon Steak

Cooked to pink on green mash drizzled with a lime and chilli dressing

DESSERT

Hand made profiteroles

Filled with coffee and chocolate crème patisserie and served with chocolate sauce

Rainbow fruit tartlet

Served with a trio of coulis

\$59.5 per person

3 course menu

CHRISTMAS MENU - Additional options:

***BON BONS**

at each place setting **\$5.0 ea**

BREAD SELECTION \$2.5

Dinner rolls individual

2 per person

Multigrain, sourdough, white

SIDE SALAD \$5.2

Served with balsamic dressing

SORBET \$5.2

(Served usually between entree and main, fabulous to refresh the palate and impress your guests)

Lemon and ginger

Mixed berry

Apple and champagne

TEA AND COFFEE

Tea and espresso coffee can be ordered and made a la minute

– charged on consumption \$4.5.*

Percolated tea and coffee can be ordered for all guests at \$3.9 per person

(served buffet style)

**Minimum order required, subject to barista availability*

Beverages can be arranged either on consumption, cash bar, bar tab or by selecting one of our all-inclusive beverage packages that start from \$42.7 per person for 2 hours.





The BBQ Buffet menus include tapas platters to start (these can be served with pre-dinner drinks or at tables), a selection of main courses served buffet style with BBQ items cooked a la minute by the BBQ chef, a selection of desserts and tea and coffee to finish.

BBQ BUFFET MENUS (3: Classic, Select & Standing)

'CLASSIC' BBQ BUFFET MENU

TAPAS PLATTERS TO START

COLD

- ♣ Mini bruschetta
- ♣ Melon & prosciutto wrap
- ♣ Smoked salmon dip with caramelised lemon

HOT

- ♣ Golden fried fish gujons
- ♣ Home made satay chicken kebabs with classic satay sauce

BUFFET STYLE BBQ

- ♣ Fresh Bread Basket

- ♣ Roasted Chat Potatoes with garlic
- ♣ Grilled tomatoes
- ♣ Grilled Vegetable Kebabs
- ♣ Gourmet Mushroom & Steak Sausages
- ♣ Honey & Chilli Marinated Chicken Tenderloins

- ♣ *A selection of freshly made salads*
- ♣ Traditional tabouleh
- ♣ Pasta salad with home made mayonnaise dressing
- ♣ Mixed green salad with balsamic dressing

- ♣ Seasonal Fruit Platter

- ♣ Patisserie selection

- ♣ Coffee & Tea

\$56.5 per person



'SELECT' BBQ BUFFET MENU

Included: a superior selection of buffet choices for your guests.

TAPAS PLATTERS TO START

COLD

- ♣ Smoked salmon on blinits with caviar
- ♣ Chicken liver pate with onion jam served on sliced baguette
- ♣ Mini bruschetta

HOT

- ♣ Mexican mini beef balls with zesty dipping sauce
- ♣ Home made satay chicken kebabs with classic satay sauce

BUFFET STYLE BBQ

- ♣ Fresh Bread Basket

- ♣ Skewered Prawns
- ♣ Mini Thai Fish Cakes
- ♣ Roasted Chat Potatoes with garlic
- ♣ Grilled tomatoes
- ♣ Grilled Vegetable Kebabs
- ♣ Gourmet Mushroom & Steak Sausages
- ♣ Honey & Chilli Marinated Chicken Tenderloins

- ♣ *A Selection of freshly made Salads*
- ♣ Traditional tabouleh
- ♣ Tomato & feta salad with zesty vinaigrette
- ♣ Etro Caesar Salad
- ♣ Mixed green salad with balsamic dressing

- ♣ Seasonal Fruit Platter

- ♣ Patisserie selection

- ♣ Coffee & Tea

\$63 per person

Add a glass of sparkling on arrival, served with fresh strawberries

\$69 per person



BUFFET STYLE BBQ SERVED 'COCKTAIL' STYLE

Included: a selection of buffet choices that suit being eaten whilst standing. Fabulous for providing a substantial meal in a more informal setting.

TAPAS PLATTERS TO START

COLD

- ♣ Mini bruschetta
- ♣ Melon & prosciutto wrap
- ♣ Smoked salmon dip with caramelised lemon

HOT

- ♣ Golden fried fish gujons
- ♣ Home made satay chicken kebabs with classic satay sauce

BBQ BUFFET – ALL ITEMS ABLE TO BE EATEN WITH ONE HAND

A Selection of freshly made salads served in individual asian spoons

- ♣ Traditional tabouleh
- ♣ Plum tomato & feta salad with zesty vinaigrette & spanish onion
- ♣ Risoni pasta salad with fresh basil dressing

Hot BBQ dishes

- ♣ Skewered WA banana prawns
- ♣ Mini Thai Fish Cakes with dipping sauce
- ♣ Chat potatoes roasted with rosemary & garlic
- ♣ Marinated, grilled mini vegetable kebabs
- ♣ Skewered BBQ beef chipolatas
- ♣ Honey & chilli marinated chicken bites

- ♣ Flat turkish flat breads served with a selection of dips

A selection of tea & percolated coffee

Dessert 1

- ♣ Seasonal Fruit Platter
- ♣ Patisserie selection

\$61.0 per person

Dessert 2

- ♣ Delicious chocolate fountain – served with fresh strawberries, turkish delight, jersey caramels, marshmallows, bananas

\$71.5 per person

(Min 40 guests for Chocolate fountain)



Set menus offer more service – where plated meals and table service is preferred
All items are made on the premises and prepared from the Bistro kitchen downstairs.

Set menu options

50-50 drop

Minimum of two courses (entrée main or main dessert)

ENTRÉE

Choose two from the following selection;

Tasmanian Scallops 16.5

Vol-au-vent filled with a ragout of scallops, enokitake and shiitake mushroom, drizzled with star anise jous

Smoked Salmon Delight \$18.3

Served on fresh blinits, whipped cream topped with its' caviar and drizzled with a lumpfish dressing

Calander Goats Cheese \$13.7

Served with fresh plum tomatoes and basil

Patrick's Chicken Liver Pate \$14.1

Home made and served with red onion jam and toasted baguette

Wild Mushroom Risotto \$17.7

Baby timbale of sweet corn and wild mushroom risotto served with a creamy parmesan and mushroom sauce

Prawn Skewers \$17.7

*King prawns sautéed with palm sugar and chilli
And served with asian cucumber salad*

PLATTER ENTREES

Charcuterie Platter \$13.2 per person

Served on larger platters on the table centre

Chicken liver pate, onion jam, pickled cornichon, premium grade prosciutto, a selection of sausage, shaved smoked chicken, olives, home made dips and a selection of breads with balsamic and evoo

Tapas Platter \$15.5 per person

Served on larger platters on the table centre

A selection of Spanish tapas – bite sized morsels. A selection of olives, marinated calamari, mini spicy chicken balls, marinated red peppers, prosciutto, champagne ham, baby beef sausages, potato tortilla.



Set Menu cont...

MAIN COURSE

Choose two from the following selection;

Fish of the Day \$31.9

Pan fried with butter pumpkin and ginger and served with a warm honey dressing

Pesto & Prosciutto Chicken \$35.0

Mt Barker free range chicken breast fillet with fresh pesto and prosciutto served on potato gratin with a rich mustard sauce

Mixed Vegetable Risotto \$29.6

Made with seasonal vegetables. Served with parmesan crackers

Spicy Tuna Steak \$34.4

220g medium rare tuna steak served on sweet potato and chilli mash drizzled with a coriander and baby tomato salsa

Beef & Mushroom Ragout 33.1

Slow cooked shiraz beef and mushroom ragout served with polenta and a parmesan cracker

Salmon Beurre Blanc 35.6

Fresh salmon fillet with horseradish, spinach & potato mash, coated with lemon beurre blanc GF

Eye Fillet 38.0

Served Medium Rare. With potato mash, tomato & caramelised onion. Coated with a rich shiraz jus GF

BREAD SELECTION \$2.5

Dinner rolls individual

2 per person

Multigrain, sourdough, white

SIDE SALAD \$5.2

Served with balsamic dressing

SORBET \$5.2

Lemon and ginger

Mixed berry

Apple and champagne



Set menu cont...

DESSERT

Choose one or two from the following selection;

Hand made profiteroles \$9.6

Filled with coffee and chocolate crème patisserie and served with chocolate sauce

Apple Tart Tartin \$9.0

Caramelised and served with crème fresh

Rich Chocolate Mousse \$9.6

Sprinkled with caramelise almonds

Fresh Fruit Tartlet \$9.0

Served with a duo of coulis

CHEESE TERRINE \$9.6

Patrick's terrine of cheese served with a baby mesclun salad with a walnut dressing

TEA AND COFFEE

Tea and espresso coffee can be ordered and made a la minute – charged on consumption \$4.5.*

Percolated tea and coffee can be ordered for all guests at \$3.9 per person (served buffet style)

**Minimum order required, subject to barista availability*



BEVERAGE PRICE LIST

(Food must be purchased with all beverage options to satisfy the requirements of Etro's House Policy)

BEVERAGE PACKAGE 1

Soft drinks

A selection of classic & organic fruit juices

Crown Lager

Tooheys Extra Dry

Hahn Premium Light

Etro House Sparkling

Kapuka (NZ) Sauvignon Blanc

Imprint (SA) Chardonnay

Imprint (SA) Shiraz

Preece Cabernet Sauvignon

\$42.7 per person – 2 hours unlimited

\$57.5 per person – 3 hours unlimited

\$69.0 per person – 4 hours unlimited

BEVERAGE PACKAGE 2

Soft drinks

A selection of classic & organic fruit juices

Corona

Heineken

Crown Lager

Tooheys Extra Dry

Hahn Premium Light

Etro House Sparkling

Kapuka (NZ) Sauvignon Blanc

Imprint (SA) Chardonnay

Imprint (SA) Shiraz

Preece Cabernet Sauvignon

Spirits: Vodka, Bacardi, Gin, Teachers Scotch, Jim Beam Bourbon,

Served with a selection of mixers

\$57 per person – 2 hours unlimited

\$86 per person – 3 hours unlimited

\$103 per person – 4 hours unlimited



'On consumption' Beverages

Cash bar / bar tab (one only) available

Non-alcoholic beverages:

A selection of soft drinks &

A selection of classic and organic juices 4.2

Beer:

Corona 9.0

Heineken 8.6

Crown Lager 8.3

Hahn Premium Light, Tooheys Extra Dry 7.0

Spirits:

A selection of popular spirits and mixers available 8.0 & 9.0

Red Bull 5.0

Cocktails...shaken & stirred:

(A selection of 2 cocktails may be chosen for consumption / purchase by your guests)

Summer dream 16.3

Gin, Creme de Cassis, Cranberry juice with a splash of lime

Fresa Colada 17.4

Havana Rum, pineapple juice, strawberry puree, cream, cococut cream, lemon juice and Grenadine

Mango Colada 17.4

Bacardi, Malibu, Mango juice strawberry puree, cream, cococut cream, lemon juice and Grenadine

Moquito 17.4

Bacardi Rum, soda water, brown sugar, lime with mint sprigs

Vodka Capriosca 16.3

Vodka, berries, soda and muddled lime

Japanese Slipper 17.4

Midori, Cointreau, freshly squeezed lemon juice with a maraschino cherry

Wine

Kir Royale (available on consumption) 11.0

Champagne cocktail with crème de cassis

House wine selection by the glass:

Imprint Sparkling NV 7.8

Kapuka (NZ) Sauvignon Blanc 8.4

Imprint (SA) Shiraz 7.8

Imprint (SA) Chardonnay 7.8

Preece Cabernet Sauvignon 8.4

Wine continued over →



Or You may choose a selection of:

one sparkling wine, two white wines and two red wines

from the wine list below for your function *(purchased by the bottle opened).*

sparkling

	btl
Grandin Methode Traditionelle Brut NV <i>(Loire, FR) 200ml Piccolo</i>	12.5
Grandin Methode Traditionelle Brut NV <i>(Loire,FR) 750ml</i>	45
Preece 'lighter in alcohol' Sparkling (5.5%) <i>(Central Vic)</i>	41.5
Bollinger Special Cuvee Brut NV <i>(Champagne, FR)</i>	165
Verve Clicquot NV <i>(Reims, FR)</i>	135

white

Millbrook Viognier <i>(Perth Hills, WA)</i>	47
Preece 'lighter in alcohol' Sauvignon Blanc Semillon (5.5%) <i>(Central Vic)</i>	40
Granges de Mirabel (Viognier) <i>(Cote du Rhone, FR)</i>	61.5
Sandalford Classic Dry Sauv Blanc Semillon <i>(Margaret River, WA)</i>	43.5
Villa Maria Private Bin Sauvignon Blanc <i>(Marlborough, NZ)</i>	42
Devil's Corner Unwooded Chardonnay <i>(Tamer Ridge, TAS)</i>	39.5
Joseph Drouhin Chablis <i>(Burgundy, FR)</i>	80
Coriole Chenin Blanc <i>(McLaren Vale, SA)</i>	37
Sandalford Element Late Harvest <i>(WA)</i>	32

red

Joseph Drouhin Beaujolais Villages <i>(Burgundy, FR)</i>	41
Devils Corner Pinot Noir <i>(Tamar Ridge, Tas)</i>	40
Sandalford Element Merlot <i>(WA)</i>	32
Millbrook Cabernet Sauvignon Malbec <i>(Perth Hills, WA)</i>	54
Moss Wood Amy's Cabernet <i>(Margaret River, WA)</i>	63
Sandalford Margaret River Cabernet Merlot <i>(Margaret River, WA)</i>	43.5
Angela's Shiraz <i>(Frankland River, WA)</i>	41
St Hallet Faith Shiraz <i>(Barossa Valley, SA)</i>	51
Coriole 'Contour 4' Sangiovese Shiraz <i>(McLaren Vale, SA)</i>	39

(Stock held on premises will vary and though we will attempt to ensure supply for the entirety of your function, it cannot be guaranteed. Wines are subject to change without notice)



VENUE HIRE

Up to 4 hours \$400

Other times upon request

OTHER SERVICES

Flowers

Etro to provide 1 x bunch of fresh flowers for the bar

Balloons

These can be ordered by Etro Bar - \$150 for 6 bunches with 5 per bunch. In colours of your choice.

Serviettes

White for food service

Special colours can be requested (ie corporate colours) but as they are not held in stock there is a fee of \$25 to provide these.

Music

An Etro selection can be provided. You are welcome to provide ipod or laptop with playlists if preferred.

Etro Bar management must approve any other music proposed for use at Etro Bar. 'Etro Bar Noise Restrictions' referred to in the Terms and Conditions will be adhered to at all times.

We are able to offer an electronic juke box. It has a touch screen and allows guests to select the music. It is plugged into existing Etro Bar music system. As it is hired externally, hire fee is \$350

Guest list / Registration Table

Please advise if a guests list will be provided

Please advise if a table is required for registration

(For evening functions, security personnel would be able to look after guests list, we ask that your personnel man registration table)

Room Setup

Depends on style of function and number of guests

Etro Bar has some padded seating and chairs around the terrace area.

Bar tables will be positioned around the bar area.

Ashtrays will be available on some tables upon request.

Decorations

If desired, Etro Bar is normally available two hours prior to your function for decorating.

Please use blue tac rather than sticky tape and remove decorations at the conclusion.

Please advise the function co-ordinator if you would like to decorate or if you are in need of other theming ideas.

Equipment hire

A microphone and small stage are available for use at Etro Bar upon request
Other AV & presentation equipment and special lighting/sound effects can be sourced upon request

Special furniture items can add a hint of luxury to your event. We have access to a range of ottomans, lounges, cube seats and other items for hire. Please ask for our price list.
For example; Hire of three ottoman benches (2-3 seater) and 6 ottoman cubes in black or white = \$1,075

Special Occasion Cakes

Can be purchased through Etro. There is a selection of flavours and sizes for your group. Please ask for our cake selection and pricing list. For example; cakes serving 40 guests in your choice of flavour start from \$150 *(this includes cake, delivery, special writing and service of the cake at your function)*

Alternatively you are welcome to arrange your own cake. A cake service fee of \$1.00 per person applies.

Red carpet

A red carpet can be hired to position at the bottom or top of the stairs. Make your guests feel special as they arrive.

3 metres \$155

4 metres \$165

7 metres \$200

Chocolate fountain

These make a fabulous social attraction at any party. Chocolate fountains require a minimum of 40 guests. \$17 per person. *(this includes chocolate fountain with chocolate of your choice (milk, white, dark) and delicious dipping food (strawberries, turkish delight, jersey caramels, marshmallows, bananas)*

Other special items

Etro Bar is hired for your private function so our function team can arrange most special requests. Please let us know what yours are.

Security staff arranged as required and included in the venue hire.





TERMS & CONDITIONS **FUNCTIONS**

TOILET FACILITIES

^Toilet facilities are on Level 1, Etro Bar

STAFFING

^Bar & service staff are provided

^Security Staff are included in venue hire

BOOKING REQUIREMENTS

^Functions require a minimum booking for 25 people

^Final numbers must be confirmed 24 hrs prior to function

^An \$500 deposit is payable on booking

^The balance is payable on the day of the function

FUNCTION TIMES

^The function commences & concludes at the pre-arranged times

^A surcharge of \$100 per hour applies for use of terrace thereafter

Functions must conclude by 12.00am Monday – Saturday

And 10.00pm on Sunday

CUSTOMER CONDUCT

^It is expected that guests at the function remain orderly

^Unruly or intoxicated behaviour will not be tolerated

^Glass and/or property damage caused by guests will be charged to the organiser

^Etro House Management Policy & Code of Conduct for the responsible service of alcohol is available for perusal

^The Harm Minimisation Plan is enforced at all times

ETRO BAR NOISE RESTRICTIONS

^In consideration of our resident neighbours, music volumes at Etro Bar will be controlled by the manager on duty and may be minimised at 11.30pm at their discretion.

^The in-house music system at Etro Bar is available for use during functions

^Other entertainment must be approved by Etro management and shall not include amplified live music or DJ's.