ITALO-AUSTRALIAN

RESTAURANT & WINE BAR

BAR LETTERA

Events & Venue hire

BAR LETTERA

OUR VENUE

We're a contemporary Italo-Australian restaurant and wine bar in the heart of North Sydney, and yes, we're a little obsessed with doing things properly.

Our space blends late modernist Italian design with Australian handcrafted artistry: rich Negroni-inspired tones, tactile textures, and an atmosphere that feels more like a well-curated artist's apartment than your average CBD venue. Everything we do - from craft cocktails to signature pastas - is rooted in creativity, quality, and a genuine love of hospitality.

PERFECT FOR EVENTS

We think Bar Lettera is one of the best places in North Sydney to host an event, and our guests tend to agree.

Sophisticated without being stuffy, our team knows how to look after a room and our food and drink program gives people something to actually talk about. Working lunch, client dinner or full-scale celebration, we bring the same care and craft to your event as we do to every guest we seat.

OUR SPACES

FULL VENUE EXCLUSIVE USE

*MINIMUM SPENDS APPLY

When you book Bar Lettera exclusively, the whole experience becomes entirely yours. Our soaring ceilings and generously proportioned space make it ideal for large gatherings, while our entire team and menu remain dedicated solely to you and your guests, creating an immersive event that feels a world away from the everyday.

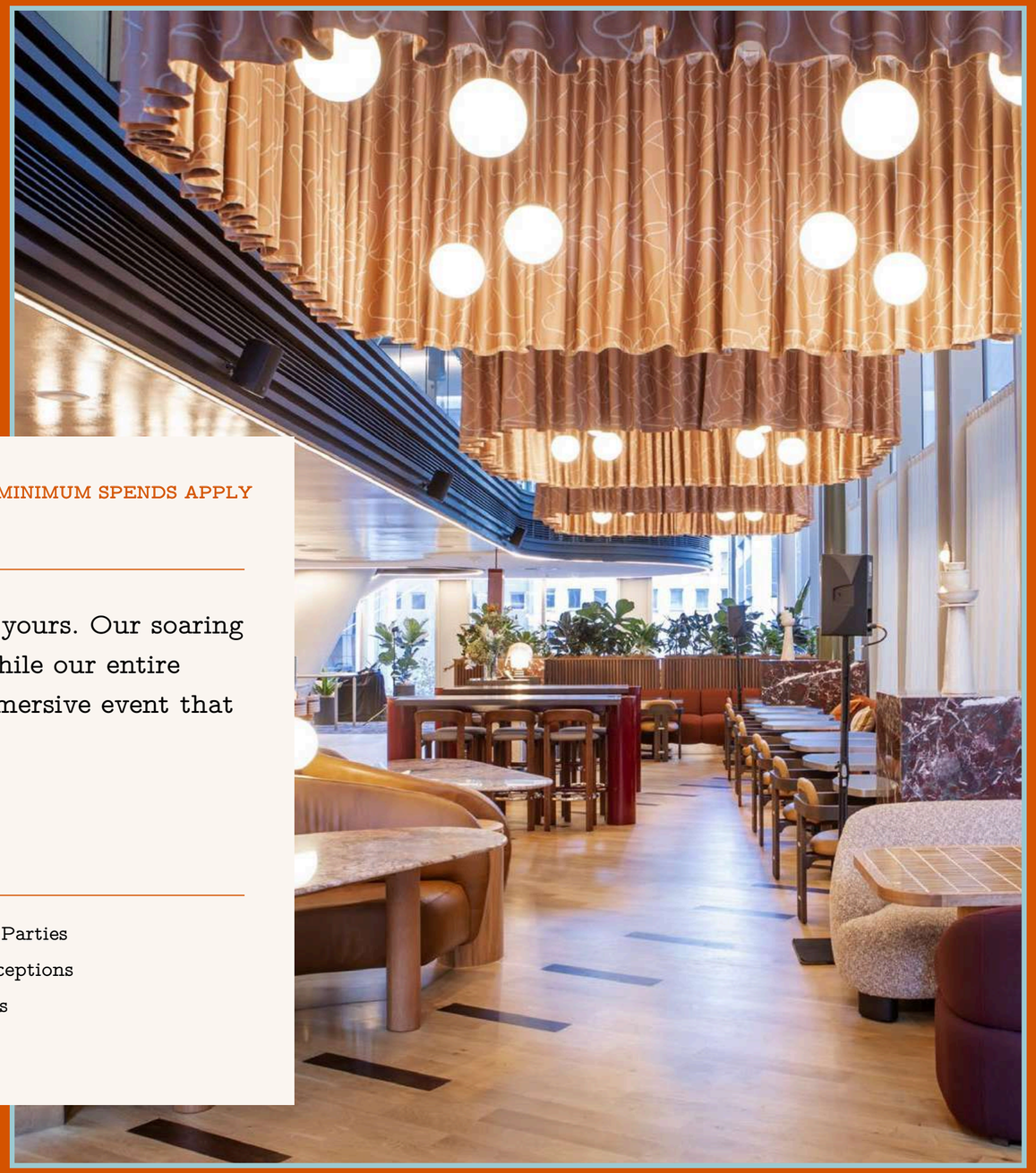
CAPACITY

100 Standing

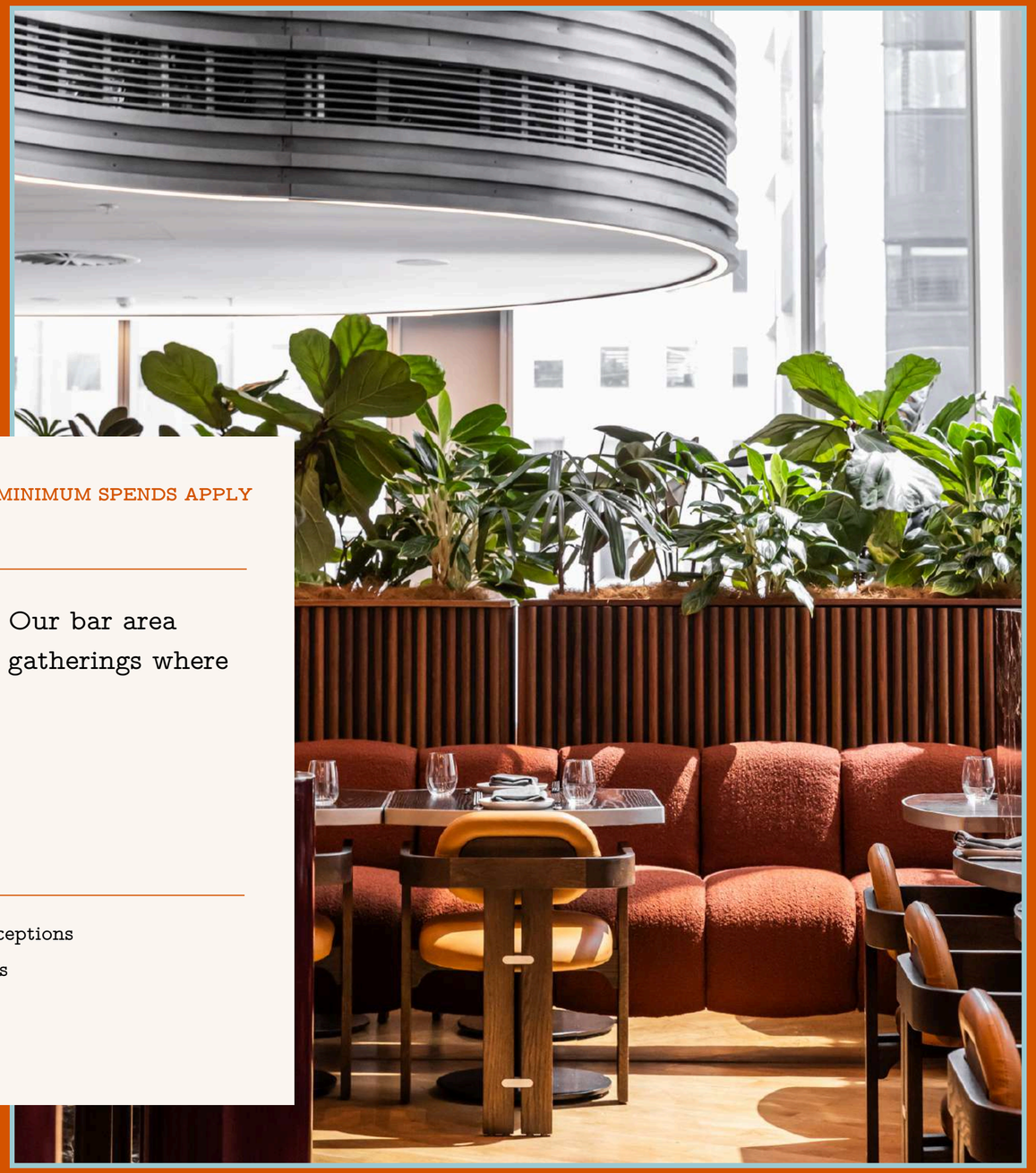
80 Seated

PERFECT FOR

Milestone Birthdays
Engagement Parties
Product Launches
Brand Activations
End-of-year Parties
Cocktail Receptions
Gala Dinners



OUR SPACES



SEMI-PRIVATE DINING

*MINIMUM SPENDS APPLY

Choose the bar or the dining room and make one half of Bar Lettera your own. Our bar area offers a mix of high and low tables, perfect for relaxed lunches or lively evening gatherings where guests can move, mingle and settle in as they please.

CAPACITY

50 Standing

40 Seated

PERFECT FOR

Milestone Celebrations

Engagement Parties

Team & Networking Events

End-of-year Parties

Cocktail Receptions

Gala Dinners

OUR SPACES

BANQUETTE SEATING

NO MINIMUM SPEND

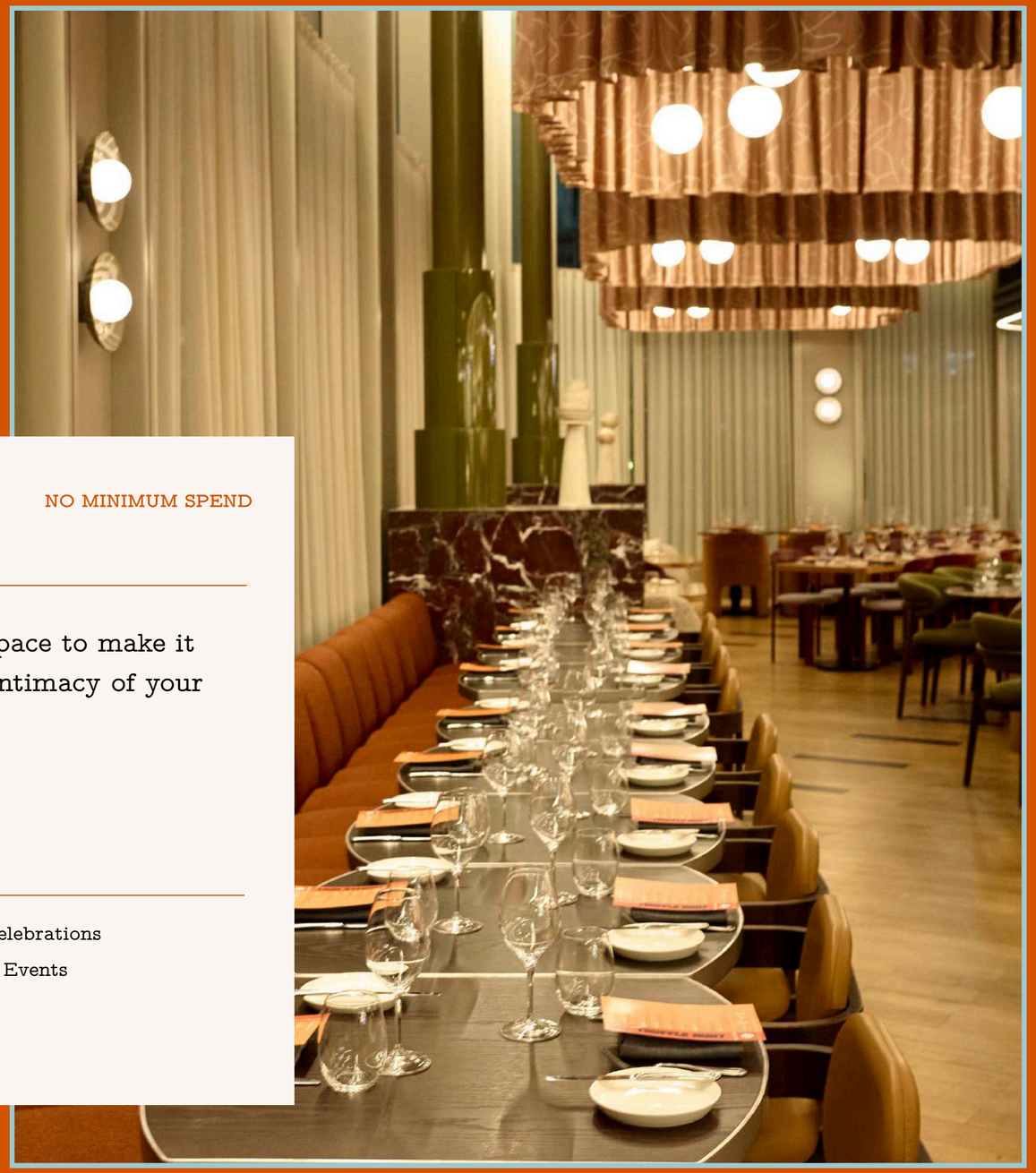
Whether it's a corporate dinner or a celebration with loved ones, we have the space to make it happen. We can seat groups of 14 to 24 in a long table setting, giving you the intimacy of your own gathering with the atmosphere of the full restaurant buzzing around you.

CAPACITY

24 Seated

PERFECT FOR

Corporate Lunch / Dinner
Client Lunch / Dinner
Board Lunch / Dinner
Birthday Celebrations
Milestone Celebrations
Small Team Events



FOOD

ITALO-AUSTRALIAN DINING

Our menu is built around local and seasonal produce, artisanal Italian ingredients and fresh handmade pasta, with a modern Australian sensibility running through everything we do.

For events, we translate that same kitchen philosophy into elegant canapé packages, generous grazing tables, interactive food stations and showstopping feasts that give your guests something to gather around. However you choose to eat with us, expect food that is as thoughtful as it is delicious.

CANAPÉS

LIGHT BITES

$8 PP PER ITEM

Sydney Rock Oysters, lemon myrtle dressing
Stracciatella, witlof, bottarga, pinenuts
Olasagasti anchovies, olives, blistered tomato
Bocconcini crostini, pomegranate balsamic (v)
Verdure fritte, fried fioretto, zucchini flower (vg)
Artichoke fritti - crisp artichoke, chili aioli

$9 PP PER ITEM

Pickled Kinkawooka mussels, fennel, nduja
Tuna & cobia crudo, Calabrian chili, preserved lemon
Grilled mixed vegetable skewer (vg)
Scamorza arancini, roast garlic (v)
Eggplant Cotoletta finger, sugo, buffalo mozzarella (v)

$12 PP PER ITEM

Bay Bug fritto misto, house XO sauce
'Prawn Toast' cannoli, tomato vinegar sauce
Blue Swimmer 'Crab Salad' cannoli
Angus beef carne cruda, cured yolk, puffed tendon

SUBSTANTIAL

$14 PP PER ITEM

Casarecce, roast mushrooms, coriander pesto (v)
Rigatoni, Lamb ragu
Conchiglie, brasiccas, buttermilk bechemel (v)
Gnocchi, mortadella, date
Pumpkin ravioli, brwon butter, curry oil, almond (v)

DESSERT

$8 PP PER ITEM

Chocolate mousse tartlet, hazelnut and raspberry
Milo tiramisu tartlet, coffee liqueur
Toasted pavlova, berry jelly
Passionfruit pavlova
Amalfi lemon jelly segments
Blood orange jelly segments

FOOD STATIONS

CHEESE STATION

34^{PP}

Selection of Australian cheese,
Figs and grapes, Quince, selection of breads, crackers and grissini

ANTIPASTI STATION

46^{PP}

Lettera Signature bread
Marinated Kangaroo Island olives
LPs Quality Meats' mortadella
Saison's black truffle squid ink salami
Girolamo wagyu bresaola
Prosciutto di Parma, 16-month aged
Guindillas, Mostarda fruta, grapes, dates, figs
Stracciatella
Marinated artichoke, eggplant and peppers

SEAFOOD STATION

52^{PP}

Sydney Rock oysters, lemon myrtle dressing
Selection of raw and cured fish
Bay Bugs
Steamed tiger prawns
Kinkawooka mussels
Pickled calamari
Condiments and dressings

DESSERT STATION

32^{PP}

Chocolate mousse tartlet, hazelnut and raspberry
Passionfruit pavlova
Amalfi lemon jelly segments
Milo tiramisu

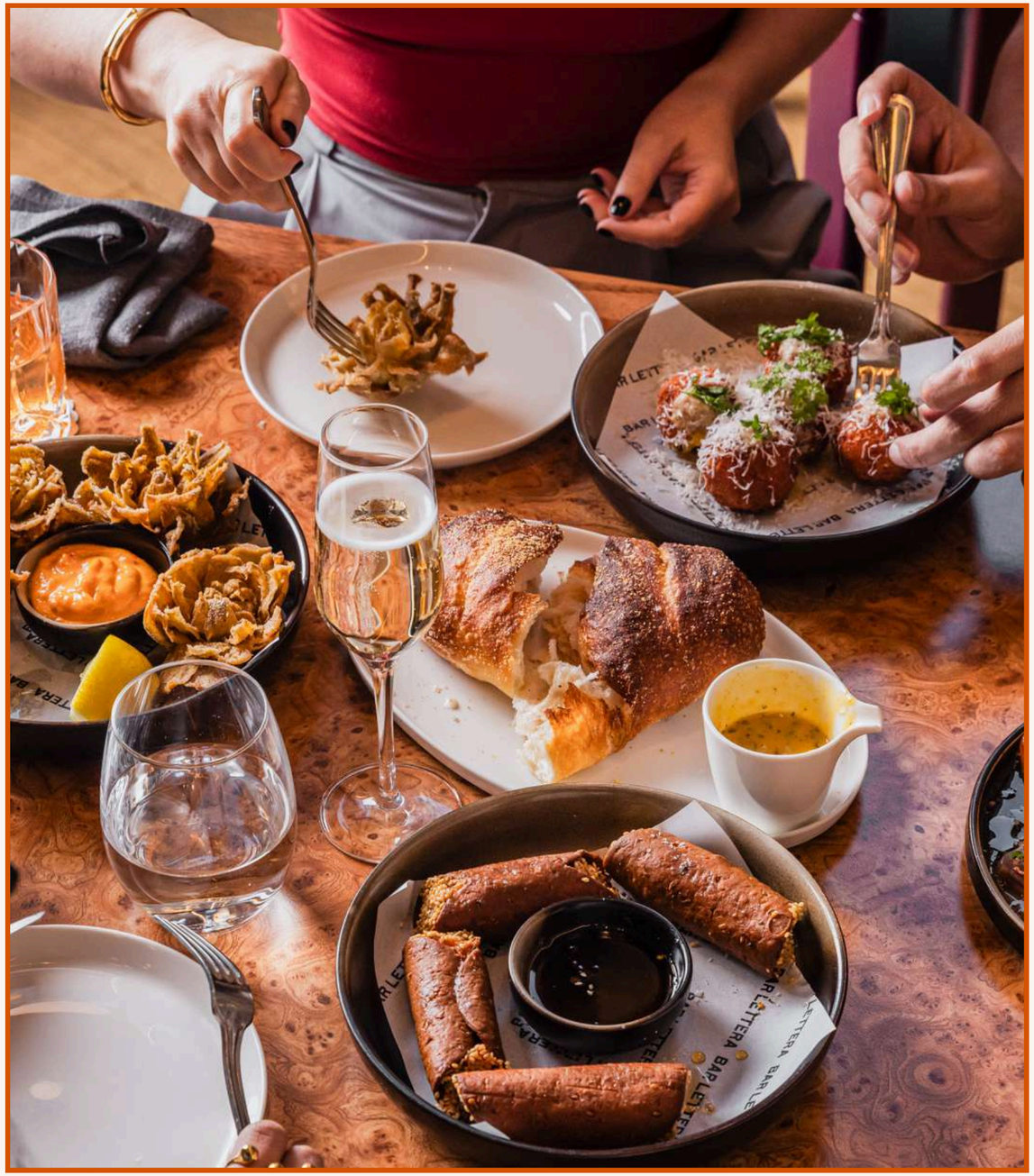
SET MENUS

LEAVE IT TO US

We offer two set banquet menus at $89pp and $105pp, designed to take the guesswork out of group dining without sacrificing any of the good stuff.

Guests enjoy a shared spread of Bar Lettera signatures, from house-baked bread and arancini through to handmade pasta and mains, with optional (but recommended) tiramisu for the table to finish.

It's a streamlined, stress-free way to feed a group well, and trust us, nobody leaves hungry.



89PP

TO START

Add Sydney Rock Oysters, lemon myrtle granita +7ea

Lettera signature bread, herb butter

Prosciutto di Parma, 16month aged
Burrata, finocchio, fennel jam, almond

Add "Prawn Toast" Cannoli, roast tomato vinegar +11ea
Add Scamorza Arancini, roast garlic, basil +7ea

MAIN COURSE

Pumpkin ravioli, brown butter, curry oill
Pork Cotoletta alla Milanese, mustard

SIDES

Skin on Chips, oregano salt
Leaf salad, classic dressing

ADD ON TIRAMISU FOR THE TABLE +10ea

109PP

TO START

Add Sydney Rock Oysters, lemon myrtle granita +7ea

Lettera signature bread, herb butter

Prosciutto di Parma, 16month aged
Burrata, finocchio, fennel jam, almond

Salmon and Kingfish crudo, finger lime, white soy

“Prawn Toast” Cannoli, roast tomato vinegar +9

MAIN COURSE

Pappardelle, Margra Lamb ragu, pangrattato
Riverine Black Angus Rump Cap MBS2+
Grilled Eggplant melanzana, buffalo mozzarella, pine nuts

Skin on Chips, oregano salt
Leaf salad, classic dressing

DESSERT

Milo Tiramisu, Mr. Black Coffee liqueur gelato

CELEBRATION CAKES

SERVES 40+

Milo tiramisu cake $350
Fairy bread sponge cake $300
Lemon Polenta cake $300
Orange Semolina cake $315

SERVES 20+

Milo tiramisu cake $175
Fairy bread sponge cake $150
Lemon Polenta cake $150
Orange Semolina cake $160

DRINK

BEVERAGE PACKAGES

We offer two beverage packages to keep your event flowing without the fuss. Our Standard package covers beers, prosecco, a thoughtful selection of whites, rosé and reds, plus classic cocktails — all the bases covered, starting from $50pp for two hours.

Step up to Premium and you'll add upgraded wines, signature Bar Lettera cocktails and a sparkling Franciacorta to the mix, from $70pp. Both packages run for two, three or four hours depending on how the night goes, and we have a feeling it'll go well.

STANDARD

Soft drinks and house mocktails included.

BEERS
Heaps Normal Quiet XPA 0.5% - NSW
Peroni Red Lager 4.7% - IT

SPARKLING
NV Il Follo Prosecco Extra Dry DOC - Izt

WHITES
Mac Forbes Strathbogie Ranges - Riesling - IT
Adalia 'Singan' Soave DOC - Garganega Blend - IT

ROSE
Sella & Mosca Rosato DOC - Cannonau - IT

REDS
Fattoria Majnoni 'Chianti' DOCG - Sangiovese - IT
Plantamura Gioia Del Colle - Primitivo DOC - IT

CLASSIC COCKTAILS
Classic Negroni, Gin & tonic

2 HRS - $55PP

3 HRS - $70PP

4 HRS - $80PP

Pre paid on consumption bar tabs are available. Minimum spend to be agreed upon during enquiry.

PREMIUM

Everything from basic package included.

BEERS
Birra Moretti Pale Lager 4.6% - Italy
Young Henrys Ginger Beer 4% - NSW

SPARKLING NV
Ricci Curbastro Satén Brut DOCG - Chardonnay - Franciacorta, IT

WHITES
Punica Samas Isola dei Nuraghi - Vermentino - IT
Gembrock Hills - Sauvignon Blanc - VIC

ROSE
De Fermo 'Le Cince' Cerasuolo - Montepulciano Rosato - IT

REDS
Mac Forbes Yarra Junction - Pinot Noir - VIC
Massena 'The Eleventh Hour' - Shiraz - SA

CLASSIC COCKTAILS
Signature cocktails - Rum Punch, Flat white martini and Tony's Marg

2 HRS - $75PP

3 HRS - $90PP

4 HRS - $100PP

FAQS

DO YOU CATER FOR DIETARY REQUIREMENTS?

We sure do. Please advise us ahead of your event, and we will accommodate and provide alternatives where possible. Whist we endeavour to accommodate all dietary requirements, because of the nature of our kitchens we cannot ensure all dishes will be free from allergen traces.

DO YOU OFFER AV SERVICES?

We are able to share details of previously used vendors, for your consideration and selection.

CAN I BRING IN EXTERNAL SERVICES (EG. STYLING, ENTERTAINMENT)?

Absolutely. Please advise us in advance of any third-party vendors, and we'll be able to quote and advise according to your booking needs.

HOW DO WE SECURE OUR BOOKING?

All group bookings require a 10% non-refundable deposit to secure preferred date.

CAN WE PLAY OUR OWN MUSIC?

Yes, on a full venue exclusive event you are able to connect your Spotify to our audio system to play your favourite playlist.

BAR LETTERA

HAVE A QUESTION?

Email: barlettera@the-ascott.com

Phone: 02 9128 8088

FOLLOW US

@bar.lettera

@barlettera

barlettera.com