

GROUP BOOKING MENUS

FOR PARTIES OF 15+ GUESTS | LUNCH OR DINNER

OPTION ONE:

\$65PP FUNCTION SET MENU

A choice of two (2) entrée and two (2) mains either:

- ❖ Pre-ordered **or** alternative drop

ENTREES

- ❖ Gnudi, guanciale, pecorino cream, hazelnuts
- ❖ Sliced raw fish, ajo blanco, cider gel, cucumber and radish
- ❖ Spice roasted cauliflower, hummus, pickled red onions, dukkah
- ❖ Prosciutto and chicken ballotine, brioche, cornichon, mustard

MAINS

- ❖ Market fish, gnocchi, tomato beurre blanc, seasonal vegetables
 - ❖ Short rib tagine, spiced carrot, carrot havuç, zhoug
- ❖ Pork belly, burnt apple puree, saffron cabbage, mustard jus
- ❖ Lamb shoulder, muhammara, broccolini, preserved lemon dressing

OPTION TWO:

\$65PP REDUCED A LA CARTE SET MENU

A choice of two (2) entrée and two (2) mains from the seasonal a la carte menu:

- ❖ Shared family style
- ❖ Menu available when seasonal menu released

DESSERT +\$15PP | A CHOICE OF TART

1-12 guests a choice of one flavour | 12+ guests a choice of two flavours, alternative drop

- ❖ Lemon with whipped crème fraiche
- ❖ Salted caramel custard, Chantilly cream
- ❖ Orange and crème fraiche, spiced anglaise
- ❖ Chocolate and hazelnut praline, butterscotch sauce

OPTIONAL EXTRAS ACROSS ALL MENUS

- ❖ \$5pp bread to start
- ❖ \$5pp per side | roasted potatoes with chili mayo | green leaf salad with Chardonnay dressing
 - ❖ \$2pp cakeage – chefs to cut and serve cake
- ❖ \$5pp cakeage – chefs to cut and serve cake with ice-cream and berries
 - ❖ \$15pp kids' menu (up to 12 years old)

GROUP BOOKING TERMS & CONDITIONS

Confirmation & Numbers

- Final guest numbers must be confirmed **7 days prior** to the event.
- The confirmed number will be the minimum number charged for.
- Any reductions in guest numbers after this date may still be charged at the confirmed number.

Dietary Requirements

- Dietary requirements and allergies must be advised **at least 7 days prior** to the event.
- While we will do our best to accommodate dietary requirements, not all requests may be possible.
- Guests with severe allergies must notify us in advance.

Deposits

- A deposit of **20% of the estimated food total** is required to secure the booking.
- Bookings are not considered confirmed until the deposit has been received.
- Deposits are deducted from the final invoice.

Cancellation Policy

- Cancellations made more than 14 days prior to the event will receive a full refund of the deposit.
- Cancellations made within 14 days of the event will result in forfeiture of the deposit.
- Cancellations within 7 days may incur charges based on the confirmed guest numbers and any costs already incurred.

Menu Selection

- One menu selection is required for the entire group.
- Menu items are subject to seasonal availability and may change without notice.
- For pre-orders, menu choices and dietary requirements must be submitted in a single document by the organiser. Individual guest orders cannot be collected by Ari staff prior to the event. Seating plans will be supplied to the organiser to be filled in with guest names.

Beverage Service

- Beverage packages, tabs, or cash bar arrangements must be confirmed prior to the event.
- Any beverage tab must have a nominated limit and authorised contact person.

Timing

- Access to the space is available only during the agreed booking period.
- Additional time may incur additional charges where applicable.

Damages

- The organiser is responsible for any damage caused by guests during the event.
- Repair or replacement costs may be charged where necessary.

Private Dining Room

- Minimum spend requirements may apply for exclusive use of the Private Dining Room.
- Exclusive use is limited to the agreed booking period.

Payment

- Final payment is due on the day of the event unless otherwise agreed.
- One invoice can be provided for corporate bookings by prior arrangement.
- Credit card surcharges may apply.

Name of Organiser:

Signature:

Date: