

EVENT PACKAGES

2019 / 2020

BULLI BEACH
CAFE





Chefs selection grazing
board

Bulli Beach Cafe

EVENT SPACES

Located on the edge of a beachside headland, the Bulli Beach Cafe offers panoramic views of the beach and ocean pool. Perfect for special events of all types and sizes.

SOUTHERN EVENT SPACE

Our interior Southern Event Space is a private events room featuring stacking doors and windows which open onto a balcony overlooking the south side of Bulli Beach. this space is equipped with an internal sound system & television for your event.

guests: min 35 | max 60

available: from 6pm | february - december

TERRACE EVENT SPACE

This alfresco dining patio is the perfect outdoor space for a special event with large concrete style tables and stunning ocean views. This space can be partitioned for intimate canapé style events or opened in full for larger parties.

guests: min 50 | max 100

available: from 6pm - 10pm | february - december

EXCLUSIVE WHOLE VENUE HIRE

Perfect for an extra special occasion, our exclusive hire package allows your guests to float between events spaces and enjoy the view all to themselves

guests: min 100 | max 250

available: from 6pm - 12pm | february - december

www.bullibeachcafe.com.au



Terrace Event Space



Southern Event Space

Packages

CANAPÉ PACKAGES

Relax as your personalised
waitstaff circulate throughout the
event with chef inspired menu
selections of your choosing

*Available from 6pm | minimum 35 guests
required*

STANDARD PACKAGE

- \$35 per person
- 6 selection canapé menu (2 substantial | 2 hot | 2 cold)
- personalised wait staff
- complementary white table linens
- 4 hour event duration
- *room hire charges apply*

PREMIUM PACKAGE

- \$45 per person
- 8 selection canapé menu (3 substantial | 2 hot | 3 cold)
- chefs selection grazing board on arrival to venue
- dessert board featuring fresh fruits and tartlets
- personalised wait staff
- complementary white table linens
- 4 hour event duration
- *room hire charges apply*

Packages

PARTY PACKAGES

Perfect for parties of larger sizes.
Find a catered package to suit
your needs without breaking your
budget

Available from 6pm | suggest guests numbers
40 - 50

\$2500 PARTY PACKAGE

- chefs selection grazing board upon arrival to venue
- 3 platter selections of your choosing to be served amongst your guests
- \$500 bar tab to spend on beverages of your choosing
- 4 hour event duration
- 50% discount on applicable room hire fees
- best suited for 40 - 50 guests

\$3500 PARTY PACKAGE

- chefs selection grazing board upon on arrival to venue
- 4 platter selections of your choosing to be served amongst your guests
- \$1000 bar tab to spend on beverages of your choosing
- 4 hour event duration
- complementary room hire
- best suited for 40 - 50 guests

Packages

PLATTER PACKAGES

Perfect for parties of smaller sizes. Build a package to suit your needs without breaking your budget

Available from 2pm | minimum 10 guests required

DESIGN YOUR OWN PLATTER PACK

Enjoy reserved tables within our open alfresco terrace space teamed with a platter menu designed by you. Best suited for groups who want to pre-order platters for a special occasion or afternoon drinks.

Start with

Chefs grazing platters upon arrival

Add

Hot and cold platter selections of your choosing. Our platters are individually priced and come in full & half serves to suit your budget.

Price: \$15 per person + additional platter costs of your choosing

Available: from 2pm onwards

Guests: minimum 10 | maximum 30

Event Duration: 3 hours

Why not start a bar tab? - tailored to your budget and beverage specifications | Add a drinks waiter to serve your guests +\$40 per hour

Packages

ALL INCLUSIVE PACKAGE

Perfect for special celebrations –
the Bulli Beach Cafe will close its
doors exclusively for your event

*Available from 6pm | minimum 100 guests
required*

ALL INCLUSIVE PACKAGE

- \$125 per person (minimum 100 guests)
- 8 selection canapé menu (any 8 of your choosing)
- chefs selection grazing board upon arrival to the venue
- sparkling cocktails upon arrival to the venue (30mins duration)
- sweets board following canapé service
- 5.5 hour standard beverage package
- personalised bar and wait staff
- complementary white table linens
- 6 hour event duration
- complementary whole venue hire – the Bulli Beach Cafe will close its doors exclusively for your event

celebrate & socialise

BEVERAGE PACKAGES

Don't need a beverage package?
Why not start a bar tab - tailored
to your budget and beverage
specifications

*minimum 50 guests required | all beverage
packages are 4 hours in duration*

STANDARD BEVERAGE PACKAGE

Price \$45 per person

Beer

- Corona
- Hahn Superdry
- Great Northern Mid Strength
- Cascade Light

Wine

- Sparkling Brut Cuvee
- Semillion Sauvignon Blanc
- Moscato
- Shiraz

Non-Alcoholic

Barista made coffee
Tea
Lemon Lime Bitters
Assorted Soft Drinks
Orange juice

PREMIUM BEVERAGE PACKAGE

all standard beverage package inclusion plus the following extras:

Price \$55 per person

Beer

- Coopers Green Pale Ale
- Stone & Wood Pacific Ale
- Apple cider

Wine

- Prosecco
- Chardonnay
- Pinot Grigio
- Rosé
- Cabernet Merlot

Spirits

Vodka
Tequila
Bacardi Rum
Gin
Bundaberg Rum
Jack Daniels
Johnny Walker

*Our beverage list is subject to change due to availability, however
quality and style will remain the same*

tailor your event

PACKAGE UPGRADES

Upgrade your package to suit your needs. Speak with our events to create the ultimate event package

CANAPE EVENT UPGRADES

- add a chefs selection chefs selection grazing board upon arrival to venue + **\$180 per board**
- add a sweets board to be served following canapé service + **\$160 per board**
- select an additional 2 canapés of your choosing + **\$10 per person**
- extend your event duration & room hire + **\$150 per hour** (midnight closure)

PLATTER AND PARTY PACKAGES EVENT UPGRADES

- extend your event duration - price upon request
- add additional platters to your event - individually priced please see our menu

BEVERAGE UPGRADES

- extend your beverage package + **\$10 per person, per hour**
- upgrade to a premium beverage package + **\$10 per person**
- feeling fancy? add cocktails to your beverage package + **\$15 per person**
- welcome drinks - add a sparkling cocktail upon arrival to say bienvenidos! to your guests + **\$9 per person**



Unforgettable moments

canapé

EVENT MENUS

Coming together with food,
family & friends. Select our
dessert board to wow your
guests!

CANAPE MENU

Substantial Canapés

- **Sweet potato sliders** w. fetta, caramelised onion, baby spinach & aioli *V*
- **Pork belly sliders** w. pickled cucumber, baby spinach, romasco & aioli
- **Beef burger sliders** w. roma tomato, gherkins, cheese, cos lettuce, caramelised onion & house sauce
- **Caesar salad boxes** w. cos lettuce, bacon, parmesan, croutons & house made Caesar sauce *GFA*
- **Chilli squid boxes** w. asian style slaw, fried garlic & lime peanut chilli dressing
- **Tempura fish and chip boxes** w. lemon & house made aioli
- **Roasted chorizo & pumpkin salad** w. cherry tomato, quinoa, roasted capsicum, rocket & crumbled fetta *GFA*
- **American style mini hot dogs** w. chorizo, caramelised onion, snow pea leaf & American mustard

Hot Canapés

- **Arancini Balls** w. roma sauce & shaved parmesan cheese *V*
- **Chilli garlic tiger prawns** w. tomato, coriander salsa *GFA*
- **Grilled chorizo** w. tomato basil salsa & lime aioli *GFA*
- **Pork & chive dumplings** w. lime, peanut & chilli sauce
- **Spiced salt & pepper squid platter** w. garlic aioli dipping sauce
- **Tempura prawns** w. saffron aioli
- **Malaysian satay chicken skewers** w. crushed peanuts & coriander

Cold Canapés

- **Hoisin roasted duck breast** w. pickled cucumber & shallot, shiso leaf & soy chilli dressing *GFA*
- **Sydney Rock Oysters** served kilpatrick *GFA*
- **Salmon Poké** w. edamame, nori, sesame ginger dressing
- **Pasty puff** w. fetta, caramelised onion & sorrel *V*
- **Grilled lamb** w. quinoa & beetroot puree *GFA*
- **Tiger prawn platter** w. cocktail sauce & lemon *GFA*

*Dietary Requirements: V - Vegetarian | GFA - gluten free alteration |
Vegan options created specifically for your event*

platters & boards

EVENT MENUS

our events can be tailored
towards your guests dietary
needs. Speak with our events
team today to find our more.

PLATTERS & BOARDS MENU

HOT PLATTERS

- **Beef Burger Sliders** w. gherkins, roma tomato, cheese, cos lettuce, caramelised onion & house sauce
full platter (30 pieces) \$90 | half platter (15 pieces) \$60
- **Pork Belly Sliders** w. pickled cucumber, baby spinach, romasco & aioli
full platter (30 pieces) \$115 | half platter (15 pieces) \$75
- **American Hot Dogs** w. chorizo, caramelised onion, snow pea lead & American Mustard
full platter (30 pieces) \$90 | half platter (15 pieces) \$50
- **Spiced Salt and Pepper Squid Platter** w. garlic aioli dipping sauce
full platter (1 kilo) \$60
- **Malaysian Satay Chicken Skewers** w. crushed peanuts & coriander
full platter (30 pieces) \$80 | half platter (15 pieces) \$45
- **Arancini Balls** w. roma sauce & crumbled fetta
full platter (30 pieces) \$90 | half platter (15 pieces) \$60
- **Sydney Rock Oysters** served kilpatrick w. bacon
full platter (1 dozen) \$50

COLD PLATTERS

- **Caesar Salad Boxes** w. cos lettuce, bacon, parmesan, garlic croutons & house made caesar sauce
full platter (30 pieces) \$70 | half platter (15 pieces) \$50
- **Chilli Squid Salad Boxes** w. asian style slaw, fried garlic and lime peanut chilli dressing
full platter (30 pieces) \$70 | half platter (15 pieces) \$50
- **Sydney Rock Oysters** served natural w. lemon
full platter (1 dozen) \$45
- **Tiger Prawn Platter** w. cocktail sauce & lemon
full platter (1 kilo) \$55
- **Cheese Platter** w. blue vein, cheddar, brie, fresh fruits, dried apricots, honey & crackers
full platter (serves 20-30 guests for light grazing) \$120
- **Seasonal Fruit Platters** w. assorted fruits
full platter (serves 10-20 guests for light grazing) \$90
- **Cold Seafood Platter** w. smoked salmon, Sydney rock oysters, tiger prawns and condiments
full platter (serves 8 - 10 guests for light grazing) \$150
- **Chefs selection dip platter** w. assorted house made dips and toasted breads
full platter (serves 8 - 10 guests for light grazing) \$45
- **Classic Grazing Board** w. assorted cheeses, antipasto, cured meat, chef selection dips and toasted breads
served on a 1m timber board \$180
- **Sweets Boards** w. seasonal fruits, assorted tartlets and macaroons
served on a 1m timber board \$160



Delicious Catering

booking

TERMS & CONDITIONS

Upon making an event booking with By the Beach Events, you are agreeing to the following terms and conditions.

1. These terms and conditions are applicable to all event locations, inclusive of, but not limited to, the Bulli Beach Cafe (Lot 68, Trinity Row, Bulli NSW 2516) and the Thirroul Beach Pavilion (23 Cliff Parade, Thirroul, NSW 2515).
2. 'Venue' or 'Event Space' means By the Beach Events and the chosen event space at the Bulli Beach Cafe and/or Thirroul Beach Pavilion, and 'client' or 'hirer' means you the person making the booking

POLICY

4. By the Beach Events and the nominated venue practice Responsible Service of Alcohol. If any guests at a function are reaching intoxication or are under the legal drinking age, they will be refused alcohol. Breaching RSA laws incur fines of up to \$5,500 to both the venue and any one that is intoxicated, as well as to any person supplying alcohol to an intoxicated or under age individual. In accordance with licensing laws, if a person is deemed intoxicated, they will be directed to leave the premises.

SMOKING

5. All event spaces are non-smoking. Guests who smoke will be directed outside of the venue.

DEPOSIT

6. A \$100 deposit or otherwise agreed upon amount is required to secure your booking. This deposit will then be deducted from the total amount owed at the time of invoicing.

ROOM HIRE FEES

7. Monday to Friday hire fees
 - Terrace Event Space full hire \$800
 - Terrace Event Space partial hire \$500
 - Southern Event Space \$800
8. Saturday Hire Fees
 - Terrace Event Space full hire \$1000
 - Terrace Event Space partial hire \$800
 - Southern Event Space \$1000
9. Room hire charges can be waived at the discretion of By the Beach Events and the associated venue.
10. Sunday Hire Fees issued upon request

FULL PAYMENT & FINAL GUEST NUMBERS

11. Final guests numbers are due no less than fourteen (14) days prior to the event for catering and billing purposes.
12. Payment in full is required no later than seven (7) days prior to the commencement of your event.
13. By the Beach Events will be under no obligation to proceed with the event unless payment is received, and shall be entitled to treat the event as cancelled. No deposit refund will be issued for non-payment within this time window.

DIETARY REQUIREMENTS

12. The client is responsible for altering By the Beach Events as to any guest dietary requirements no less than 14 days prior to the event date. In the event By the Beach Events is not alerted of any dietary requirements meal substitutions may not be possible.

CATERING & BEVERAGES

13. Catering and beverage selections are required no less than fourteen (14) days prior to the event date, for catering and billing purposes.
14. No outside catering is permitted to be brought onto the venue premises. An exception is made for birthday / engagement cakes.
15. No outside beverages are permitted to be brought onto the premises.
16. Guests found to be in breach of the above stipulations, will have their catering and beverages confiscated by the events staff.

ACCESS TO THE VENUE FOR SETTING UP

17. The By the Beach Events team will set up all of your decorations prior to guest arrival on the event date.
18. Client organised florists or decorations are permitted on site to assist in the placement of decorations from **1 hour prior** (or other negotiated time) to the nominated guest arrival time.

ENTERTAINMENT

19. Live entertainment can be organised at the discretion of the client. The client must inform By the Beach Events of any live entertainment so the correct set up and equipment can be arranged prior to guest arrival on the event date.
20. Entertainment can be arranged by By the Beach Events. Additional costs will apply.

DECORATIONS

21. Any decorations should be dropped off to the venue prior to the event date. The By the Beach Events team will dress the event space on your behalf.
22. No confetti, streamers or silly string are permitted.
23. If the hirer would like to attach decorations to the walls or furniture, plus use blu-tac, unless otherwise advised.
24. By the Beach Events is under no obligation to provide decorations for your event.

DAMAGES

25. By the Beach Events and the venue will not be responsible for any items which may be lost or damaged whilst on the premises.
26. The hirer is responsible for the behaviour of their guests. Any damage reported will be assessed and payable by the client via credit/debit card on file.

27. The hirer must provide a valid credit card or debit card details to By the Beach Events to be kept on file in case of damages.

ITEMS NOT COLLECTED

28. Any items that are not collected after seven (7) days following the event will be disposed of by the venue.

EVENT CANCELLATION

29. Event cancellation made by the client up to thirty (30) days prior to the event date will be fully refundable.
29. Cancellations made less than fourteen (14) days prior to the event date will forfeit the deposit paid. In the instance the event is cancelled by the client within fourteen (14) days prior to the event, a refund of payments made (including the deposit) will not be issued.
30. All cancellations must be made in writing and by the hirer who organised the event.
31. By the Beach Events reserves the discretionary right to cancel an event. Including (but not limited to) lack of payment made, technical failures at the venue, acts of god etc.

SECURITY

33. At the discretion of By the Beach Events, security may be required for 18th and 21st birthday events.
34. The hirer will pay for security (organised by the venue on their behalf) for the entire event. Security is charged per hour with a minimum of 4 hours. Charges TBA.

celebrate beachside

BOOKING FORM

Contact our events team today!

email: cafebulli@bigpond.com

phone: (02) 4284 8808

web: www.bullibeachcafe.com.au

BOOKING NAME

DATE OF EVENT

EVENT SPACE

TIME OF ARRIVAL

NUMBER OF GUESTS

CONTACT NUMBER

CONTACT EMAIL

PACKAGE SELECTION

1. Design your own platter pack

☐ Additional platter selections

☐ Dinner service menu

2. Canapé packages

☐ Standard (6 selections)

☐ Premium (8 selections)

3. Party packages

☐ \$2500 package (3 selections &
\$500 bar tab)

☐ \$3500 package (4 selections &
\$1000 bar tab)

4. All Inclusive Package

☐ All inclusive package

BEVERAGE SELECTIONS

☐ Standard beverage package

☐ Premium beverage package

☐ Bar tab to the amount of \$_____

☐ Guests to purchase own beverages

MENU SELECTIONS

Please take your time choosing the menu selections. Final selections and any special dietary requirements are not required until 2 weeks prior to the event.

PAYMENT DETAILS

please provide payment details to secure your booking date. A \$100 deposit will be taken as security.

American Express not accepted

Card Number

Expiry Date

CVV

☐ *I have read and understand the terms & conditions*

Name

Signature

Date

B

B

BULLI BEACH

CAFÉ