

1 HOUR COMBINED BEVERAGE & CANAPE PACKAGE OPTIONS

Premium

\$109.00 Per person

Guests: Minimum 30

1 Hour Beverage Package: House Sparkling, White and Red Wines, Peroni, Little Creatures, James Squire Cider, James Boag's Light, selection of Soft Drinks

8 Canapés

2 Substantial Canapés: Chef's Selection

Platinum

\$139.00 Per person

Guests: Minimum 30

1 Hour Beverage Package: Josef Chromy Sparkling, Phillip Shaw Pinot Grigio, Airlie Bank Pinot Noir, Peroni, Little Creatures, James Squire Cider, James Boag's Light, selection of Soft Drinks

10 Canapés

2 Substantial Canapés: Chef's Selection

Diamond

\$164.00 Per person

Guests: Minimum 70

1 Hour Beverage Package: Chandon Sparkling, The Lane Chardonnay, Hentley Farm Shiraz, choice of Beers, Cocktail on arrival, selection of Soft Drinks

12 Canapés

2 Substantial Canapés: Chef's Selection

Add Ons

Canapés _____	\$6.00	Per Item
Substantial Canapés ____	\$10.00	Per Item
Extra Hour Beverages ___	\$16.00	Per Person Per Hour
Spirits _____	\$15.00	Per Person Per Hour
Non-alcoholic Cocktails__	\$10.00	Per Person Per Hour
Champagne on Arrival ___	\$25.00	Per Person
Cocktails on Arrival _____	\$15.00	Per Person
Food Platter _____	\$120.00	Per Platter
DJ _____	\$100.00	Per Hour



BEVERAGE PACKAGES

Colins Package

Prices (per person): 1 hr: **\$50** - 2 hr: **\$60** - 3 hr: **\$70** - 4 hr: **\$80** - 5 hr: **\$90**

Sparkling Wine: Chandon NV

White Wines: Phillip Shaw Pinot Gris, Pedestal Sauvignon Blanc

Red Wines: Airlie Bank Pinot Noir, Hentley Farm Villain Shiraz

Beers: James Boag's Premium, Little Creatures Pale Ale, James Boag's Premium Light, James Squire Cider

Selection of soft drinks and juices

Chaplin Package

Prices (per person): 1 hr: **\$60** - 2 hr: **\$70** - 3 hr: **\$80** - 4 hr: **\$90** - 5 hr: **\$100**

Sparkling Wine: Chandon NV

White Wines (choose 2 options from the 4 listed): Phillip Shaw Pinot Gris, Pedestal Sauvignon Blanc, William Fevre Chablis, Framingham Classic Riesling

Red Wines (choose 2 options from the 4 listed): Airlie Bank Pinot Noir, Hentley Farm Villain Shiraz, Terrazas Malbec, Rymil Cabernet Sauvignon

Beers: James Boag's Premium, Little Creatures Pale Ale, James Boag's Premium Light, James Squire Cider, Peroni

House Spirits: Absolut / Beefeater / Havana 3yr / Havana Especial / Olmeca Altos Plata / Bulleit / Martell VSOP

Selection of soft drinks and juices



BEVERAGE PACKAGES cont.

Hemingway Package

Prices (per person): 1 hr: **\$80** - 2 hr: **\$95** - 3 hr: **\$110** - 4 hr: **\$125** - 5 hr: **\$140**

Champagne: Moët & Chandon

White Wines (choose 2 options from the 4 listed): Phillip Shaw Pinot Gris, Pedestal Sauvignon Blanc, William Fevre Chablis, Framingham Classic Riesling

Red Wines (choose 2 options from the 4 listed): Airlie Bank Pinot Noir, Hentley Farm Villain Shiraz, Terrazas Malbec, Rymil Cabernet Sauvignon

Beers: James Boag's Premium, Little Creatures Pale Ale, James Boag's Premium Light, James Squire Cider, Peroni

House Spirits: Absolut / Beefeater / Havana 3yr / Havana Especial / Olmeca Altos Plata / Bulleit / Martell VSOP

Cocktail on Arrival (choose 1 or 2 options from the listed): Negroni, Old Fashioned, Margarita, French Martini, Cosmopolitan, Aperol Spritz

Selection of soft drinks and juices

CANAPÉS

Canapés & Substantial Canapés

Minimum of 20pax (unless otherwise stated)

6 Cold/Hot/Dessert Canapés	\$35.00 per person
8 Cold/Hot/Dessert Canapés	\$42.00 per person
10 Cold/Hot/Dessert Canapés	\$50.00 per person
12 Cold/Hot/Dessert Canapés	\$58.00 per person
6 Cold/Hot Canapés, 2 Substantial Canapés, 1 Dessert Canapé	\$52.00 per person
Additional Cold/Hot/Dessert Canapés	\$6.00 each
Additional Substantial Canapés	\$10.00 each

COLD CANAPÉS

- Sydney rock oyster with tozazu dressing, salmon roe & chives (GF, DF, NF)
- Salmon rillettes cone, baby watercress (NF)
- Kingfish tataki, miso, ginger & shiso (GF, DF, NF)
- Smoked lamb rump, blini & herb relish (NF)
- Duck pancakes with hoisin sauce
- Asian vegetable rice paper rolls with nuoc mam cham (GF, DF, V)
- Goat cheese cone with frisée & raspberry (NF)
- Assorted nori rolls served with wasabi & soy sauce (NF, GF soy sauce served on the side)
- Fava beans & mint crostini, cashew parmesan (DF, Vegan)
- Grilled corn tostada, heirloom tomato salsa (GF, DF, NF, Vegan)

*Menu is subject to change due to seasonal availability

**Dietaries are as follows: V – Vegetarian, GF – Gluten Free, DF – Dairy Free, NF – Nut Free, SF – Sugar Free

CANAPÉS

HOT CANAPÉS

- Angus beef & red wine petit pie with tomato relish (NF)
- Butter chicken pie with coriander curd (NF)
- Lamb & rosemary pie with tomato sauce (NF)
- Lamb samosa with mint raita
- Grilled Thai chicken skewer with peanut sauce (GF, NF)
- Chicken tikka samosa with sweet mango chutney
- Ginger prawn dumpling with sriracha dipping sauce (DF)
- Tempura prawn with wasabi & yuzu mayonnaise (NF)
- Pumpkin & ricotta arancini with basil aioli (GF, V)
- Vegetable brochette with homemade salsa verde (GF, DF, NF, Vegan)

DESSERT CANAPÉS

Minimum of 50pax

- Handmade chocolate truffles (GF)
- Selection of assorted petit macarons
- Cinnamon sugared churros, served with thick salted chocolate sauce (NF)
- Textures of chocolate (GF)

*Menu is subject to change due to seasonal availability

**Dietaries are as follows: V – Vegetarian, GF – Gluten Free, DF – Dairy Free, NF – Nut Free, SF – Sugar Free

CANAPÉS

COLD SUBSTANTIAL CANAPÉS

- Thai beef salad with homemade sweet chilli dressing (DF)
- Tuna green ceviche with cucumber served with corn chips (GF, DF, NF)
- Lobster roll, celery mayo & lime (NF)
- Charcuterie bowl including salami, ham, mortadella, pickles & bread (DF, NF)
- Burratini salad, heirloom tomato, micro basil, balsamic & sourdough croutons (NF, V)
- Japanese chilled tofu 2 ways with abruage, ponzu and miso eggplant (GF, DF, NF, Vegan)
- Vegan Gado Gado bowl with fried tempeh (GF, DF, Vegan)

HOT SUBSTANTIAL CANAPÉS

- Beef slider with cheddar cheese, pickles & aioli
- Chicken schnitzel slider with celeriac remoulade
- Lamb kofta, mint cucumber yoghurt & tomato on flatbread (NF)
- Chicken & prawn paella (GF)
- Classic beef lasagne (NF)
- Brazilian seafood moqueca with rice (GF, NF, DF)
- Braised pork belly with bok choy & steamed jasmine rice (GF, DF, NF)
- Vegetable fried rice (DF, NF, V)
- Four cheese & chipotle quesadilla with guacamole, pico de gallo (NF, V)
- Potato gnocchi bowl with smoked pumpkin cream & gorgonzola (NF, V)
- Falafel bowl with beetroot hummus & crispy kale (GF, DF, NF, Vegan)

*Menu is subject to change due to seasonal availability

**Dietaries are as follows: V – Vegetarian, GF – Gluten Free, DF – Dairy Free, NF – Nut Free, SF – Sugar Free

TERMS AND CONDITIONS

DEPOSITS & PRE-PAYMENT

Pre-payment is required for any pre-ordered food and beverage. Please note that we do not offer a refund of pre-ordered food and beverage costs as a result of reduction of numbers within 7 business days prior to the event date.

Any deposits paid will be debited from the final bill on the day of the reservation. Please know deposits are non-refundable.

CANCELLATION/NON-ARRIVAL OF GROUP

Cancellation without penalty must be made in writing at least one week prior to arrival for groups of 30 and under and three weeks prior to arrival for groups over 30 people.

Cancellations after this time will incur a full cancellation fee equal to 100% of the charges (including labour, gratuities, and service charges, rentals and applicable taxes) for the final guarantee or contracted number of guests, as products and services must be purchased and scheduled in advance. In the case of a non-arrival, we hold the right to charge 100% of the expected food and beverage spend.

OTHER CHARGES

Please be advised a 10% service charge on the final food and beverage spend is applicable. Security charges may apply and will be advised at the time of booking.

PAYMENT

Final payment must be made at the completion of the event. We accept all major credit cards (MasterCard, Visa, Diners Club, American Express and JCB International) and cash. We regret that we cannot accept cheques. Only one account will be issued for your reservation. Split accounts will not be provided.

Please note payments by credit card incur a 1.5% merchant service fee added to the amount payable. All rates include taxes.

BARS RIGHTS

The client is to conduct their function in a legal and respectable manner and is responsible for the conduct of all guests. The client will be charged for any damages that occur within the bar or to the staff. In regards to the Australian legislation relating to Responsible Service of Alcohol (RSA), Zeta Bar and Marble Bar staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to escort intoxicated guests from the premises.

We reserve the right to remove from the premises, any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests.

The client will be responsible for the loss or destruction of, or damage to any of Zeta Bar and Marble Bar property or for any loss, damage or injury however caused by the client or its employees, agents, contractors or guests.

The client will indemnify Zeta Bar and Marble Bar against any claim for loss, damage or injury arising from the event or the actions of omissions (whether negligent or otherwise) of the client or its employees, agents, contractors or guests whether before during or after the event i.e. setting off fire alarm with use of fog/smog machine/s.

No items are to be nailed, screwed, stapled or adhered to walls, door or surfaces in Zeta Bar and Marble Bar premises. No guests under the age of 18 will be permitted into the Bars.

PRIVACY STATEMENT

By providing your information, you acknowledge and agree to our Privacy Statement: <http://hhonors3.hilton.com/en/promotions/privacy-policy/english.html>.

You also acknowledge and agree that the personal information you provide will be used for the purposes detailed in our Privacy Statement, and this may include: providing services and transactions, better understanding customer needs, and sending special offers, promotions, surveys and other marketing information by email, post or telesales. In addition, you acknowledge that your information will be entered into our database controlled by Hilton Worldwide at its headquarters in the U.S.

You further agree that all Hilton Worldwide companies, owners and operators of our franchised and managed hotels, and service providers, may receive and use this data for any of the purposes listed above and access it globally, including from countries where data protection laws may differ from those of your home country.

For your security, the data protections provisions of the Privacy Statement shall apply to all data processing, and you may request rights of access, correction, and objection as described therein.

By signing below, you agree that you are authorised to sign and enter into this agreement on behalf of the Client, and you are required to provide a credit card at time of confirmation to secure this reservation, you further authorise Zeta Bar & Marble Bar to charge your credit card as per booking conditions stated.

Signature:

Date:

BOOKING FORM

RESERVATION DETAILS

RESERVATION NAME/COMPANY NAME

HOST NAME

CONTACT NUMBER

EMAIL ADDRESS

DATE OF EVENT

ARRIVAL TIME

COMPLETION TIME (IF APPLICABLE)

NUMBER OF GUESTS

EVENT TYPE

SPACE BOOKED

ZETA BAR

MARBLE BAR

1 HOUR COMBINED BEVERAGE & CANAPE PACKAGE OPTIONS - PLEASE TICK

PREMIUM _____ \$ 109pp

PLATINUM _____ \$ 139pp

DIAMOND _____ \$ 164pp

ADD ONS (IF APPLICABLE)

OTHER BOOKABLE OPTIONS

BEVERAGE PACKAGES

PLEASE SPECIFY PACKAGE AND HOURS (IF APPLICABLE)

CANAPES

PLEASE SPECIFY PACKAGE AND HOURS (IF APPLICABLE)

To secure my reservation, I authorise Zeta and Marble Bar credit card details on file as a guarantee. I agree to the charges being debited from my card in the event of a cancellation or non arrival, as per booking conditions stated previously.

Name of Card Holder _____

Card Type: _____

Credit Card No: _____

Expiry Date: _____ CCV number: _____

Signature of Card Holder:

Please note payments by credit card incur a 1.5% merchant service fee added to the amount payable. All prices quoted are inclusive of GST prices