

BREAD & BUTTER

Functions & events



BEACH FRONT PRIME LOCATION FOR YOUR
NEXT CELEBRATION

Enquiries:
bookings.breadnbutter@gmail.com

www.breadnbutter.com.au

OUR AREAS



Inside

Perfect for a formal celebration!

Sit-down - up to 50 people;
Cocktail style - up to 100 people.

Minimum spend required: \$3000.00
(\$5000 on Fridays, Saturdays and School Holidays)



Front Area

Perfect for the beach-front vibes!

Sit-down - up to 50 people;
Cocktail style - up to 100 people.

Minimum spend required: \$2000
(\$4000 on Fridays, Saturdays and School Holidays)



Side Venue - Lord St

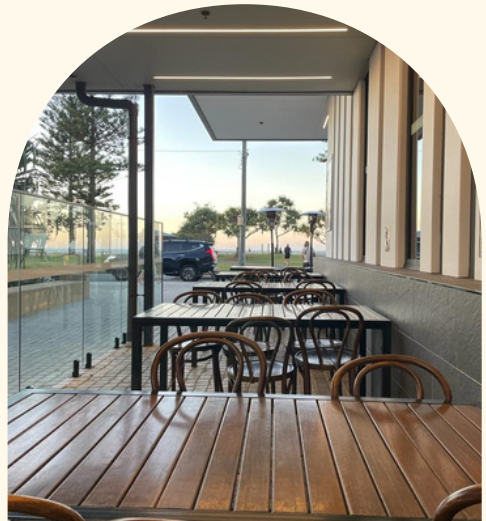
Perfect for a Private function with gorgeous ocean-front views!

Sit Down* - up to 35 people

*tables can only be set as 4-5 individual tables, seating up to 6 people per table

Cocktail Style - up to 50 people

Minimum Spend: \$1200 min spend
(\$2500 Fridays, Saturdays & School Holidays)



Whole Restaurant

Perfect for large private gatherings (i.e. weddings, reunions, etc)

Room Hire: \$2000 for the whole restaurant on Friday & Saturday, or
\$8000 minimum spend (\$10,000 on school holidays)



DRINK PACKAGES



✦ \$60/head ✦

Includes:

- Red Wine Sangria
- White wine Sangria
- Tap Beer
- House spirits
(Vodka, rum, gin, tequila, scotch whiskey)

Duration: 2.5 h

✦ \$50/head ✦

Includes:

- Red Wine Sangria
- White Wine Sangria
- Tap Beer
(Pale Ale, Lager)

Duration: 2.5 h



✦ On arrival packages ✦

All the table needs to go for this package.

Options:

- **Sangria (red) and/or tap beer on arrival:**
\$6.00 per head.
- **Cocktail on arrival:**
\$15.00 per head.

Cocktail options (maximum two options to choose from):

- MARGARITA (Classic / Chilli / Strawberry / Blueberry)
- MOJITO (Classic / Lychee / Strawberry)
- APEROL SPRITZ
- COSMOPOLITAN
- STRAWBERRY DAIQUIRI



SET MENU

\$49/pp

STARTERS

BRUSCHETTA (VG)

Stoned baked, Roma tomatoes, basil, balsamic glaze

PATATAS BRAVAS w CHORIZO RODRIGUEZ

With our original Spanish Brava sauce and aioli
Vegetarian option available

CALAMARI A LA ROMANA (GF)

Calamari with aioli

TRUFFLE & MUSHROOM ARANCINI (V)

Served with a settled creamy truffle sauce

MEDITERRANEAN SIDE SALAD (GF)(V)

Roma tomato, cucumber, olives, red onion, fetta, our lemon dressing

MAINS

SORRENTINA (V) (VOA)

Oven-baked gnocchis, Napoli sauce, mozzarella & basil

PRAWN CARBONARA

Garlic and chilli prawns, Original carbonara (egg, parmesan), Paccheri pasta

MARGHERITA (V)

Tomato base, Fior di latte & basil

CHEESE BY THE SEA

White base, zucchini, ricotta, prawns, parmesan & mint

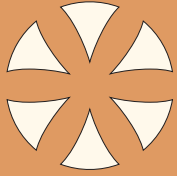
LA SUPREMA

Chicken, pepperoni, ham, pineapple, red onion, mushrooms, olives & mozzarella

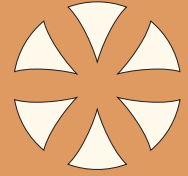
DESSERT

Dessert Option to add dessert options for an extra \$10/head*

*All food options (including dessert) are made for sharing, not served individually
Let us know if you have any dietary requirements.



T&C



DEPOSIT

To confirm the booking:

A \$500 deposit is required in advance; the Deposit is refundable if cancellation is one week before the event. A \$100 admin fee will be deducted. The number of people & food choices must be confirmed one week before the function. Full food menu per head must be paid 5 days before the event, and dietary requirements to be provided in advance.

TIME

Max. 3 hours for bookings under 25 people.
Max 4 hours for bookings over 25 people.

DECOR

Additional décor arranged by the client is accommodated where possible. Our team will not take responsibility for set up or pack down.
No Confetti or glitter allowed.

CAKE

We allow our guests to bring in cake, however, a \$2 per person fee applies

This includes: slicing and serving plates & cutlery for the cake

LAYOUT

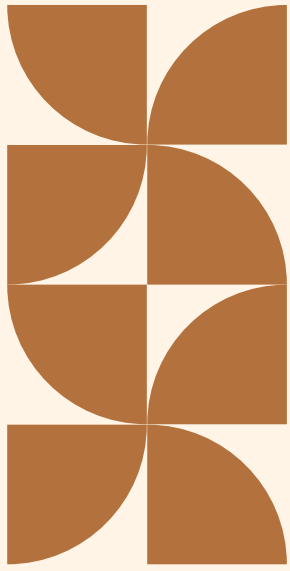
We offer sit-down or cocktail-style layouts.

You are welcome to pop by for a visit to see your ideal area, and pick your preferred layout.

OUTSIDE VENDORS

You are welcome to bring your own vendors such as photographers, musicians, florists, etc. As long as you let us know and it's approved by the management team at Bread and Butter.





**We can't
wait to
host you**

