

# thebookkitchen

## Functions and Events

Thank you for considering The Book Kitchen for your next event. Located in the heart of Surry Hills, we provide diners with a comprehensive seasonal menu, complimented by hand-selected local and international wines, and friendly, attentive service.

We want to make your event special. We are happy to accommodate your needs and can cater to most requests. Please don't hesitate to contact us with any requirements, 0420 239 469.

### Capacity for Dining

We can cater for up to 60 guests seated, and 120 standing. Set menus applicable to tables of 14 and over.

### Seated events

All set-menu prices quoted below include bread, side dishes and coffee or tea and are inclusive of GST. All prices are subject to change.

#### Lunch

- 1 course set menu \$35 per person (Main)
- 2 course set menu \$50 per person (Entrée and Main or Main and Dessert)
- 3 course set menu \$65 per person (Entrée, Main and Dessert)
- 4 course set menu \$75 per person (Entrée, Main, Dessert and Cheese)

#### Dinner

- 1 course set menu \$40 per person (Main)
- 2 course set menu \$55 per person (Entrée and Main or Main and Dessert)
- 3 course set menu \$70 per person (Entrée, Main and Dessert)
- 4 course set menu \$80 per person (Entrée, Main, Dessert and Cheese)

Each menu allows you to choose 3 dishes from each course, in order for your guests to choose what they want on the night. We can cater for *alternate drop* options, by request.

### Stand-up events (exclusive use only)

- Minimum 8 canapés per person (we recommend 10-12 per person)
- \$3.50 each
- Cold, hot and sweet canapés available
- Served over a 2 hour period

### Exclusive Use / Minimum Spend

Based on the above capacity guide you are able to hire the space exclusively. A minimum spend applies.

#### Lunch

- Monday to Friday \$2500

#### Dinner

- Monday to Thursday \$2500
- Friday to Sunday \$3000

There is a 10% service charge added to the final account for groups of 12 and over.

### BYO & Wine

We are more than happy to accommodate BYO (wine only) for **groups of 8 and under only**. Corkage is \$5 per person.

For tables **over 8, BYO is not permitted**.

Groups over 20 must pre-select wine to guarantee availability.

### Confirmation

To confirm your booking please fill out, sign and fax or email back to us the booking and confirmation form (see below).

For groups over 20, in order to confirm your booking a 30% deposit is required. This is 30% of either the minimum spend or total food amount. The deposit is non-refundable.

## Menu

Selection of bread with olives and spiced walnuts

### Entrées

Pancetta & ricotta stuffed squid, tomato sauce, Sicilian olives, rocket, lemon oil

Kingfish carpaccio, Sangiovese verjuice & Kaffir lime dressing, pink peppercorn, Persian feta

Vegetable terrine, sweet mustard puree, micro herbs, brioche **v**

Pan-fried quail & bitter leaf salad, blood orange, hazelnuts, goats curd, orange blossom dressing

Berkshire pork belly, anchovy, potato & bio dynamic egg yolk ravioli, lemon aioli, truffle salt

### Mains

Pan-fried Mulloway fillet, sweet miso eggplant, sugar snaps, edamame beans, wasabi mayo

Housemade flatbreads, tomato, okra & chickpea ragout, yoghurt & chargrilled lime **v**

Slow-roast Spatchcock, green beans, baby onions, cherry tomatoes, balsamic reduction

White Pyrenees lamb rump, pearl barley, date & tamarind chutney, ratatouille vegetables

Cape Grim 250g scotch fillet, TBK spice blend rub, artichoke & sourdough panzanella salad

### Sides

Hand-cut chips with aioli, harissa and malt vinegar

Shaved fennel, rocket, pear and Parmesan

Green beans with macadamia

Trio tomato salad with basil

### Desserts

Summer berry trifle, passionfruit curd, elderflower crème Chantilly

Chocolate & caramel bombe with mascarpone, banana & TBK honeycomb

De-constructed carrot cake: olive oil cake, spiced carrot puree, walnut praline, honey cream cheese parfait

Affogato: vanilla ice cream, coffee and Frangelico or Amaretto

### Cheese

Tarago River Gippsland Brie, VIC - served with sliced fruit

Bellingham Blue, VIC - served with truffle honey

Ashgrove Cheddar - TAS - served with quince paste

All served with muscatels & spiced walnuts

**We use organic produce wherever possible...**

**BYO (wine only) corkage \$5 per person. No BYO for groups over 8 people**

**There is a 2% surcharge for AMEX transactions**

**V denotes vegetarian**

## **Terms and Conditions**

Please read the following and contact us should you have any questions, to avoid any confusion on the day of your event.

### **Booking and Confirmation**

Final confirmation of the total number of guests must be made 3 days prior to your reservation. The Booking & Confirmation form must be completed and signed by the credit card holder and returned at least 7 days before the reservation. Reservations will not be confirmed until your Booking and Confirmation form has been signed and returned to the Restaurant. For groups over 20, in order to confirm your booking a 30% deposit is required. It is non-refundable and will be debited from the below credit card details within 1 day of receipt of this form. You will be contacted by telephone or email to confirm receipt within 1 working day. If your confirmation form is not received within 7 days of the reservation being made, we reserve the right to cancel the reservation.

### **Cancellation**

Cancellation must be made in writing via fax or email 24 hours in advance. Should you cancel within the 24 hours of the time of your reservation, we will charge the full cost of menu price chosen, for the number of guests booked.

### **Decrease in Numbers**

If the number of guests decreases without notification 5 days prior to your function, we will charge the full cost of menu price for the number of guests booked.

### **Non-Arrival of Group**

In the case of non-arrivals for your reservation, we will charge the full cost of food for the number of guests booked.

### **BYO**

We are more than happy to accommodate BYO (wine only) on groups of 8 and under only. Corkage is \$5 per person. For tables over 8 people BYO is not permitted.

### **Payment**

Final payment must be made at the completion of the function. We accept Visa, MasterCard, Amex and cash. We regret that we cannot accept cheques. Under prior arrangement only are we able to provide split accounts. Please note payments by Amex incur a 2% merchant service fee added to the amount payable. All rates include taxes.

### **Minimum Spend Requirements and other charges**

For exclusive use of The Book Kitchen for dinner on Friday, Saturday and Sunday the minimum spend is \$3000. For exclusive use of The Book Kitchen for dinner from Monday to Thursday the minimum spend is \$2500. Beverages are charged on consumption. There is a 10% service charge added to the final account on groups of 12 and over. 10% surcharge on Sundays and Public Holidays.

### **Cakes**

A minimum of 24 hours notice is required to make a cake for you. Should you require a cake for a special occasion, please contact us and we can advise of varieties available and prices.

### **Music and Entertainment**

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons. For exclusive use, we have iPod facilities for personal music to be played.

### **Client Responsibilities**

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damages that occur to the restaurant, the property including any books or its staff. Please note the in line with the Australian legislation relating to responsible service of alcohol, The Book Kitchen staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

### **Restaurant Rights**

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 is responsible for delivery and collection of any external props/equipment

## Booking and Confirmation Form

Date: \_\_\_\_\_ Time: \_\_\_\_\_ Guests: \_\_\_\_\_

Occasion: \_\_\_\_\_

Reservation Name: \_\_\_\_\_ Contact: \_\_\_\_\_

Work: \_\_\_\_\_ Mobile: \_\_\_\_\_ Email: \_\_\_\_\_

### Menu Selection (Please Circle)

Lunch | Dinner | Canapés

1 course | 2 course | 3 course | 4 course \$ \_\_\_\_\_

Entrée: \_\_\_\_\_

Main: \_\_\_\_\_

Sides: \_\_\_\_\_

Dessert: \_\_\_\_\_

### Wine Selection (for groups over 20)

Champagne: \_\_\_\_\_

White Wine: \_\_\_\_\_

Red Wine: \_\_\_\_\_

Beer: \_\_\_\_\_

Water: \_\_\_\_\_

Other: \_\_\_\_\_

### Booking notes and special requests

\_\_\_\_\_  
\_\_\_\_\_

- In order to secure my reservation I authorise The Book Kitchen to retain my credit card details on file.
- I understand that a 30% deposit will be debited from my card within 1 day of receipt of this form.
- I agree to the charges being debited from my card in the event of a cancellation as stated in the terms & conditions.
- I acknowledge that my booking attracts a 10% service charge on the total bill.
- Please note payments by Amex incur a 2% merchant service fee added to the amount payable.
- All rates include taxes.

Deposit Amount: \$ \_\_\_\_\_

Credit Card No: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Expiry Date: \_\_\_\_\_ / \_\_\_\_\_

Card Type (please circle): VISA / MASTERCARD / AMEX (2%)

Name of Card Holder: \_\_\_\_\_

Signature of Card Holder: \_\_\_\_\_