



BEVERAGE PACKAGES

We can tailor suit a food and beverage package to fit any budget. Contact us for more information and pricing.

STANDARD BEVERAGE PACKAGE

\$45 PP

Non-Alcoholic Beverages

Tap Beer - Bar 11 Craft Lager | Monteith Pale Ale | Coopers Premium Lager

Bottled Beer - Corona, XXXX Gold

Wines - Sauv Blanc, 2019, Island Dream/Marlborough, NZ

| Cabernet Merlot, Willowglen NSW |

Sparkling- Jean Pierre, Brut NV, Cuvee

PREMIUM BEVERAGE PACKAGE

\$60 PP

Non-Alcoholic Beverages

Tap Beer - Bar 11 Craft Lager | Monteith Pale Ale | Coopers Premium Lager

Bottled Beer - One Fifty Lashes Pale Ale

Wines - Sauv Blanc, 2019, Island Dream/Marlborough, NZ | Pinot Grigio, 2017, Patrigio NSW | Shiraz 2017,

Four Southern Boys SA | Cabernet Merlot, Willowglen NSW

Sparkling- Jean Pierre, Brut NV, Cuvee | Rose 2017, Angele, France

DELUXE BEVERAGE PACKAGE

\$99 PP

Non-Alcoholic Beverages

House Spirits w/ Mixers

Tap Beer - Bar 11 Craft Lager | Monteith Pale Ale | Coopers Premium Lager

Bottled Beer - Japanese Asahi | Pure Blonde (Low Carb) | Coopers Original Pale Ale | Coopers Premium light

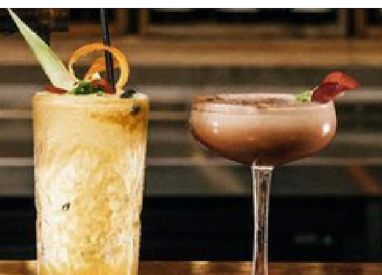
Orchard Theives Apple Cider

Wines - 2019, Island Dream/Marlborough, NZ | Pinot Grigio, 2017, Patrigio, NSW | Chardonnay, 2017, Vivo,

NSW | Moscato, 2017, Frog Rock, NSW | Shiraz, 2018, Four Southern Boys, SA

Cabernet Merlot, Willowglen, NSW | Rose- 2017, Angele, France

Jean Pierre, Brut NV, Cuvee





CANAPE MENU

We can tailor a food and beverage package to suit any budget, Bookings from 10 ppl to 100 ppl
Minimum order of individual item is 30 pieces. PRICES BELOW ARE PER INDIVIDUAL ITEM

CHEESE & SPINACH ARANCINI BALL (V) 4

served w/ tomato relish & lime aioli

GRILLED SATAY CHICKEN SKEWER 5

Grilled marinated satay chicken skewer w/ satay dipping sauce

WAGYU BEEF SLIDERS 5

Marinated Wagyu beef on brioche w/ cheese, caramelised onion and tomato relish

TASMANIAN SALMON CROUTONS 4.5

Served on toasted bread, lime aioli & fresh dill

TEMPURA TORPEDO PRAWN 5

Served w/ lime Aioli

PRAWN TAMARIND NOODLE ROLL 5

Served w/ lime Aioli

WAGYU BEEF MEAT BALL 4.5

Our special handmade, marinated Wagyu beef w/ BBQ dipping sauce

CRISPY CHICKEN TACOS 5

lightly smoked pulled chicken w/avocado, fresh herbs and touched w/chili

VEGETABLE SPRING ROLLS 3.5

Thick vegetables spring rolls w/ sweet chilli sauce

PANKO SHIITAKE MUSHROOMS (V) 4

w/ sweet chilli and lime Aioli

CRUMBED BOY SCALLOP SKEWER 6

Served w/ lime Aioli

PULLED CHICKEN SLIDERS 5

Marinated roasted smoked pulled chicken on brioche w/ homemade aioli

CURRY PUFFS 4

served w/ sweet chilli sauce

THAI FISH CAKE 5

served w/ lemon and sweet chilli sauce

SPICY PORK BELLY BITES 5

Twice cooked crispy pork belly w/ our special dipping sauce

SPINACH & FETA TRIANGLE 4

w/ tomato sauce

BEER BATTERED ONION RING (V) 3.5

Served w lime mayo

PANKO SQUID RING 4.5

Served w/ lime mayo

MINI PARTY PIE 3.5

Mini meat pies w/ matching sauce

MINI PARTY SAUSAGE 3.5

Mini sausage rolls w/ matching sauce

PLATTERS TO SHARE

3 DIPS & BREAD PLATTER TO SHARE 110

Selection of 3 dips, toasted sourdough

BRUSCHETTA PLATTER TO SHARE (V) 115

w/ tomato, basil, balsamic reduction and parmesan

FRESH MIXED FRUIT PLATTER TO SHARE 135

Selection of fresh seasonal market fruits

CRISPY CHICKEN & SHIITAKE MUSHROOM DUMPLING PLATTER TO SHARE 175

Crispy chicken & shiitake mushroom dumpling served w/ soy ponzu sauce

KARAAGE CHICKEN BITS PLATTER TO SHARE 175

Crispy mini bits style Japanese karaage chicken marinated in soy & ginger

CHEESE & MEAT PLATTER TO SHARE 250

Selection of cheeses, sliced meats, dry fruits, nuts, and crackers

BOWL OF CHIPS 12

served w/ lime Aioli

BAR 11 TERMS & CONDITIONS

FUNCTION/EVENT CONFIRMATION

Upon confirmation of the event, a 20% deposit of the agreed minimum spend will be required. This applies for a group booking of 10+ people.

Food & Beverage choices are to be confirmed at the latest 5 days prior to the event with a confirmation of final numbers within 48hrs of the event.

The remaining balance is to be paid by before the commencement of the event. Any additional food or beverage charges agreed to during the function must be paid by the completion of the event.

BOOKING/EVENT CANCELLATION

For exclusive functions we require;

- 14 days' notice be given to refund the deposit paid
- Less than 7 days' notice to receive a 50% refund of the deposit paid
- Less than 7 days' notice and Bar 11 retains the deposit in full
- Less than 24hrs notice and we require 50% of the agreed minimum spend be paid.

For non-exclusive group bookings we require a minimum of a 48hr cancellation notice, or the deposit will be forfeited.

CONDUCT OF EVENT

The client shall conduct the event in an orderly manner compliant with the rules of the venue and in accordance with all applicable laws. The client is liable for the actions of their invitee's and any damages or losses incurred. Any costs will be invoiced directly.

Decorations of the space are welcomed during the exclusive hire period yet must be removed in full for when the space is next open to the public.

Bar 11 does not allow confetti or glitter to be used during the event.

VENUES RIGHT

Bar 11 does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invites. Bar 11 reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability.

MINORS

Bar 11 does not allow minors to be in attendance for any large group bookings and functions. Under 18's will not be served alcohol at any time as per the law.

RESPONSIBLE SERVICE OF ALCOHOL

Bar 11 management and employees will always be bound to state licensing laws and the responsible service of alcohol.