



**AN ELECTRIC FUNCTION EXPERIENCE**

## THE SPACES

### OSSOLITE ATRIUM | UP TO 250 GUESTS

The ultimate events space at AKIBA in amongst the iconic ossolites.

Our unique and quirky event space, featuring the dramatic sculptural installation designed by Robert Foster, will impress your guests and delegates.

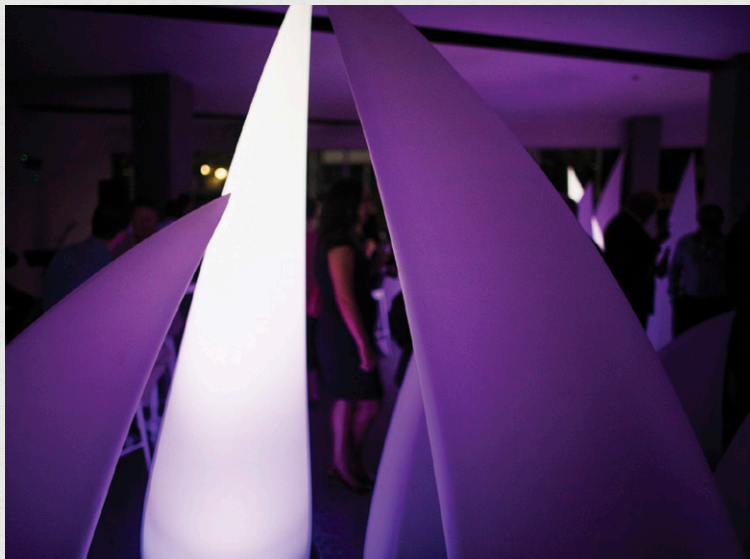
Mingle, network and become part of the artwork as you move around this moody space with ample room for up to 250 guests.

This space is perfectly suited for media launches, networking events or your next cocktail soiree.

### JIM SERVICE ROOM | UP TO 70 GUESTS

An elegant and secluded space, perfect for private dining events or business conferences.

The Jim Service Room is equipped with state-of-the-art AV equipment, making your business presentations or cheeky birthday slides a seamless part of your event.





# THE FOOD

## CANAPES MENU

6 canapes - \$35pp + one boxed or one bun per person

8 canapes - \$42pp + one boxed or one bun per person

## RAW BAR

natural mcash tokubetsu oysters w/ lemon

mcash tokubetsu oys ume mignonette

kingfish, coconut, nam jim, coriander

tuna tartare, ginger ponzu, jalapeño mayo, nori salt

hapuka, wasabi miso, sesame, shoyu dressing,

tempura flake, shiso

## STREET FOODS

jospo roasted edamame, chilli, lemon

sweetcorn pancake, chilli caramel, togarashi

kimchi & angasi pancake, kewpie mayo, sriracha, itogaki

japanese fried chicken, lemon braised onions, parmesan

fried chicken & yuzu shumai balls, black garlic aioli

prawn wonton, nuoc cham

## BUNS & BOXES

pulled beef bun, kimchi, peanut soy

pork belly bun, char sui, asian slaw, sichuan pickles

soft shell crab bun, pickled baby gem, creamy ponzu

king prawn fried rice, snake beans, chilli fried egg

beef short rib, tamarind caramel, fried shallot, steamed rice

soba noodle salad, bamboo shoots, yellow bean, sweet & sour

## SWEETS

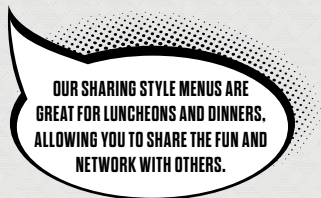
lemon tofu cheesecake, anzac crumb, pandan jelly

## FEED ME! MENU | FROM \$64 PP

A luxurious and fun 8-course banquet of AKIBA's favourite dishes, or...

speak to our talented kitchen team to create your own menu!

Sit-down dining events only, maximum of 70 guests.



## AND WHY NOT MAKE IT EXTRAORDINARY?

Create a magical experience with interactive food grazing stations to keep the party flowing.

Dumpling Station POA

Oyster Bar POA

Raw Bar POA

# THE DRINKS

## ELECTRIC PACKAGE

A selection of electric wines, beer and non-alcoholic beverages crafted by AKIBA's award-winning bar team to blow your guests away!

### PRICING:

2 Hour from \$38pp

3 Hour from \$49pp

4 Hour from \$61pp

(Maximum 4 hours for beverage packages)

## ON CONSUMPTION

Not keen on a set package? We also offer beverages on consumption, just ask our functions team how it works!

## BLOW YOUR GUESTS AWAY! GO NEXT LEVEL WITH A LITTLE SOMETHING EXTRA

Surprise your guests and make your event the talk of the town with our custom function highlights like...

Cocktails on arrival

Sake Bar

Japanese Whisky tasting station

Seasonal punch bowls





## THE POSSIBILITIES ARE ENDLESS...

Still not quite what you're looking for? Talk to our team of functions specialists to create an unforgettable event tailored to you!

**JUST ASK THE TEAM FOR A QUOTE!**





**⚡ FUNCTIONS@AKIBA.COM.AU**

**⚡ AKIBA.COM.AU**

**⚡ OPEN 7 DAYS**

**⚡ FACEBOOK.COM/AKIBACBR**

**⚡ 6162 0602**

**⚡ INSTAGRAM/AKIBACBR**

**⚡ 40 BUNDA STREET,  
CANBERRA CITY**

