



EVENTS AT
BRINDABELLA
BAR & BISTRO

The background of the entire page is a lush, tropical foliage pattern. It features various types of green leaves, including large, dark green monstera leaves with characteristic holes, and lighter green, feathery palm fronds. The foliage is layered, creating a sense of depth and texture. The overall color palette is dominated by different shades of green, from deep forest green to bright, vibrant lime green.

FUNCTIONS & EVENTS AT THE BRINDABELLA

The Brindabella has recently undergone an extensive refurbishment which has created beautiful open plan areas filled with flooding natural light. The venue boasts several new spaces from the Brindabella Bistro & Bar, The Veranda, and the Brindy Beer Garden. The Brindabella Bar & Bistro is the perfect space for any function, offering natural light filled areas and picturesque mountain views it is the ideal location to host any event. The Brindabella Bistro & Bar is perfect to suit any group from small casual get togethers, to exclusive private weddings, corporate functions, and birthdays. The Veranda wraps around the side of the building and has stunning views of the Brindabella ranges and rolling greens. This area is the perfect location for the more casual stand up function especially during those warmer months.

Whether your booking is for 10 or 100 people, our functions team can assist you with planning an experience which your guest will be talking about long after your function has ended.

Our functions packages have been designed to cater to a variety of requirements. Select from our canape packages, function platters or even mix and match. Beverages may be selected either as a package or a customised bar tab.

Contact our Functions team at brindabellafunctions@gmail.com or call us on 0404 224 036

We hope to see you soon!

FUNCTION PLATTERS

*EACH PLATTER SERVES APPROXIMATELY 10 GUESTS

Mezze (v, gfa)

\$70 Per Platter

marinated olives, feta, pickled zucchini, marinated eggplant, roasted peppers, dolmades, babaganoush, hummus, crusty sourdough

Market (v, gf)

\$65 Per Platter

fresh, crisp, and colourful vegetables served with goats cheese, hummus, beetroot, and babaganoush

Charcuterie (gfa)

\$100 Per Platter

shaved Italian prosciutto, mild Danish salami, sliced double smoked ham, hot copa and mortadella, roasted peppers, marinated olives, cornichons and pickled zucchini, lavosh, sourdough

Australian Farmhouse Cheese (gfa)

\$85 Per Platter

a selection of soft, semi soft, hard and blue Australian cheeses with dried fruits, nuts, quince paste, water crackers, lavosh, and potato wafers

Fresh Fruits (gf)

\$90 Per Platter

chef's pick of fresh fruits of the season

Pie Shop

\$85 Per Platter

pork and fennel sausage rolls, quiche Florentine, beef pies, and fish pies

From the Sea (gf)

\$120 Per Platter

Coffs Harbour prawns, Sydney rock oysters, Merimbula mussels, Morton Bay bugs. lemon, champagne eschalot vinaigrette

Sweet Treats (gfa)

\$85 Per Platter (please choose three)100

vanilla bean panna cotta, salted caramel cheesecake, pavlova, mocha tiramisu, red velvet cupcakes, flourless chocolate hazelnut cake with fresh cream, lemon meringue tarts



CANAPE PACKAGE

*MINIMUM OF 20 GUESTS
ALL CANAPE PACKAGES INCLUDE SWEET POTATO
CRISPS AND HOUSE MADE DIPS ON ARRIVAL

Three Canapes

\$25 PER PERSON

Select any three canapes. Perfect for a small nibble or a lovely way to begin your elegant coursed meal.

Five Canapes

\$32 PER PERSON

Select any five canapes. For those who are looking for something a bit substantial but not quite the full meal, this is just right.

Nine Canapes

\$49 PER PERSON

Select any nine canapes. Substantial enough to serve as a meal for your guests.



Add:

Additional Canapes

\$6 per person each

Boxes

\$12 per person each

Pizza:

please see the current Bistro Menu for selections

COLD

Skewered rock melon with house sliced Italian prosciutto (gf)
Freshly shucked Sydney rock oysters with Duxton mignonette (gf)
Fried blinis with caramelised Spanish onion, crème fraiche and chives (v)
Chilli tiger prawns on a betel leaf with lime aioli (gf)
Salmon tartar, capers, roe, chive crème fraiche on crostini (gfa)
Vegetable and vermicelli rice paper roll, nam jim (vgn, gf)
Sesame seared tuna, wakame, wasabi aioli, bonito flakes (gf)
Kingfish ceviche, avocado, ginger mezcal, prawn cracker (gfa)
Spiced avocado salsa, black sesame, and cucumber cup (vgn, gf)

HOT

Thai green, coconut, lime and chilli chicken tenderloin, nouc cham (gf)
Spiced buffalo wings with blue cheese (gf)
Potato and pea samosa with mint yoghurt (v)
Poached tofu and spinach dumplings, chives, ponzu (vgn)
Crispy pork belly, coriander, pear puree (gf)
Japanese croquettes, potato, and chorizo (gf)
BBQ chilli and garlic prawn skewers (gf)
Vegetable pakora with coconut dipping sauce (vgn, gf)
Asian vegetable spring rolls with sweet chilli sauce (v)
Pea and sweet potato arancini with aioli (v)

SWEET

Vanilla bean panna cotta (gf)
Salted caramel cheesecake
Coconut milk yoghurt with toasted coconut and fresh berries (gf)
Pavlova (gf)
Mocha tiramisu
Red velvet cupcakes
Flourless chocolate hazelnut cake with fresh cream (gf)
Lemon meringue tarts

BOXES \$12 PER PERSON EACH

Fried chilli squid with Asian slaw (gf)
Malaysian beef curry with steamed rice (gf)
Braised Italian chicken ragu with penne pasta and pecorino
Middle eastern spiced char-grilled lamb leg, toasted pita, harissa, minted yoghurt
Crispy roti, spiced tomato chutney (vgn)
Pulled lamb salad, Israeli cous cous, mint, roasted peppers, rocket, feta, mint yoghurt

Bistro Selection

*MINIMUM OF 10 GUESTS

Cured Meats on arrival followed by two-course's (entrée/main) served shared-style, with chef's selection of entrees, mains, and sides from The Bistro Menu.

*CHANGES SEASONALLY

Standard Selection

Two Course \$45p.p

Includes chefs selection mixed shared entrees, main selection of Steak, Schnitzel, and Pasta.

- or -

Seafood Selection

Two Course \$59.00 p.p

Includes Sydney Rock Oysters, seasonal seafood entrée, and seasonal seafood main within the selections



*PLEASE NOTE photo above is not of current menu

Beverage Packages

*PRICES ARE PER PERSON

Brindy Package

Tap Beer (full and mid strength)
House Cider
House Red Wine
House White Wine
House Prosecco
Soft Drink & Juice

2 HOUR
3 HOUR
4 HOUR
5 HOUR
6 HOUR

\$30
\$35
\$40
\$44
\$48

Bar tabs also available





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