

GROUP BOOKINGS

Groups 12 - 25 guests: can order from the Bistro Menu or Set Menus

Groups 25 - 40 guests: are required to order from 1 of the 4 Set Menus

INCLUSIONS

Bookings with 25 or more guests must be booked through the events manager:

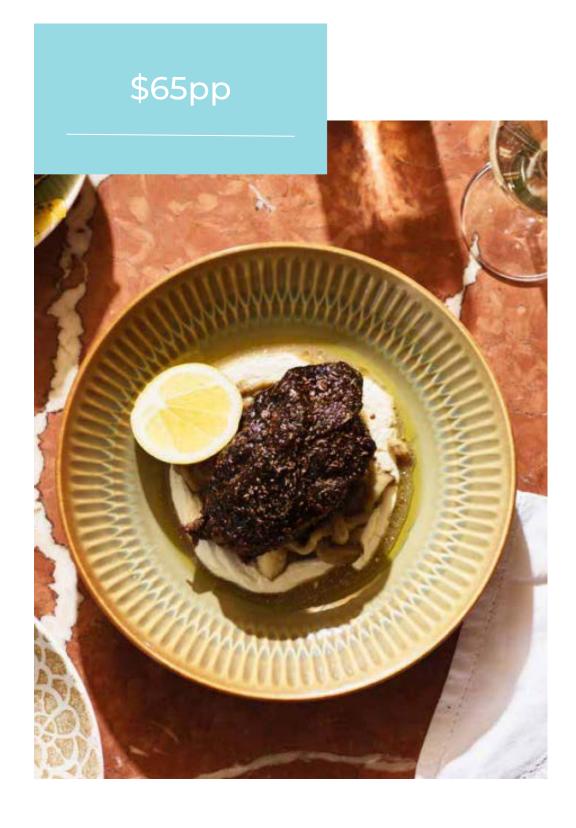
events@icebergs.com.au

All group bookings require a fee of \$10pp. This fee helps us manage the additional coordination and preparation needed to deliver the best possible experience to your party.

Please note that the service fee is separate from food and beverage costs.



BERGS MENU



STARTERS

Bread & house butter

ENTREES (CHOICE OF 2)

Tuna ceviche, avocado, cucumber, sumac & tapioca crisp
Lightly floured calamari, Aleppo aioli & lemon
Wild mushroom arancini, shallot aioli & pecorino romaine
Burrata, grilled peach, heirloom tomato, green olive, pistachio & burnt honey
Lightly floured calamari, Aleppo aioli & lemon

MAINS (CHOICE OF 2)

220gr wagyu rump, house chips, cocktail onion, red wine jus
Grilled barramundi, cime de rappi, capers, brown butter & salsa verde
Summer Beetroot salad, hazelnuts, radish, pickled fennel,
goats feta, herbs & green goddess
12hr cooked lamb shoulder, hummus, green chilli zoug Za'atar spiced chicken
supreme, edamame, green olive, garden herbs & chicken jus

SERVED W/ MAINS

Baby gem salad, french vinaigrette Hand Cut Chips with Tomato Sauce



CANAPÉ MENU



HOT CANAPÉS Wild mushroom arancini, pecorino romane Pumpkin arancini, herb aioli & aged parmesan Mini pork & fennel sausage rolls Mini vegetarian pizzetta Feta & spinach quiche Satay chicken skewer Korean beef skewers, lime Vegetable spring roll, soy Lobster spring roll, brown butter vinaigrette Prawn har gow sesame & shallot Mini cheeseburger sliders Mini fried chicken & cheese sliders Mini impossible sliders Prawn & cucumber cups

Prawn har gow sesame & shallot
Mini cheeseburger sliders
Mini fried chicken & cheese sliders
Mini impossible sliders
Prawn & cucumber cups
Grilled halloumi & lemon skewer
Chicken liver pate, crostini & candied orange
Teriyaki beef & lettuce boats
Tandoori chicken & mint filo parcels
Mini lamb kofte, minted yoghurt
Beef bourguignon pie, mash potato

COLD CANAPÉS

Butternut pumpkin & sage frittata & whipped goat's curd
Peking duck crepe
Vegetarian rice paper roll, nuoc cham
Prawn ricer paper roll, sweet chill dressing

Grilled Mediterranean vegetable skewer & pesto

Caramelized onion & goats cheese tart

Tuna tartare, rice cracker & yuzu mayo

Rare roast beef, potato blinis & horse radish

Gin cured salmon, crème friache & crostini

Prosciutto & rock melon skewers

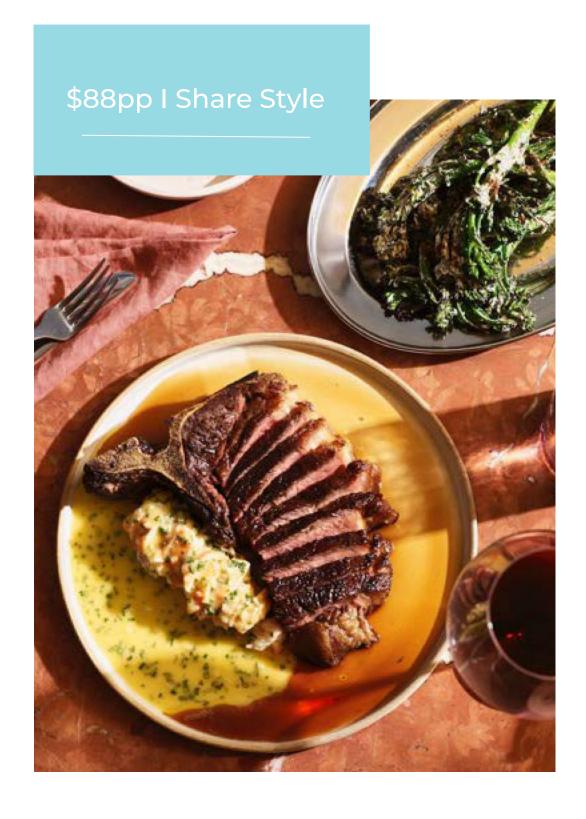
Thai beef skewer, chili & shallot

Candied beetroot, potato blinis, wasabi

Spanner crab toast, avocado puree & celery



BANQUETTE MENU



STARTERS

Bread & house butter

ENTREES

Lightly floured calamari, Aleppo aioli &lemon
Wild Mushroom arancini, shallot aioli & pecorino romaine
Burrata, grilled peach, heirloom tomato, green olive, pistachio & burnt honey
MAINS (CHOICE OF 2)

12hr cooked lamb shoulder, hummus & green chilli zoug Za'atar roast chicken, edamame, green olives & garden herbs
Artichoke ravioli, artichoke puree, ricotta & preserved lemon
Grilled barramundi cime de rappi, salsa Verde
Roast picahna, cocktail onion, chimichurri & red wine jus

SERVED W/ MAINS

Baby gem salad, french vinaigrette Hand Cut Chips with Tomato Sauce

TO FINISH

Shared cheese plate



BERGS ALTERNATE DROP MENU



ENTREES (CHOICE OF 2)

Burrata, grilled peach, heirloom tomato, green olive, pistachio & burnt honey
Lobster spring rolls, yuzu aioli & burnt lime
Wagyu bresaola, zuni pickles, wild rocket & pecorino
Lightly floured squid, Aleppo aioli & lemon
Tuna ceviche, avocado, cucumber, sumac & tapioca

MAINS (CHOICE OF 2)

Ms5 Black market sirloin, cocktail onion, red chimichurri & red wine jus
Za'atar chicken supreme, edamame, garden herbs & green olive 12hr
cooked lamb shoulder, hummus & green chilli zoug Grilled barramundi,
cime di rappi, capers, brown butter & salsa verde
Artichoke ravioli, artichoke puree, whipped ricotta & preserved lemon

DESSERT

Barossa valley brie, Maffra cheddar, pear, pinot paste smoked almonds and lavosh
Scoop of tiramisu, house made classic
Pavlova vanilla cream, mango, tamarind caramel
Baked cheesecake with berries and chantilly cream
Chocolate tart, candied orange

TERMS & CONDITIONS

CONFIRMATION

To confirm your booking, we require the \$10 service fee per person and the booking confirmation form to be filled in. Once we have received this, we will take the payment.

CANCELLATION

The Service fee is refundable only if you provide a cancellation notice at least 48 hours in advance. For failure to show up the fee will not be refunded. This fee will also apply if only partial numbers of patron attend.

For cancellations made within 4 hours of the scheduled booking or failure to show up, a charge of \$20 per person will be automatically applied. The fee will also apply if only partial numbers of patrons attend.

The Set Menu payment is only refundable if you provide a cancellation notice of 72 hours' notice.

FINAL GUEST NUMBERS AND FOOD ORDER

7 days prior to the booking date – guest numbers and catering order must be finalised.

After this time frame if numbers increase, please contact events and we will try our best to accommodate, however we cannot guarantee.

FINAL PAYMENT

All Set Menu food order are to be pre-paid 7 days prior to the booking date. Payment can be made via credit card or in cash.

Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.

MEMBERSHIP DISCOUNT POLICY

Please note that the 10% food and beverage discount applies exclusively to the member holder and cannot be extended to the entire table or guests. The discount is valid only for the individual who holds the membership.

MINORS

Minors must be accompanied at all times by a parent or legal guardian who is over 25 years of age.

NOTE FROM OUR CLUB

Please note that you are booking with Bondi Icebergs Bistro, not Bondi Icebergs Dining room. We are separate businesses. Cancellation due to this will still incur the cancellation fee.



FAQ'S

CAN WE BRING OUR OWN DECORATIONS?

Yes, you are welcome to bring your own decorations (flowers, balloons etc) as long as no damage is made to the room (you cannot stick things on the painted walls). No confetti, glitter Discuss with your function's coordinator for specifics.

AM I ALLOWED TO BRING MY OWN CAKE FOR MY EVENT?

You are welcome to bring you own cake. We charge \$2.50pp cakeage for our kitchen team to cut the cake and plate it.

WHAT IF I DON'T WANT THE SET MENU/ ONLY DRINKS?

Alternatively, if you wish to reserve a table space a fee of \$10 per person is to be paid. As per our website booking rule for groups over 12, this fee helps us manage the additional coordination and preparation needed to deliver the best possible experience for your party.

Please note that this fee is separate from food and beverage cost and is refundable only if you provide a cancellation notice at least 48 hours in advance.

Above confirmation/ payment and cancellation rules apply.

CAN I USE MY MEMBERSHIP DISCOUNT FOR MY FUNCTION?

Membership discount cannot be used for sit down menu packages.

Membership can be used for drinks. The discount applies exclusively to the member holder and cannot be extended to guests.

CAN MY GROUP ORDER FROM MULTIPLE SET MENUS?

No, only one menu is to be selected. You cannot mix menus







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