

EST. 2022

BLUE EYES

BAR &
LOUNGE



FUNCTION
PACKAGES



SINATRA ROOM

Exclusive and intimate, the Sinatra Room offers a true escape to the golden years.

A wall mounted smart TV is concealed behind velvet curtains which can be drawn back as required.

- 20 person capacity
- Minimum spend of \$1,000 applies for 4 hour hire (4pm - 8pm and 8pm - 12am slots)
- Minimum spend of \$2,500 applies for whole evening

Discounted minimum spend available on weekdays.

We can customise your package, ask one of our friendly staff for more information at info@blueeyesabr.com.au

HALF VENUE

Comprising of the Sinatra Room, private booths and intimate tables, this space offers a flexible option for a medium sized gathering. The private booths feature full length velvet curtains that can be drawn for additional privacy.

Area can be customised based on preference and booking size, please talk to our friendly team for more information.

- 40 person capacity
- Minimum spend of \$2,000 applies for 4 hour hire (4pm - 8pm and 8pm - 12am slots)
- Minimum spend of \$5,000 applies for whole evening

Discounted minimum spend available on weekdays. Please ask our friendly staff for information.

WHOLE VENUE

Grand celebrations demand grand venues. With exclusive use of the whole venue and the undivided service of our staff, expect a glamorous escape to the golden years.

- 100 person capacity
- Minimum spend of \$6,000 applies for 4 hour hire (4pm - 8pm and 8pm - 12am slots)
- Minimum spend of \$10,000 applies for whole evening

Discounted minimum spend available on weekdays.

DINING PACKAGES

Let us do all the hard work of designing your menu for your function. We will curate the perfect menu depending on your party requirements and preferences.

Herbivore

Canapés: \$28 per person OR Substantial: \$55 per person

Carnivore

Canapés: \$29 per person OR Substantial \$57 per person

Oceanivore

Canapés: \$33 per person OR Substantial: \$64 per person

Charcuterie Board

Additional \$18 per person

Sweet Tooth

Additional \$15 per person

Menu can be catered to suit dietary and lifestyle preferences

A LA CARTE

You can also pick & choose your own menu to suit your party. Please do let us know about any dietary requirements your party may have.

COLD

Grazing Board

Selection of Gourmet Cured Meats • Cheeses • Pickles • Seasonal Fruit • Charred Vegetables & Dips

Kingfish Tostada

Pickled Cucumber • Ponzu • Furikake • Avo Cream

Eggplant Tostada

Eggplant Caponata • Salsa Verde • Fried Shallots

Wagyu Tostada

Smoked Mussel Cream • Pickled Capers • Chives

House Tartlets

Semi-Dried Tomato • Marinated Penfield Olives • Fried Eschallot

Blue Eyes Bruschetta

Grilled Chorizo • Bell Peppers • Tomato Medley • Sweet Basil

HOT

Cauliflower Bites

Kimchi Hot Sauce • Gardenia Honey • Sesame Seeds • Chives

Crispy Skin Pork Belly

Agave Glaze • Pickled Carrots • XO Sauce

Garlic Prawn Gyozas

Ponzu & Sriracha Sauce • Shallots • Black Sesame

Cheeseburger Sliders

Wasabi Mayo Beef • Smoked American Cheddar • Pickles • Hickory BBQ Glaze

Seared Scallops

Wasabi Butter • Herb Crumb • Wakame Salad

SWEET

Mini Chef's Donuts

Chef's Selection with dipping sauce

Yuzu Curd Tartlets

Sweet Crumb Seasonal Fruit Fresh Mint

Macarons with Caramel Sauce

Assorted flavours to choose from

BEVERAGES

A beverage bar tab can be arranged for your function or event with a wide selection of beers, spirits, wines, cocktails and non-alcoholic alternatives. You are welcome to choose the size of your bar tab and what selection of beverages you would like in your package.

We offer no refunds if minimum spend has not been reached. If you would like to increase your bar tab limit on the day of the event, you can settle in house.

Do reach out to our friendly staff for any clarifications you may need.



BEVERAGES

HOUSE COCKTAILS

BYE BYE BLACKBIRD

Los Siete Misterios Mezcal • Bergamot •
Lavender Kombucha • Blackberry Vinegar

FRANKIE BOY

Tilde Raw Vodka • Chinola Passionfruit • Elderflower •
Pineapple • Burnt Cinnamon

RHAPSODY BLUES

Laird's Applejack • Alize Blue • Junmai Daiginjo Sake •
Chamomile Gomme

RUTHLESS BABE

Michter's Bourbon • Marionette Apricot • Strawberry •
House Spices

SULTAN OF SWOON

The Gospel Solera Rye • Tempus Fugit Creme de
Banane • Dom Bénédictine

THE GATSBY

H by HINE VSOP Cognac • Suze • Mandarin Oleo •
Sage Shrub • Oak & Applewood Smoke

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WE ARE PLEASED TO OFFER A REDUCED
MINIMUM SPEND FOR WEEKDAY
BOOKINGS. FOR MORE INFORMATION,
CONTACT OUR FRIENDLY TEAM.

0447 447 500

INFO@BLUEEYESCBR.COM.AU

