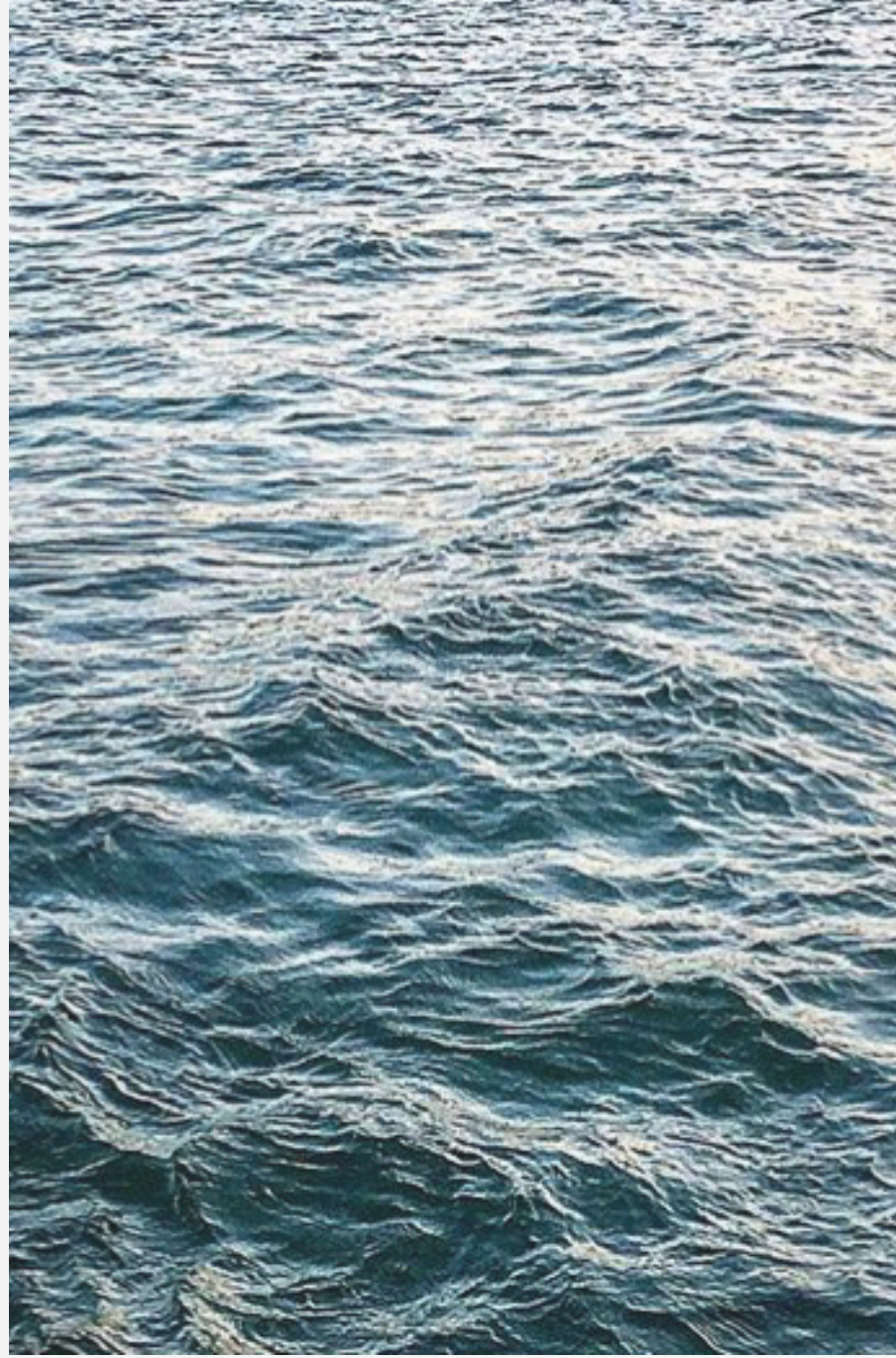
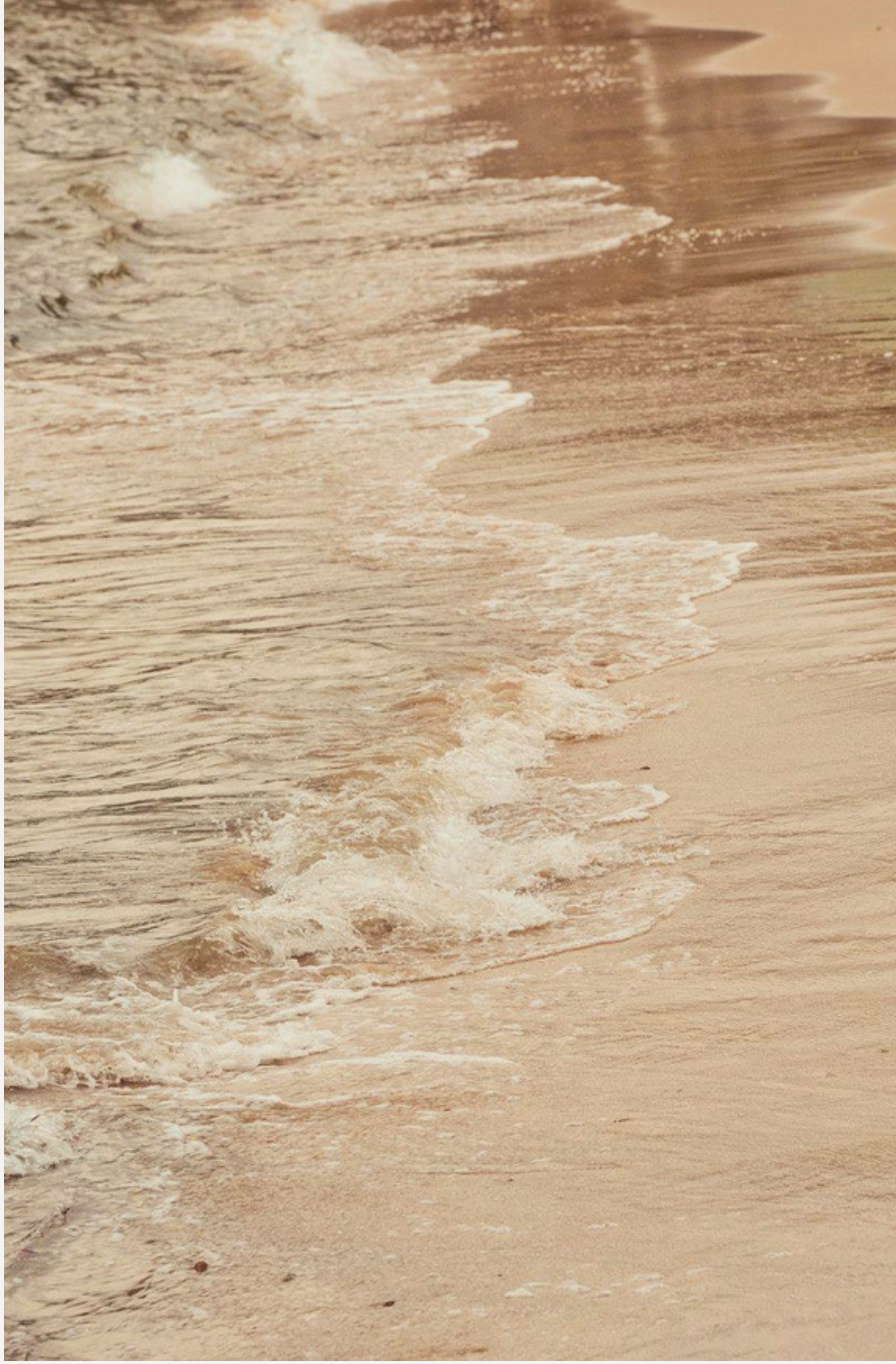


GROUP BOOKING BROCHURE



PUBLIC DINING ROOM

THE SIMPLE BOOKING PROCESS FOR GROUPS OF 12 OR MORE GUESTS

1. Submit an online enquiry, book directly online, or call our team to discuss date availability, event spaces and menu options.
2. Once you have reviewed the spaces and menu options available and you 're ready to confirm, you will then be required to pay a deposit and sign the contract.
(The confirmation deposit is taken off your food and beverage bill on the day)
3. Once the deposit is paid, we will confirm your event via email and send you a preliminary event sheet with final details
5. We will contact you a fortnight prior to your event to confirm all outstanding details



AREAS

If you would like to hire an area exclusively you will need to commit to a minimum food and beverage spend. This amount will depend on the day of the week and season. Alternatively if you are happy for us to find an area in the venue to accommodate your group among other diners, you are free from any minimum spend.

Get in touch with us to have a chat about your event and we can work together to find a solution to suit your budget!

PRIVATE DINING ROOM

Maximum seated capacity:

23 (1 table)

33 guests (3 tables)

Maximum standing capacity:

40 cocktail/canapes

The ideal space for an intimate celebration with friends and family.

With floor-to-ceiling windows, step out onto your own private beach deck overlooking the iconic Balmoral Baths.

The space can be booked for lunch or dinner events.



THE TERRACE

Maximum seated capacity:
57 (5 tables)

Maximum standing capacity:
70 cocktail/canapes

The ultimate modern entertainment area, combining the atmosphere of an outdoor space with the warmth and shelter of an indoor room. The space can be booked for lunch events only.



Table in the Restaurant

Maximum seated capacity:
22 (1 table)

When booking a part restaurant (non-exclusive area) event you do not need to commit to a minimum spend – just choose your menu and preferred seating time and we will look after the rest!

Please note, as you will be seated alongside other diners we are unable to accommodate speeches. This space can be booked for lunch or dinner events.

Whole Venue

Maximum seated: 110
Maximum standing: 135

The whole venue can be hired exclusively for large events. Please speak to our Events Team for further details.





Reduced from our a la carte menu, our table d'hote option offers your guests their choice of 4 dishes from each course on the day.

TABLE D'HOTE MENU

ENTRÉE

Crispy skin berkshire pork belly, apple puree, boudin noir, walnut, spiced plum, madeira jus

—

Yellow fin tuna tartare, chilli lime dressing, mango pearls, avruga, crispy shallots

—

Roasted heritage beets, burrata, chive & beet puree, walnut honey crumb, espelette pepper

—

Pan seared scallops, caramelised potato & gruyere puree, preserved lemon, peas, prosciutto

MAIN

Risotto carnaroli, charred white eggplant puree, golden peach, buffalo feta, piquillo oil

—

MMarket fish, scallop soubise sago, semi dried tomato, kalamata olives, grape, karkalla, sauce vierge

—

Pan roasted chicken breast, french lentils, zucchini puree, grilled leek, herbs, roasted chicken jus

—

Grasslands eye fillet, crispy polenta, charred corn, confit balsamic cipollini, onion ash, jus

add an extra \$10

BREAD ON ARRIVAL (already inc. in menu price)

SIDES TO SHARE

Darling mills leaf salad (already inc. in menu price)

ADDITIONAL SIDES (not included in menu price).

Beans & broccolini, sweet shoyu & yuzu dressing, sichuan pepper, crispy elephant garlic

—

Shoestring fries, charred citrus & garlic aioli

—

Paris mash, miso, confit garlic

DESSERT

Valrhona double chocolate glazed tart, almond crust, compressed orange

—

Pavlova, mint mascarpone crème chantilly, fresh berries, compote

—

Selection of cheese w/ fresh pear, fig jam, nuts, housemade lavosh

—

Selection of 3 sorbets served w/ berries



Entree, Main \$85pp

Entree, Main & Dessert \$98pp

Add canapes \$15pp

Minimum of 12 people

For groups of 58 and above, a reduced selection of 3 dishes per course is offered

Sample menu, subject to change



Our shared menu offers an assortment of entrée, main and dessert options served along the centre of the table.

SHARE FEASTING MENU

BREAD ON ARRIVAL (ALREADY INC. IN MENU PRICE)

ENTRÉE

Crispy flash fried calamari, kombu sea salt, smoked tomato and caper cocktail sauce

—

Crispy skin berkshire pork belly, apple puree, boudin noir, walnut, spiced plum, madeira jus

—

Roasted heritage beets, burrata, chive & beet puree, walnut honey crumb, espelette pepper

MAIN

Crispy salmon fillet, braised witlof, charred broccoli florets, puffed seeds & grains, citrus beurre blanc

—

Slow cooked pistachio & herb crusted lamb shoulder, orange glazed heirloom dutch carrots, mint salsa verde, jus

SIDES

Darling mills leaf salad, zucchini, radishes, bergamot & tarragon dressing

—

Paris mash, miso, confit garlic

DESSERT

Valrhona double chocolate glazed tart, almond crust,
compressed orange

—

Pavlova, mint mascarpone crème chantilly,
fresh berries, compote

—

Selection of cheese w/ seasonal fruit, fig jam,nuts,
housemade lavosh



Entree, Main \$95pp

Entree, Main & Dessert \$112pp

Add canapes \$15pp

Minimum of 12 people

Sample menu, subject to change

KIDS GROUP MENU

Includes a soft drink or juice \$45pp

MAINS

Salt & pepper calamari with honey & lemon mayo

-

Black label angus beef burger, brioche bun, cheddar, tomato, sweet gherkin, smokey BBQ mayo with chips

-

Panko crumbed chicken schnitzel with chips, salad & tomato sauce

-

Market fish goujon with your choice of chips & salad

-

Penne pasta - g/f
with your choice of napoli sauce or creamy parmesan sauce

DESSERT

Vanilla ice cream, caramel sauce & honeycomb

Strawberry ice cream, hundreds & thousands, fresh berries

Pavlova, fresh berries, crème chantilly & persian floss



Recommended for children 12yrs and under



—————

If you prefer to mingle, we offer standing canapé and drink options too!

Public Dining Room is suitable for groups of all sizes. Our cocktail capacities are as below:

Private Dining Room: 40 guests
Terrace: 70 guests
Whole Venue: 135 guests

Choice of 8 canapés \$65pp
Choice of 12 canapés \$100pp

*Kindly note this is not the canape offering for 4 course table d’hote or share feasting menu events.

Please speak with the Event Manager for the available canapé selection.

Sample menu, subject to change

CANAPÉ MENU

SAVOURY

- Sydney rock oyster, mignonette dressing
-
- Tartlet of duxelle mushrooms & melting brie
-
- Pumpkin & fontina arancini
-
- Kingfish ceviche, yuzu, pickled cucumber
-
- Polenta, jamón, aioli
-
- Seared scallop, cauliflower purée, cauliflower floret
-
- Crispy pork belly, apple purée, fioretto
-
- Crispy chicken, garlic, parsley & chilli w/ aioli
-
- Tartlet of caramelised onion, fresh peas, persian feta
-
- Fried zucchini flowers filled w/ three italian cheeses
-
- Warm feta, cherry tomato, baby basil tart
-
- Baby beets, caraway beet puree, thyme & lemon dressing

SUBSTANTIAL

- Slow cooked lamb slider
-
- Handmade beef pie w/ pea mash
-
- Slow cooked lamb pie w/ potato mash
-
- Beer battered flathead, chips & dill tartar sauce
-
- Seared sesame miso tuna, cos, soy mascarpone, compressed melon

SWEET

- Selection of cheese w/ fresh pear, fig jam, house made lavosh
-
- Choux craquelin w/ creme patissiere & hazelnut chocolate mousse
-
- Passionfruit tart w/ torched meringue
-
- Petit pavlova w/ strawberry cream
-
- Valrhona chocolate brownies
-
- Ginger & pistachio nuts w/ white chocolate
-
- Caramelised apple or pear tarte tatin

THE BEVERAGES

Public Dining Room’s wine list has been carefully chosen to complement the stylish yet relaxed menu, with an eclectic mix of Australian, New Zealand and European wines.

Drinks on consumption

Tell us which drinks you would like made available to your guests from our full wine list. We suggest 1 x red/white/sparkling and 1 x beer variety.

OR, YOU CAN OPT FOR A:

Beverage package

Our set-priced beverage packages include 1 x sparkling, red and white wine plus non-alcoholic beverages, served for a duration of 4.5 hours.



\$79 PER PERSON

SPARKLING

Coppabella 'single vineyard' sparkling
pinot-chardonnay, tumbarumba, nsw

WHITE (choice of one)

Le pezze pinot grigio delle venezie, veneto, italy

Vickery, riesling, eden valley, sa

Barking hedge sauvignon blanc, marlborough, nz

Voyager estate 'coastal' chardonnay, margaret river, wa

RED (choice of one)

Balnaves ‘the blend’ merlot-cabernet-cab franc, coonawarra, sa

Moppity 'lock 'n' key' pinot noir, tumbarumba,nsw

Esquinas de argento, malbec, mendoza, argentina

Teusner 'wark family vineyard' shiraz,

barossa valley, sa

PACKAGE ALSO INCLUDES

Cascade premium light

Choice of one other beer: james boags,

lord nelson pale, asahi, peroni, corona

Soft drink, juice, still & sparkling water

Tea & coffee

An additional red or white wine option is available for \$5pp,

or just \$7pp for both!

Additional beer \$3pp

\$95 PER PERSON

SPARKLING

Pirie chardonnay-pinot noir, tamar valley, tas

WHITE (choice of one)

Auntsfield 'single vineyard' sauvignon blanc, marlborough, nz

Josef Chromey pinot gris, tamar valley, Tas

Oakridge 'green label', yarra valley, vic

RED (choice of one)

Peregrine ‘saddleback’, pinot noir, central otago, nz

San polo 'governo' sangiovese-merlot-canaiolo, montalcino,

tuscany, italy

Salomon estate cabernet sauvignon, finniss river, sa

Epsilon shiraz, barossa valley, sa

BEER

Cascade premium light

Choice of two other beers:

James boags,

lord nelson pale, asahi, peroni, corona

PACKAGE ALSO INCLUDES

Soft drink, juice, still & sparkling water

Tea & coffee

An additional red or white wine option is available for \$8pp,

or just \$12pp for both!

FREQUENTLY ASKED QUESTIONS

WHAT TIME CAN I ACCESS THE VENUE?

Access times will be listed on your event sheet. Please liaise with your Event Manager if you require extra time, as additional costs may be incurred.

CAN I DELIVER ITEMS IN ADVANCE OF AN EVENT?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your Event Manager and we ask that everything you send is clearly labelled with your name and event date. We kindly ask that no confetti, or glitter is brought onto the premises.

CAN I LEAVE ITEMS AT THE VENUE FOLLOWING MY EVENT?

Following your event all items must be removed from the venue. All items need to be collected within 24 hours of your event as space is limited. No responsibility is accepted for items left post-event.

CAN I TRANSFER THE REMAINDER OF MY MINIMUM SPEND?

The total minimum spend is to be utilised within the event space and on the event date that you have confirmed.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Absolutely! Please advise your Event Manager of any dietary requirements so our chefs can accommodate on the day. All dietaries must be confirmed 7 days prior to the event.

CAN I BRING A CAKE TO MY EVENT?

You are more than welcome to bring a cake and candles along to your special event.

The cakeage fees are as follows:

- Cut as petit fours (no garnish): \$4.50 per person
- Cut and served as Dessert with ice cream and seasonal berries: \$9 per person

Alternatively, we can substitute the Dessert course from our seated menus for a celebration cake, made by our talented in-house pastry team! Please speak with your Event Manager for more information.

WHAT AV EQUIPMENT IS AVAILABLE AT THE VENUE?

AV is not generally included in the event spaces. To further discuss your requirements, please liaise with your Event Manager.

WILL I HAVE ACCESS TO A MICROPHONE FOR SPEECHES?

Microphone speeches are available for whole venue events only. When booking a section of the venue for your event (including Private Dining Room or Terrace), no microphone speeches are available.

CAN I SUPPLY THE MUSIC FOR MY EVENT?

We will play our standard background music for your event. You are only able to provide your own music playlist if you have hired the Terrace or Whole Venue exclusively (with pre-approval from your Event Manager).

DO YOU HAVE A SMOKING AREA AT THE VENUE?

Public Dining Room is a non-smoking venue. Changes to the NSW Smoke-free Environment Act 2000 requires individuals to be at least 4 meters from any venue entrance, meaning guests are permitted to smoke at the park located across the road from our main entrance only.

WHO WILL BE LOOKING AFTER MY EVENT ON THE DAY?

Your event will be allocated our professional service staff for the duration.

PUBLIC DINING ROOM

BALMORAL • SYDNEY

LET'S START PLANNING!

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instagram.com/publicdiningroom



IMAGE CREDITS

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