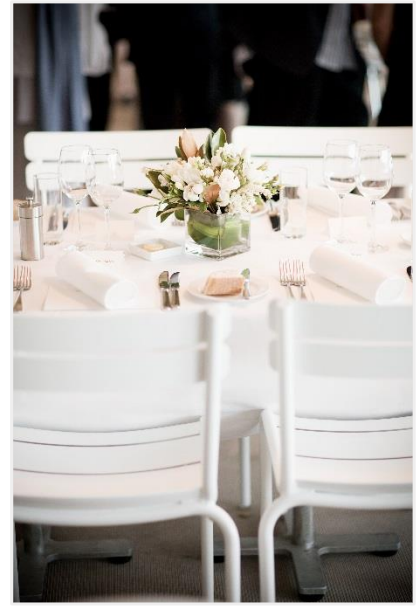


DRINK, DINE & CELEBRATE



Thank you for considering Public Dining Room for your next gathering.

We would be honoured to host you and your guests!

THE SIMPLE BOOKING PROCESS FOR GROUPS OF 12 OR MORE ADULTS

1. Submit an online enquiry or call our team to discuss date availability, event spaces and menu options.
2. Public Dining Room will confirm availability and will send you this brochure and booking form.
3. Once you have reviewed the spaces and menu options (share or choice menu) available for groups & you're ready to confirm, you will then be required to pay a deposit and complete the booking form (page 8). Once the deposit is paid, we will confirm your event and send you a preliminary event sheet (*the confirmation deposit will be taken off your food and beverage bill on the day*).
4. We will contact you a fortnight prior to your event to confirm all final details.

—
**PUBLIC
DINING ROOM**
BALMORAL · SYDNEY
—

(02) 9968 4880

events@publicdiningroom.com.au

2a The Esplanade, Balmoral Beach, Mosman 2088

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. If you are happy for us to find an area in the venue to accommodate your group, you are free from any or 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.

THE PRIVATE DINING ROOM

Maximum seated capacity: 33 (3 tables) or 23 guests (1 table)

For an intimate celebration with friends and family the Private Dining Room offers the ideal space. With floor to ceiling windows, step out onto your own private beach deck overlooking the iconic Balmoral Baths. The space can be booked for breakfast, lunch or dinner events.



THE TERRACE

Maximum seated capacity: 57 guests

The Terrace is 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 breakfast or lunch events.



TABLE IN THE RESTAURANT

Maximum seated capacity: 60 guests

As you are seated among other diners we are not able to accommodate speeches in this area. This space can be booked for breakfast, lunch or dinner events.



THE WHOLE VENUE

Maximum seated capacity: 110 guests

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

TABLE D'HOTE MENU

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

ENTRÉE

Roasted beetroot, goats curd, sunflower seeds, fennel

—

Hiramasa kingfish, yuzu ponzu, pickled daikon, nashi pear, heirloom radish, salmon roe

—

Seared scallops, jerusalem artichoke, cumquat & cinnamon myrtle marmalade

—

Crispy skin pork belly, pickled apple, pumpkin, mustard seed jus

MAIN

Roasted corn-fed chicken, pearl cous cous, basil, brussels sprout, kalettes, pomegranate

—

Grasslands eye fillet, confit honey parsnip, kumera, peas, pancetta

—

Market fish, agrodolce, broccoli, turnip fondant, preserved lemon

—

Steamed kinkawooka mussels, parsley, anchovy butter, french fries with mussel salt

SIDES TO SHARE

Darling mills salad leaves, blush tomatoes, squash, balsamic

DESSERT

Chocolate mousse, confit raspberries, dark chocolate and praline feuillantine, vanilla ice cream

-

Pavlova, strawberries and cream

-

Selection of cheese served with fresh pear, dried muscat grapes, quince paste, fig jam, housemade lavosh

-

Selection of sorbets served with seasonal fruit

Sample menu, subject to seasonal change

2 courses \$75.00pp

3 courses \$90.00pp

4 courses (including canapés) \$100.00pp

Minimum of 12 people

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

SHARE STYLE MENUS

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

LAMB SHOULDER & SALMON FILLET

ENTRÉE

Candied walnuts, murray river salt

-

Marinated olives

-

Hiramasa kingfish, yuzu ponzu, pickled daikon,
nashi pear, heirloom radish, salmon roe

-

Roasted beetroot, goats curd,
sunflower seeds, fennel

MAIN

Oven roasted salmon fillet, zucchini, peas,
mint, lemon

-

Slow cooked lamb shoulder, heirloom carrots,
creamed potato

SIDES

Darling mills salad leaves, blush tomatoes,
squash, balsamic

-

Dutch cream fondant potatoes,
house smoked ricotta

DESSERT

Chef's selection of share desserts for the table

Sample menu, subject to seasonal change

2 course \$77.00pp

3 courses \$95.00pp

4 courses (including canapés) \$110pp

Minimum of 12 people

WHOLE SUCKLING PIG

ENTRÉE

Candied walnuts, murray river salt

-

Marinated olives

-

Hiramasa kingfish, yuzu ponzu, pickled daikon,
nashi pear, heirloom radish, salmon roe

-

Roasted beetroot, goats curd,
sunflower seeds, fennel

MAIN

Whole suckling pig, roasted apples &
pear cider jus

SIDES

Darling mills salad leaves, blush tomatoes,
squash, balsamic

-

Dutch cream fondant potatoes,
house smoked ricotta

-

Seasonal beans, ricotta, peas & shoots

DESSERT

Chef's selection of share desserts for the table

Sample menu, subject to seasonal change

2 course \$109.00pp

3 courses \$139.00pp

4 courses (including canapés) \$154pp

Minimum of 14 people

14 days notice is required for Suckling Pig menu

CANAPE STYLE EVENT

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

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

Private Dining Room – 40 guests

Terrace – 75 guests

Whole Venue – 135 guests

SAVOURY

Sydney rock oyster, mignonette dressing

Tartlet of duxelle mushrooms & melting brie

Pumpkin & fontina arancini

Kingfish ceviche, yuzu, salmon roe

Polenta, jamon, aioli

Seared scallop, cauliflower puree, avruga caviar

Crispy pork belly, cauliflower puree, green apple

Crispy chicken, garlic, parsley and chilli with lemon mayonnaise

Grilled quail breast, celeriac puree, pickled grape

Tartlet of caramelised onion, fresh peas, persian feta

Fried zucchini flowers filled with three italian cheeses

Citrus cured ocean trout, avocado, pickled cucumber

Warm feta, cherry tomato, baby basil tart

Baby beetroot, goat's curd, candied walnut

SUBSTANTIAL (MAX 2)

Slow cooked lamb slider

Slow cooked lamb pie with potato mash

Handmade beef pie with pea mash

Lamb cutlet, sheep's milk yoghurt, fresh mint

Beer battered flathead, chips & dill tartar sauce

SWEET

Selection of cheese served with fresh pear, quince paste, house made lavosh

Choux craquelin filled with creme patissiere & hazelnut chocolate mousse

Passionfruit tart with torched meringue

Petit pavlova with strawberry cream

Valrohna chocolate & walnut brownies

Ginger & pistachio nuts with white chocolate

Caramelised apple or pear tarte tatin

Wholemeal apricot slices

Assorted macarons

Bambino gelato cones

Sample menu, subject to seasonal change

\$60.00pp

Your choice of 8 canapés from the above options

Minimum of 12 people

**This is not the canape offering for seated (table d'hote or share menu) events,
please speak with the Event Manager for your available canape selection*

BEVERAGES

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

DRINKS ON CONSUMPTION

You tell us which drinks you would like available to your guests (we suggest 1 x red/white/sparkling and 1 x beer variety).

OR
YOU CAN OPT FOR A BEVERAGE PACKAGE: Please see below the various beverage packages on offer, each for a duration of 4.5 hours. Subject to change.

“BALMORAL” BEVERAGE PACKAGE - \$70PP

SPARKLING

Coppabella 'Single Vineyard' Sparkling Pinot-Chardonnay, Tumbarumba, NSW

WHITE *(choice of one)*

Scarborough Semillon, Hunter Valley, NSW

Naked Run 'The First' Riesling, Clare Valley, SA

Barking Hedge Sauvignon Blanc, Marlborough, NZ

de Beurepaire 'La Comtesse' Chardonnay, Rylstone, NSW

RED *(choice of one)*

Moppity 'Lock 'n' Key' Pinot Noir, Tumbarumba, NSW

Réserve Mont Redon GSM, Côte du Rhône, Southern France

Cape Margaret Cabernet Sauvignon, Margaret River, WA

Teusner 'Wark Family Vineyard' Shiraz, Barossa Valley, SA

PACKAGE ALSO INCLUDES

Cascade Premium Light

Choice of **one other beer:** James Boags, Endeavour, Peroni, Asahi, Corona

Soft Drink, Juice, Still & Sparkling Water

“PDR” BEVERAGE PACKAGE - \$90PP

SPARKLING

Oakdene 'Matilda' Blanc de Noirs, Sparkling Wine, Macedon, VIC

WHITE *(choice of one)*

Auntsfield 'Single Vineyard' Sauvignon Blanc, Marlborough, NZ

Rusden 'Driftsand' Grenache-Shiraz-Mataro, Barossa Valley, SA

Castro Martin 'Family Selection' Albariño, Rias Baixas, Northwest Spain

Chapman Grove 'Reserve' Chardonnay, Margaret River, WA

RED *(choice of one)*

Moorilla 'Praxis' Pinot Noir, Tamar River, Tasmania

Palacios Remondo 'La Vendimia' Tempranillo-Grenache, Rioja, Spain

Zema Estate Cabernet Sauvignon, Coonawarra, SA

Epsilon Shiraz, Barossa Valley, SA

PACKAGE ALSO INCLUDES

Cascade Premium Light

Choice of **two other beers:** James Boags, Endeavour, Peroni, Asahi, Corona, 4 Pines Kolsch

Soft Drink, Juice, Still & Sparkling Water

“SOMMELIER'S” PACKAGE - \$130PP

Premium bespoke package, available on request.

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 occur.



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. We kindly ask that no confetti, rice or glitter is brought onto the premises.



CAN I LEAVE ITEMS AT THE VENUE POST 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 the event date that you have confirmed.



DO YOU CATER FOR DIETARY REQUIREMENTS?

Absolutely! For all events, 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 with ice cream and seasonal berries \$9 per person.

Alternatively, if you're joining us for a celebration we can substitute the dessert course for a celebration cake, made by our talented in-house pastry team.



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 exclusive hire (whole venue) events only. When booking a section of the venue for your event, 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 of your event.

BOOKING FORM

EVENT DATE _____

OCCASION _____

CONTACT PERSON _____ CONTACT NUMBER _____

CONTACT EMAIL _____

PREFERRED ARRIVAL TIME _____ NUMBER OF GUESTS: ADULTS _____ CHILDREN (UNDER 12) _____

AREA

If you would like exclusive use of one of our private areas please select from the below options. Please note that each area is subject to a minimum spend (*please contact our Event Manager for further information prior to submitting your completed booking form if this has not been quoted on*).

If you have not selected the use of a private area, please indicate any requests for the location & layout of your table/s:

Please note that all table position & configuration requests are subject to availability & at the discretion of management. PDR will endeavour to accommodate all requests to the best of their abilities. Please note that the maximum we can accommodate on one table within the restaurant is 22 guests and is subject to availability.

Would you like white table cloths at \$3 per person? _____

Would you like PDR to print place cards at \$3 per person? _____

MENU

Please select your chosen menu from the following options: _____

If you have selected an exclusive area & you would like to add canapes, please indicate your selection from the below:

1. _____ 2. _____ 3. _____

Dietary Requirements: _____

Sides:

Please indicate the quantity of any additional sides you would like from the following. We recommend one serve per 4 guests.

Dutch cream fondant potatoes, house smoked ricotta (\$15 each) _____

Seasonal beans, ricotta, peas & shoots (\$14 each) _____

French fries (\$11 each) _____

Cake:

Would you like to provide your own cake? _____

Kindly note, no cakeage fee applies when supplying a cake in addition to ordering a dessert course from PDR

If you would like to provide a cake and are not ordering dessert from PDR, would you like your cake served with ice cream & seasonal fruit at \$9.00 per person or as petit fours (no accompaniments) for \$4.50 per person?

Or, would you like to Public Dining Room to provide a celebration cake for your dessert course? _____

Petit Fours:

Would you like petit fours to finish at \$2.50 each? _____

If yes, please indicate the quantity of petit fours per person _____

ADDITIONAL INFORMATION

Who will be the point of contact on the day? _____

Who will finalise the bill on the day? _____

TERMS & CONDITIONS

Deposit and Payment: If a private area has been selected a deposit of \$1,000.00 is required in order to secure your booking. If a table within the main restaurant has been selected a deposit of 25% of the food cost is required to secure your booking. All deposits will be removed from the final bill on the day. Final payment is required at the conclusion of your event unless otherwise stipulated by your Event Manager, for example, when exclusive use of the whole venue as been requested.

Service Fee: A 10% service fee is applicable at the conclusion of your event. This will be applied to your final food and beverage bill on the day.

Minimum Spend: A minimum spend on food and beverage is required in order to book exclusive use of a private area. In the event that the minimum spend is not met the difference is to be charged as room hire.

Public Holidays: A 15% Public Holiday Surcharge is applicable on all public holidays. This will be calculated based on the final bill and does not form part of the minimum spend (if a minimum spend is applicable for your function).

Cancellation policy (non exclusive): In the event of cancellation with less than four (4) weeks' notice, the 25% deposit will be retained. Cancellation with five (5) or less days notification 50% of total estimated food and beverage revenue, based on contracted spend, will be retained. Please note, 1.5% of the deposit is non-refundable for payments made by credit card due to administration fees.

Cancellation policy (exclusive use, including whole venue, terrace & private dining room): In the event of cancellation with less than four (4) weeks' notice, the initial deposit of \$1000 will be retained. Cancellation with five (5) or less days notification 100% of total estimated food and beverage revenue, based on contracted spend, will be retained. Please note, 1.5% of the deposit is non-refundable for payments made by credit card due to administration fees.

Final numbers: Final numbers must be confirmed seven (7) business days prior to the event. If numbers reduce after this time, please inform Public Dining Room at least 24 hours prior, otherwise the menu cost per final number will be charged.

Departure Times: Lunch – Guests are required to leave the restaurant no later than 5pm, with last drinks served at 4.30pm. Unless stated otherwise at the time of booking. Dinner - Guests are required to leave the restaurant no later than 11pm, with last drinks served at 10.30pm. Unless stated otherwise at the time of booking.

Beverage Selection: For all groups of twelve (12) or more guests, a selection of wines is required seven (7) days prior to the event. Any selections made less than seven (7) days, or on the day of the event, are subject to availability.

I have read the above trading terms and agree to the conditions stated. I approve the use of my credit card in order to confirm my reservation.

Signed: _____

CREDIT CARD DETAILS

Card Holder's Name: _____

Card Type: _____ AMEX / MasterCard / VISA

Please note, all credit cards incur a 1.5% surcharge

Card Number: _____ Expiry Date: _____ CCV _____

Card Holder's Signature: _____

Once completed please save a copy of the form for your records and email a copy to events@publicdiningroom.com.au.

For further assistance please feel free to contact the restaurant on (02) 9968 4880.

We look forward to hosting your event at Public Dining Room!

**PUBLIC
DINING ROOM
BALMORAL SYDNEY**