



Welcome to Bacchus Restaurant

The following booklet is a guide to holding an event here at Bacchus.

By establishing the type of event you are after using the Group Booking Requirements, you can then navigate through the booklet for the information pertaining to you.

We have a large and versatile team, which enables us to help create and conduct a range of different events. It is therefore imperative if what you're looking for isn't covered here, talk to us – we may be able to help!

Housed in one of Newcastle's landmark buildings, that has been refurbished with comfort, beauty and opulence in mind, Bacchus is unlike any venue in the area.

The surroundings are matched by impeccable service, indulgent food, and beverage options that impress the most discerning of drinkers.

The space lends itself well to small groups for an intimate experience, but has the capacity to seat up to 130 guests comfortably for a sit down event (or up to 200 guests for a cocktail style event).

We invite you to discuss your dream event with us.

Contact Heather Moore (Restaurant Manager)
from Tuesday to Friday between 11am and 4pm on (02) 49271332, or email
functions@bacchusnewcastle.com.au

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Group Booking Requirements

Non-exclusive Use Events:

10-24 guests (main dining area): Groups of this size can either organize to dine with the Degustation Menu, a Limited Choice Menu, or a Set Menu from our a la carte dishes.

Degustation – both the regular and vegetarian options can be arranged for large groups, with all dietary requirements to be specified before the event.

Limited Choice - a selection of three entrees, three mains, and three desserts is made prior to the event, with a minimum of two courses chosen per person (at a la carte prices).

Set Menu – a selection of two dishes from either entrée/main, main/dessert, or all three courses, is made prior to the event (at a set price of \$70 for 2 courses or \$86 for 3 courses). These dishes are served in an ‘alternative drop’ style.

To confirm such a booking, credit card details and a completed Booking Agreement Form must be supplied, with a cancellation fee of \$50pp applicable as per the following terms and conditions.

25-39 guests (main dining area): Groups of this size can either organize to dine with the Degustation Menu or a Set Menu from our a la carte dishes. (Please see above for a description of both options).

To confirm such a booking, credit card details and a completed Booking Agreement Form must be supplied, with a cancellation fee of \$50pp applicable as per the following terms and conditions.**

15-30 guests (lounge area): Groups of this size can either select dishes from the Small Plates Menu on the evening or can organize to dine with the Small Plates Selection.

Small Plate Selection – provides a taste of each of our Small Plates dishes for each guest at a set price per person of \$35.

To confirm such a booking a deposit of \$100 is to be paid and the Booking Confirmation Form returned completed.*

15 or more guests for High Tea: To confirm such a booking a deposit of \$100 is to be paid and the Booking Confirmation Form to be returned completed.*

*Please note that we do not split bills, however we are happy to provide you with an itemized bill.

**Final numbers and dietary requirements must be provided, and payment of the price per person must be paid in full at least 7 days prior for a booking of this size.

Exclusive Use Events:

40 guests or more (main dining area + lounges): Groups of this size can select from the Canapé Menu, Function Menu, or a combination of these menus, or a specifically tailored menu can be arranged upon discussion. Drink Packages are also available to groups of this size.*

Tuesday, Wednesday, Thursday, Sunday and Day Time Functions – require a minimum spend of \$5000. To confirm such a booking a deposit of \$1500 is to be paid and the Booking Confirmation Form to be returned completed.

Friday and Saturday Functions – require a minimum spend of \$10,000. To confirm such a booking a deposit of \$2500 is to be paid and the Booking Confirmation Form to be returned completed.

*Please note that final numbers and full payment of the price per person must be paid no less than 14 days prior to the event. If numbers increase, the full payment of the price per person must be paid no later than the commencement of the event. If numbers decrease, there will be no refund.

Terms and Conditions

When completing the Booking Agreement Form and paying the required deposit, you are agreeing to the following Terms and Conditions as stipulated by Bacchus Restaurant.

Cancellation Policy:

Non-exclusive Use Events – If notification of cancellation is provided 14 days or more prior to the event, no cancellation fee shall be charged.

If notification is provided between 7 and 14 days prior to the event, 50% of the cancellation fee shall be charged to the credit card details provided.

If notification is provided between 3 and 7 days prior to the event, 75% of the cancellation fee shall be charged to the credit card details provided.

If cancellation is provided within 2 days of the event, the full cancellation fee will be charged to the credit card details provided.

Exclusive Use Events – If notification of cancellation is provided 21 days or more prior to the event, a full refund on your deposit will be arranged.

If notification of cancellation is provided between 14 and 21 days prior to the event, a cancellation fee of 50% of the deposit will be forfeited.

If notification of cancellation is provided within 14 days of the event, the full deposit will be forfeited.

Postponement Policy:

Please note that if Bacchus Restaurant is unable to transfer the event to the date you require, the terms and conditions of cancellation apply.

Non-exclusive Use Events – If notification of postponement is provided 5 days or more prior to the event, there will be no charge. If notification of postponement is provided between 2 and 5 days prior to the event, a fee of 50% of the cancellation fee will be charged. If notification of postponement is provided within 2 days of the event, a fee of 75% of cancellation fee will be charged.

Exclusive Use Events – If notification of postponement is provided 21 days or more prior to the event, the full deposit amount will be transferred to the new date.

If notification of postponement is provided between 7 and 21 days of the event, a fee of 50% of the deposit will be forfeited, with the balance to transferred to the new date.

If notification of postponement is provided within 7 days of the event, a fee of 75% of the deposit will be forfeited, with the balance transferred to the new date.

Dietary Requirements and Children's Meals:

All dietary requirements (including allergies, intolerances and aversions) must be provided no later than 3 days prior to the event. If guests present throughout the event with special dietary requirements, our Chefs will accommodate as much as possible, but there is no guarantee that late notice requirements can be catered for.

Bacchus Restaurant does not have a children's menu, however one course of simple fare followed by ice cream as dessert for \$29 can be arranged. Final numbers for children's meals must be provided no less than 3 days prior to the event.

Drinks on Consumption:

The appropriate credit card details must be supplied before the commencement of the event. Staff can keep a designated person informed throughout the night on the progress of the account.

Event Duration:

Non-exclusive Use Event – All bookings over 10 guests in the main dining area are required to book for either 6pm (for entrees at 6.30pm) or 8pm (for entrees at 8.30pm). Please note that Bacchus' alcohol license expires at 12 mid-night Tuesday to Saturday, and at 10pm on Sunday.

Exclusive Use Event – Guests may nominate their starting time, however all bar service is to cease no later than 11.45pm to facilitate closing the premises at 12 mid-night (due to licensing restrictions). If a beverage package has been arranged, guests are to have vacated the building 15 minutes after its conclusion if a 'cash bar' has not been organized to run post conclusion of the package.

Due to stronger licensing restrictions on a Sunday, all bar service is to cease no later than 9.45pm to facilitate closing the premises at 10pm.

Wedding/Birthday/Occasional Cakes:

Non-exclusive Use Events – If you require your cake to be cut and served, a cakeage fee of \$3pp applies. If your cake will be replacing dessert, a fee of \$5pp applies. If you would like Bacchus Restaurant to plate your cake with cream and coolis, a fee of \$8pp applies.

Exclusive Use Events – A table can be arranged to display your cake throughout the evening. There is no additional cost if you wish Bacchus Restaurant to cut and serve cake on platters with serviettes, unless it is replacing dessert, in which case a \$3pp fee applies.

If you wish to have the cake portioned individually and served to each guest, a cakeage fee of \$5pp applies. If you wish to have the cake served individually with cream and coolis, a cakeage fee of \$8pp applies.

Seating Arrangements and Decorations:

It is important to note that Bacchus is not a function centre, therefore there are some limitations.

Non-exclusive Use Events – All decorations must be approved by either the Manager or Event Co-ordinator prior to the event to avoid any disruption for other diners. Helium balloons and confetti are strictly prohibited.*

Exclusive Use Events – Access to the venue can be arranged with the Manager or Event Coordinator at times to ensure no disruption to other restaurant services. All decorations must be approved by the Manager or Event Coordinator prior to the event to avoid any foreseeable damage to the venue. Helium balloons and confetti are strictly prohibited. Alternative candles are more than welcome to replace or accent the current restaurant candles, however all candles must be enclosed in a holder of some description to avoid wax leaks and spills.

If restaurant staff are required to organize or set up decorations/table arrangements/technical equipment, a fee of \$40 per hour will be invoiced upon completion of the event.*

*Please note that an extra cleaning charge of up to \$250 may apply for excessive mess incurred by an event. If there are any damages affecting the restaurant or its contents, the event organizer may be liable to pay for repairs or replacements.

Public Holiday Surcharge:

Events scheduled for days such as Good Friday, Easter Sunday, New Years Eve, New Years Day and Christmas Day will incur a 10% surcharge.

Function Menu

Entrée

Tortellini of Binnorie Labna, Zucchini Flower, Beetroot,
Beurre Noisette
Hirimasa Kingfish, Pickled Grapes, Tarragon, Celeriac, Verjuice
Berkshire Pork Belly, Cassoulet Beans, Apple, Calvados
Raviolo of Beef Cheek, Pea Puree, Celeriac
Terrine of Hunter Valley Rabbit, Grape, Walnut, Jus Gras

Main

Grange Beef Rump, Braised Brisket, Shallot, Pommes Roesti
Snapper, Brandade, Asparagus, Potato Foam
Pithivier of Mushroom, Soubise, Young Leeks, Wild Mushrooms
Roast Duck Breast, Confit Leg Gratin, Parsnip, Maderia Jus
Organic Chicken, Pommes Puree, Chicken and Leek Pie, Jus
Braised White Pyrenees Lamb Shank, Roast Pumpkin Risotto,
Walnut, Jus Gras

Dessert

Begian Chocolate, Malt and Muscat 'Bombe', Gold*
Valrohna Chocolate Marquise, Peanut Soil, Burnt Caramel Ice Cream,
'Brulee' Banana
Lemon Posset, Pistachio, Berries, Yoghurt Sorbet
Ginger Cake, Pineapple, Coconut, Pineapple 'Suzette'
Cheese Plate

*supplement of \$3pp

Two Courses @ \$68 per person
Three Courses @ \$88 per person
Two Courses & Fine Cheeses to share @ \$78 per person
(Two dishes from each course to be served alternatively - Please note the menu
is subject to seasonal variation)

Canapé Menu

Select from the following hot options:

- Salt Cod Croquettes w/ Remoulade
- Tempura Prawn w/ Soy Mirrin Dressing
- Confit Duck and Quince Tartlets
- Mushroom Arancini w/ Rocket aioli
- Truffled Mushroom Quiche
- Half Shell Scallop, Lemon Parsley Butter*

Select from the following cold options:

- Oyster w/ Chilli, Papaya, Aloe Jelly, or Natural**
- Salmon Tartare w/ Salmon Roe and Chive
- Rare Beef w/ Horseradish
- Duck Rilletete w/ Cornichon and Pear
- Scallop Cerviche w/ Fennel
- Pickled Mushrooms 'Ravigote'
- Binnorie Goats Cheese Tart w/ Beetroot Relish

*supplement of \$3pp per ½ hour

** supplement of \$4pp per ½ hour

Two hot and two cold for ½ hour @ \$22 per person

Two hot and two cold choices for 1 hour @ \$34 per person

Two hot and two cold choices for 2 hours @ \$42 per person

Three hot and three cold choices for 1 hour @ \$ 42 per person

Three hot and three cold choices for 2 hours @ \$57 per person

Three hot and three cold choices (in quantities sufficient to represent a full meal) @ \$70 per person

Beverage Packages

Standard Package:

Bimbadgen Sparkling Semillon

Sandalford Element Chardonnay

Sandalford Element Semillon Sauvignon Blanc (Classic White)

Sandalford Element Cabernet Sauvignon

Sandalford Element Merlot

Your choice of two from the following full strength beers:

Crown Larger, James Boags, James Squire Amber Ale, Coopers Pale

Coopers Light, Soft drinks, Orange Juice, English Breakfast Tea & Plunger Coffee.

\$48 per person for up to 3 hours

\$55 per person for up to 5 hours

\$60 per person for up to 6 hours

Premium Package*

2010 The Lane 'Lois' Blanc de Blanc, Adelaide Hills, South Australia

Your choice of two from the following two still white wines:

2010 Bests Riesling, Great Western, Victoria

2009 Audrey Wilkonson Verdelho, Hunter Valley, New South Wales

2008 Taltarni Three Monks, Fume Blanc, Pyrenees, Victoria

2008 Brokenwood Semillon, Hunter Valley, New South Wales

2007 Scarborough Chardonnay, Hunter Valley, New South Wales

Your choice of two from the following still red wines:

2009 Fonte's Pool Pinot Noir, Pemberton, Western Australia

2007 Margan Merlot, Hunter Valley, New South Wales

2006 Tatachilla Cabernet Sauvignon, McLaren Vale, South Australia

2008 Brokenwood Shiraz, Beechworth/McLaren Vale Blend, South Australia

Your choice of two from the following full strength beers:

Crown Lager, Coopers Pale Ale, James Boags Premium, Coopers Light, Peroni, Asahi, Corona, White Rabbit Dark Ale

Coopers Light, Soft Drink, Orange Juice, Tea & Plunger Coffee

\$54 per person for up to 3 hours

\$60 per person for up to 5 hours

\$70 per person for up to 6 hours

On Consumption

Standard:

Bimbadgen Sparkling Semillon

Sandalford Element Chardonnay

Sandalford Element Semillon Sauvignon Blanc (Classic White)

Sandalford Element Cabernet Sauvignon

Sandalford Element Merlot

@ \$ 8 per glass

Crown Lager, James Boags, James Squire Amber Ale,

Coopers Light

@ \$ 5.50 per beer

House Spirits – with mixer

@ \$ 6.20 per glass

Soft drinks, Orange Juice, English Breakfast Tea & Plunger Coffee @ 3.80 each

Premium Package*

2010 The Lane 'Lois' Blanc de Blanc, Adelaide Hills, South Australia

2010 Bests Riesling, Great Western, Victoria

2009 Audrey Wilkonson Verdelho, Hunter Valley, New South Wales

2008 Taltarni Three Monks, Fume Blanc, Pyrenees, Victoria

2008 Brokenwood Semillon, Hunter Valley, New South Wales

2007 Scarborough Chardonnay, Hunter Valley, New South Wales

2009 Fonte's Pool Pinot Noir, Pemberton, Western Australia

2007 Margan Merlot, Hunter Valley, New South Wales

2006 Tatachilla Cabernet Sauvignon, McLaren Vale, South Australia

2008 Brokenwood Shiraz, Beechworth/McLaren Vale Blend, South Australia

@ \$ 9.50 per glass

Crown Lager, Coopers Pale Ale, James Boags Premium, Coopers Light, Peroni,

Asahi, Corona, White Rabbit Pale Ale

@ \$ 6.50 per beer

House Spirits – with mixer

@ \$ 6.20 per glass

Soft Drink, Orange Juice, Tea & Plunger Coffee

@ \$ 3.80 per glass

*Subject to availability. We retain the right to substitute a wine of similar quality without notice in the event of the wine specified is not readily available at the time of your event. Other wines from our list may be selected and substituted by arrangement, but would be subject to additional charge.

Bacchus Booking Agreement

To confirm your booking, please complete this form and return it to Bacchus with your deposit.

Name:

Address:

Telephone:

Fax:

Date:

We require you to provide your credit card details:

- To identify you;
- For payment of any beverages provided 'on consumption'; and/or
- For payment of any extras authorized in the terms and conditions of this agreement, including any cancellation fee if required by our cancellation policy.

Credit Card Number	Name on Card
Expiry Date	Card Holder Address
VISA/ MasterCard/ AMEX	

Client's Acknowledgement

I agree to be bound by the terms and conditions provided to me, and consent to Bacchus using my personal credit card information to charge in this manner. I acknowledge that Bacchus has a cancellation policy which applies to cancelled reservations for groups of people. I note that by making this reservation I am entering a binding agreement with Bacchus, and that the cancellation fee is a genuine pre-estimate of Bacchus' loss if I fail to keep the reservation.

Details of Booking:

Date & Time of Booking	Number of Guests
Signature of Client	
Date	