



Adria

Bar Restaurant

Group Menu & Function Packages

T: 1300 989 989 | E: functions@adriabarandgrill.com.au | W: www.adriabarandgrill.com.au



About

Adria is dedicated to capturing the tastes of the Adriatic coast, presented in a warm, laidback and rustic atmosphere, overlooking Darling Harbour's vibrant esplanade. The dining room can be tailored to suit virtually any need, from a quiet business lunch to a larger celebratory event. Adria's cuisine combines fresh locally-caught seafood, roast meats and pasta specialities, simmered, slow roasted or skilfully sauced in the authentic herbs and spices of the Mediterranean, from Venice in the North to Crete in the south. With its warm timber finishes and open grill, few venues on Cockle Bay Wharf can provide a more relaxed atmosphere, or a more outstanding view of Sydney's most famous foreshore destination.



Group Menu One

\$45pp (Bread + 2 Courses)

\$55pp (Bread + 3 Courses)

*A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests
(Max 3 options)

ON ARRIVAL

CHEESE BREAD

ENTRÉE – choice of*

OVEN BAKED SCALLOPS ^{GF}
Jerusalem artichoke puree, watercress,
crispy prosciutto and balsamic glaze

or FATTTOUSH SALAD

Crusty bread pieces, tomato, parsley,
spanish onion with red radish & herbed vinaigrette

or TRUFFLE MUSHROOM ARANCINI

With baby rocket & gorgonzola cream sauce

MAIN COURSE – choice of*

KING PRAWNS ^{GF}
Served on mesclun, lemon & dill beurre

or MARINATED BEEF

Marinated in seeded mustard, garlic,
balsamic & olive oil

or BEEF LASAGNA

layers of pasta with eggplant, bolognese
& bechamel

or CHICKEN BREAST ^{GF}

stuffed with fetta, semi dried tomatoes, seeded
mustard & light gorgonzola sauce

Mains served with Chips & Salads to Share

DESSERT – choice of*

VANILLA PANNA COTTA

With berry compote & biscotti

or WARM CHOCOLATE BROWNIE

With vanilla bean icecream & chocolate sauce

Group Menu Two

\$55pp (Bread + 2 Courses)

\$65pp (Bread + 3 Courses)

*A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests
(Max 3 options)

ON ARRIVAL

GARLIC BREAD

ENTRÉE – choice of*

SALT & PEPPER CALAMARI

Served with lemon & aioli

or CAESAR SALAD

Cos lettuce, croutons, poached egg, bacon,
anchovies & parmesan with a traditional caesar
dressing

or CHICKEN SOUVLAKI

Marinated with greek herbs, garlic, olive oil served
with tzatziki

MAIN COURSE – choice of*

ATLANTIC SALMON FILLET ^{GF}

Lemon thyme potatoes, braised leek, baby spinach
& beurre blanc sauce

or PRIME GRAINGE SCOTCH ^{GF}

Served with creamy mash and mushroom sauce

or KING PRAWN LINGUINE

Lemon, garlic, chilli and olive oil

or MARINATED LAMB ^{GF | DF}

marinated in roasted capsicum, garlic, rosemary,
lemon juice & olive oil

Mains served with Chips & Salads to Share

DESSERT – choice of*

WARM CHOCOLATE BROWNIE

With vanilla bean icecream & chocolate sauce

or WHITE CHOCOLATE & RASPBERRY

CREME BRULEE

Group Menu Three

\$65pp (Dips + 2 Courses)

\$75pp (Dips + 3 Courses)

*A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests
(Max 3 options)

ON ARRIVAL

DIPS SERVED WITH ASSORTED

BREAD TO SHARE

Smoked salmon & dill dip, taramasalata & tzatziki

ENTRÉE – choice of*

GARLIC PRAWNS

With olive oil, garlic & chilli

or WARM HALOUMI SALAD ^{GF | V}

rocket, tomatoes, roasted field mushroom,
grape & balsamic dressing

or LAMB SOUVLAKI

Marinated in rosemary, garlic, olive oil
served with tzatziki

MAIN COURSE – choice of*

FRESH BARRAMUNDI FILLET ^{GF}

Served with broccolini, beurre blanc
& chimichuri salsa

or PRIME GRAINGE RIB EYE ^{GF}

Served with creamy mash & red wine jus

or SEAFOOD RISOTTO OR PASTA ^{GF}

Prawns, scallops, mussels & calamari with
napolitana sauce, fresh tomatoes, garlic & chilli

or TASTING PLATE

A selection of marinated beef & lamb roasts
served with lemon thyme potatoes

Mains served with Chips & Salads to Share

DESSERT – choice of*

STICKY DATE PUDDING

Served with butterscotch & vanilla ice cream

or VANILLA PANNA COTTA

With berry compote & biscotti

House Beverage Package

\$30pp (2 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINES

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

RED WINE

Nicks Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager

Cascade Premium Light (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Premium Beverage Package

\$35pp (2 hours)

*Other timings are available on request

Selection of wines

SPARKLING – Choice of 1

De Bortoli King Valley Prosecco (King Valley, VIC)

Tempus Two ‘Copper Series’ Moscato (Riverland, SA)

WHITE WINES – Choice of 2

Little Pebble Sauvignon Blanc (Marlborough, NZ)

Tempus Two ‘Wilde’ Chardonnay (Hunter Valley, NSW)

Pewsey Vale Vineyard Riesling (Eden Valley, SA)

Nepenthe ‘Altitude’ Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhone, France)

RED WINES – Choice of 2

Opawa Pinot Noir (Marlborough, NZ)

Earthworks ‘Barossa’ Shiraz (Barossa Valley, SA)

McGuigan ‘The Shortlist’ Cabernet Sauvignon (Coonawarra, SA)

Selection of tap & bottled beers

Great Northern Super Crisp Lager

Carlton Draught

Coopers Pale Ale

Corona (Bottle)

Cascade Premium Light (Bottle)

Peroni (Bottle)

Pure Blonde Organic Cider (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water



Adria Bar Restaurant Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to functions@adriabarandgrill.com.au in order to confirm your booking. All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

CHOICE OF MENU

SIT DOWN SELECTION

- GROUP MENU 1 (Bread, Entree & Main) A\$45.00
- GROUP MENU 1 (Bread, Main & Dessert) A\$45.00
- GROUP MENU 1 (Bread & 3 Courses) A\$55.00
- GROUP MENU 2 (Bread, Entree & Main) A\$55.00
- GROUP MENU 2 (Bread, Main & Dessert) A\$55.00
- GROUP MENU 2 (Bread & 3 Courses) A\$65.00
- GROUP MENU 3 (Dips, Entree & Main) A\$65.00
- GROUP MENU 3 (Dips, Main & Dessert) A\$65.00
- GROUP MENU 3 (Dips & 3 Courses) A\$75.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- DRINKS ON CONSUMPTION

- ADD ON BON-BONS \$3.00ea Qty _____

BOOKING INFORMATION - ADRIA BAR RESTAURANT

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____ adults _____ kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

I do not wish to receive any information on events and promotions (please tick box).

PAYMENT DETAILS ~ A deposit of AUD\$25 per adult is required

ONLINE: <https://www.nicksgroup.com.au/deposits/>

The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

PRIVACY POLICY: Nick's Seafood Restaurant, Cyren Bar Grill Seafood, I'm Angus Steakhouse and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: privacy@nicksgroup.com.au, or via return mail.

Adria
BAR RESTAURANT

Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9267 6339

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@adriabarandgrill.com.au

www.adriabarandgrill.com.au

Terms & Conditions

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills.

Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side.

Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately. A choice will not be offered on the day, guests may swap amongst themselves at the table as required (Max three selections per course).

All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Package:

A beverage package option is available for a two hour duration and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Adria Bar Restaurant is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice period. If you wish to supply your own cake, a \$5 per person cakeage charge will apply.

Surcharges:

A surcharge of 10% is applicable on weekends & public holidays excluding kids menu & set menus