

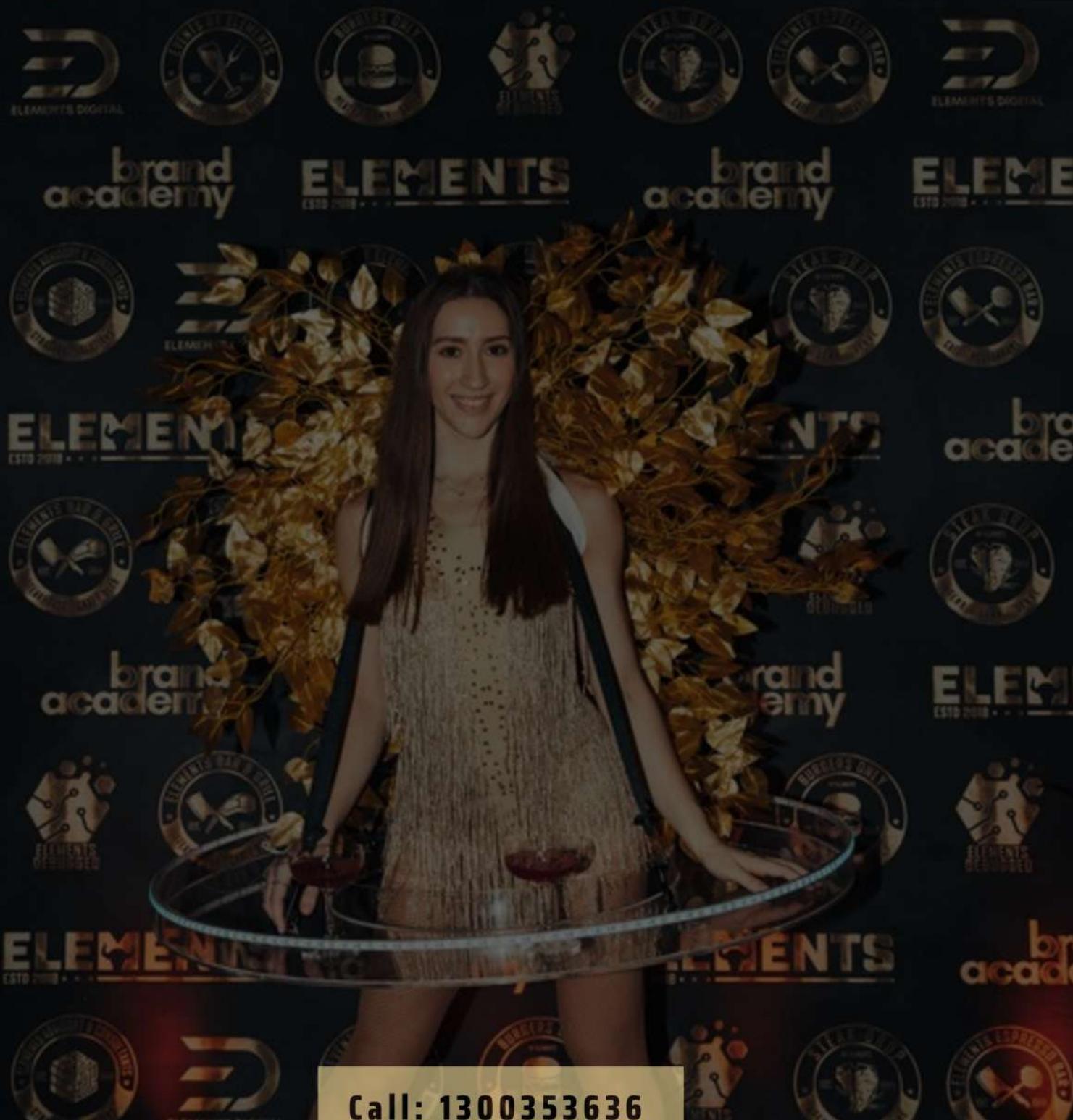


FUNCTIONS AT ELEMENTS BAR AND GRILL

Pyrmont | Walsh Bay | Haberfield

Wedding | Corporate | Celebrations | Product Launches

A Guide to Elements Events and Functions



Call: 1300353636

Email: info@elementsgroup.com.au

Website: elementsbarandgrill.com.au



FULL VENUE HIRE

Beautifully furnished, expertly staffed, and sensationally catered venues to host your private or corporate events. Our events team is on hand to turn any of our restaurants into your own private function.



200 inside
48 outside



500 inside



Walsh Bay

The intimate and cosy atmosphere of this al fresco venue is reflective of its easy-going vibe. The toasty comfort of our leafy courtyard is an affair second to none.



Pyrmont

Dine on the sublime setting of the Pyrmont foreshore, overlooking the serene scenes of Pyrmont/Johnstons bay.



110 inside
150 outside



150 inside
250 outside





Haberfield

A stylish and welcoming setting perfect for any celebration or function. Ideal for cocktail receptions and local gatherings in your local suburb.



70 inside
30 outside



150 inside
50 outside



PRIVATE DINING SPACE



20



45



Whiskey Room

Finished with modern leather seating, extending courtyard, and our premium whiskey display, this VIP section of the venue offer a 50 inch TV and private waiter
min spend: \$3000

Audio Visual Add-ons

tv screens - available in all our venues and some private dining rooms.

projector - quote on request



central speakers - all venues
loud speaker system/ PA - quote on request, (limited venues and times)

live band/ singer/ performers
quote on request



live DJ
quote on request

Cakeage

you are welcome to bring your own cake to the event and let the manager know whether to store in room temperature, fridge or freezer.
the cakeage fee is \$4 per person or \$30 for over 12 ppl



Event / Set Menus





Casual

two - course \$104 / three - course \$128

choose one entree and one main up to 12 people only

entrée

carmalised tomato and olives bruschetta vg

fried burrata in spicy vodka sauce v

crispy calamari p

garlic and rosso king prawns p

classic beef and herb meatballs gf

mains

sirloin steak | 300gm | gf

sous vide beef short rib | 450gm | gf

crispy skin humpty doo barramundi | gf

velvet chicken supreme

creamy crab linguini p

dessert

* only served with three-course menu

dulce de leche tiramisu v ca

pistachio pannacotta gf cn

biscoff cheesecake v

ELEMENTS
ESTD 2018 ★ ★



Classic

two - course \$114 / three - course \$138

entrée

tallow glazed beef and cheese empanada

crispy calamari

beef tallow butter

grilled bread

mains

slow cooked wagyu roast beef

garlic harrisa roasted chicken

sides and salad

chargrilled broccolini

signature marrow pom puree

reef and range forbidden rice

signature greek salad

dessert platter

*only served with three-course menu

pistachio pannacotta |

dulche de leche tiramisu | biscoff cheesecake

ELEMENTS
ESTD 2018 ★ ★ ★



Feast

two - course \$134 / three - course \$158

entrée

garlic and rosso king prawns

grilled bread

fetta and beetroot mousse

classic beef and herb meatballs

mains

bone in porterhouse

truffle pesto chicken rigatoni

beef short ribs

sides and salad

caesar salad

roasted dutch carrots v gf

russet baked potatoes

dessert platter

*only served with three-course menu

pistachio pannacotta |

dulche de leche tiramisu | biscoff cheesecake

ELEMENTS
ESTD 2018 ★ ★ ★



Signature

two - course \$144 / three - course \$168

entrée

confit garlic ciabatta slice

fried haloumi chips

hot honey chicken wings

buffalo beef skewers

mains

t-bone steak

creamy crab linguini

garlic harrisa roasted chicken

sides and salad

rocket and pear salad

grilled sweet corn ribs

garlic and thyme portabella mushroom

dessert platter

*only served with three-course menu

pistachio pannacotta |

dulche de leche tiramisu | biscoff cheesecake

ELEMENTS
ESTD 2018 ★ ★ ★



Tomahawk Madness

two - course \$169 / three - course \$193

entrée

spicy vodka beef ragout pasta

fried burrata with spicy vodka sauce

signature roasted bone marrow

grilled bread

mains

tomahawk steak

SR 2+ | carved table side

sides and salad

grilled lettuce garden salad

truffle parmesan steakhouse chips

steamed asparagus

dessert platter

*only served with three-course menu

pistachio pannacotta | dulche de leche tiramisu |

biscoff cheesecake

ELEMENTS
ESTD 2018 ★ ★



Garden Graze

two - course \$76 / three - course \$100

choose one entree and one main up to 12 people only

entrée

fried burrata in spicy vodka sauce v

fried haloumi chips v

warm winter salad vg

caramelised tomato and olives bruschetta vg

mains

herb crusted portabella mushroom vg

truffle pesto rigatoni v

penne arrabiatta vg gf

dessert

*only served with three-course menu

dulche de leche tiramisu v

biscoff cheesecake v

macerated strawberry vg gf

ELEMENTS
ESTD 2018 ★ ★ ★



Grainless Gourmet

two - course \$104 / three - course \$128

choose one entree and one main up to 12 people only

entrée

- caramelised tomato and olives bruschetta gf
- garlic and rosso king prawns gf
- burrata and caprese salad gf
- beef and herbs meatballs gf

main

- crispy skin humpty doo barramundi gf
- sirloin steak | 300gm | gf
- sous vide beef short ribs gf
- ragu alla bolognese with burrata gf

dessert

- *only served with three-course menu
- pistachio pannacotta gf
- macerated strawberry vg gf

ELEMENTS
ESTD 2018 ★ ★ ★



Ocean Muse

two - course \$109 / three - course \$133

choose one entree and one main up to 12 people only

entrée

garlic and rosso king prawns p

crispy calamari p

broiled herb butter escargot p

mains

crispy skin humpty doo barramundi p

creamy crab linguini p

butter poached glacier toothfish p

squid ink mafalda with spicy prawns p

dessert

*only served with three-course menu

dulche de leche tiramisu v p

biscoff cheesecake v p

ELEMENTS
ESTD 2018 ★ ★ ★

Beverage Packages

includes one type of (beer, prosecco, red wine, white wine and rose)

Welcome Drinks

champagne cocktail +\$15pp

spritz selection +\$22pp

house/international cocktail +\$26pp

custom cocktail starting from +\$22pp

Flute

two hours \$79pp | three hours \$109pp | four hours \$139pp

premium selection of
prosecco, red wine, white wine, rose, soft drinks, juices

Craft

two hours \$89pp | three hours \$119pp | four hours \$159pp

premium selection of
beer, prosecco, red wine, white wine, rose
imported and local
craft beer, bottle beer, tap beer, cider, soft drinks, juices

Rocks

two hours \$109pp | three hours \$139pp | four hours \$179pp

premium selection of
prosecco, red wine, white wine, rose
imported and local craft beer, bottle beer, tap beer, cider

house and classic spirits vodka, gin, whiskey, brandy, bourbon, rum, tequila, liqueurs, soft drinks, juices

responsible service of alcohol will be observed at all times*

Dietary Requirements

We cater to all special requirements including vegans, vegetarians, gluten-free, dietary intolerances and allergies. We can modify each menu to incorporate dishes that accommodate your dietary requirements without compromise. Please let us know, by email, of any dietary requirements at least 48 hours before your booking.

Menu Notes

All Steaks are cooked medium rare unless otherwise arranged.

Featuring our tasteful and most popular options of entrees and mains, our **Elements Casual Set Menu** bundles together a complete yet inexpensive elements experience for you to enjoy. Each guest can choose one entrée and one main from the menu, on the spot, to be cooked and served directly to them. (Optional Desserts)

Our **Group Menus** collate a wide range of distinct Elements flavours on one table. All dishes listed in your selected Group Menu will be arranged as a shared banquet for you and your guests. All meat is carved tableside, creating a spectacle to celebrate your visit.

Desserts are optional and can be added to any menu for \$16 per person. Beverage Packages are also optional and can be added to any booking. Beverage packages over 2hrs are subject to availability.

v - vegetarian | vg - vegan | gf - gluten-free | p - pescatarian
ca - contains alcohol | cn - contains nuts