



# FUNCTIONS AT ELEMENTS BAR AND GRILL

Pyrmont | Walsh Bay

# A Guide to Elements Events and Functions



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## 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 alfresco 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



# PRIVATE DINING

Planning a private event with Events by Elements comes with over 40 years of premium events experience. Whether it be a small birthday party or a holiday celebration, we tailor for all types of occasion.



19



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)

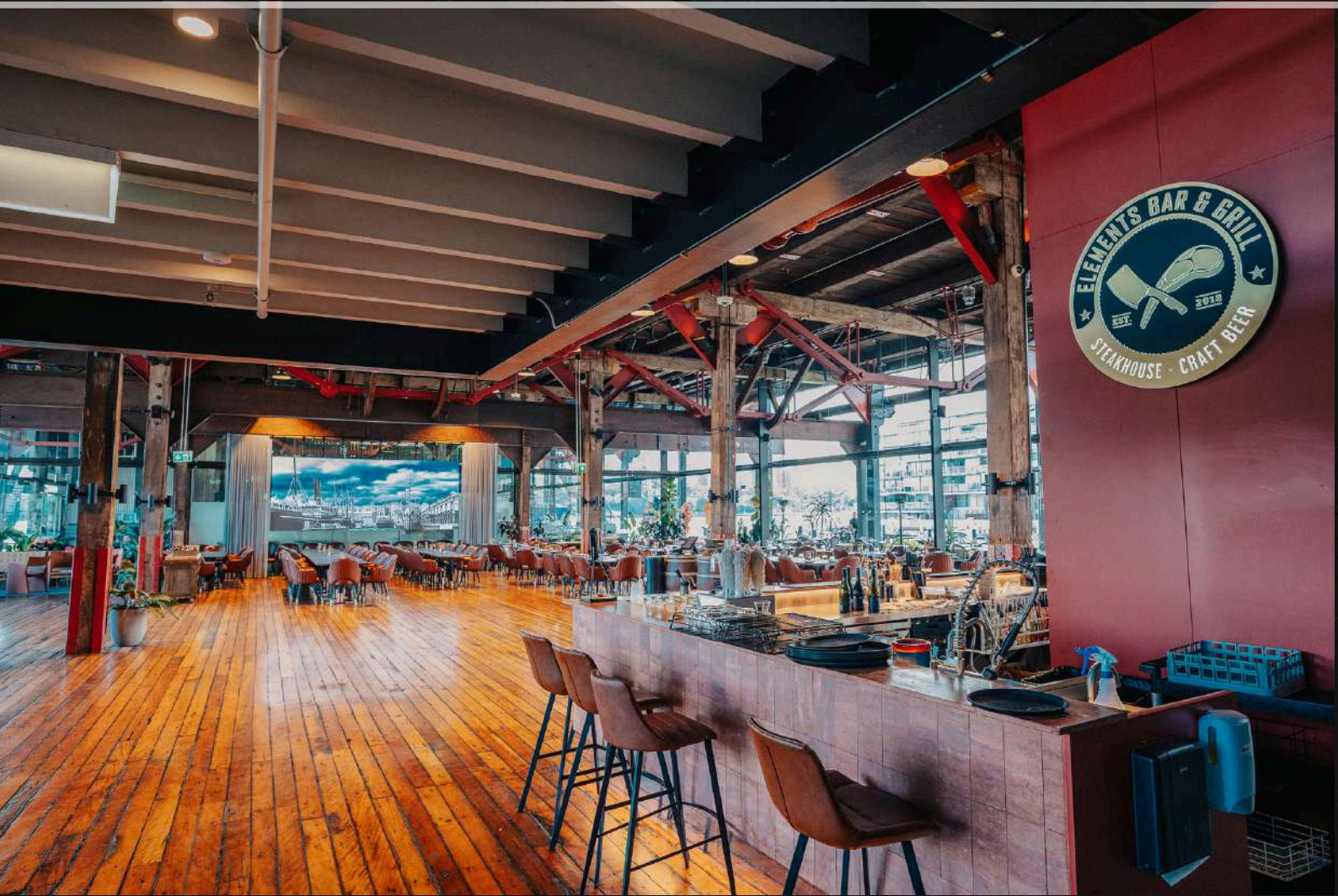
**live band/ singer/ performers**  
quote on request



**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 \$3 per person or \$30 for over 12 ppl



# Event / Set Menus





*Casual*

two - course \$99 / three - course \$123

pick one entree and one main

up to 12 people only

### **entrée**

stracciatella di vacca v

fried haloumi chips v

salt and aleppo pepper calamari

short rib ragù hotpot

beef and herb meatballs in diane sauce

### **mains**

sirloin steak | 300gm | gf

sous vide beef short rib

crispy skin humpty doo barramundi gf

herbaceous baked chicken gf

mushroom saksuka vg | df | gf

### **desserts**

\*only served with three-course menu

pistachio tiramisu v

dulce de leche panna cotta gf

**ELEMENTS**  
ESTD 2018 ★ ★ ★





## *Classic*

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

### **entrée**

dips and olives v

salt and aleppo pepper calamari

beef and herb meatballs in diane sauce

### **mains**

1kg bistecca alla fiorentina | SR+ gf

chicken pesto rigatoni pasta platter bowl

### **sides and salad**

chargrilled broccolini v

nduja baked potatoes

rocket and pear salad v gf

### **desserts**

\*only served with three-course menu

pistachio tiramisu v

dulce de leche panna cotta gf

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two - course \$129 / three course \$153

## entrée

chicken pesto rigatoni

beef and herb meatballs in diane sauce

## mains

bone in porterhouse

herbaceous baked chicken

mushroom shakshuka (for guests with dietary restrictions)

## sides and salad

steakhouse chips

rocket and pear salad v gf

## desserts

\*only served with three-course menu

pistachio tiramisu v

dulce de leche panna cotta gf

**ELEMENTS**  
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## *Signature*

two - course \$149 / three - course \$173

### **entrée**

truffle steak tartare df  
fried haloumi chips v  
spicy chicken wings

### **mains**

bone in porterhouse | SR+ gf  
crab orzo pasta platter bowl  
sous vide short-rib platter with nduja baked  
potato

### **sides and salad**

grilled vegetable and watercress salad  
garlic and thyme portabella mushroom

### **desserts**

\*only served with three-course menu

pistachio tiramisu v  
dulce de leche panna cotta gf

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## *Tomahawk Madness*

two - course \$159 / three - course \$183

### **entrée**

pita panache

salt and aleppo pepper calamari

### **mains**

1.4 kg tomahawk SR 2+ | carved table side gf

### **sides and salad**

chicken caesar salad

cheese crusted triple baked potato puree v

chargrilled broccolini v

manuka honey roasted dutch carrots v gf

### **desserts**

\*only served with three-course menu

pistachio tiramisu v

dulce de leche panna cotta gf



## *Vegetarian*

two - course \$70 / three - course \$94

pick one entree and one main

### **entrée**

stracciatella de vacca v

fried haloumi chips v

### **mains**

creamy gorgonzola tortellini v

mushroom saksuka vg df gf

### **desserts**

\*only served with three-course menu

pistachio tiramisu v

dulce de leche panna cotta gf

**ELEMENTS**  
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# Beverage Packages

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

## *Welcome Drinks*

10pp

champagne cocktail

## *Flute*

two hours 59pp | three hours 69pp | four hours 79pp

house selection of  
prosecco, red wine, white wine, rose, softdinks, juices

## *Craft*

two hours 69pp | three hours 79pp | four hours 89pp

house selection of  
beer, prosecco, red wine, white wine, rose, softdinks, juices

## *Rocks*

two hours 99pp | three hours 109pp | four hours 119pp

house selection of  
house spirits, beer, prosecco, red wine, white wine, rose, softdinks, 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.

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v - vegetarian | vg - vegan | gf - gluten-free