

It's time to eat, drink & be social



FUNCTIONS



PARK FUNCTIONS

The Park offers a number of versatile spaces that can cater for small or large events seven days a week.

With a professional events team, your special night will be handled with style and care, making your function one to remember.

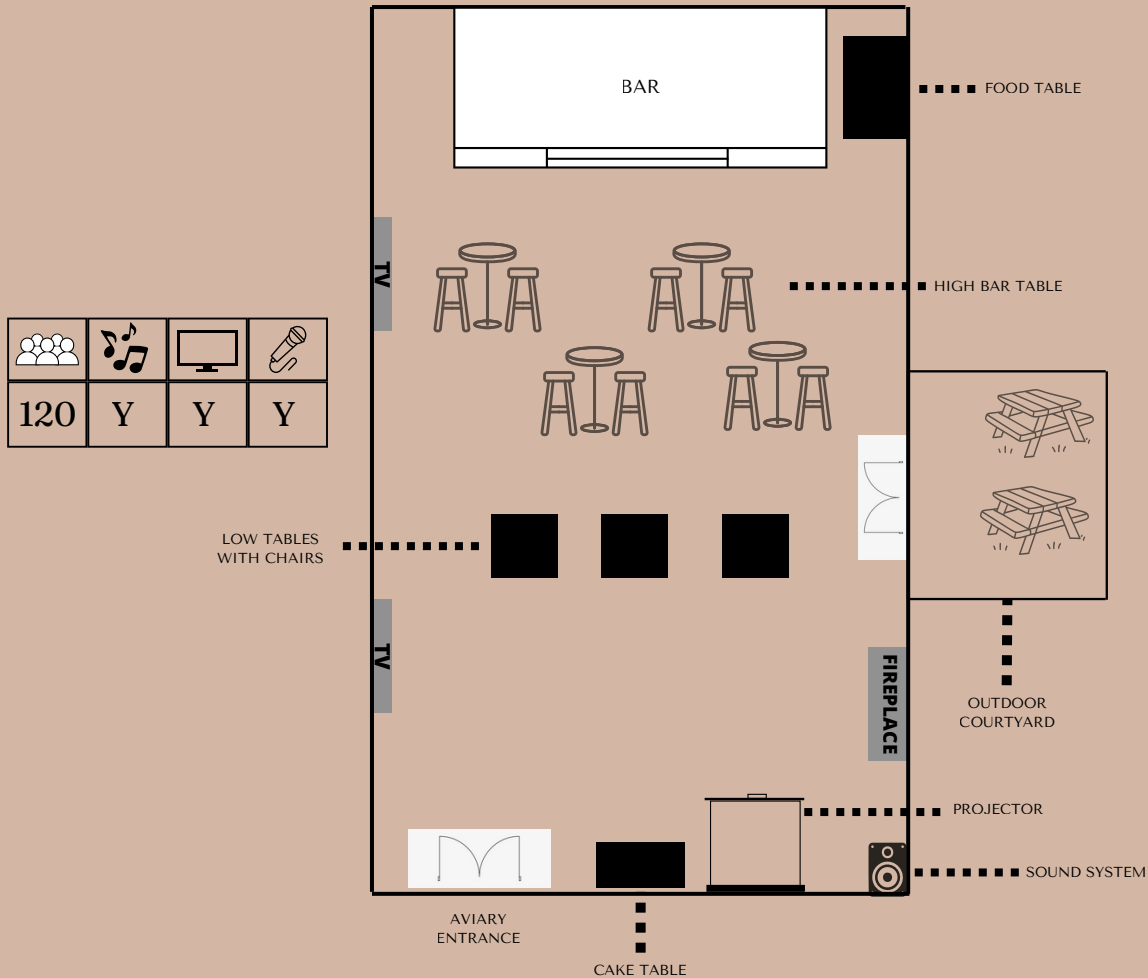
Our venue is fully accessible, child-friendly, and holds a late-night license and is the perfect spot for your birthday, engagement, corporate event and more!

FUNCTION SPACES

THE AVIARY

Our Aviary private function space is warm and modern, featuring its own fireplace and alfresco area. Equipped with a private bar and kitchen, plus a full audiovisual package, we can comfortably cater for 120 guests cocktail style.

The perfect space for birthdays, engagements, corporate events or any type of celebration.












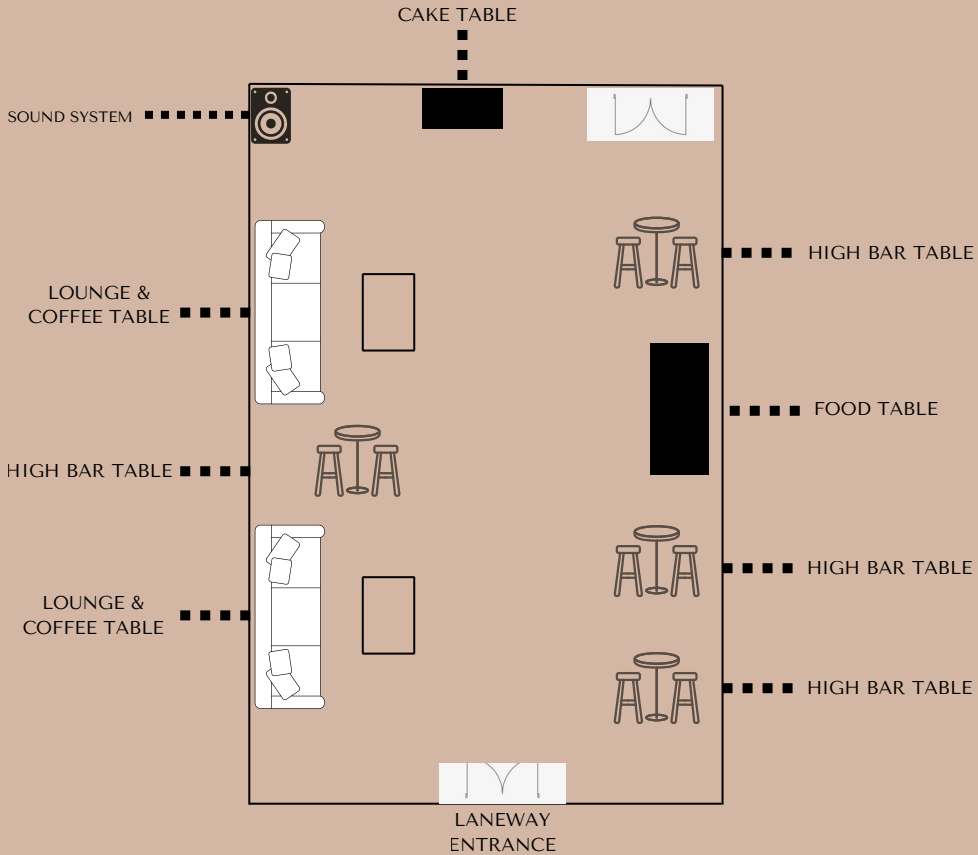
THE LANEWAY

The Laneway is an intimate private space with an industrial-chic feel and an abundance of natural lighting that infuses the structure throughout the day, lush greenery & Hampton-style furnishing.

The Laneway is the perfect location for all types of celebrations.



				
30	50	Y	N/A	Y



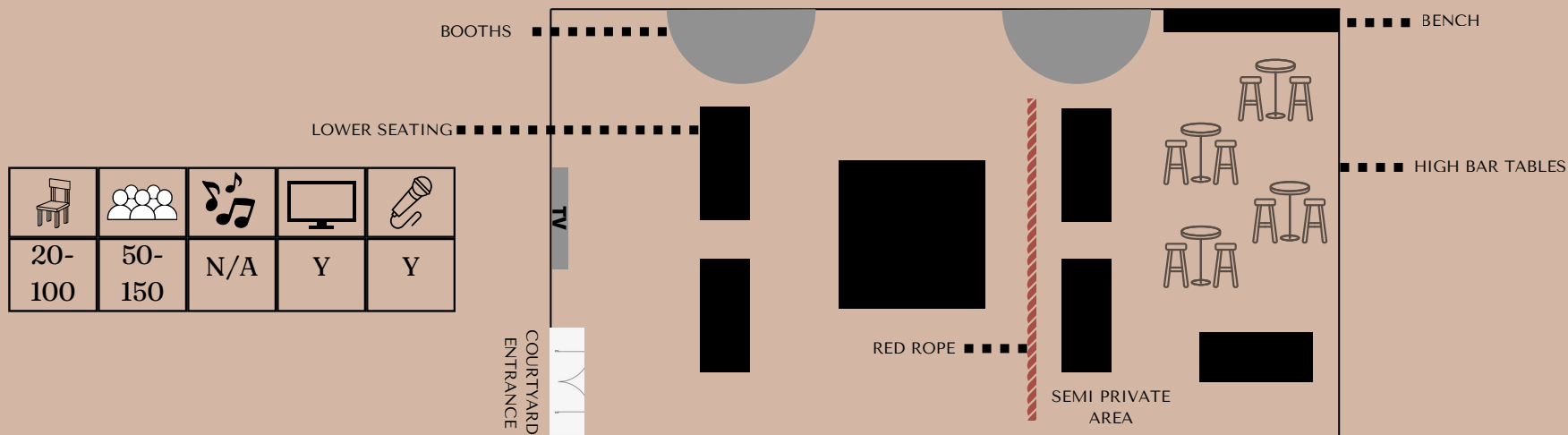




THE COURTYARD

The Courtyard is truly an urban oasis, high bar tables & low tables under an awesome retractable rooftop.

Sections or the entire Courtyard is available for your next event, giving your guests the opportunity to enjoy a versatile function space.



FUNCTION MENU



GRAZING TABLE

Our signature grazing table consists of:

A selection of cured meats, artisan
cheese & a variety of dips sourdough

bread / lavosh / grissini

Marinated and fresh vegetables

Fruit Platter

\$500



CANAPES

HEIRLOOM TOMATO & BURRATA FOCACCIA (3) \$45

Tomatoes, Stracciatella, micro basil on a smokey garlic base. DFO | V | VGO

CRISPY SAGE & SPICED PUMPKIN ARANCINI \$110

With burnt butter aioli & pine nuts.
V | NFO | VGO | NGO | GFO | DFO

20 PIECES PER ITEM

MINI POTATO CAKES \$100

Creme Fraiche, dill, pickled red onion & fried capers V | NF | VGO | DFO | NG

20 PIECES PER ITEM





CANAPES

20 PIECES PER ITEM

LEMON PEPPER CALAMARI CONES \$160

Lemon pepper calamari and shoestring
fries served with lemon wedge, garnish
and dill.

GF | DF | NF

BEER-BATTERED FISH CONES \$170

Fresh flake fillets & beer battered fries
served with a lemon wedge, garnish
with dill.

NF | NG | DF

KIDS TENDERS & FRIES CONES \$110

Panko crumbed chicken tenders &
shoestring fries.

NF |NG

SLIDER PLATTERS

CHICKEN CAESAR SLIDERS \$170

Panko crumbed chicken schnitzel, creamy caesar dressing, romaine lettuce, shaved parmesan, crispy bacon, on a brioche milk bun. | NF

20 PIECES PER ITEM

WAGYU CHEESEBURGER SLIDERS \$170

Grilled wagyu (medium), wild rocket, tomatoes, Swiss cheese, onion relish & cornichons on a sesame brioche bun. GFO | NF | DFO | NGO

20 PIECES PER ITEM

CRISPY CAULIFLOWER BUFFALO SLIDERS \$170

Fried buffalo cauliflower, ranch, cornichons, shredded romaine lettuce on a brioche milk bun.

NF | V | DFO | GFO | VGO

20 PIECES PER ITEM





DESSERT PLATTERS

20 PIECES PER ITEM

CRUNCHY BISCOFF CANNOLI \$110

Biscoff mascarpone, biscoff crumb & icing sugar.

V | NG | NF

LEMON PANNA COTTA \$110

Gingerbread crumb & seasonal berries.

V | NG | NF

FRUIT PLATTER \$60

Seasonal Fruit.