



EVENTS

EVENT SPACES



FULL VENUE

Canape Style: 600 Guests
Banquet Style: 180 Guests



SEMI-PRIVATE ROOM

Minimum: 8 Guests
Maximum: 24 Guests



HANGING GARDENS (Semi-Private)

Canape Style:
Minimum: 30 Guests
Maximum: 50 Guests

Banquet Style:
Minimum: 25 Guests
Maximum: 60 Guests



RIVERSIDE BAR & LOUNGE

Canape Style:
Maximum: 80 Guests (weekdays only)
Maximum: 50 Guests



EVENTS



BRONZE - \$55 Per Person

ON ARRIVAL

WOOD FIRE FLATBREAD

Sheep Milk Labneh, Chilli Oil

MARINATED OLIVES (GF, DF)

Alto Olive Oil, Herbs, Sumac

TO START

CURED MEATS (DF)

Parsley, Pane Carasau, Grissini

HERITAGE TOMATO SALAD (GF, DF)

Buffalo Mozzarella, Balsamic Glaze and Basil

GRILLED KING PRAWNS (GF, DF)

Herb Butter, Chilli, Garlic

TO SHARE

WOODFIRE PIZZA

Selections Of Hand Made Woodfire Pizza

PENNE CHICKEN PASTA (GF, DF)

Napolitana Sauce, Cherry Tomato and Parmesan

ORGANIC POTATO GNOCCHI

Sautéed Mixed Mushroom, Truffle Cream & Pecorino

WILD ROCKET SALAD (GF)

Parmigiano Reggiano, Robust Olive Oil and Aged Balsamic

SILVER - \$70 Per Person

ON ARRIVAL

WOOD FIRE FLATBREAD

Sheep Milk Labneh, Chilli Oil

MARINATED OLIVES (GF, DF)

Alto Olive Oil, Herbs, Sumac

TO START

CURED MEATS (DF)

Parsley, Pane Carasau, Grissini

HERITAGE TOMATO SALAD (GF, DF)

Buffalo Mozzarella, Balsamic Glaze and Basil

GRILLED KING PRAWNS (GF, DF)

Herb Butter, Chilli, Garlic

SALT & PEPPER SQUID

Aioli and White Pepper

TO SHARE

WOODFIRE PIZZA

Selections Of Hand Made Woodfire Pizza

PENNE CHICKEN PASTA (GF, DF)

Napolitana Sauce, Cherry Tomato and Parmesan

WOOD FIRED ROASTED

BERKSHIRE PORK (GF, DF)

Garden Salad and Red Wine Jus

CONFIT OCEAN TROUT (GF, DF)

Shaved Fennel, Chervil, Truffle Mayo and Lemon

WILD ROCKET SALAD (GF)

Parmigiano Reggiano, Robust Olive Oil and Aged Balsamic

GOLD - \$80 Per Person

ON ARRIVAL

WOOD FIRE FLATBREAD

Sheep Milk Labneh, Chilli Oil

MARINATED OLIVES (GF, DF)

Alto Olive Oil, Herbs, Sumac

TO START

CURED MEATS (DF)

Parsley, Pane Carasau, Grissini

HERITAGE TOMATO SALAD (GF, DF)

Buffalo Mozzarella, Balsamic Glaze and Basil

GRILLED KING PRAWNS (GF, DF)

Herb Butter, Chilli, Garlic

SALT & PEPPER SQUID

Aioli and White Pepper

WILD ROCKET SALAD (GF)

Parmigiano Reggiano, Robust Olive Oil and Aged Balsamic

TO SHARE

WOODFIRE PIZZA

Selections Of Hand Made Woodfire Pizza

PENNE CHICKEN PASTA (GF, DF)

Napolitana Sauce, Cherry Tomato and Parmesan

WOOD FIRED ROASTED

BERKSHIRE PORK (GF, DF)

Garden Salad and Red Wine Jus

CONFIT OCEAN TROUT (GF, DF)

Shaved Fennel, Chervil, Truffle Mayo and Lemon

STEAMED BROCCOLINI (GF, DF)

Olive Oil and Lemon Juice

TO FINISH

RASPBERRY TART

Selection of Handmade Woodfire Pizzas:

Authentic Margarita, Pepperoni, Hawaiian, Truffle Mushroom Pizza, Supreme Pizza, Spiced-Pulled Chicken Pizza, Garlic Pizza

GF- Gluten Free

DF- Dairy Free

BANQUET MENU (MINIMUM 10 PEOPLE)



EVENTS



CANAPES MENU (MINIMUM 30 PEOPLE) **2.5 HOURS**

BRONZE - \$49 Per Person
4 HOT, 3 COLD

SILVER - \$69 Per Person
5 HOT, 4 COLD

GOLD - 79 Per Person
6 HOT, 5 COLD

HOT FOOD

- Wagyu Beef Sliders
- Korean Fried Chicken Sliders
- Satay Chicken Skewers
- Spinach & Cheese Quiches
- Prawn Gyoza
- Pea & Mint Arancini
- Vegetarian Spring Rolls
- Salt & Pepper Squid
- Lamb Kofta & Labneh
- Smoked Eggplant Tartlet
- Grilled Prawn Skewers with Nam Ching

COLD FOOD

- Goats Curd & Beetroot Tartlet
- Rock melon & Prosciutto Pop
- Mini Poke Bowl
- Beef Tarte
- Duck Liver Parfait & Onion Jam
- Citrus Cured Ocean Trout
- Peking Duck Pancake

DESSERTS

\$15 (CHOOSE TWO)

- Mini Chocolate Cake
- Profiteroles
- Choc Dipped Strawberries
- Petit Fours - Chef's Selection



EVENTS



DRINK CANAPES

BRONZE - \$45 Per Person

3 hours

Beer Hanh Super Dry
Furphy Refreshing Ale
House Red and White Wine
Soft Drinks

GOLD - \$65 Per Person

3 hours

Balter XPA
Hanh Super Dry
Furphy Refreshing Ale
Great Northern
House Red, White & Rose Wine
House Spirits
Sparkling Brut
Orange and Apple Juice
Soft Drinks & Juices
Sparkling Water
Coffee & Tea

SILVER - \$55 Per Person

3 hours

Beer Hanh Super Dry
Furphy Refreshing Ale
House Red and White Wine
House Spirits
Soft Drinks

BOTTOMLESS

SUNRISE MIMOSAS - \$32 Per Person

90 minutes





TERMS & CONDITIONS

Confirmation, deposit and cancellations

Function bookings are only confirmed upon receipt of a signed booking form, including Terms and Conditions, and with the required 50% deposit or room hire paid in full. We require the majority of your party to be present within 15 minutes of the confirmed arrival time. Cancellations must be made in writing.

All outstanding accounts must be settled in full at the conclusion of your function. ALEX&Co. reserves the right to cancel the booking if:

- i. ALEX&Co. or any part is closed due to circumstances outside the venues control.
- ii. The 50% deposit has not been paid by the due date.
- iii. If the function may prejudice the reputation of the restaurant.

Insurance and damages

Damage sustained to any of ALEX&Co. property by guests, client or contractors is the responsibility of the function organizer. ALEX&Co. does not accept any responsibility for damage or loss of property left during the course of, or after the function. ALEX&Co. reserves the right to exclude or remove any undesirable persons from the function or the premises without liability.

Licensing, restrictions and minors

ALEX&Co. practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. Proof of age must be carried at all times in the form of a current Australian driver's license or current passport. No other forms of identification will be accepted. ALEX&Co. is not permitted to serve alcohol after 11:45 am Monday to Saturday and 10pm on Sunday.

Catering

Please note, that whilst all possible measures are taken to ensure menus are consistent from the point of booking, due to seasonal changes the venue reserves the right to change any menu item and the client will be informed of any such changes.

Time availability for Events:

Timeslot One: 5:30 PM

Timeslot Two: 8 PM

* Any bookings that are made with drink packages, will receive an additional seating hour to comply with drink package durations.

*Extra hours available on request (extra room hire will incur)

For inquiries, please visit our website at www.alexandco.com.au/functions or send us an email at reservations@alexandco.com.au or call us at 02 9194 4499.