

# SUBSET

27

FUNCTIONS



**Welcome to Subset 27** and thank you for considering us to host your upcoming celebration.

Subset 27 delivers not only the ideal surroundings to celebrate your next event, it also delivers friendly service, and most importantly, food to impress.

From dining and mingling in our bar and open seating area, to taking it all in alfresco style, you are able to enjoy the casual elegance of your surrounds with your family and friends. Our restaurant area allows you to relax with your guests in a contemporary style. The restaurant space provides an intimate setting, whilst still enjoying the buzzing atmosphere of the bar and extended dining area.

Staff provide professional, yet warm service from the moment of your enquiry, all the way through to the end of your event. With this end to end service in mind, we strive to make your points of importance, our areas of delivery. We are a team of dedicated professionals, who will provide a polished customer service.

The food is cooked with the freshest ingredients and plated to perfection. Our bar is recognised for its superior range of beverages and bartending services. We have an array of packages starting from a 10 person minimum. Please peruse tiered packages overleaf. If an alternate is required to set menu's, or your occasion calls for something far more bespoke, please do not hesitate to ask.

We look forward to making your event spectacular!

*Team Subset 27*

# FUNCTION PACKAGES

*Food Packages – bar/outside dining (stand up/seated functions)*  
*Minimum 20 adults*

## *House* **FOOD PACKAGE - \$45PP**

***Your choice of 4 items listed***

- Salt & Pepper Calamari with lime aioli (GF, DF)
- Southern fried chicken ribbles, BBQ glazed (DF)
- Trio melon skewers balsamic glazed (GF, DF, V, VG)
- Pumpkin & feta arancini with tomato relish (V)
- Lemon & oregano meatballs with a smokey BBQ glaze (GF, DF)
- Pulled beef slider with slaw



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## *Premium* **FOOD PACKAGE - \$55PP**

***Your choice of 5 items listed***

- Cajun chicken skewers with Chipotle mayonnaise (GF, DF)
- Prawn gyoza with ginger & soy dressing (DF)
- Smoked salmon, cream cheese, dill & fish roe served on lavosh
- Deep fried halloumi with balsamic glaze & Chipotle mayonnaise (GF, V)
- Chargrilled chorizo & kalamata olives (DF)
- Pulled beef slider with slaw
- Pumpkin & feta arancini with tomato relish (V)

# FUNCTION PACKAGES

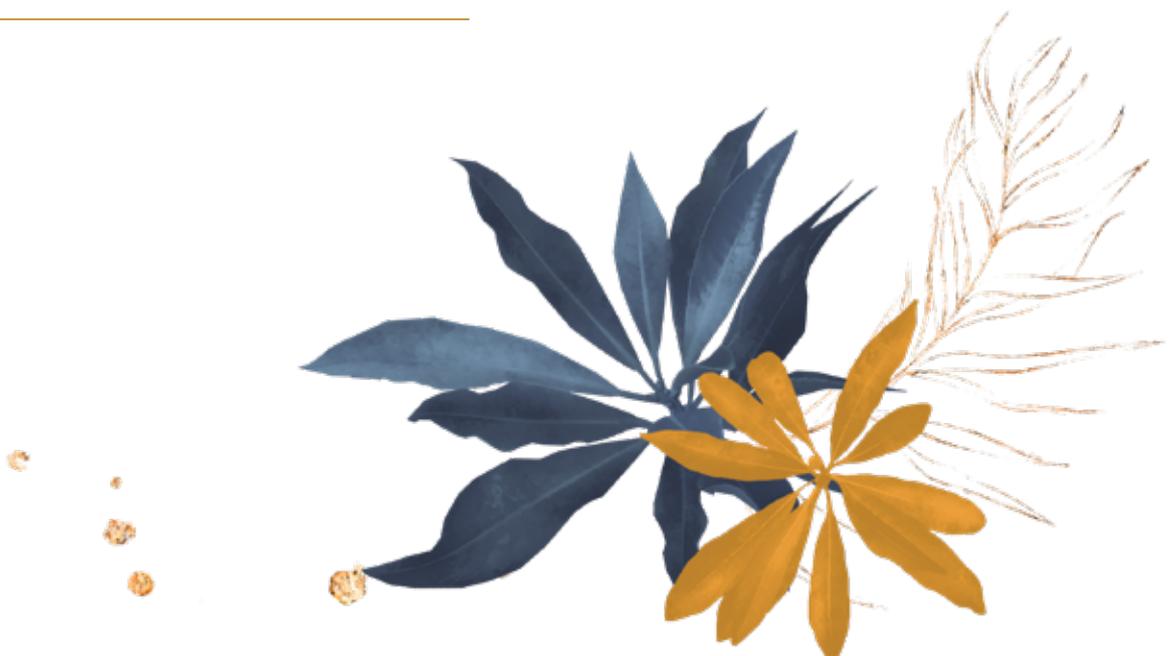
*Food Packages – bar/outside dining (stand up/seated functions)*

*Minimum 20 people*

## *Elite* **FOOD PACKAGE - \$65PP**

### ***Your choice of 5 items listed***

- Tuna maguro, sesame seed, soy, ginger & wasabi (DF)
- Roasted beef roulade, served with caramelised onion & horseradish (GF, DF)
- Natural Pacific oysters with verjuz (GF, DF)
- Southern fried chicken ribblets, BBQ glazed (DF)
- Pumpkin & feta arancini with tomato relish (V)
- Camembert, crispy biscuit served with tropical fruit salsa (V)
- Chargrilled chorizo & kalamata olives (DF)
- Seared scallops served with caramelised bacon bits (GF, DF)
- Vegetable mini frittata with avocado salsa (V)
- Lemon & oregano meatballs with a smokey BBQ glaze (GF)



# SET MENU PACKAGES

## *Blue* PACKAGE - \$65PP

*Minimum 10 adults*

### ENTRÉE GRAZING PLATTERS

*Your choice of 2 of the following:*

#### **Pizza**

- *Meats Trio:* Chorizo, salami, ham, roasted peppers, onion, BBQ sauce, & mozzarella
- *Chicken:* Grilled chicken, semi-dried tomato, basil pesto & feta
- *Lamb:* Lemon, oregano, chilli lamb, tzatziki, onion & feta crumble
- *Vegetarian:* Zucchini, semi dried tomato, olives, capsicum, Napolitana sauce & mozzarella (V)
- *Mozzarella:* Napoli sauce, oregano (V)

#### **Pasta**

- *Creamy Boscaiola:* Chicken, mushroom, creamy white wine sauce
- *Spaghetti Napolitana:* Slow cooked tomato sauce & fresh herbs

### MAINS ALTERNATE SERVE

**Atlantic Crispy Skinned Salmon:** Grilled garlic & herb butter fillet, potato mash, tomato salsa, and seasonal greens (GF)

**Chicken Supreme:** Pan fried chicken breast, creamy mushroom sauce, potato mash and seasonal greens (GF)

#### **Vegetarian option:**

**Eggplant Parmigiana:** Oven baked eggplant, with stuffed mushroom Napolitana sauce, served with chips and salad (V)

### DESSERT ALTERNATE SERVE +\$10 PP:

**Pannacotta:** Vanilla pannacotta served with mixed berry compote (GF)

**Jaffa Churros:** Cinnamon churros, jaffa chocolate sauce & tropical fruit salsa

*Cakeage \$3pp or \$7 with scoop of vanilla ice-cream*

# SET MENU PACKAGES

## Gold PACKAGE - \$95PP

Minimum 10 adults

### ENTRÉE GRAZING PLATTERS - SEAFOOD

Freshly cooked prawns, fresh oysters, smoked salmon, salt & pepper calamari, braised mussels, lemon, tartare sauce, cocktail sauce and pane di casa.

or

### ENTRÉE GRAZING PLATTERS - ANTIPASTO

Mixed Kalamata & Italian olives, grilled lemon & oregano mushrooms, buffalo mozzarella, bell peppers, salami mild, prosciutto, grilled chorizo & pane di casa

### MAINS ALTERNATE SERVE

**Barramundi:** Pan fried, golden roasted potatoes & lemon butter sauce (GF)

**Chicken Maryland:** Prosciutto wrapped, white wine & cream, braised leek, potato mash & truffle oil (GF)

#### Vegetarian option:

**Mediterranean Ratatouille:** Eggplant, mushroom, capsicum, zucchini, Napoli sauce & feta, orecchiette pasta shells (V)

### DESSERT ALTERNATE SERVE

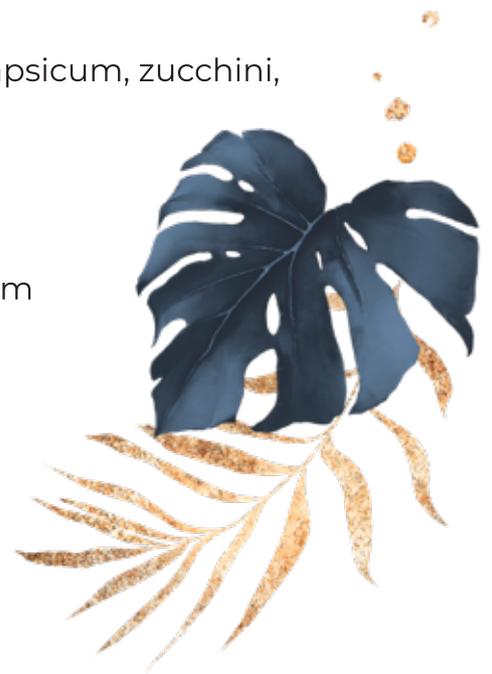
**Choc Tortino:** Warm chocolate lava cake, double cream served with fruit salsa

**Baked Cheesecake:** Almond liquor baked tartlet with mixed berries

*Cakeage \$3pp or \$7 with scoop of vanilla ice-cream*

### CHEESE TASTING PLATTER + \$15 PP

Aged cheddar, blue vein, camembert, quince & lavosh crackers (V)



# Kids MENU

*Kids 12 years and under \$20pp*

## **Choice of one dish plus kids ice cream**

### **SPAGHETTI NAPOLITANA**

Napoli sauce, parmesan (V)

### **TEMPURA CHICKEN NUGGETS**

5 pieces with chips & tomato sauce

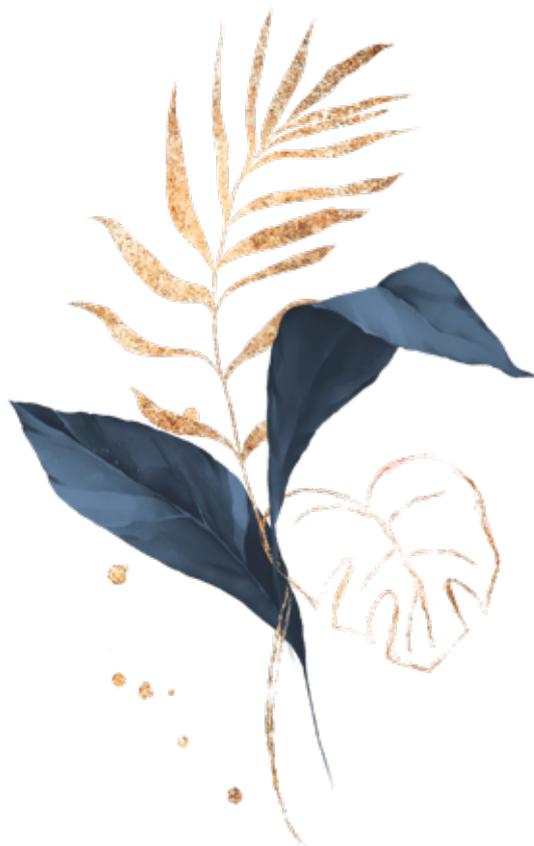
### **TEMPURA FISH FILLET**

Served with chips & tomato sauce

### **KIDS ICE CREAM**

Double scoop vanilla ice cream, with topping of choice:

Chocolate, Caramel or Strawberry, topped with 100's & 1000's



# HOUSE BEVERAGE *Package*

*Minimum 10 adults*

150ml glass of wine\* // 425ml glass of beer\*

*\*No double shots or shooters*

## **\$25pp (per hour)**

Oxford Landing Sauvignon Blanc

Oxford Landing Pinot Grigio

Oxford Landing Merlot

Oxford Landing Cabernet Sauvignon Shiraz

Angas NV Brut

Subset 27 Lager

Great Northern Mid

Monteith's Apple Cider

Juice

Soft Drink

## **Extra \$10pp**

### **Add on House Spirits (with a mixer)**

Zubrowka Vodka

Larios Gin

Angostura Reserva Rum

Jose Cuervo Silver Tequila

Teacher's Whiskey

Jim Beam Bourbon



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**\*IT IS AGAINST THE LAW TO SELL OR SUPPLY LIQUOR TO A DRUNK PERSON. IF A MANAGER OR EMPLOYEE OF THE PREMISES DECIDES THAT YOU ARE 'DRUNK' YOU WILL NOT BE SERVED LIQUOR AND MAY BE REQUIRED TO LEAVE THE VENUE.**

# PREMIUM BEVERAGE *Package*

*Minimum 10 adults*

150ml glass of wine\* // 425ml glass of beer\*

*\*No double shots or shooters*

## **\$35pp (per hour)**

Sub 27 Lager  
Great Northern Mid  
Pure Blonde  
Balter XPA  
4 Pines Pacific Ale  
4 Pines Pale Ale  
Stella Artois  
Peroni  
Monteith's Apple Cider  
Brookvale Union Ginger Beer  
Redbank Prosecco  
Pitchfork Pink Rose  
Twin Islands Sauvignon Blanc  
La Maschera Pinot Grigio  
Heggies 'Cloudline' Chardonnay  
Earthworks Shiraz  
Smith & Hooper Merlot  
Alamos Malbec  
Juice  
Soft Drink  
Capi Mineral Sparkling water  
Capi Mineral Still water

## **Extra \$10pp**

### **Add on House Spirits (with a mixer)**

Zubrowka Vodka  
Larios Gin  
Angostura Reserva Rum  
Jose Cuervo Silver Tequila  
Teacher's Whiskey  
Jim Beam Bourbon



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# BOOKING ENQUIRY

Please email completed enquiry form to:  
[reservations@subset27.com.au](mailto:reservations@subset27.com.au)  
One of our team will be in contact to  
run through your request in the next 48hrs

Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email: \_\_\_\_\_

Date of Interest: \_\_\_\_\_ Time of interest: \_\_\_\_\_

Estimated No. of Guests: Adults \_\_\_\_\_ Children (12 and under): \_\_\_\_\_

High chairs (no food required): \_\_\_\_\_

Please select  
Food Package  
and options:

**Function House (choose 4)**

- Salt & Pepper Calamari with lime aioli (GF, DF)
- Southern fried chicken ribbles, BBQ glazed (DF)
- Trio melon skewers balsamic glazed (GF, DF, V, VG)
- Pumpkin & feta arancini with tomato relish (V)
- Lemon & oregano meatballs with a smokey BBQ glaze (GF, DF)
- Pulled beef slider with slaw

**Function Premium (choose 5)**

- Cajun chicken skewers with Chipotle mayonnaise (GF, DF)
- Prawn gyoza with ginger & soy dressing (DF)
- Smoked salmon, cream cheese, dill & fish roe served on lavosh
- Deep fried halloumi with balsamic glaze & Chipotle mayonnaise (GF, V)
- Chargrilled chorizo & kalamata olives (DF)
- Pulled beef slider with slaw
- Pumpkin & feta arancini with tomato relish (V)

**Function Elite (choose 5)**

- Tuna maguro, sesame seed, soy, ginger & wasabi (DF)
- Roasted beef roulade, served with caramelised onion & horseradish (GF, DF)
- Natural Pacific oysters with verjuz (GF, DF)
- Southern fried chicken ribbles, BBQ glazed (DF)
- Pumpkin & feta arancini with tomato relish (V)
- Camembert, crispy biscuit served with tropical fruit salsa (V)
- Chargrilled chorizo & kalamata olives (DF)
- Seared scallops served with caramelised bacon bits (GF, DF)
- Vegetable mini frittata with avocado salsa (V)
- Lemon & oregano meatballs with a smokey BBQ glaze (GF)



# BOOKING ENQUIRY (continued)

**Blue Set Menu** (*choose entrée platter selection x 2*)

**Pizza**

**Meats Trio:** Chorizo, salami, ham, roasted peppers, onion, BBQ sauce mozzarella

**Chicken:** Grilled chicken, semi-dried tomato, basil pesto & feta

**Lamb:** Lemon, oregano, chilli lamb, tzatziki, onion & feta crumble

**Vegetarian:** Zucchini, semi dried tomato, olives, capsicum, Napolitana sauce & mozzarella (V)

**Mozzarella:** Napoli sauce, oregano (V)

**Pasta**

**Creamy Boscaiola:** Chicken, mushroom, creamy white wine sauce

**Spaghetti Napolitana:** Slow cooked tomato sauce & fresh herbs

**Gold Set Menu** (*choose grazing platter selection*)

**Seafood:** Freshly cooked prawns, fresh oysters, smoked salmon, salt & pepper calamari, braised mussels, lemon, tartare sauce, cocktail sauce and pane di casa.

**Antipasto:** Mixed Kalamata & Italian olives, grilled lemon & oregano mushrooms, buffalo mozzarella, bell peppers, salami mild, prosciutto, grilled chorizo & pane di casa

Please select  
Beverage  
Package:

**House Beverage Package**

**Premium Beverage Package**

**Add on Spirits**

**Dietary Requirements:** \_\_\_\_\_

**Allergies:** \_\_\_\_\_

**Cakeage required**

**Vanilla ice-cream to serve with cake**

**Requested variations to packages:** \_\_\_\_\_

**Requested seating area:**  **Bar & open plan seating area**  **Restaurant**  **Outdoor**

**Special requests:** \_\_\_\_\_

**Occasion:** \_\_\_\_\_ **Date submitted:** \_\_\_\_\_

# BOOKING CONFIRMATION For office use only

Name: \_\_\_\_\_ Contact Number: \_\_\_\_\_

Email: \_\_\_\_\_

Date: \_\_\_\_\_ Allocated time frame: \_\_\_\_\_

Dining Area: Bar & open plan seating area  Restaurant  Outdoor

Confirmed Number of Guests: *(can be altered 48hrs prior, min charge for 10)*

Adults: \_\_\_\_\_ Children (12 & under): \_\_\_\_\_ High chairs *(no food required)*: \_\_\_\_\_

**Confirmed  
Food Package  
and options:**

**Function House (4)**

- Salt & Pepper Calamari with lime aioli (GF, DF)
- Southern fried chicken ribblets, BBQ glazed (DF)
- Trio melon skewers balsamic glazed (GF, DF, V, VG)
- Pumpkin & feta arancini with tomato relish (V)
- Lemon & oregano meatballs with a smokey BBQ glaze (GF, DF)
- Pulled beef slider with slaw

**Function Premium (5)**

- Cajun chicken skewers with Chipotle mayonnaise (GF, DF)
- Prawn gyoza with ginger & soy dressing (DF)
- Smoked salmon, cream cheese, dill & fish roe served on lavosh
- Deep fried halloumi with balsamic glaze & Chipotle mayonnaise (GF, V)
- Chargrilled chorizo & kalamata olives (DF)
- Pulled beef slider with slaw
- Pumpkin & feta arancini with tomato relish (V)

**Function Elite (5)**

- Tuna maguro, sesame seed, soy, ginger & wasabi (DF)
- Roasted beef roulade, served with caramelised onion & horseradish (GF, DF)
- Natural Pacific oysters with verjuz (GF, DF)
- Southern fried chicken ribblets, BBQ glazed (DF)
- Pumpkin & feta arancini with tomato relish (V)
- Camembert, crispy biscuit served with tropical fruit salsa (V)
- Chargrilled chorizo & kalamata olives (DF)
- Seared scallops served with caramelised bacon bits (GF, DF)
- Vegetable mini frittata with avocado salsa (V)
- Lemon & oregano meatballs with a smokey BBQ glaze (GF)



# BOOKING CONFIRMATION *For office use only*

**Blue Set Menu** (*confirmed entrée platter selection x 2*)

**Pizza**

- Meats Trio:** Chorizo, salami, ham, roasted peppers, onion, BBQ sauce mozzarella
- Chicken:** Grilled chicken, semi-dried tomato, basil pesto & feta
- Lamb:** Lemon, oregano, chilli lamb, tzatziki, onion & feta crumble
- Vegetarian:** Zucchini, semi dried tomato, olives, capsicum, Napolitana sauce & mozzarella (V)
- Mozzarella:** Napoli sauce, oregano (V)

**Pasta**

- Creamy Boscaiola:** Chicken, mushroom, creamy white wine sauce
- Spaghetti Napolitana:** Slow cooked tomato sauce & fresh herbs

**Gold Set Menu** (*confirmed grazing platter selection*)

- Seafood:** Freshly cooked prawns, fresh oysters, smoked salmon, salt & pepper calamari, braised mussels, lemon, tartare sauce, cocktail sauce and pane di casa.
- Antipasto:** Mixed Kalamata & Italian olives, grilled lemon & oregano mushrooms, buffalo mozzarella, bell peppers, salami mild, prosciutto, grilled chorizo & pane di casa

**Confirmed Beverage Package:**

- House Beverage Package**
- Premium Beverage Package**
- Add on Spirits**

**Dietary Requirements:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Dietary Related Dishes:** \_\_\_\_\_

\_\_\_\_\_

- Cakeage required**
- Vanilla ice-cream**

**Special requests confirmed:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# BOOKING CONFIRMATION (continued)

Confirmation handled by: \_\_\_\_\_

Date of confirmation by Subset 27: \_\_\_\_\_ Total function cost: \_\_\_\_\_

Package/Extras	Cost per person	Number per people	Cost
Function House	\$45		
Function Premium	\$55		
Function Elite	\$65		
Blue Set Menu	\$65		
Gold Set Menu	\$95		
House Beverage Package	\$25pp x hour		
Premium Beverage Package	\$35pp x hour		
Spirits Package add on	\$10pp x hour		
Cakeage	\$3		
Cakeage with ice-cream	\$7		
ADD dessert	\$10		
ADD Kids 12 & under	\$20		
ADD Cheese Platter	\$15		
Other costs			

Deposit Amount Paid 10% \_\_\_\_\_ Date of payment: \_\_\_\_\_

Email receipt

Partial payment of 70% \_\_\_\_\_ Date of payment: \_\_\_\_\_

Email receipt

Final payment of 20% \_\_\_\_\_ Date of payment: \_\_\_\_\_

Email receipt

## PHONE CREDIT CARD PAYMENTS ONLY

Customer:  I have read all terms & conditions provided and agree to what is outlined.

Customer Signature: \_\_\_\_\_

# TERMS AND CONDITIONS

## Function Booking Policy:

- 1.** Booking deposit of 10% to confirm function date, time, and package, at time of booking.
- 2.** The booking deposit is no longer refundable after the cancellation period has passed (see below)
- 3.** Progress of payment is due: 70% of total cost is due 14 DAYS from booking. The final 20% of the function cost is due 48hrs from function date.
- 4.** Final numbers to be confirmed 48hrs prior.
- 5.** Minimum booking number is 10 excluding children in high chairs and children 12 and under
- 6.** To book area for an extended period, a fee of \$50 per person / per hour will be charged.
- 7.** To book the Restaurant area exclusively, irrespective of numbers, will need to be noted as a special request and a cost will be provided to you, pending day and time and previously made bookings.
- 8.** Strictly no BYO alcohol or food from outside venues or peoples.
- 9.** Cakeage is accommodated at cost as outlined in package requirements.
- 10.** Guests are to remain seated in the area reserved for the duration of function, except to use the Bar & Bathroom facilities.
- 11.** No external decorations will be accommodated, except for the use of a singular table based decoration for Cake Cutting. Post cake cutting decoration will be removed from said table. A Gift / Cake Table allowance will require a payment of \$50 for a 2 seater table.
- 12.** No additional seating and furniture can be brought into the venue.
- 13.** No specialised play lists or music entertainment can be played throughout.
- 14.** Photographers are allowed, however we limit light and video usage.
- 15.** All guests are privy to COVID and NSW Health Regulations.

## Cancellation policy:

Standard 30 days

Functions may be cancelled until 30 days before the Function day & start time, and will receive a full refund (including Deposit) of their Booking Price. Functions may be cancelled between 30 days and 14 days before the event day & start time and receive a 50% refund of the Deposit.

Cancellations under 14 days are not entitled to a refund, and will forfeit any progress payments made towards the function.

Customers may move the function date of a confirmed booking to another date within 14 days from the original date, at no cost, and that there is a date available that suits both customer & venue.



@SUBSET\_27

02 9829 1450  
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