PELLICANO EVENTS PACKAGES

Thank you for considering Pelicano for your special event. Uniquely located in the heart of Sydney's Double Bay, Pelicano provides a spectacular, private, lively and sophisticated space for your special occasion. PELICANO

ABOUT

Pelicano is one of Sydney's most prestigious and trusted venues, offering Sydneysiders a wealth of drinking and dining options within a timelessly luxurious yet intimate setting in the heart of the exclusive bayside suburb of Double Bay.

Transporting its patrons to the Cotes d'Azur with its 'European summer' inspired décor, ambience and style, Pelicano fast earned its reputation for offering consistently high quality, innovative and welcoming hospitality experiences without tarnishing the "Exclusivity Factor".

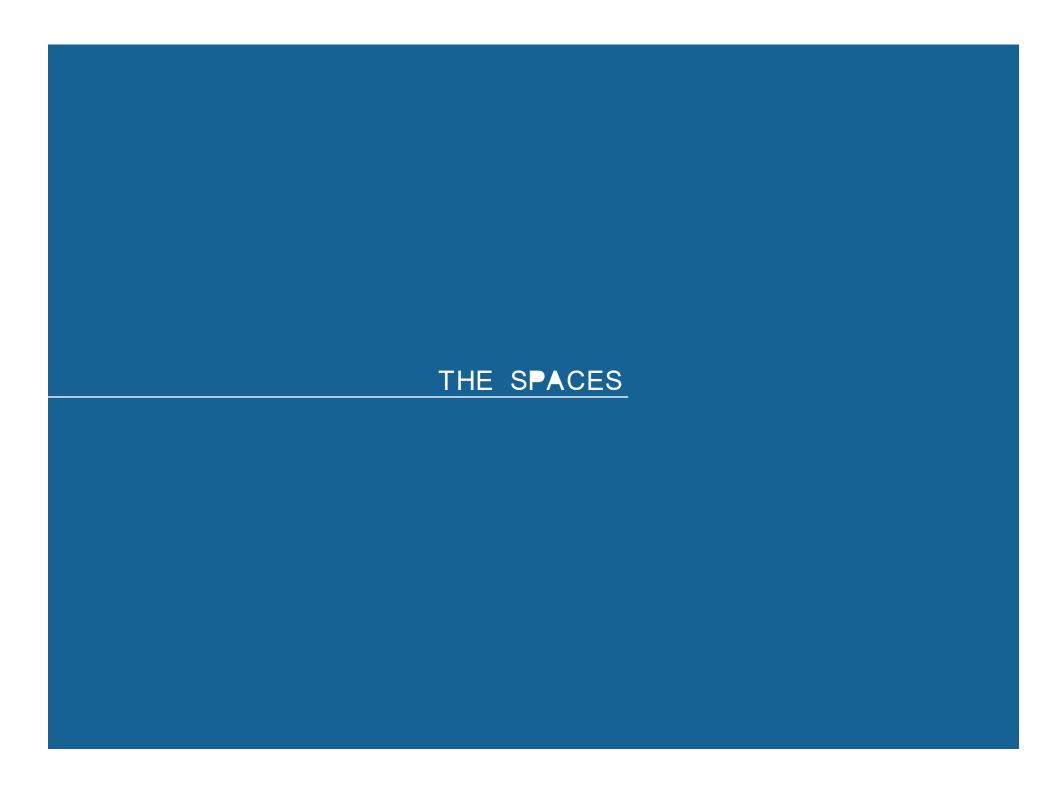
Encapsulated in this 'European summer' wonderland, patrons can enjoy a feast of the senses. Sit back, take-in the surrounds with great company and delve into the Mediterranean style menu. The dishes are rustic, uncomplicated yet sophisticated and showcase the venues understated elegance

The menu boasts a range of generous and appetising share plates, salads, mains, sides and antipasto dishes, using only the best local produce and presented beautifully. Guests can look forward to pairing dinner with a drink from Pelicano's extensive wine list and famous cocktail menu.

As the night progresses, Pelicano offers its guests a chance to unwind further whilst they enjoy the relaxed yet upbeat tunes played by some of the worlds best DJ's. Pelicano offers everything you need for a memorable evening out in the one spot, and the energy that will keep you thinking about your experience for time to come.







THE BUZZ

Pelicano is one of Sydney's most versatile event venues. Set in the heart of Double Bay, the venue spans over two bars, two levels, a VIP area, large outdoor terrace and operates with a total capacity of up to 240 guests.

With its unique, sophisticated and effervescent atmosphere, Pelicano makes the perfect venue for corporate, social and memorable events.

Whether a simple gathering of close friends, a business workshop or function, wedding, cocktail party, performance or product launch, Pelicano can tailor a bespoke package to your needs including organising your favourite performers and artists from around the world chosen by Sneaky Sound System's Daimon Downey.

Our objective is to provide an exceptional experience and a seamlessly executed event, and we are committed to creating tailored, seasonal menus using quality Australian produce that support our diverse and contemporary food style.

We can work to any budget and offer an exclusive membership rewards program to corporates whereby loyalty and follow up bookings can result in significant benefits and up to 25% off your final bill.

With in-house event planning and styling, performance booking and audiovisual teams, Pelicano can transform your small idea into a memorable reality.



'No two events will ever be the same – depending on your occasion, we'll serve up a deliciously intimate and sophisticated setting unique to you'.

THE BASQUIAT ROOM

Where all the action happens....The Basquiat Room is a unique, multi-purpose event space where the plush and elegant interior embraces guests with stunning visuals, music, sound artistic design, and the absolute best in contemporary cuisine. The Basquiat Room brings these elements together in sumptuous harmony for an experience that's a delight to all the senses.

This purpose-built space boasting state-of-the-art audio visual, production and lighting, is ideal for live music, entertainment events, product launches, conferences, corporate events and out-of-the-box cocktail parties. The area has a large round stage, multiple areas, a cosy cocktail area and green room making it a perfect option for your next event.

The Basquiat Room has a capacity of 50 seated, 100 standing.





THE CALDER ROOM



Located in a secluded area on the mid level of Pelicano, The Calder Room offers an intimate yet modern dining and cocktail area adjacent to the Top Bar.

The area is suitable for intimate functions of up to 10 people seated and 20 standing



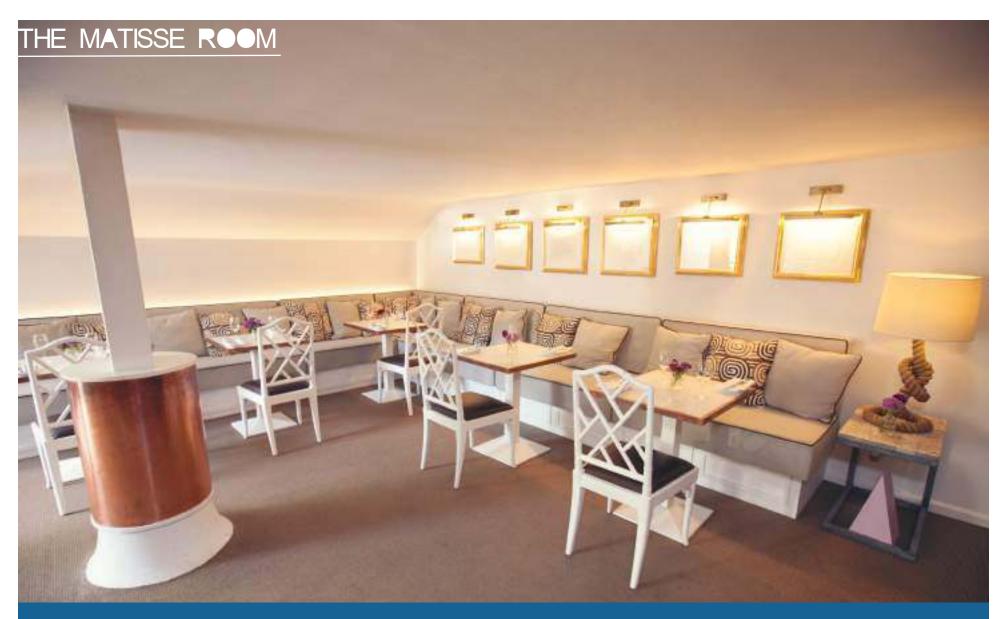
THE TOP BAR

Try not to be tempted by Pelicano's striped-clad bar team and Pelicano Playlist.

The Top Copper Bar will have you pulling up a seat, ordering some nibbles and settling in for the evening in no time.

The area is suitable for 50 standing and 20 seated around the bar.





Surrounded by original Matisse artwork and luxurious banquets, you'll feel as though you have just stepped of the boat and arrived at the latest hotspot on the French Riviera.

The area is suitable for 20 PAX seated or up to 50 guests for cocktail parties.





THE TERRACE

Perched amongst the hustle and bustle of the Double Bay, you will find the picturesque surroundings of The Terrace where its inviting and luxurious confines, the casual culinary pleasures of the palate and the free-form wonders of music and culture beautifully co-exist.

The area is suitable for up to 30 people seated.

THE LICHENSTEINROOM VIP AREA

This exquisitely renovated private luxury event space is ideal for cocktail functions, birthday's, VIP guests. The area can seat up to 12 and accommodate 25 standing.

Over looking the entire venue, take advantage of a sophisticated yet relaxed ambience in your own private setting.





THE VVIP EXPERIENCE

From the lavish art fuelled dining area adjacent to the intimate sanctuary of the bar, to the plush and private surrounds of the VIP area,

Pelicano offers the ultimate versatile venue for exclusive VIP events.

Handpicked, unique and expertly curated, whether it's an evening of highbrow entertainment or a night of hedonistic fun that you're seeking,

Pelicano will meet all your expectations and more.

We pride ourselves on our reputation for having hosted some of Sydney's finest parties over the past three years.

Whole venue or VIP room hire is available for private bookings.



This exquisite luxury private event space can comfortably fit up to 25 people and offers the option of complete (curtains drawn) or partial (curtains open) privacy.

Standard VIP Private Room Hire Package - \$10,000 (includes):

4 Hour Unlimited Premium Beverage Package (including canapés) for up to 25 PAX

Louis Roederer Champagne, Belvedere Vodka, Premium Spirits, Premium Wine Selection, Sparkling Water, Juices & Soft Drinks

VIP Security Guard

VIP Private Waitress

Limo Transfers (By Request)

Please note: Pelicano can organize a bespoke package for you by request including beverages, food, entertainment (DJ's & Performers) and styling. Bespoke packages may incur additional costs subject to requirements and availability. All bespoke requests require a minimum of 14 days advance notice.

Please contact Alex Cameron at alex@pelicano.com.au or on 0432 474 274 to discuss your event requirements.



DRINKING AND DINING







A divine synchronicity between seasonal contemporary and casual dining

SEASONAL DINING

Pelicano's warm and elegant interior, stunning visuals and French Riviera vibe, coupled with the absolute best in contemporary cuisine, makes Pelicano a primary choice for your next event.

Under the direction of Head Chef Fahim Noor, Pelicano's event chefs have a knack for seamlessly blending the classic and contemporary, producing exquisite dishes that meet each client's brief.

Attention to detail is paramount and Pelicano's culinary team continually push the boundaries to deliver exceptional results time and time again.

For groups of 8 or more, Chef Noor has created a set-menu (subject to seasonal change) that will impress a line-up of 8 to 50 guests. With an extensive premium wine and cocktail list to match, your dining experience in this resplendent venue is sure to be a memorable one.





SEASONAL DINING MENU

SET MENU

\$55 for a 2 course option \$65 for a 3 course option

Entree

Salt & Pepper Calamari (gf)
Lamb Ribs, Lemon and Herb Crust (gf)
Beef Carpaccio, Pickled Cucumber, Soy Dressing (gf)
Porcini and Truffle Arancini, Aioli

Main

Roast Chicken Breast, Roasted Peppers, Chickpea and Romesco (gf) 200gr Beef Tenderloin (Med Rare), Spinach Puree, Gnocchi, Veal Jus (gf) Angel Hair Spaghetti, Basil Pesto, Heirloom Tomatoes Sumac Baked Salmon, Quinoa Tabouleh, Pomegranate Viniagrette (gf)

Dessert

Brownie Fondant, Peanut Butter, Jelly, Bacon Dust Vanilla Pannacotta, Pomegranate Molasses, Honey

A 10% fnal bill service charge applies to al party bookings of 10 or more





CANAPES

Please select 10 items for \$38 per head Please include 2 substantial items

Please select 8 items for \$35 per head Please include one substantial item

Additional items \$3 per head Additional substantial item \$5.50 per head

Vegetarian

Truffe and Porcini Arancini with preserved Lemon and Tahini dipping sauce (gf)

Polenta Chips with fragrant salt and BBQ sauce (gf)

Zucchini and Mint Fritters with whipped Feta and Mustard dressing Crostini with whipped Feta, roasted Peppers and Pesto

Grilled Haloumi with Mint salsa (gf)

Cauliflower and Cumin fritters with Lime Yoghurt

Caramelized Onion tart, Goats Cheese, Black Olive

Dips with toasted sourdough (Hommous, Babaganoush and Spicy Capsicum dip)

Meat

Veal and Pork Sausage Rolls, Tomato Sauce
Beef Carpaccio, Ginger soy dressing (gf)
Wagyu Beef Skewer, Cajun Spice, Lemon (gf)
Lamb Cutlets marinated in Harissa (gf)
Sumac crusted Chicken Skewers, Aioli (gf)
Cardamon scented Lamb Kofta, Lemon Zest and Mint (gf)
Beef or Chicken Nachos
BBQ Chicken Pizza

Seafood

Tempura fried Prawns, light soy & ginger dressing (gf)
Salmon tostada, pickled Papaya and Guacamole
Kingfish ceviche, Harissa oil and Coconut cream
Prawn pizza, Coriander pesto
Mini crumbed Fish Burgers, Lemon mayo
Dukkah crusted Prawns with Green tahini
Grilled Prawns with Mint, Lemon and Spiced Tomato dressing
Market best Oysters with Eschallot Vinegar

Substantials (served in noodle boxes)

Slow cooked Chicken tagine, fragrant Rice and Mint yoghurt (gf) Quinoa tabouleh, Red Rice and Mixed Nuts Crumbed or battered Flathead, Chips and Tartare sauce Mini Wagyu Cheese burgers
Spice scented Chicken, Quinoa and Green Tahini dressing Mini Chicken katsu burger and Kewpie mayonaise

Sweet selection

Mini Belgian Chocolate Brownies with Walnuts Lemon Curd tarts with Raspberries Seasonal Fruit platter Vanilla Panna Cotta

SEASONAL SIPPING AND NIBBLING

Alex Raclet has built the Pelicano Playlist covering all the bases of expert craftsmanship in a glass. Choose a glass of stirred cocktail or sip on wine locally sourced or imported from all corners of the globe.

If these options aren't for you, Alex will work with you to create bespoke beverage options to suit your special needs.

Not to mention, an event without a canapé is like a party with no people. Our canapé menu is Asian inspired with a French twist and suitable for 20 to 180 people which can also be bespoke designed.

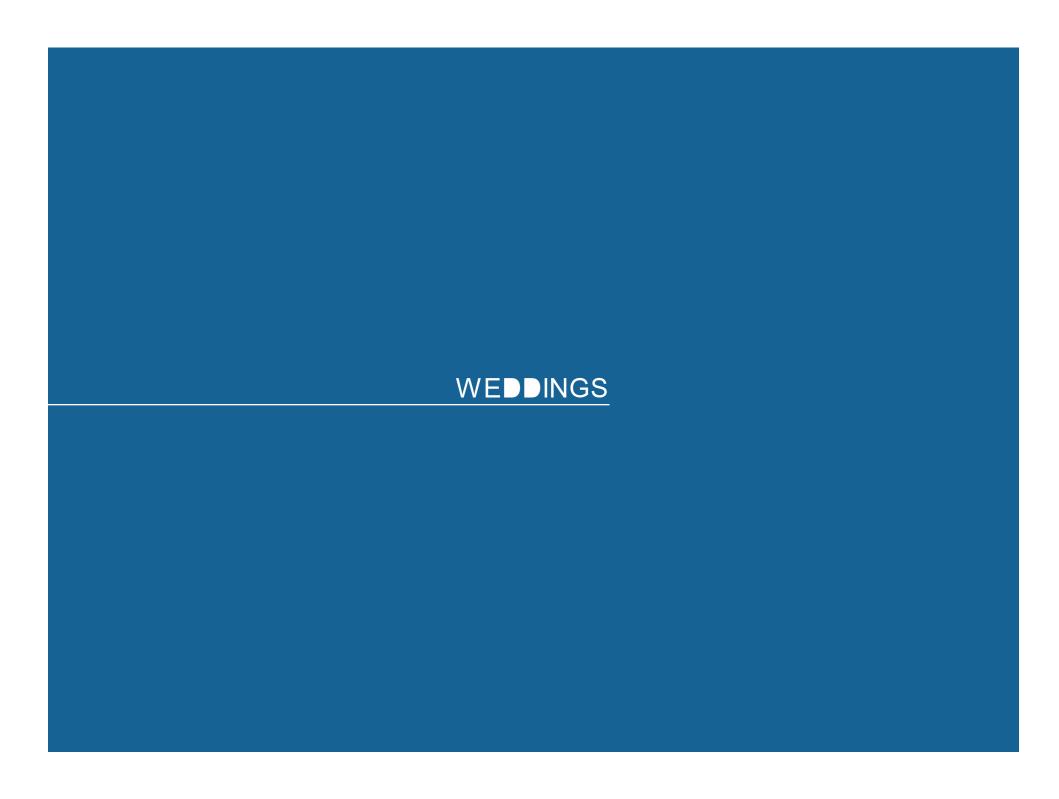
Drinks on consumption











WEDDINGS

From a contemporary or delicately romantic themed wedding, to an elegant Double Bay gathering, Pelicano can provide the ideal setting, bespoke performances, wonderful food and the immaculate service to celebrate your nuptials.

Each event is carefully planned to ensure the perfect, memorable day.

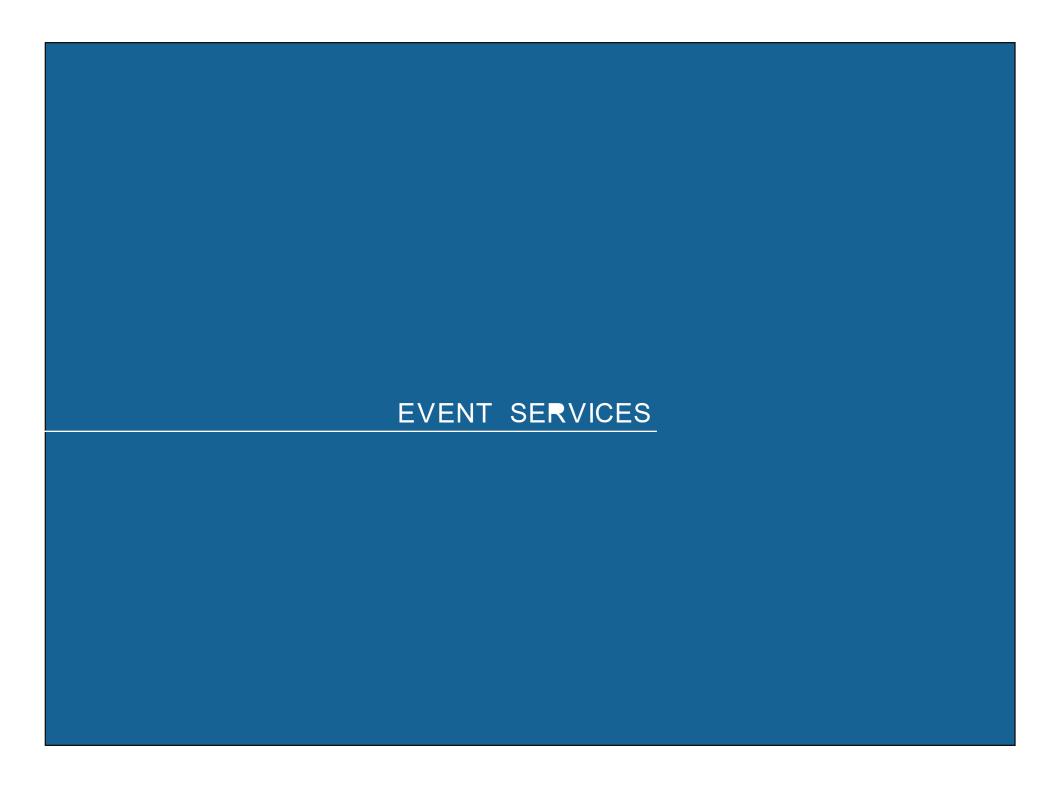
Our event an styling team is on hand and can make your day extra special.











EVENT SERVICES

Event Styling & Floral Arrangements

Our in-house events styling and production team are on hand to make your event extraordinary and memorable. We can organise everything from flowers, table settings, lighting, gifts and much more.

Bespoke Performance Bookings, AV & Production

Pelicano is one of the only venues in Sydney who can secure local and international performers to give your event the extra WOW factor. Our Events team will work with you to discuss all your entertainment, staging, production and audio visual needs.

Limousine Services

Pelicano can organise chauffeur driven transportation on request.

Dining

Our Head Chef Fahim Noor is available for consultation when planning your special event menu and will design a bespoke menu to your taste. Chef Noor and his team have an exceptional reputation for delivering beautiful dishes, using a blend of classic and contemporary techniques to meet each client's brief.

Wine

Our in-house Bar Manager Alex Raclet will work closely with you and the culinary team to make sure your beverage selections are perfectly paired with your menu choices, needs and in line with your budget.

Security

Our in-house events and security team can look after all your security needs.

THE FINE PRINT

Confirmation & Deposit To confrm a function booking, a deposit of 50% is required along with completed booking form and signed terms and conditions. All deposits in the November to December period are \$1,000.00. Should the above mentioned forms and deposit not be received by the due date, the venue reserves the right to cancel all tentative held on the client's behalf.

Cancellation If cancellation occurs within 4 weeks prior to the event date, the deposit is forfeited. If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs.

Ist November to 31st December - If cancellation occurs within 6 weeks prior to the event date, the deposit is forfeited. If cancellation occurs within 15 working days prior to the event date, the client will be charged 100% of the food costs.

Final Numbers & Details Guaranteed minimum numbers of guests attending and all fnal details should be notifed to the event manager no less than ten working days prior to the event.

Payment For any outstanding beverage tabs, these are to be settled on the evening of the function.

No extensions of payment will be permitted. All functions require a 10% booking fee. A 2.5% surcharge will be charged to all purchases paid with American Express. A credit card and identification must be given as security for all beverage tabs.

Insurance/Damage Our organization will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are fnancially responsible for any loss or damage sustained

to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired by us for you.

Dress Regulations Stringent dress regulations apply. Management reserves the right to refuse entry when it deems necessary. In some instances no fancy dress will be permitted. Smart casual dress code applies. ALL GUESTS ARE SUBJECT TO MANAGEMENTS DISCRETION.

Other The client shall conduct the function in an orderly manner and in full compliance with the rules set out by Pelicano management and in accordance with all applicable laws. The client is responsible for the conduct of the guests and invitees and indemnifes the venue for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to

the function by the client, client's guests or invitees, unless prior permission has been obtained (excluding cakes – to be discussed prior to event). Pelicano reserves the right at its absolute discretion to exclude or remove any persons from the function or Pelicano premises without liability. Management reserves the right to close the bar when it deems necessary. Pelicano reserves the right to cancel the booking if: Pelicano or any part of it is closed due to circumstances outside the venues control. The client becomes insolvent, bankrupt or enters into liquidation or receivership. The deposit or room hire and food have not been paid by the due date.

(PLEASE NOTE THIS MUST BE SIGNED AND RETURNED WITH BOOKING FORM)

Signed: Date:

CONTACT US

24 Bay St
Double Bay Sydney
T 02 80214050
F 02 80212338
bookings@pelicanobar.com.au

Mon & Tues closed Wed 5 - 12am Thurs 12 - 12am

Fri & Sat 12 - 2am Sun 12 - 10pm

