



BUCKLEY'S

CRAFT BEER BAR

BUCKLEY'S

OUR VENUE

Buckley's is ideally positioned by the waters edge in Sydney's Circular Quay. A moments walk from the CBD & only minutes to the Sydney Opera House. With stunning views overlooking Sydney Harbour & the iconic Harbour Bridge, Buckley's is the perfect location for your next function or event.

We have put this package together to guide you through what we have to offer for all your function & event needs. Buckley's has three unique areas that can be used individually, as a combination, or the entire venue. Each space has something that feels uniquely special & all areas can cater for sit down, stand up, indoor & outdoor events. We can host any sort of function or event, & our team will make it carefree & ensure it is a success. Let us deliver your perfect event from start to finish.

CONTACT US

Should you require any further assistance, or would like to speak to one of our friendly staff about how Buckley's is right for your next event, please contact us.

Name: Leonne Lay
Sales & Events Manager
Tel: (02) 9247 8199

Mob: 0447 455 343
Email: leonne@groupmi.com.au
Website: buckleyssydney.com.au



FORESHORE

Foreshore is an area right out of the front of the venue, a stunning alfresco space with a sweeping view of Sydney Harbour & the iconic Harbour Bridge. There are a mixture of low & high dining tables and seatings and is an ideal area for small casual dining or a cocktail style reception.

MAX CAPACITY

Seated

100

Cocktail

125



COURTYARD

The courtyard is a private alfresco area featuring amazing views of the harbour. The area is accessible from the venue and waterfront walk way. The area is furnished with wooden crafted long low & high tables and is the perfect space for corporate drinks and cocktail-style receptions.

MAX CAPACITY

Seated

80

Cocktail

125



CRAFT BEER BAR

The craft beer bar is a large open plan area with direct access to the bar, view of the harbour & city skyline. The area has luscious greenery throughout with selection of booths, high & low tables. The space can be divided into smaller exclusive function spaces where required and tables can be moved or set in a variety of styles. It is the perfect space for live or DJ entertainment and includes TV screens available to use.

MAX CAPACITY

Seated

150

Cocktail

200



EXCLUSIVE USE

The whole venue can be hired exclusively for large events. All venue spaces can be stripped to an empty canvas which with the professional help of our chefs, event managers and suppliers, we are able to transform our space to meet your every need.

MAX CAPACITY

Seated

330

Cocktail

450

CANAPES

GF Gluten Free V Vegan VG Vegetarian DF Dairy Free VO Vegan Option Available

HOT CANAPES

- Quinoa Falafel w/ Tomatillo Sauce GF V VG DF
- Stuffed Pumpkin Flower w/ Ricotta & Sweet Corn VG
- Buttermilk Fried Popcorn Chicken w/ Dips
- Arancini w/ Cheese & Bacon
- Kofta (Beef, Lamb option) GF DF
- Crisp Fried Squid w/ black garlic mayo GF
- Croquettes w/ Gruyere & Sweet Corn VG
- Crab Cake w/ Crème Fraiche & Caviar GF
- Jalapeno Poppers stuffed w/ Cheese VG
- Peking Duck Wellington
- Beef Filo Pastry

COLD CANAPES

- Black Fig & Goats Cheese Tartlets VG VO
- Salmon & Tuna Poke Spoons w/ Avocado, Sesame & Wakame, Soy GF DF
- Oysters (Natural & Vinaigrette) GF DF
- Cherry Bocconcini & Olive Bites w/ Chimichurri GF VG VO
- Bruschetta w/ Tomato, Avocado & Goats Cheese VG VO
- Smoked Chicken Blinis w/ Whipped Cream Cheese
- Smoked Salmon Tartine w/ Goat Cheese
- Rice Paper Wraps w/ Sweet & Spicy Dipping Sauce (Prawn, Vegetarian option) GF DF VG VO
- Stuffed Cherry Tomato w/ Avocado & Basil GF DF VG V

DELUXE PACKAGE

\$38 per person
choose any 6 canapes - 3 hot & 3 cold

PLATINUM PACKAGE

\$48 per person
choose any 8 canapes - 4 hot & 4 cold

SUBSTANTIAL CANAPES \$4PP

- Prawn & Pork Belly Noodle Box
- Beer Battered Fish and Chips
- Hard & Soft Custom Tacos GF DF VG VO

SLIDERS

- 18hr Smoked Brisket w/ Red Cabbage & Apple Slaw
- Buttermilk Fried Chicken w/ Green Chilli Mayo, Slaw
- Quinoa & White Bean Rosti w/ Aioli, Rocket

DESSERT CANAPES \$4PP

- Mini Mess (Strawberries & Cream) VO
- Baby Gelato Honeycombs GF
- Vanilla Bean Panna Cotta Bites w/ Raspberry Coulis GF

OPTIONAL EXTRAS

- Chefs selection of welcome canapes (chef's selection of 3 canapes served on arrival \$15pp)
- Cocktail on arrival – please ask our event coordinator for the cocktail options \$10pp
- Cheese Board \$16pp
- Charcuterie Board \$18pp

FOOD STATION

PIZZA STATION FROM \$15PP

Chef's Selection of Pizza's

CHARCUTERIE & CHEESE STATION FROM \$30PP

Cured & Smoked Meats with Mixed Condiments, Assorted Cheese & Bread

THE GREAT BUCKLEY'S COOKOUT STATION M.P

Chef's Selection of Traditionally BBQed & Super Slow Smoked, House Marinated Meat & Seasonal Vegetables. Eg. Marinated lamb, Chicken & Veggie Skewers, Slow Cooked Pulled Brisket Sliders & etc

DESSERT & SWEETS STATION FROM \$18PP

Chef's Selection of Mini Dessert

MIN CAPACITY

In conjunction with Canapes package

80

PLATTER MENU

GF Gluten Free V Vegan VG Vegetarian DF Dairy Free VO Vegan Option Available

SLIDER PLATTER \$90

Gluten Free Options available

- Smoked Brisket
- Braised Pork
- Buttermilk Fried Chicken w/ Slaw
- Quinoa & White Bean Rosti ^{VG}
- Crunchy Fish

CRAFTY PLATTER \$90

Select 1 or 2 meats

- Beef
- Lamb
- Pork
- Chicken
- Sausage
- w/ Seasonal Salad, Flat Bread, Pickles, Chips & House Made Dips

PIZZA PLATTER \$80

Gluten Free & Dairy Free Options available

- Caprese
- BBQ Meat
- Smoked Chicken
- Vegetarian w/ Spiced Sweet Potato, Onion, Mushroom, Avocado, Pinenuts, sugo ^{VG}

SEAFOOD PLATTER \$165

- House Smoked Salmon
- Oysters
- Confit Octopus
- Grilled & Battered Fish
- Mussels, Prawns
- Roasted Cocktail Potato

MIN CAPACITY

12



SOCIAL AFFAIR

2 COURSE \$48 PER PERSON | 3 COURSE \$58 PER PERSON

GF Gluten Free V Vegan VG Vegetarian DF Dairy Free VO Vegan Option Available

ENTREE

Alternate Served (Selection of 2)

- Goat Cheese & Avocado Tartine V VG
- Sea Salt & Chipotle Squid w/ Lime & Chimichurri Mayo GF DF
- Gruyere & Sweetcorn Croquette w/ Black Garlic Mayo VG
- Smoked Chicken Tart w/ Sweet Potato & Crisp Onions
- House Smoked Salmon w/ Labnah, Dill Oil & Radish
- Smoked Beef Filo w/Sweet Potato Puree

MAINS

Alternate Served (Selection of 2)

- Miso Glazed Crisp Skinned Chicken Breast w/ Edamame Puree, Asian Mushrooms, Target Radish & Ale Jus GF DF
- Tindauro Sirloin 250G (Med Rare) w/ Truffled Celeriac Puree, Candied Beets GF DF
- 12Hr smoked brisket w/ Truffled Celeriac, pickled tomato & ale jus GF DF
- Pressed Pork Belly w/ Beetroot Hummus, Spiced Sweet Potato & Apple Cider Jus GF DF
- Vanilla Poached Salmon w/ Avocado Puree, Beetroot Oil & Pine Nuts GF DF
- Stuffed Gourmet Tomato w/ Truffled Mushroom Farce, Sweet Potato Rosti & Tomatillo GF DF VG V

DESSERT

Alternate Served (Selection of 2)

- Buckley's Mess (Fancy Strawberries & Cream) VO
- Beerimisu J.O.S
- Porter Ale Bombe Alaska w/ Raspberry Coulis
- Honey Comb Brulee w/ Tuile GF
- Apple & Peach Pie Crumble w/ Vanilla Bean Anglaise

SIDES \$8 EACH

- House Slaw w/Buttermilk Dressing V
- Chips w/ French Onion Aioli DF VG
- Chats w/Sea Salt & Herb Butter GF DF VG
- Warm Assorted Breads V

MIN CAPACITY

15

*Additional 3 selections \$3pp

An alternate drop is required for this menu. Your Entree, Main & Dessert will be served alternately.
A choice will not be offered on the day, guests may swap amongst themselves as required.



BUCKLEY'S BANQUET

\$80 PER PERSON

GF Gluten Free V Vegan VG Vegetarian DF Dairy Free VO Vegan Option Available

BREAD

- Warm Sourdough Baguette w/ Cultured Butter

ENTREE TO SHARE

- Sea Salt & Chipotle Squid GF DF
- Spicy Chicken Bites DF
- Gruyere & Sweetcorn Croquette w/ Black Garlic Mayo VG
- Pork Shoulder Nacho's GF DF VG V

MAINS TO SHARE

- Crackling Roasted Pork Belly w/ Garlic & Rosemary Cocktail Potatoes, Pickled Red Cabbage & Pear Cider Gravy GF DF
- Slow Roasted Lamb w/ Sweet Potato Mash, Tabouleh, Labnah & Mint Sauce GF
- Tindauri Sirloin (Med Rare) w/ Honey Baby Carrots, Spiced Pumpkin, Baby Beets & Beer Jus GF DF
- Whole Tasmanian Salmon w/ Fennel & Apple Slaw & Celeriac Mash GF

SIDES

- House Slaw w/ Buttermilk Dressing
- Chips w/ French Onion Aioli

DESSERT TO SHARE

- Buckley's Mess (Fancy Strawberries & Cream)
- Beerimisu J.O.S
- Porter Ale Bombe Alaska, Raspberry Coulis
- Honey Comb Brulee, Tuile
- Apple & Peach Pie Crumble, Vanilla Bean Anglaise
- Gelato Cones

MIN CAPACITY

20





DRINKS PACKAGE

DELUXE PACKAGE

2 hrs \$45 per head
3 hrs \$55 per head
4 hrs \$65 per head

TAP BEER

- James Squire Beers & House Craft Core range on tap

BOTTLE BEER

- James Boags Light

WINES BY THE GLASS

- Rothbury Chardonnay
- Rothbury Sauvignon Blanc
- Rothbury Brut
- Rothbury Shiraz Cabernet

- Juice & Soft Drink included

PLATINUM PACKAGE

2 hrs \$65 per head
3 hrs \$75 per head
4 hrs \$85 per head

TAP BEER

- James Squire Beers & House Craft Core range on tap

BOTTLE BEER

- Corona
- James Boags Premium
- James Boags Light

WINES BY THE GLASS

- Rothbury Chardonnay
- Rothbury Sauvignon Blanc
- Tempus Two Sauvignon Blanc
- Rothbury Shiraz Cabernet
- Tempus Two Shirazv
- Emeri Pink Moscato

HOUSE SPIRITS

- Smirnoff Vodka
- Johnny Walker Red
- Gordons Gin
- Bundeburg Rum
- Jack Daniels Whiskey

- Juice & Soft Drink included

MIN CAPACITY

50

OPTIONAL PACKAGE

TAB ON CONSUMPTION

Allows the host to keep a running bar tab at our standard liquor prices, for the entire amount of beverages ordered by their guest.

CASH BAR

Where you & your guests purchase their own drinks from the bar as they go, at our standard liquor prices.

Must be in conjunction with other packages

Additional bar and wait staff can be arranged at an additional cost (minimum 2 hours)

EVENT DETAILS

Name: _____

Company: _____

Phone/Mobile: _____

Email: _____

Address: _____

Type of Event: _____

Date of Event: _____

Arrival Time: _____

Style of Event: ☐ Sitdown ☐ Cocktail Reception

Number of Guests _____ (To be confirmed 7 days prior to event)

Room/Area required ☐ Courtyard ☐ Craft Bar/ Bar ☐ Foreshore

MENU

CANAPES

- ☐ Deluxe Package \$38pp
- ☐ Platinum Package \$48pp

PLATTER MENU

- ☐ Slider Platter \$90 ☐ Crafty Platter \$90
- ☐ Seafood Platter \$165 ☐ Pizza Platter \$80

SOCIAL AFFAIR

- ☐ 2 Course \$48 pp ☐ 3 Course \$58 pp
- ☐ Banquet Menu \$80pp

BEVERAGE

DELUXE PACKAGE

- ☐ 2 hrs \$45 per head
- ☐ 3 hrs \$55 per head
- ☐ 4 hrs \$65 per head

PLATINUM PACKAGE

- ☐ 2 hrs \$65 per head
- ☐ 3 hrs \$75 per head
- ☐ 4 hrs \$85 per head

PAYMENT

Name: _____ Amount \$ _____

Electronic Funds Transfer Amount \$ _____

EFT reference _____

Bank: _____ St George

Account Name: _____ Management International Entertainment

BSB: _____ 112 879

Account number: _____ 451 184 259

Note: Please ensure you reference direct credit payments with the name of your booking will be made & email a receipt of payments to leonne@groupmi.com.au

Credit Card

Card Type

- ☐ Master Card ☐ Visa ☐ Amex (3% Surcharge)

Name on card: _____

Card Number: _____

Expiry Date: _____ CCV: _____

Signature: _____

Date: _____ Amount \$ _____

CONTACT

Name: Leonne Lay

Position: Sales & Events Manager

Tel: (02) 9247 8199

Mob: 0447 455 343

Email: leonne@groupmi.com.au

Website: buckleyssydney.com.au

TERMS AND CONDITIONS

TENTATIVE BOOKINGS: All tentative functions will be held for a period of five (5) working days, after which time the booking will be released.

BOOKING CONFIRMATION: Bookings are confirmed once we receive a completed, signed Booking Form & a deposit of \$1000. Management reserves the right to cancel any unconfirmed bookings.

FUNCTION CANCELLATION: Cancellations that are received fourteen (14) working days prior to the date will incur no penalty. Failure to cancel a reservation within fourteen (14) working days will result in 100% of the deposit being charged to the credit card. Buckley's reserves the right to cancel any booking or reservation, if the contract has not been received within fourteen (14) working days to the function date.

GUARANTEED CATERING NUMBERS: To ensure the efficient execution of your function we require accurate numbers seven (7) working days prior to the function. Applicable charges will apply or on final counts, whichever is greater. The per person menu charge will apply for any guests not showing for the confirmed booking numbers.

MINIMUM SPEND: Securing the entire venue or a section within the venue exclusively is based on a minimum spend. This is not a room hire fee but the guaranteed spend on the food & beverage including GST. Please be aware that if your final guest numbers, menu selection &/or beverage selection do not reach the minimum spend discussed, a venue hire fee will be added to your final invoice.

WET WEATHER: In case of wet weather we will endeavor to accommodate your booking from the Courtyard or Foreshore (minimum spend & upon application) to the Restaurant. In the case of bad weather a Marquee may also be hired at your expense for the Courtyard area.

SEASONAL MENU CHANGES & PRICES: The menus provided are subject to seasonal changes. Where possible, Buckley's will aim to meet all clients' individual needs. We will also endeavor to maintain prices as originally quoted; however, they may change without notice. Menu confirmation is required minimum seven (7) working days prior to your booking.

PRIVACY & PRICING: All pricing of your personalised package is strictly confidential & tailored accordingly to your requirements.

CAKES: You are welcome to bring your own cake. Cakeage incurs a fee of \$20 per cake.

DECORATIONS ETC: Permission must also be sought prior to putting up any decorations &/or lighting etc.

RESPONSIBLE SERVICE OF ALCOHOL: Buckley's is obliged to abide by State Government regulation in regard to the responsible service of alcohol. Intoxicated persons, minors & those whose behavior is considered by management as disorderly will be refused beverage service & may be asked to leave the premises. It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to call police &/or terminate the functions, without refund of any monies, should such behavior present a problem to guests, staff or neighbours. No food or beverage may be brought into or taken off the premises.

INDEMNITY & DAMAGES: The client will acknowledge responsibility for the conduct of their guests & agree to indemnify Buckley's for any liability loss claim or proceedings in respect of any loss or damage to property or equipment caused by any or all guests at the above function.

TERMS AND CONDITIONS CONT.

EMERGENCIES: Buckley's may cancel this agreement at any time if there exists an emergency or threat of danger to any person without notice.

TIMING: Buckley's has the right to book other functions up to 1 1/2 hours before the scheduled function commencement time & 1 1/2 hours after the scheduled function finishing time.

AUDIO EQUIPMENT: It is the client's responsibility to ensure that all AV equipment is configured to Buckley's specifications & tested prior to the function date. This must be prearranged with the Function Manager & charges will apply.

SMOKING: Buckley's is a non smoking venue.

BEVERAGE PACKAGE: Drinks are priced on a per hour consumption & the level or brand of alcohol included. Prices listed below are inclusive of GST. All packages must be confirmed & paid for prior to your function. Numbers cannot be decreased 14 days prior to the functions commencement. Additional bar & wait staff can be arranged at an additional cost.

All packages include soft drink & juices.
All prices shown are on a per head basis.
All wines & sparkling wine are to be served by the glass, bottles not included.
All spirits are to be served single shots, no doubles.
All packages have a 2 hour minimum & a 4 hour maximum.
Minimum of 50 people for drinks packages.
Other varied selections available at an additional charge.

SECURITY & RESPONSIBILITY: Under no condition does Buckley's take responsibility for any items brought by the client into Buckley's. It is the clients' responsibility to ensure the security of their equipment & their guests possessions while on the premises. For particular functions Buckley's will recommend & reserves the right to supply security if deemed appropriate at the client's cost.

DELIVERY & COLLECTION OF GOODS: Buckley's will only accept delivery of goods on the day for the function & all goods must be collected on the same day unless prior arrangements have been made.

ENTERTAINMENT: Entertainment is by own arrangement & subject to management's approval & to approval by Sydney City council & the NSW Liquor, Gaming and Racing. We retain complete discretion at all times to vary or halt entertainment which impacts on the restaurant patrons or restaurant operations, or does not comply with any applicable laws or regulations or which may cause us to be in breach of the terms of our lease.

GST: All prices are inclusive of GST.

SURCHARGES: A 10% surcharge applies on Sunday's & Public Holidays on all charges quoted. For any exclusive events, should your function extend past the agreed conclusion time, a surcharge may apply per \$200 per hour. This also applies to functions that extend past midnight.

PAYMENT: The balance must be settled at the close of the function unless prior arrangements have been made. Please supply a credit card details with type/number/name on card/expiry date.

I have read & agree to all terms & conditions.

Please sign & return these Terms & Conditions by email to leonne@groupmi.com.au to indicate you have understood & are agreeing to Buckley's terms & conditions.

Print name: _____ **Date:** _____ **Signature:** _____