





The Bucket List is the ultimate casual chic beachside venue where guests can wine and dine mere metres from Bondi Beach. Take advantage of the absolute oceanfront location with unobstructed views that stretch from North to South Bondi, we are the perfect beachside venue to host your next event. The decor takes on a contemporary beachy, playful and colourful design consisting of 4 main dining areas all available for hire, including an outdoor casual area to soak up the sun* and a warming fireplace inside for the cooler months.

*please note that the outside area is available as part of exclusive venue only

Our experienced events team have done it all! We are happy to work closely with you to turn your dreams into reality. Whatever your desires we can tailor your event to suit your specific needs and create a truly memorable experience that you and your guests will love.

Functions & Events at The Bucket List Bondi Beach

Birthdays | Breakfasts | Corporate Events
Christmas Parties | Weddings
Engagement Parties | Movie Nights
Social Get Togethers | Product Launches
Activations | Presentations | Fundraisers
Exhibitions | Fashion Shows





ENTIRE

The Entire Venue is available for exclusive hire for those moments where you simply want it all.



Capacity of 400 guests cocktail style or 200 fully seated

Two fully functioning bars

DJ booth with current industry style equipment included

Inclusion of the outside courtyard and smoking area if required

Flexible venue layout

Available Monday to Friday from 11am till midnight

Exclusive use on weekends available on request



The Fish Bowl is spoilt with panoramic ocean and beach views. Be the envy of Bondi as you party the day away in this spectacular setting BOWL

Capacity of 200 guests cocktail style

80 guests fully seated

Own dedicated wrap around bar, and can include an outdoor balcony area

Can be booked non-exclusively per booth section

Available Monday to Sunday 11am till midnight Arrival by 12.30pm on weekends in Summer months

All areas can be combined to create larger capacities

Evening booking accepted during the cooler months





The Garden Terrace is a private tropical oasis boasting brightly coloured picnic tables and miniature majestic palm trees. Features an awning that can be opened up for extra sunshine on warmer days or closed for extra shelter with heaters during the cooler months.

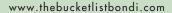
Capacity of 80 people cocktail style or 50 people seated

Can be booked exclusively or per table

Available Monday to Sunday 11am till midnight
Arrival by 12.30pm on weekends in Summer months

All areas can be combined to create larger capacities

TERRACE





This spacious open room is delightfully presented in a casual rustic beach style. Adjacent to the buzzing open kitchen, this is the ideal area for presentations or activations with a projector screen and two TV screens available for use. Tables can be moved or set in a variety of styles.

Capacity of 80 people cocktail style and 60 people seated

Use of AV equipment

Available Monday to Sunday 11am till midnight
Arrival by 12.30pm on weekends in Summer months

All areas can be combined to create larger capacities

We accept evening bookings during the cooler months.





PLATTER MENU

\$5 each

minimum 10 per item

sydney rock oysters w ponzu dressing (gf) grilled haloumi & crisp polenta, za'atar & honey (v)

smoked eggplant, pomegranate & pepita seed tabouli in lettuce leaves (v, gf)

mushroom & mozzarella arancini, aioli (v)

raw tuna toast, romesco sauce, fennel, lemon

salmon poke lettuce cups, cucumber, radish, sesame, soy, shallots (gf)

buttermilk fried chicken smoked chilli mayo

Something Sweet \$6 each minimum 10 per item

smashed pav, passionfruit & berries (v, gf) mini choc top cones (v)

\$7 each

minimum 10 per item

fully loaded hummus platter, olives, feta, crispy chickpeas (v gf*) served wtih leaves & sourdough

grilled qld prawn skewer, garlic, rosemary, paprika (gf)

soft shell crab sliders sriracha mayo, slaw

cheeseburger sliders lettuce, pickles, cheese, special sauce

spanner crab tostadas w smoked chilli mayo, avocado, cucumber, chilli, lemon (gf) pulled pork sliders, smoked chipotle mayo, slaw

slice serrano jamon & pickled chillies, catalan tomato bread

mini baby kale 'green goddess' salad, avocado almonds, sultanas, parmesan, chilli & lemon

mini charred corn & heirloom tomato tabouli, buckwheat, almonds, mint (v, gf)

\$9 each

minimum 10 per item

fresh crab rolls iceberg, radish, truffle mayo

fennel & polenta dusted calamari, aioli, parsley & lemon (gf*)

grilled fish, chicken or lamb skewers, spiced yoghurt (gf) please choose one

chipotle fish taco, pico de gallo, cabbage, smoked chipotle mayo, cabbage, lime

bucket list's famous mini beer battered fish'n'chip buckets, tartare

king salmon mini poke bowls (gf, v*) rice noodles, avocado, cucumber, edamame, pickled ginger & carrot, radish, soy, sesame, shallots, cashew & coconut crunch, miso sriracha mayo



PRICE PER HEAD OPTION

Bronze \$29pp 5 Canapes per person

3 options from the \$5 platter menu 2 options from the \$7 platter menu Silver \$36pp 6 Canapes per person

3 options from the \$5 platter menu 3 options from the \$7 platter menu Gold \$45pp 7 Canapes per person

3 options from the \$5 platter menu

3 options from the \$7 platter menu

1 option from the \$9 platter menu

Create your own

For a casual and relaxed function you may choose your desired options from our platter menu. We recommend between 5-8 different choices per person

These menus are for a minimum of 10 guests.

Items must be pre-ordered and pre-purchased at least 5 days in advance

Please note that items and pricing are subject to change due to seasonal factors

These prices are for Spring/Summer 2017 and may change for 2018

Banquet Menu \$60 with dessert / \$50 without

LOCAL BURRATA MOZZARELLA (V) salsa verde, charred bread

ALBACORE TUNA POKE (GF) avocado, pickles, leaves

BUTTERMILK FRIED CHICKEN smoked chili mayo, pickles, shallots

PAN- ROAST BARRAMUNDI (GF*) snow peas, charred corn, farro, fennel, buttermilk

GRILLED SCOTCH FILLET STEAK (GF) horseradish & herb steak butter

HOT CHIPS (V) bucket list seasoning

SHAVED ZUCCHINI & CABBAGE SALAD peas, mint, vinaigrette (V,GF)

SNICKERS CHOCOLATE BROWNIE (V) salted peanut caramel, dark choc mousse, vanilla ice cream, honeycomb



BUCKET LIST BANQUET MENU

seasonal, may vary please confirm with events team

All banquet menus are fully seated shared style dishes served down the middle of the tables and include brasserie sourdough bread & olives on arrival

Please note we do not provide beverage table service although this can be arranged at an extra cost.

A designated beverage waiter can be arranged for \$35 per hour.

www.thebucketlistbondi.com

(GF) GLUTEN FREE (V) VEGETARIAN

Paella \$15 per head \$750 per pan

seafood & chorizo paella

watch as our famous giant seafood and chorizo paella is cooked before you. packed with prawns, mussels, calamari, fish & chorizo

vegetarian or non seafood options available

veg example capsicum, zucchini, pumpkin, peas, corn, olives, pico de gallo

one pan feeds 50-60 max 2 pans available



Beach BBQ \$65 per head

hummus fully hummus platters, tomatoes, olives, almonds, onion, feta & herbs

marinated prawn & chicken skewers, chimmi churri

whole roast side of mt cook salmon, sauce vierge grilled lamb cutlets w za'atar & lemon grilled corn on the cobb w garlic & herb butter

crushed potato, pea & pistachio salad, mint & mustard vinaigrette

baby kale 'green goddess' salad, avocado, almonds, sultanas, parmesan, chilli & lemon

bread rolls & sauces

add fresh oysters & prawns for \$19 per head

EXPERIENCE STATIONS

TACO BAR - \$29pp
create your own tacos with pulled pork,
baja style fish & jerk chicken or braised beans
accompanied by guacamole, pico de gallo,
sauces & lettuce

FRESH SEAFOOD BOAT - \$39pp nothing says summer by the beach more than this seasonal selection of fresh cooked & raw seafood including, oysters, prawns, bugs & sashimi. served with condiments and soft rolls

GRAZING STATION - \$29pp
the perfect grazing table chefs selection of cured
meats, cheese, olives, smoked trout rillette,
grilled seasonal vegetables & pickles & bread

EXPERIENCES

Tick these off your Bucket List!

All experience menus require a minimum of 50 guests







Light Buffet \$15

fresh seasonal fruit freshly baked pastries

Hot plated breakfast \$35pp- fully seated

seasonal fruit, yoghurt & house-made gluten free muesli (v, gf) scrambled free range eggs (gf) w prosciutto, avocado, roasted tomatoes house bread (v) & pasture-fed, hand churned butter

Beverages

orange, apple or pineapple juice \$5
coffee or tea station \$4 per person
(please note that groups larger than 15, we
offer filter coffee and tea
barista coffee \$4.50
smoothies or mini smoothies poa
prosecco mimosa \$10
bloody mary's \$16

other alcoholic beverages on request

Breakfast platters | cocktail style Choose 3 items \$25pp | Choose 5 items \$35pp

chia pudding (v)
w yoghurt, strawberries, watermelon
coconut bircher (v, gf)
w fresh apple & berries

yoghurt, fruit & handmade local granola (v)

pumpkin, mushroom, olive, feta frittata (v)

blueberry & ricotta muffins (v)

avocado, tomato toast (v) w lemon & sprouts crostini

ham & cheese toastie

cured salmon, avocado & cucumber crostini

greens & egg pot - soft boiled egg (v, gf) w kale, hummus & quinoa

shak shuka pot - soft boiled egg (v, gf) w labna, in a lightly spiced rich tomato sauce



BREAKFAST MENU

Standard beverage package for 3 hrs (min 40 guests) \$49PP | extra hr \$12pp

all tap beer excl. heineken & kirin
james squire orchard crush cider
james boags light
2017 sauvignon blanc, adelaide hills, australia
2016 musso pinot noir, vino de la tierra de castilla,
spain
2017 salena rosé, loxton, sa
'1530 brut' prosecco, veneto, italy
soft drinks and juices

Premium beverage package for 3 hrs (min 40 guests) \$59PP | extra hr \$12pp

all tap beer
all bottled beer
james squire orchard crush cider
boags light beer
all white wine
all red wine
french rosé

add champagne POA



Bubbles	10 50
cielo '1530 brut' prosecco, veneto, italy	10 50
G.H. mumm cordon rouge nv,	110
champagne, france	

White		101 50

2017 sauvignon blanc, adelaide hills, australia 2016 mandoleto pinot grigio, veneto, italy 2015 musso chardonnay, vino de la tierra de castilla, spain 2015 trebbiano d'abruzzo, abruzzo, italy

Rosé

2017 salena rosé, adelaide hills, australia	10 45
2015 domaine la colombe rosé,	13 65
provence, france	
2017 pour les amour, rosé magnum, provence, france	120
provonco, manco	

Red	10 5	0
Red	10 1 5	0

2016 musso pinot noir,
vino de la tierra de castilla, spain
2016 shiraz petit verdot, adelaide hills, australia
2014 the invisible man tempranillo,
13 | 65
rioja, spain
2016 shiraz mesa,
13 | 65
pyrenees region victoria, australia

Draught Beer

hahn super dry 1 james squire 150 lashes kosciuszko pale ale 1 heineken 1 kirin

Bottled Beer

red stripe | birra moretti | heineken white rabbit | summer bright | tecate kona big wave | corona | kirin | furphy ichiban | kilkenny | james boags light

Cocktails | \$18 glass | \$36 pitcher

PASSIONFRUIT MOJITO
pampero, passionfruit, mint, lime
LIFE'S PEACHY
aperol, absolut peach, lemon, soda, lemonade
PIMM'S PITCHER (by pitcher only)
pimm's, ginger ale, lemonade, fruit
SANGRIA PITCHER (by pitcher only)
bucket list sangria

by glass only

MISS MONTENEGRO dark rum, amaro montenegro italiano, chocolate bitters, apple juice, lemon juice	18
MARGARITA don julio margarita	18
BLOODY MARY smirnoff vodka, tomato juice, bucket list's signature spices	18
ESPRESSO MARTINI absolut vanilla, kahlua, coffee	18
PALOMA don julio reposado, ruby red grapefruit, le	18 mon
FROSÉ frozen rosé, regal rogue wild rose, strawberries	16
APEROL SPRITZ aperol, prosecco, soda	16

Add on's

arrival cocktail	18рр
arrival champagne	15pp/p hr
add house spirits to bev pack	10pp/p hr
add extra hour to bev pack	16рр
add designated drinks waiter	35p/h min3hrs
branded coconuts (POA)	

Please note that we provide bar service only for beverages, however a designated waiter may be provided for \$35 per hour.

Wines are dependent on availability and may be subject to change

Activities

surfing lessons beach games team bonding activities amazing race meditation and yoga group personal training bondi walking tours party bus I explorer bus 80's aerobics with retrosweat corporate golf days giant board games

Entertainment

are not playing

entertainment resident DJs acoustic live bands ukulele workshop professional dancers - aboriginal/belly dancers/latin/brazilian/break dancing creative classes by workshop.com cocktail making class *(DJ's & DJ equipment only available on the

days/times that our regular DJ's

Extras

theming and styling photography, photo booths & GIF creator VIP designated beverage waiters hire of straw bar exhibition space fashion run way lifeguard appearances & talks messina ice cream cart

Audio Visual

portable 70 inch TV screen two mounted TV screens projector microphone stage subject to availability







EXTRAS

Tick these off your Bucket List!









FOR BOOKINGS

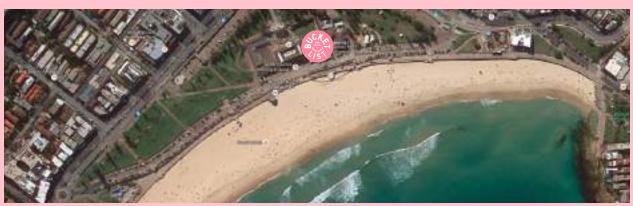
For group bookings of 40+ please contact our Events Manager sarah@thebucketlistbondi.com

For bookings less than <40 please contact our Reservations Co-ordinator info@thebucketlistbondi.com 02 9365 4122

Bookings are accepted for inside areas only
* Outside areas are weather dependent and
on a first-in basis

Rooms can be booked adjacent to one another to increase capacity.

LOCATION



Bondi Beach is well serviced from the CBD by a number of Bus Routes, 333, 380 and 381. Go towww.sydneybuses.info to plan your route. Taxis are able to drop off and pick up directly from The Bucket List entrance on Queen Elizabeth Drive through the parking lot for free. Nearby Campbell Parade also has a number of taxi ranks, servicing the area day and night.

There is paid parking on Queen Elizabeth Drive as well as free and metered on road parking nearBby.

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