

P L A N A R

Function & Events Packages

www.planarrestaurant.com.au



CAPACITY

Seated up to 300
Standing up to 350

02 9212 6789

www.planarrestaurant.com.au

PLANAR BAR & DINING

Modern Australian . Restaurant . Bar



Located on the ground level of the International Convention Centre boasting the best Darling Harbour views whilst offering sophistication and style. Planar's modern Mediterranean white and grey décor paired with an alfresco oasis of indoor and outdoor spaces. An exquisite setting for any event where elegant sophistication is only the beginning. This venue offers the the perfect space to entertain and host a memorable event along with fresh Australian produce to showcase the diverse eclectic menu.



\$40pp Banquet Menu



ENTREES - Shared in the middle of the table

Bean Nachos (V) / Trio of dips (V)

MAINS - Shared in the middle of the table

Rigatoni Bolognese
Homemade beef bolognese sauce

Chicken & Mushroom Risotto
Chicken, mushroom, white wine sauce & parmesan

Sopressa Wood-fire Pizza
Tomato, mozzarella, hot salami & broccolini

Vegetarian Wood-fire Pizza (V)
Tomato, mozzarella, cherry tomato, shredded zucchini, fresh chilli,
black olives & fresh spinach

Planar Wood-fire Pizza
Tomato, mozzarella, spinach, chicken & cherry tomato

Greek Salad
tomatoes, sliced cucumbers, onion, feta cheese, & olives

\$45pp Set Menu



ENTREES - Shared in the middle of the table

Garlic ciabatta (V) / Trio of dips (V) / Greek salad (V)

MAINS - Guests to select

Grilled Spicy Chicken Burger

Grilled chicken, sliced tomato, mixed lettuce, sliced cheese, caramelised onion & sweet chilli mayo

Tumeric Cauliflower Salad(V)

Tumeric roasted cauliflower, quinoa, spinach, raisins, mint & labnah

Rigatoni Bolognese

Homemade beef bolognese sauce

Chicken & Mushroom Risotto

Chicken, mushroom, white wine sauce & parmesan

Sopressa Wood-fire Pizza

Tomato, mozzarella, hot salami & broccolini

Vegetarian Wood-fire Pizza (V)

Tomato, mozzarella, cherry tomato, shredded zucchini, fresh chilli, black olives & fresh spinach

DESSERT - Alternate served

Two serves - Chef's selections

\$55pp Set Menu



ENTREES - Shared in the middle of the table

Bean Nachos (V) / Trio of dips (V) / Salt & Pepper Squid

MAINS - Guests to select

Spiced Grilled Lamb Salad (GF)

Roasted pumpkin, beetroot, quinoa, rocket, walnuts with mint and coriander dressing

Barramundi

Grilled barramundi served w. saffron butter linguini, cherry tomatoes & asparagus

Four Cheese Gnocchi (V)

Gorgonzola, mozzarella, scamorza, parmesan & asparagus

Duck Ravioli

Served in a pink sauce with dried cherry tomato, baby spinach and Italian flat bread

Chargrilled Sirloin

Grass fed 220g sirloin served medium with green leaves & chips

Waygu Fried Rice (GF)

Shredded wagyu served with Korean kimchee fried rice finished with sesame oil

Planar Wood-fire Pizza

Tomato, mozzarella, spinach, chicken & cherry tomato

DESSERT - Alternate served

Two serves - Chef's selections

\$65pp Set Menu



ENTREES - Shared in the middle of the table

Prawn Lollipops / Waygu Sliders / Sauteed Cauliflower (V)

MAINS - Guests to select

Green Papaya Salad (V)

Green papaya, tomatoes, red onion, pickled watermelon, mint, coriander, bean sprouts, chilli dressing w. crispy garlic & shallots

Crispy Skin Salmon

Pan fried Salmon served w. tomato mash & cucumber, shallots & onion salsa

Seafood Linguine

Aglio Olio, prawns, scallops, calamari, mussels, mild chilli & cherry tomatoes tossed in garlic, parsley & olive oil

Smoked BBQ Beef Short Ribs

Smoked beef ribs served with mash potato & red wine chilli sauce

Chicken Skewer

Free range chicken breast & thigh, capsicum, onion and corn skewered. Served w. a red wine chilli sauce & cocktail potatoes

Singapore Noodles

Pork belly, prawns, bean sprouts, garlic, sliced onion, curry powder and capsicum finished with soy & oyster sauce

Truffle Prosciutto Wood-fire Pizza

Mozzarella, mushroom, prosciutto, black truffle & shaved parmesan

DESSERT - Alternate served

Two serves - Chef's selections

\$59pp Canape Menu



ROUND 1

select THREE of the following:

Smoked salmon canapés w. Cream cheese, chives & capers

Tandoori chicken served on sliced cucumber w. Greek yoghurt

Prosciutto wrapped around fresh rock melon

Mexican salsa served on lightly fried tortilla squares

Four Cheese Arancini

ROUND 2

Both are served

Herb Chicken skewers served w. Cucumber yoghurt dipping

Marinated Beef skewers with rustic gravy

ROUND 3

Noodle Boxes select ONE of the following:

Szechuan pepper squid served on greens w. aioli

Traditional Caesar salad w. garlic croutons

Chicken and mushroom risotto made in a white wine sauce

ROUND 4

select THREE of the following:

Shiitake & Leek Spring Rolls

Chilli Chicken Fillet Dumpling

Mac & Cheese Balls

Oven backed mixed mini quiches

Potato, Pea & Parmesan Croquette

MASTERCLASSES

Available for groups of 10 and over

COCKTAIL MASTERCLASSES

Learn how to shake, mix and muddle your way to being the life of the party at our Cocktail Classes.

Taught by in house mixologists and cocktail connoisseurs, you can finally learn how to make your favourite cocktails in a fun and engaging environment!

\$95pp
includes a drink on arrival
x2 cocktails per person
one main meal per person



PIZZA MASTERCLASSES

Perfect for all cooking levels, it's guaranteed to turn you into a pizza enthusiast!!

Our Maestro's will guide you through the art of everything Pizza and will have you performing your own pizza acrobatics in no time.

\$75pp
Includes a drink on arrival
Trip dips on arrival
Pizza buffet to follow



PASTA MASTERCLASSES

Discover the joy of making your own pasta

Let our expert Italian chef teach you the techniques and history behind Italian pasta making. Learn to make your favourite Italian fettuccine, potato gnocchi or stuffed ravioli.

\$95pp
Includes a drink on arrival
Two course set menu



WHISKY MASTERCLASSES

A distinguished and sophisticated tasting experience.

Join our Whisky connoisseur's to learn the history and senses behind a selection of whiskys ranging from 12 to 18 years maturation

