



## Group Bookings and Private Dining 2019

*Make yourself acquainted to Bar H Dining. A bar and restaurant that brings an intimate and vibrant setting to Surry Hills. The venue is dark and moody yet extremely welcoming. Although the name suggests a relaxed and casual setting, Bar H Dining offers the finest quality food, beverages and service.*

*Having worked under the former owner and Head Chef, Hamish Ingham, Nobu Maruyama has taken the reigns as Bar H's Head Chef and brings the flavours and techniques of his cultural home of Japan, and joins them with Chinese influences and indigenous ingredients native to Australia.*

*Join us for a pleasingly jarring dining experience.*

### **GROUP BOOKINGS**

For groups of 10 - 16 people we can seat non-exclusively in our restaurant, a set menu is required for any table of 10 or more guests but no minimum spend is necessary.

For bookings above 16 people the private room will be required.

A 10% service charge is added to the final bill on all group bookings of 10 or more guests.

### **PRIVATE DINING ROOM**

Our private room is an intimate wine cellar space that holds up to 24 people for a sit down dinner or 30 people for a canapé style event. A perfect space for corporate or wine dinners, birthday's & celebrations.

No Venue Hire Charge.

Minimum Spends Apply\*:

Dinner: Monday \$1800

Dinner: Tuesday, Wednesday, Thursday \$1500

Dinner: Friday, Saturday \$2000

Lunch: Monday - Saturday \$1500

A 10% service charge is added to the final bill on all private room functions.

### **ENTIRE VENUE**

The entire venue holds 60 people for a sit down or buffet style lunch or dinner over 2 levels.

For exclusive hire of Bar H Dining, please contact us directly for further information.



### **\$79 SHARED MENU\***

Oysters, apple dashi, shiso

Hokkaido scallops sashimi, nori, celery, fingerlime

Smoked salmon sashimi, Ponzu, dill cream

Pork dumplings, umeboshi plum, dashi

Tempura corn and black salt

Barramundi Fillet, miso, lime, white radish

Wagyu beef, turnips, kale, yuzu pepper sauce

Japanese garden salad, Amazake dressing

Plum Wine Sabayon, strawberries, pineapple, crumble, lychee granita

### **\$89 SHARED MENU\***

Pickled Carrots, Kombu

Edamame

Oysters, apple dashi, shiso

Smoked salmon sashimi, Ponzu, dill cream

Searred sweet prawns, kombu butter, soy dressing

Pork dumplings, umeboshi plum, dashi, chilli oil

Cone Bay barramundi, miso, lime, white radish

Kurobuta pork belly, red miso, fennel, karashi

Wagyu beef, turnips, kale, yuzu pepper sauce

Japanese garden salad, Amazake dressing

Plum Wine Sabayon, strawberries, pineapple, crumble, lychee granita

**\*Dietary requirements can be catered for and require 48 hour's notice prior to your event. Although every possible care is taken to ensure that our menu items are allergy free, certain items may still contain traces of allergic ingredients as they are prepared in a shared preparation and cooking environment. Please advise us if any allergies are severe.**



### **\$49pp Classic Beverage Package**

Soft drinks

Asahi Super Dry

Amanti Prosecco

*PLUS*

Choice of 1 white & 1 Red

Churton Sauvignon Blanc

Astobiza 'Astobiza' Txakoli

La Lisse Soie D'Loire Chenin Blanc

Gassier 'Esprit Gassier' Rose

Indigo 'McNamara' Chardonnay

Rob Hall Pinot Noir

Yangarra 'Old Vine' Grenache

Salomon Estate Shiraz/Viognier

### **\$64pp Premium Beverage Package**

Soft drinks

Asahi Super Dry

Kirin Ichiban

Philter XPA

Domaine Pichot Vouvray Brut Sparkling

*PLUS*

Choice of 2 whites & 2 Reds

Timo Meyer Riesling

Huia Pinot Gris

Unico Zelo 'Alluvium' Fiano

Rockford Alicante Rose

Ocean Eight Pinot Noir

Eddie McDougall Sangiovese

'Farm Wine Red' Syrah/Pinot Noir

Yelland & Papps 'Greenock' Shiraz

Beverage packages are for minimum 3 hours.

Bar H enforces the Responsible service of alcohol (RSA).

Should guests show indications of intoxication, alcohol service will cease immediately.

All food and beverages must be consumed on the premises.

Bar H does not accept BYO.

# Bar H - Terms and Conditions

## *Group Bookings and Private Dining*

### **Confirmed bookings**

Tentative bookings will only be confirmed on receipt of credit card details as guarantee along with signed terms and conditions.

### **Confirmation of guests attending**

We require confirmation of final numbers for your event 24 hours prior to the booking. For any late guest cancellations there will be a charge of \$25 per guest to cover food costs.

### **Dietary Requirements**

Please advise of any dietary requirements / allergies 48 hours prior to event. Due to the nature of the dinner we will not be able to cater to these if not advised prior to the evening.

### **Responsible Service of Alcohol**

Bar H enforces the Responsible service of alcohol (RSA). All food and beverages must be consumed on the premises.

### **Gratuity/ Service Charge**

A discretionary 10% gratuity is added to the final bill on all group bookings of 10 or more guests.

All private room bookings carry an additional service charge of 10% that is added to the final bill. This amount is in addition to the quoted minimum spend.

### **Private Dining Room Minimum Spend (unless agreed otherwise)**

Dinner: Monday \$1800

Dinner: Tuesday, Wednesday, Thursday \$1500

Dinner: Friday, Saturday \$2000

Lunch: Monday – Saturday \$1000

### **Billing Policy & Payment via credit card**

There are to be no individual bills to be given during function service. An itemised bill will be presented at the end of the function. All accounts are to be settled at the end of the function. A maximum of 2 credit cards will be accepted for payment - if diners wish to split bills please organise cash for payment. An additional 2% surcharge is applicable on all credit card payments.

### **Loss or Damage**

Bar H will take all necessary care but will not take any responsibility for damage or loss of property or personal belongings left on the premises before, during and after the function except where caused or contributed to by the act or omission of Bar H. The function organiser is responsible for any damage sustained or loss to Bar H fixtures or fittings, whether by their own actions, their guests or contractors.

### **Management Reserves all Rights**

Bar H reserves the right to cancel any function without liability if unforeseen circumstances should arise. In the case of such situation Bar H will make every effort to give as much notice as possible to the customer. Any deposits will be refunded.

### **Cancellation of Booking**

If the booking is cancelled within 48hrs of function a 50% cancellation fee will apply. The 50% cancellation fee applies only to the food portion of the confirmed number of guests attending. If you do not show up to your booking the full food portion of guests confirmed will be charged to your card.

If there is anything else we can assist you with to make your event a memorable one, please do not hesitate to ask. We endeavour for you and your guests to have a memorable dining experience here at Bar H Dining.

