

EVENTS PACKAGE



DOUBLE BARREL
KITCHEN & BAR

ABOUT US

Conveniently located at the Marina Concourse on Ross Street in Benowa, Double Barrel Kitchen & Bar is set amongst modern architecture, boasting expansive water views and a beautifully presented venue.

DBK&B not only provides you with a perfect backdrop for your special celebration but incorporates sensational modern Australian cuisine & impeccable service to make sure your event is truly special.

DBK&B is a perfect venue for any event large or small. By day or evening our dedicated team offer professional impeccable service from planning to final delivery.

DBK&B Team xo

CATERING Stand up cocktail style for up to 100 guests. Sit down inside the venue for up to 50 guests. Choose from our large platter style options laid out beautifully for your guests to self-serve Or perhaps a trayed canapé service to your guests for the ultimate cocktail party! Table sit down lunch or dinners with our beautiful set menu will really wow your guests.

We can certainly tailor to meet your specific needs & help you to create a memorable event!

BEVERAGE

Full bar service offering an extensive selection of beverages.

A pre-arranged bar tab can be organised prior to the day or the option for your guests to pay their own way.

VENUE HIRE \$450 for a 3 hour hire. Inclusive of your personalised set up, gift & cake tables with fine linens, house florals, background music and professional waiter service for your duration. Extra hours can be added subject to availability at an additional \$150 per hour.

PLATTER MENU



Minimum 30 People

Platter Menu Minimum Spend \$68 PP

All platters served on a beautifully set buffet for your guests to graze

Sandwich Platter: 40 sandwich points \$100

Chicken, aioli & mesclun

Ham, Swiss cheese & Tomato relish

Egg & lettuce.

Arancini: Seasonal Selection (30 piece) \$90

Antipasto Platter: (suitable for 5 people) \$125

Selection of meat, cheese, fruit & nuts, crackers & garlic bread

Mini Quiche: Flavours may vary (30 pieces) \$125

Cream Cheese, dill and smoked salmon Rolls (30 pieces) \$125

Flavours may vary

Sticky Pork skewers, with sesame oil sauce (30 pieces) \$180

Vegetarian spring rolls: Served with sweet chilli dipping sauce (60 piece) \$120

Mini sausage rolls: With tomato or BBQ sauce (40 piece) \$120

Mini beef pies: With tomato or BBQ sauce (40 pieces) \$ 120

DBKB Mini Brioche Bun Sliders \$10 each

Fruit platter: mix of melons, berries and season fruits \$95

CANAPÉS



Minimum 30 People

Your choice of up to 8 Canape selections (Additional selections \$8 per person)
8 pieces per person - cold or hot - \$68 PP

Cold Selection

Smoked salmon, cream cheese, capers, lemon zest and dill **(GFO)**

King prawns on smashed avocado w/ sweet chilli sauce **(GF)**

Crab and goats cheese tartlet **(GF)**

Chorizo and halloumi on skewer **(GF)**

Cranberry brie and prosciutto crostini w/ balsamic glaze

Cantaloupe, buffalo mozzarella, cherry tomato, basil and prosciutto skewers

Cold Vegetarian

Garlic bruschetta, tomato, pecorino with a fig balsamic & basil pesto

Baba ghanoush/eggplant tart, sundried tomato **(GF) Vegan**

Cranberry brie and walnut bites

Wild mushroom, caramelised onion, pesto on puff pastry

Caprese salad skewers w/ balsamic glaze

Hot Selection

Maple glazed crispy pork belly skewers

Crispy calamari, cajun spiced w/ sweet chili sauce **(GFO)**

Chicken karaage and rice bowl w/ honey soy glaze and kewpie mayo

Prawn spring rolls, chili plum sauce

Terriyaki meatballs w/ shallots and sesame seeds

Mini brioche bun burgers w/ cheese, BBQ sauce, tomato and lettuce

Hot Vegetarian

Vegetables Spring rolls, sweet chili sauce

Pumpkin, red onion, spinach and feta quiche **(GF,vegan)**

Mushroom arancini with truffle aioli

Asparagus, leek and fetta quiche

Spinach, sweet potato and fetta spanakopitas

Dessert Options

Lemon meringue tart

Chocolate Brownie with ganache & berry



GRAZING TABLES

A SELECTION OF PREMIUM CHEESES,
CHARCUTERIE, DIPS, FRUIT, CRUDITES,
BREADS, CRACKERS, SUSHI,
CHOCOLATES &
A BEAUTIFUL OVEN BAKED LEG OF HAM
W/ MUSTARD SELECTION & FRESH MINI
ROLLS

\$70/PP
MINIMUM 30 GUESTS



DOUBLE BARREL
KITCHEN & BAR

SET MENU \$95

OPTIONAL DESSERT + \$20

MINIMUM 30 GUESTS



TO START

BREAD & DIPS Selection of Turkish and flatbreads complemented with pesto, hummus and virgin olive oil w/ balsamic dips

ENTREE

BAKED CAMEMBERT

Wrapped in phyllo pastry parcel w/ mixed nuts, drizzled w/ honey glaze and served on an orange & wild rocket salad,

ALTERNATE DROP OF ONE OF THE FOLLOWING MAIN MEALS

EYE FILLET

Served Medium w/ Paris mash, Dutch baby carrots, broccolini & red wine jus (GF)

or

CRISPY SKIN SALMON

Sesame seed crusted honey soy & ginger salmon w/ Asian veg on a bed of jasmine rice

DESSERT (Optional, choice of 2)

Chocolate fudge brownie served w/ vanilla ice cream and strawberries

Tiramisu Cheesecake

Raspberry shortbread crumble w/ cream chantilly



DOUBLE BARREL
KITCHEN & BAR

BOOKING FORM



CONTACT DETAILS

Name(s) _____

Mobile: _____

Email Address: _____

FUNCTION DETAILS

Reason for Function: _____

Function Date: _____ | _____ | _____ | _____
Day Date Start Finish

No. Guests: Adults: _____ Children: (3 - 12) _____ Infants: _____

Menu _____

Bar Tab: \$ _____

Deposit & Security \$200 (payable by Visa & Mastercard. 1% credit card fee)

C/C No: _____

Expiry date: _____ / _____ CVV _____

Cardholder's Signature: _____

I have read and agree to abide by the conditions as outlined in the Double Barrel Kitchen & Bar terms and conditions.

Signed _____ Date ____/____/____

* Please see terms and conditions, credit card details must be provided and will be held until the completion of the event.

Please complete & return to events@dbkitchenandbar.com

TERMS & CONDITIONS



To confirm an event booking at Double Barrel Kitchen & Bar, a \$200 deposit is required. Once the deposit is received, your reservation will be secured.

*Valid credit card details must also be provided and will be kept on file until after the event. Any damages to the venue or outstanding payments not settled at the conclusion of the event will be charged to the card on the next business day.

A room hire fee will be applicable for all guests occupying a function area. Along with a minimum catering and beverage requirement. Please discuss this in more detail with the events team upon booking.

We can cater for most allergies, however, we cannot guarantee 100% against cross-contamination in the kitchen.

Cakes are welcome to be brought in from outside the venue. A cakeage fee of \$5pp applies if you would like your cake cut and served by our team. Alternatively you are welcome to cut the cake yourself for \$20 fee.

A 15% surcharge applies on Public Holidays. Credit Card Surcharges will apply to all payments.

Table decorations are to be kept to a minimum & no decorations are to be attached to the interior of the venue.

Our Venue does not allow any bookings for 18th - 21st birthdays. A small family occasion may be considered, approval at the event manager's discretion.

All events must commence at the scheduled time and all guests must vacate the premises at the designated end time.

The client is fully responsible for the behaviour of their guests and must ensure they conduct themselves in an orderly manner, adhering to all applicable laws. The client must also prevent any disturbances or nuisances during the event. Any damages caused by the client, their guests, or contractors hired by the client will be charged to the client using the credit card details provided at the time of booking.

Prior consent from Double Barrel Kitchen & Bar is required before engaging any contractors for the event. All contractors must hold valid professional and public liability insurance before undertaking any work on the premises of Double Barrel Kitchen & Bar.

The client is responsible for ensuring that no guest attending the event brings any food or beverages onto the premises of Double Barrel Kitchen & Bar for consumption during the event. Any violation of this policy or breach of Liquor Licensing Laws will be addressed appropriately by Double Barrel Kitchen & Bar Management.

Please note that all Food and Beverage prices are subject to change, and certain menu options may be changed due to availability of product.

Smoking is Prohibited in the venue & surrounding residential area.

Double Barrel Kitchen & Bar Management and staff promote Responsible Service of Alcohol (RSA) practices in particular:

1. Not permitting and controlling underage drinking
2. Unduly intoxicated patrons will be refused service and will be asked to leave the property.

Management reserve the right and have soul discretion with these matters. The client understands and agrees to abide by this policy and to uphold the laws of the State. Double Barrel Kitchen & Bar is licensed until 10pm.

All alcohol service and consumption must cease at this point with no exceptions.

All guests must be vacated from the venue no later than 10:15pm sharp. Due to our restaurant being in a residential area, all guests must vacate the venue promptly & in an orderly manner so as not to disturb the residents.

All Uber pick ups should be ordered to the Superfish Carpark.

A MINIMUM SPEND is applicable on some menus. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

FINAL DETAILS: Payment and final numbers, menus, beverage selection and dietary requirements must be confirmed in writing 14 days prior to the event. Double Barrel Kitchen & Bar does not refund for guests who cancel after this time.

CANCELLATIONS: Double Barrel Kitchen & Bar must be notified of all cancellations in writing. The \$200 deposit will be fully refunded if cancelled 4 weeks prior to the event.