

# EVENTS PACKAGE



DOUBLE  
BARREL  
KITCHEN  
& BAR



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*

WATERLOO

## **CATERING**

*Stand up cocktail style for up to 100 guests.*

*Sit down inside the venue for up to 60 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!*

*Long Table sit down lunch or dinners on one of our beautiful set menus 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**

*\$300 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 \$100 per hour.*

**BR&B  
RE**

# PLATTER MENU



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

**Sandwich Platter:** 40 sandwich points \$100

*Chicken, aioli, mesclun*

*Ham, Tomato relish, Swiss cheese*

*Egg & lettuce*

**Wraps:** Chefs selection served in soft flour tortillas (20 pieces) \$100

**Fruit platter:** mix of melons, berries and season fruits \$70

**Muffins:** Baked fresh, mix of flavours available below (24 muffins) \$80

*Raspberry white choc*

*Blueberry Crumble*

*Banana Choc Chip*

*Apple & Cinnamon Crumble*

**Scones:** Fresh baked scones w/ strawberry jam & Chantilly cream (40 piece) \$65

**Tea Cakes:** Carrot or banana or chocolate tea cakes (30 piece) \$100

**Petite Danish:** Chefs Selection of sweet pastries (40 piece) \$90

**Arancini:** (25 piece) \$75

*Mushroom w/ truffle aioli*

*Pumpkin, feta & Thyme w/ herb mayo*

*Smokey Bacon & Cheese/ chipotle aioli*

**Battered Flathead Goujon:** served w/ house tartare (30 pieces) \$80

**Fried vegetarian spring rolls:** Served with sweet chilli dipping sauce (90 piece)  
\$60

**Mini quiche:** Mix of mini quiche, flavours may vary (30 pieces) \$100

**Mini sausage rolls:** With tomato or BBQ sauce (40 piece) \$100

**Mini beef pies:** With tomato or BBQ sauce (40 pieces) \$ 100

# CANAPÉS



## **Minimum 20 People**

Choice of 6 pieces per person - 3 hot 3 cold

\$48 PP

Choice of 8 pieces per person - 4 cold 4 hot

\$64 PP

## **Cold Selection**

Smoked trout mousse, creme fraiche, lemon zest and dill **(GF)**

Caesar salad on cheese garlic bread **(GF)**

Salmon tartare, soy ginger, rice crackers, wasabi mayo **(GF)**

Beef carpaccio, anchovy aioli, fried capers and shallots **(GF)**

Peking duck on pancake w/ cucumber, plum sauce

King prawns, smoked tomato sauce **(GF)**

Fresh Oyster, sherry mignonette **(GF)**

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

Salami, semi dried tomato, halloumi on skewer **(GF)**

Seared Tuna tataki, pickled ginger, lime chili dressing **(GF)**

## **Cold Vegetarian**

Garlic bruschetta, stracciatella, roasted tomato, honey balsamic, pistachio **(GFO)**

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

Goat cheese, pickled beetroot, walnut on sliced cucumber **(GF)**

Grilled Halloumi, tomato, zucchini skewer, sweet chili glaze

Wild mushroom, caramelised onion, pesto on puff pastry

Cucumber wheel, Hummus & cranberry **(vegan)**

## **Hot Selection**

Maple pork belly glaze skewer **(GF)**

Crispy squid, smoked paprika, sweet chili sauce **(GFO)**

Chicken karaage, honey soy glaze

Duck spring rolls, chili plum sauce

Crab and corn fritters balls, paprika aioli

Wagyu beef gyoza with black vinegar

Lamb empanadas with mint yoghurt

Crispy coconut prawns, sriracha sauce **(GFO)**

## **Hot Vegetarian**

Vegetables Spring rolls, sweet chili sauce

Vegetarian dumpling, chili oil. **(GF,vegan)**

Tempura vegetables, sweet soy dipping sauce

Mushroom arancini with truffle aioli

Vegetables samosas with mint chutney **(Vegan)**

# SOMETHING A LITTLE BIGGER



## **Sliders**

*Pulled pork, smokey BBQ, jack cheddar, slaw (add \$3pp)*

*Wagyu beef patty, jack cheddar, pickle, mustard & ketchup (add \$3pp)*

*Southern fried chicken, oak lettuce, jack cheddar & aioli (add \$3pp)*

*Portobello Mushroom, beetroot hummus, rocket & herb mayo (add \$3pp)*

**(vegetarian)**

## **Bao buns**

*Karaage Chicken, kewpie slaw & pickled ginger (add \$3pp)*

*Sticky Pork Belly, cos lettuce, pickled cucumber, coriander & sriracha mayo  
(add \$3pp)*

*Crumbed eggplant, tahini yoghurt, gem lettuce & dukka (add \$3pp) **(Vegetarian)***

## **Boxes**

*Fish n chips- Beer battered Flathead, chips, lemon & tartare (add \$3pp)*

*Nasi Goreng- Indonesian style fried rice w/ prawns & pork belly (add \$3pp)*

*Pan fried Mushroom Gnocchi, parmesan & fresh herbs (add \$3pp) **(GF/Vegetarian)***

## **DESSERT CANAPÉS**

*Minimum 20 People*

*Prices are based on a per piece basis*

*Chocolate brownie w/ ganache & Berry \$4.5*

*Fresh fruit skewers \$4*

*Lemon meringue tart \$4.5*



# 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

\$60/PP  
MINIMUM 30 GUESTS



**DOUBLE BARREL**  
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# SET MENU \$60



To Start

## CHARCUTERIE BOARDS

Selection of cured meats, cheeses, semi dried tomatoes , balsamic pickled onions, olives, dip & warm breads

## YOUR CHOICE OF ONE OF THE FOLLOWING MAIN MEALS

### PORK BELLY

Confit pork belly w/ sweet corn textures, broccolini & finished w/ pan jus (GF)

or

### EYE FILLET

200g char-grilled Bindaree 120 day grain-fed Black Angus eye fillet served Medium w/ Paris mash, green beans & jus (GF)

or

### CATCH OF THE DAY

Crispy skin fresh local fish fillet w/ petite salad, chat potatoes & fench dressing (GF)

or

### MUSHROOM LINGUINE

Creamy wild mushroom mix, soft herbs topped w/ shaved Grand Padano (V)



**DOUBLE BARREL**  
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*\$80 BANQUET MENU*



TO START

MIXED WARM OLIVES

BABA GANOUSH & CHARRED  
FLATBREAD

MAIN

SLOW BRAISED LAMB SHOULDER  
CRISPY CHAT POTATOES  
LITTLE GEM SALAD  
BUTTERED GREEN BEANS W/ ALMONDS

TO FINISH

CHEFS SELECTION OF CHEESE, LAVOSH,  
SEASONAL FRUIT & LOCAL HONEY



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# BOOKING FORM



## CONTACT DETAILS

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

Phone (Home) \_\_\_\_\_ (Mobile) \_\_\_\_\_

Email Address \_\_\_\_\_

## FUNCTION DETAILS

Date \_\_\_\_\_

Function area \_\_\_\_\_

No. Guests \_\_\_\_\_

Menu \_\_\_\_\_

Bar Tab \_\_\_\_\_

**Deposit & Security \$200 (payable by visa & Mastercard only, 1% charge on all cards)**

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](mailto:events@dbkitchenandbar.com)

# TERMS & CONDITIONS



- A \$200 deposit is required to confirm all event bookings at Double Barrel Kitchen & Bar, once this is received your reservation will be confirmed. Valid credit card details will also be required to be held on file until after the completion of the event. Any damages to the venue or any outstanding monies will be charged to this card on the next consecutive business day following your event if they are not settled at the completion of your event.
- 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 \$3pp applies if you would like your cake cut and served by our team. Alternatively you are welcome to cut the cake yourself for \$15 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 time.
- The client will assume full responsibility for the conduct of their guests. The client and their guests must conduct themselves in an orderly manner, in full compliance with applicable laws. The client must ensure no disturbances or nuisances will be caused. Any damages caused by the client, their guests or any contractors engaged by the client for the event will be charged directly to the client via credit card details provided at the time of booking. The client must obtain consent from Double Barrel Kitchen & Bar before engaging any contractors for their event. All contractors must have professional and public liability insurance, before commencing contract work of any kind on Double Barrel Kitchen & Bar premises.
- The client must ensure that no guest in attendance at the event will bring any food or beverage of any kind onto Double Barrel Kitchen & Bar for the purpose of consumption during the event. The violation or breach of this policy & Liquor Licensing Law will be dealt with accordingly 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 sole 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 being in a residential area all guests must vacate the venue promptly & in an orderly manner so as to not disturb the residents. All Uber pick ups should be ordered to the Superfish Carpark
- **MINIMUM SPEND** The agreed minimum spend is applicable. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.
- **FINAL DETAILS** Final numbers, menus, beverage selection and dietary requirements must be confirmed in writing 7 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 within a 4 weeks notice.