

GAZEBO

HOME OF FUN TIMES & FRIVOLITY!

GROUP BOOKING FORM

12 OR MORE PEOPLE!



THE AREAS

Full restaurant interior sit down = up to 85
Full restaurant stand up = up to 150
Lower garden = up to 25 seated/standing up to 30
Garden bar = up to 20 seated/up to 30 standing
Outdoor bar = up to 12 seated/up to 20 standing
Northern garden = up to 12 seated/up to 20 standing

Space bookings are available inside the restaurant or outside in the garden



EXCLUSIVE USE

Please enquire with us!

SAMPLE DRINKS PACKAGES

3 hour

'My friends won't know the difference' drink package

\$45/ person

Peroni Beers, House white & red, sparkling wine & soft drinks

3 hour Premium

'High roller – Give me the best' drink package

\$55/ person

Young Henrys 'Natural Ale', Longview 'The Whippet' Sauvignon Blanc
& Galli Estate Camelback Sangiovese, Prosecco & soft drinks

If you think your guests will drink more (or less), or like something specific including spirits and cocktails, get in touch!

T H E A M A L F I P A C K A G E

\$ 4 0 P E R P E R S O N

Starters to Share

Caramelized Garlic Bread w/ basil, lemon & balsamic (v, vg)

Roast Beetroot Salad w/ faro, spinach, roasted red onion,
ricotta & balsamic dressing. (v, vg, gf)

Fried Baby Calamari w/ fat wild rocket, squid ink aioli
& chili sea salt

Mains to Share (alternate drop)

Seared Sumac Salmon fillet w/ a warm salad of quinoa,
kale, green apple & pepita w/ fennel puree & blood orange
dressing

Home made Gnocchi (little pillows) w/ garden peas,
shiitake mushrooms, walnuts & nutmeg brown butter.(v)

Salad to Share

Buffalo mozzarella salad w/ heirloom & cherry tomatoes,
basil leaves & sticky beetroot reduction (v, *)

Dolce

White Chocolate mousse, poached peaches & Aperol granita

Limoncello shots to finish. Salute! 🍋

v – vegetarian | vg – vegan | gf – gluten free | *- can be gluten free / vegan

T H E L A K E C O M O P A C K A G E

\$ 5 5 P E R P E R S O N

To Share

Caramelized Garlic Bread w/ basil & lemon (v, vg)

Italiano Salumi Boards to Share

Sliced Parma prosciutto, whipped ricotta, grilled sourdough, pickled beetroot, Buffalo camembert, smoked trout & grilled pita bread

Mains to Share (alternate drop)

Grilled half a Chicken Cacciatore style w/ chorizo, pearl cous cous, green olives & smoked paprika

Seared Sumac Salmon fillet w/ fennel puree & a warm salad of quinoa, kale, green apple & pepita seeds w/ blood orange dressing

Buffalo mozzarella salad w/ heirloom & cherry tomatoes, basil leaves & sticky beetroot reduction (v, *)
Truffle fries, Parmesan & truffle oil (gf, v)

Dolce

Mississippi Mud Cake w/ bourbon salted caramel sauce & choc chip gelato

Limoncello shots to finish. Salute! 🍷

THE POSITANO PACKAGE

\$ 7 5 P E R P E R S O N

Glass of Sparkling on arrival

Freshly shucked Sydney rock oysters w/ vanilla & prosecco dressing (gf) (1.5oysters per person)

Starters to Share

Caramelized Garlic Bread w/ basil, lemon & caramelized garlic (v,vg)

Burrata w/ sliced Parma Prosciutto, grilled sour dough bread & balsamic dressed strawberries (gf)

Fried Baby Calamari w/ wild rocket, squid ink aioli & chili sea salt flakes

Mains to Share (alternate drop)

Seared Sumac Salmon fillet w/ fennel puree & a warm salad of quinoa, kale, green apple & pepita w/ blood orange dressing

Wagyu brasied beef cheeks w/ Jerusalem artichoke puree, sauteed cavalo nero & truffle jus (gf)

Salad to Share

Roast Beetroot Salad w/ faro, spinach leaves, roasted red onion, ricotta & balsamic dressing. (v, vg, gf)

Dolce

White Chocolate mousse, poached peaches & Aperol granita

Limoncello shots to finish. Salute! 🍷

v – vegetarian | vg – vegan | gf – gluten free | * - can be gluten free / vegan

BOOKING FORM

Booking Date _____ Preferred Time _____

Number Of Guests _____ Contact Name _____

Contact Number: _____ Email _____

- | | | | | |
|--------------------------|-----------------------|------|--------------------------|------------------------------------|
| <input type="checkbox"/> | The Amalfi Package | \$40 | <input type="checkbox"/> | 3hr \$45/per person Drinks Package |
| <input type="checkbox"/> | The Lake Como Package | \$55 | <input type="checkbox"/> | 3hr \$55/per person Drinks Package |
| <input type="checkbox"/> | The Positano Package | \$75 | | |

Dietary Requirements _____

Request for Gazebo area _____

Additional Extras: Cake? Decadent Chocolate Or Pavlova Cake? _____

Cocktail Master Class \$25pp Including Cocktail!

Method of Payment

By entering credit card detail and signing below you accept that you have read and agreed to the conditions of purchase set out in this whole document

Credit/Debit Card details to be kept on file

Card Holder Name: _____

Card Number: ____/____/____/____ Expiry Date ____/____

Authorised Signature: _____

Gazebo Wine Bar and Dining Pty Ltd Terms and Conditions:

Confirmation and Deposits:

For large group reservations (12+) credit card information will be taken to secure your booking. The full amount must be paid at the restaurant on the day of your reservation. If you cancel or decrease your numbers in the 72 business hours prior to your booking you will still be charged.

To confirm your event credit card details held on file are required.

Please note the following for group bookings

- We do not place a reservation until this booking form is returned
- Credit card details on file are required to hold your booking
- An increase in table size or change in booking time is subject to availability. However, it is necessary to confirm exact group numbers at least 72 business hours prior to your booking time
- There is an 8% service charge on group packages for groups of 10 and above
- Whilst we try our best to accommodate all requests, we are unable to guarantee any table position prior to your booking

Service Charge:

There is an additional 8% service charge on the package price for your group. This will be charged at time of payment.

Final numbers:

Final numbers are due 3 business days prior to your reservation. Numbers can increase up until the time of your booking depending on availability, but any decrease will be charged at the number advised as above.

Payment schedule:

Payment is due at the conclusion of your booking (payable at the venue by cash or credit card only prior to your departure) and you agree to pay all monies owing at this time.

Cancellations:

Any cancellations or a drop in numbers must be 3 business days prior to your reservation. Any cancellations after this will incur the full balance to be paid.

Insurances / damage to the premises:

Gazebo Wine Bar and Dining will take all reasonable care but does not accept responsibility for damage to or loss of your items before, during, or after your event. You are financially responsible for any loss or damage caused to the premises or to our property during your event. In instances where there is damage to goods that have been hired for you by us, you agree to pay for all repairs or replacements.

Change of dates:

Date changes will be accommodated, subject to availability and providing they are made no less than 7 business days prior to your event.

Other:

You will conduct your event in an orderly manner and in full compliance with the RSA laws, the Kings Cross lock out laws, and/or as directed by Gazebo Wine Bar and Dining Management.

You as the client, your guests, or invitees are responsible for the conduct of your guests and your invitees, and Gazebo Wine Bar and Dining indemnifies the venue for all costs, charges, expenses, damage and or loss caused by any act or omission by you, your guests, or your invitees.

No food or beverage is permitted to be brought into the venue. Beverage cannot be taken offsite.

No beverages are to be consumed outside the boundaries of the venue (eg across the road, or in the nearby park)

The Gazebo Wine Bar and Dining Pty Ltd reserve the right to cancel your booking if:

- Your credit card details are not held as per these terms and conditions
- There is an occurrence of a Force Majeure
- There is a requirement to close the premises, which is outside of the venue's control
- You become insolvent, bankrupt, or enter into liquidation or receivership

Name: _____ Signed: _____

Phone no: _____ Email: _____