


**NEW QUARTER**  
*FUNCTIONS*







Whether you are a small crew looking to eat delicious food and sip some yummy wines, a christmas party with funky hats and vibes, or a large team wanting to take over New Quarter, we will look after you.

For 15-20 people, you can go Street Side.  
For 21-28 get tucked into Quarter's Corner.  
Or hire out the whole venue for a truly personal and special experience.

If you're more than 28 guests but not quite enough for the entire venue then we can make it work. Please read on and send any enquiries to [functions@communegroup.com.au](mailto:functions@communegroup.com.au)

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## STREET SIDE —

*15-20 GUESTS*

Seated on the corner of Swan and Lennox Streets, this side of the restaurant is filled with natural light. Perfect on hot days with the windows wide open, cosy and warm when it's cold.

Guests will be seated across two large tables; either in an 'L' shape or parallel for larger groups. The choice is yours.

### **DEPOSIT**

20% of spend (based on cost of an 'All In' menu of \$74pp)



### **AVAILABLE TIMES**

**LUNCH** — Monday-Sunday, bookable between 12-1:30pm, with guests being asked to vacate by 4:30pm.

**DINNER** — Sunday-Wednesday, bookable between 5-7pm, with guests being asked to vacate by 11pm.

### **FOOD OPTIONS**

All In menus (page 8)

### **BEVERAGE OPTIONS**

Packages or on consumption (page 10)



# QUARTER'S CORNER —

*21-28 GUESTS*

Situated in a comfortable and semi-private section of the restaurant, you will be seated on two long tables running parallel to each other. Cosy, intimate, social, delicious.

An extra small round table can be allocated for presents, decorations, cakes, kids, or whatever tickles your fancy.

## **FOOD OPTIONS**

All In menus (page 8)

## **BEVERAGE OPTIONS**

Packages or on consumption (page 10)



## **AVAILABLE TIMES**

**LUNCH** — Monday-Friday, bookable between 12-1:30pm, with guests being asked to vacate by 4:30pm.

**DINNER** — Sunday-Wednesday, bookable between 5-7pm, with guests being asked to vacate by 11pm.

## **DEPOSIT**

20% of spend (based on cost of an 'All In' menu of \$74pp)





# WHOLE VENUE —

*60 SEATED / 100 STANDING*

Enjoy a private event at New Quarter which is tailored to your desired experience. A whole venue hire will allow you to choose between sit down, stand up or combination events. Please be aware that sit down events will mean guests are spread across multiple tables.

Guests can have access to our sound system, two projectors in the venue and are also welcome to set up their own decorations for the day. You can play your way.

## **FOOD OPTIONS**

All In menus (page 8)  
Canape menu (page 7)

## **BEVERAGE OPTIONS**

Packages or on consumption  
(page 10)

## **AVAILABLE TIMES**

**LUNCH** — Monday-Sunday, bookable between 12-1:30pm, with guests being asked to vacate by 4:30pm.

**DINNER** — Monday-Sunday, bookable between 5-6pm, with guests being asked to vacate by 10.30pm.

## **DEPOSIT**

20% of spend (based on a minimum spend of \$74pp)

## **MINIMUM SPENDS (\$)**

	MON	TUE	WED	THU	FRI	SAT	SUN
<b>LUNCH</b> —	4000	4000	5000	6000	7000	7000	5000
<b>DINNER</b> —	8000	8000	11000	13000	17000	17000	9000



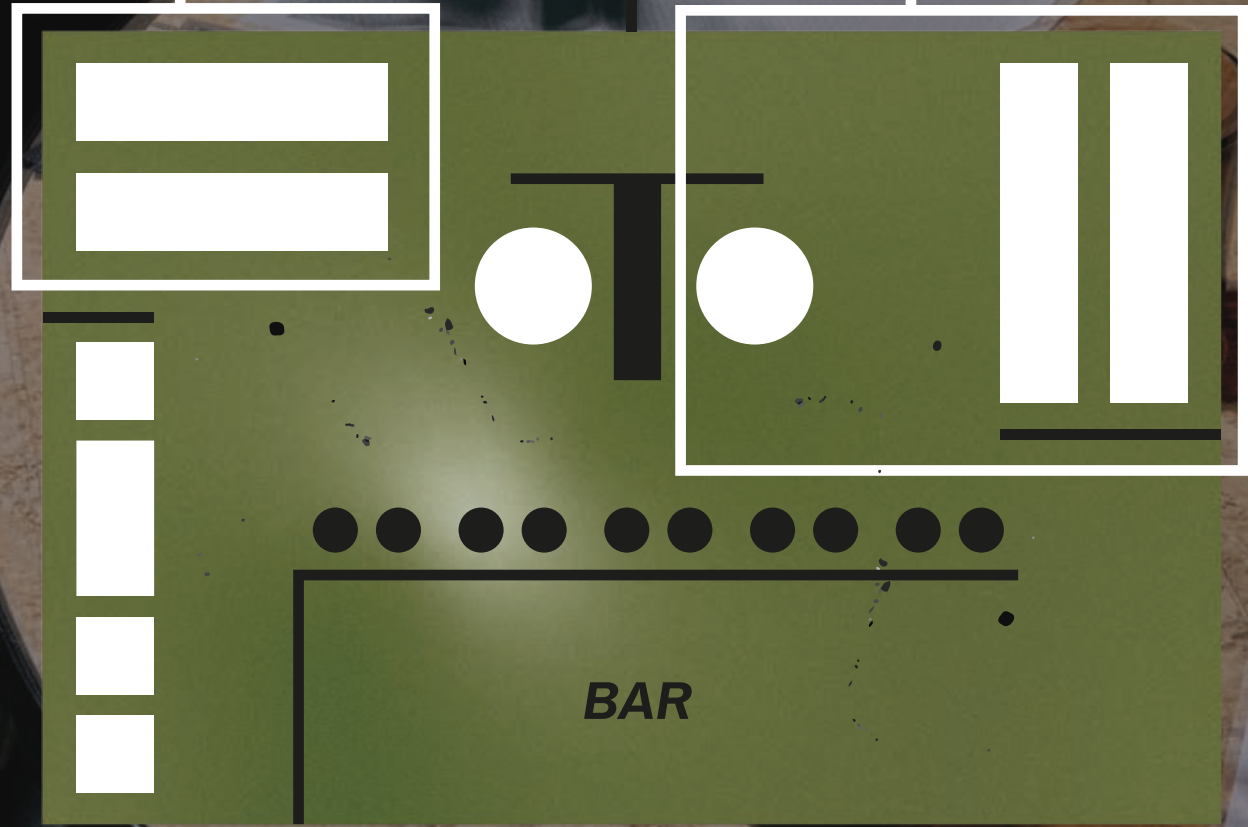
# FLOORPLAN —

*STREET SIDE*

*QUARTER'S CORNER*

LENNOX STREET  
ENTRANCE

SWAN STREET



(EXAMPLE)



# CANAPE MENU —

## **HOT AND SOUR PACIFIC OYSTER**

## **SATE GRILLED CORN TARTLET**

soy custard, shiso

## **MINI MUSHROOM BUNS**

shiitake salt, mushroom pho gravy

## **BANH MI FINGER**

whipped chicken liver pate, chicken skin

## **MARKET FISH CRUDO**

pickled papaya, ginger flower, betel leaf cracker

## **BEEF TARTARE**

egg yolk, pho jelly, anchovy tapioca crisp

## **FRIED EGGPLANT BITES**

lemongrass, chilli

## **BO LA LOT**

beef bone marrow, charred betel leaf





# ALL IN MENUS —

Choose from our three share style menus. We can make changes to the menu for guests with dietary requirements, these will need to be discussed and finalised prior.

Please note that some dietaries such as fructose may not be able to dine on a full all in menu.

Canape service is for full venue hire only.

These menus are examples only and are subject to change.



## *CLASSIC — \$74pp*

### **BANH MI FINGER**

whipped chicken liver pate, chicken skin

### **MARKET FISH CRUDO**

pickled papaya, ginger flower, betel leaf cracker

### **DUCK FLOSS EGG NOODLES**

spring onion, chives

### **ROASTED CHICKEN**

fermented chilli, charred lime

### **BANH UOT**

finger lime, nuoc mam, sawtooth coriander

### **LEAF SALAD**

sugar snaps, green apple, grapefruit vinegar

### **JASMINE PANNA COTTA**

strawberries, lychee



# ALL IN MENUS —

## *PREMIUM — \$85pp*

### **HOT AND SOUR PACIFIC OYSTER**

#### **BANH MI FINGER**

whipped chicken liver pate, chicken skin

#### **BEEF TARTARE**

egg yolk, pho jelly, anchovy tapioca crisps

#### **BUTTERFLIED TIGER PRAWN NOODLE**

tamarind, black pepper

#### **LEMONGRASS PORK CUTLET**

sharing leaves, lime, sate salt

#### **BANH UOT**

finger lime, nuoc mam, sawtooth coriander

#### **LEAF SALAD**

sugar snaps, green apple, grapefruit vinegar

#### **STARWARD GINGER-WHISKY CAKE**

che chuoi cream, honeycrisps

## *VEGAN — \$62pp*

### **SATE GRILLED CORN TARTLET**

soy custard, shiso

### **MINI MUSHROOM BUNS**

shiitake salt, mushroom pho gravy

### **TURMERIC FRIED RICE**

green chilli caviar, confit shallot, tofu

### **FRIED EGGPLANT**

burnt chilli, grilled rice cakes, thai basil salt

### **BANH UOT**

finger lime, nuoc mam, sawtooth coriander

### **LEAF SALAD**

sugar snaps, green apple, grapefruit vinegar

### **COCONUT YOGHURT**

sweet and sour mango, puffed rice





# BEVERAGE PACKAGES —

Functions of up to 28 guests may choose from one of our beverage packages or choose to pay on consumption.

We do encourage beverage packages for all groups as it can provide a fantastic experience for all of your functions.

We are able to prepare bubbles on arrival for all guests and keep in mind we can modify most of these packages to your liking- get in touch!



**PACKAGE 1 —**  
**— THE CLASSIC PLEASE**  
\$65pp - 2hrs / \$95pp - 3hrs

**TAP BEER**

Hop Nation organic lager  
Stomping Ground pale ale  
Bodriggy Brewing NEIPA

**BUBBLES**

Range Life, prosecco

**ROSE**

Hahndorf Hill, trollinger blend

**WHITE**

Shady Lane, chardonnay

**RED**

Woodstock, shiraz  
Moorilla Praxis, pinot noir



# BEVERAGE PACKAGES —



**PACKAGE 2 —**  
**— NATTY AND NICE**  
\$75pp - 2hrs / \$105pp - 3hrs

**TAP BEER**

Hop Nation organic lager  
Stomping Ground pale ale  
Bodriggy Brewing NEIPA

**BUBBLES**

Sunny pet-nat, gruner veltliner blend

**ROSE**

Das Juice, tempranillo blend

**ORANGE AND SKINS**

Cotier, pinot gris  
Das Juice 'maceration', arneis

**WHITE**

Sigurd 'white', semillon blend

**RED**

Dirty Black Denim Wines, dolcetto (*chilled*)  
Unico Zelo 'truffle hound', nebbiolo blend  
(*chilled available*)

**PACKAGE 3 —**  
**— FEELING FANCY(ISH)**  
\$95pp - 2hrs / \$140pp - 3hrs

**TAP BEER**

Hop Nation organic lager  
Stomping Ground pale ale  
Bodriggy Brewing NEIPA

**BUBBLES**

Range Life, prosecco  
Barringwood, classic cuvee

**ROSE**

Even Keel, pinot noir blend

**ORANGE AND SKINS**

Cotier, pinot gris  
Arc Maceration, sauvignon blanc

**WHITE**

Ocean Eight, pinot gris  
Sentio, aligote

**RED**

Mac Forbes, pinot noir  
Somos, aglianico



# BOOKING POLICIES —

## — *TENTATIVE HOLDS*

We can tentatively hold a booking date for 24 hours before it must be confirmed and a deposit of 20% minimum spend is made.

## — *DEPOSITS*

A deposit of 20% of your minimum spend is required to confirm your booking.

## — *CONFIRMATIONS*

**14 DAYS PRIOR** — Menu and beverage selections must be confirmed 14 days prior to the event. All dietary requirements from your guests must also be confirmed 14 days prior. We require full names and dietary requirements when these selections are confirmed. We will do our best to accommodate all requirements and will inform you if we can not.

**7 DAYS PRIOR** — Confirm final guest numbers and any changes to booking times. Please be aware we may not be able to accommodate if guest numbers increase, however we will do our best. If guest numbers decrease a fee of \$40 per person will be incurred.

## — *MINIMUM SPENDS AND PAYMENTS*

Minimum spends will be confirmed before the deposit is paid. The minimum spend includes the cost of food and beverages for your function and if this amount does not reach the minimum spend then you will be required to pay the balance. The cost of any extra inclusions that you may wish to provide will not be included in the minimum spend. The bill will be finalised on premises at the conclusion of the function.

## — *CANCELLATIONS*

**15+ DAYS PRIOR** — deposit will be refunded

**8-14 DAYS PRIOR** — deposit will be forfeited

**7 OR LESS DAYS PRIOR** — 50% of food and beverage spend will be forfeited

## — *GUESTS' RESPONSIBILITY*

Guests are expected to comply with the behavioural codes of the restaurant and Licensing Laws, such as Responsible Service of Alcohol. Any damage to the premises or its equipment will result in a fee for the guest and will be charged to the credit card on the bookings file.

## — *EXTERNAL SUPPLIERS AND DECORATIONS*

We do not allow any external food or beverages to be consumed in the venue with the exception of a celebration cake.

Please confirm if you will be bringing in a cake prior to the day. If you would like to bring in any external decorations such as flowers for the tables, please be aware that these must be at your own cost and to be taken with you at the end of the night.