

EST.  1975

THE BUTCHER'S BLOCK

wine and dine

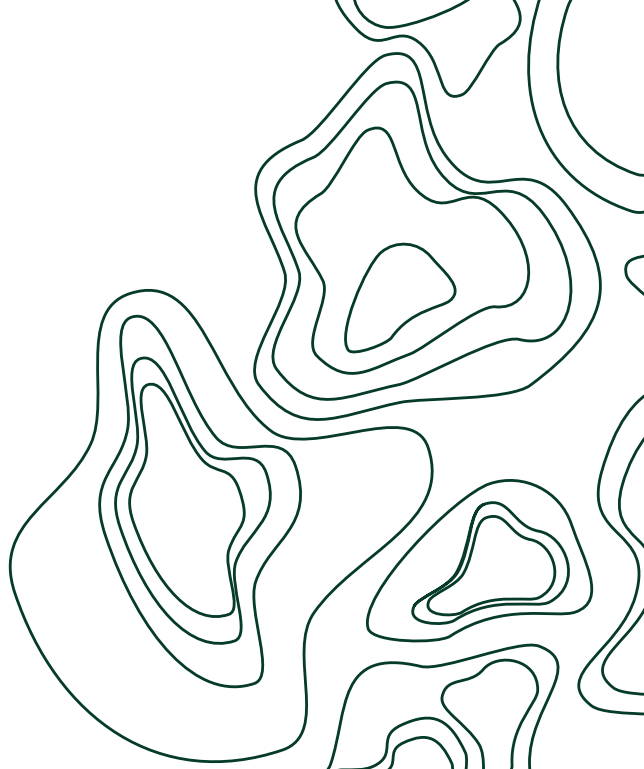


2025

functions.



contents.



03. introduction.



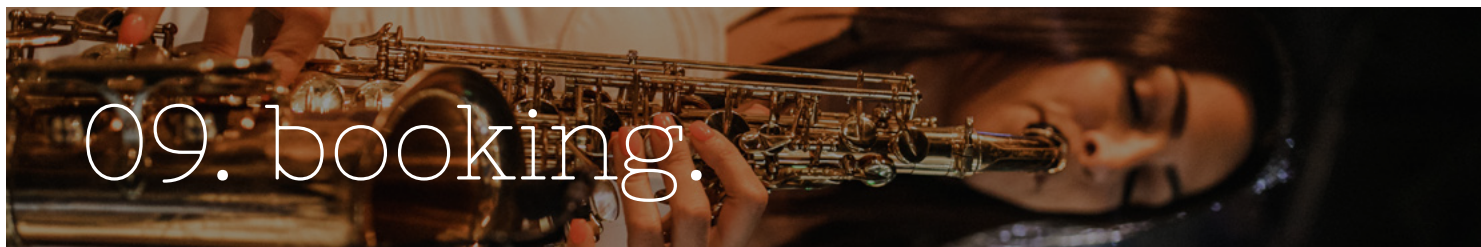
04. set menu.



07. beverage.



09. booking.



10. terms and conditions.





celebrate with us.

The Butcher's Block team's knowledge, professionalism and passion for hospitality means we are dedicated to delivering exceptional events with attentive service and delicious food.

From bespoke event menus to full service styling our team will take care of your intimate gatherings, corporate functions and special occasions with ease and grace.

Please note amendments to each set menu may be requested but are not certain until confirmed by your event coordinator.



barangaroo.

Shop 2/100 Barangaroo Avenue,
Barangaroo NSW 2000

Venue Exclusivity Capacity: 30-100
(Enquire for Barangaroo's set menu option)



wahroonga.

15 Redleaf Avenue,
Wahroonga NSW 2076

Venue Exclusivity Capacity: 100-200



\$75

Set Menu

Reduced a la carte



to start.

served to share

Butcher's Charcuterie ^{GFO}

Cured meats, duck parfait, pickles, olives

Butcher's Bread Selection ^{GFO}

Bone marrow butter, smoked hummus

Crisp Calamari ^{DF}

Kale, black garlic aioli, lemon

Burrata ^{V, GFO, N}

Roast & pickled beetroot,
salted walnuts, agro dolce

mains.

choice of one

Beef Short Rib Lasagne

Smoked scamorza, pangrattato

Ricotta Gnocchi ^V

Wild mushrooms, porcini butter

Roast Barramundi ^{GF}

Sauce vierge, saffron,
heirloom tomato, soft herbs

Roast Chicken Supreme ^{GF}

Savoy cabbage, pancetta,
sweet potato, garlic butter

sides.

served to share

Fattoush ^{VG, GFO}

Tomato, cucumber, pomegranate, crisp pita

Duck Fat Roasted Potatoes ^{GF, DF}

Rosemary, confit garlic





\$90

Set Menu

Reduced a la carte



to start.

served to share

Butcher's Charcuterie ^{GFO}

Cured meats, duck parfait, pickles, olives

Butcher's Bread Selection ^{GFO}

Bone marrow butter, smoked hummus

Crisp Calamari ^{DF}

Kale, black garlic aioli, lemon

Burrata ^{V, GFO, N}

Roast & pickled beetroot,
salted walnuts, agro dolce

sides.

served to share

Fattoush ^{VG, GFO}

Tomato, cucumber, pomegranate, crisp pita

Duck Fat Roasted Potatoes ^{GF, DF}

Rosemary, confit garlic

mains.

choice of one

Beef Short Rib Lasagne

Smoked scamorza, pangrattato

Ricotta Gnocchi ^V

Wild mushrooms, porcini butter

Roast Barramundi ^{GF}

Sauce vierge, saffron,
heirloom tomato, soft herbs

Roast Chicken Supreme ^{GF}

Savoy cabbage, pancetta,
sweet potato, garlic butter

desserts.

served to share

Pistachio & Mandarin Cake ^{V, N}

White chocolate ganache, mandarin gel

Peanut Chocolate Tart ^{V, N}

Espresso ice cream

Sticky Date Pudding ^V

Sticky Date Pudding

Black Forest ^V

Hazlenut, cherries, chocolate
brownie, dulce ice cream





\$125

Set Menu

Shared



to start.

served to share

Butcher's Charcuterie ^{GFO}

Cured meats, duck parfait, pickles, olives

Butcher's Bread Selection ^{GFO, DF}

Bone marrow butter, smoked hummus

entrees.

served to share

Burrata ^{V, GFO, N}

Roast & pickled beetroot,
salted walnuts, agro dolce

Korean Style Beef Tartar ^{DF}

Sesame, garlic, soy, nashi pear,
egg yolk, rice crackers

Yellowfin Tuna ^{DF, GF}

Avocado, aged soy, shiso

mains.

served to share

Tomahawk 1.4kg

Riverine MBS2+

Prawn Linguini ^{DFO}

Chilli, garlic, tomato, basil, bisque

sides.

served to share

Fattoush ^{VG, GFO}

Tomato, cucumber, pomegranate, crisp pita

Duck Fat Roasted Potatoes ^{GF, DF}

Rosemary, confit garlic

Broccolini ^{VGO, DF, GF}

Ortiz anchovies, garlic, chilli

desserts.

served to share

Sticky Date Pudding ^V

Vanilla ice cream

Peanut Chocolate Tart ^{V, N}

Espresso ice cream



beverage packages.

Each package is available for two (2) hours.





Beverage Packages



PACKAGE 1 | 55PP

\$20pp per additional hour. Soft drink and juices included

house wines.

Prosecco

House Reds

Shiraz | Pinot Noir

House Whites

Pinot Grigio | Sauv Blanc

house beers.

Corona

Peroni

Heaps Normal Lager

Non-alcoholic Beer

Sydney Brewery

Apple Cider

PACKAGE 2 | 75PP

\$20pp per additional hour. Soft drink and juices included

house wines.

Prosecco

House Reds

Shiraz | Pinot Noir

House Whites

Pinot Grigio | Sauv Blanc

house beers.

Corona

Peroni

Heaps Normal Lager

Non-alcoholic Beer

Sydney Brewery

Apple Cider

house spirits.

Vodka

Gin

Tequila

Rhum

Whisky

ADDITIONS

Cocktail on arrival: Butcher's Mistress \$15 per person

Champagne on arrival: \$25 per person

Still and Sparkling Water: \$5 per person



booking form.

Thank you for choosing The Butcher's Block Group to host your event.

Please complete and return this form by email to events@butchersblockgroup.com.au

Our events coordinator will be in contact to confirm and finalise your booking.

BOOKING NAME:

CONTACT NUMBER:

COMPANY NAME:

CONTACT EMAIL:

DATE OF BOOKING:

TIME OF BOOKING:

LOCATION OF BOOKING: WAHROONGA

OCCASION:

ATTENDEES: ADULTS: CHILDREN: (3-12 YRS)

SET MENU SELECTION: \$75 REDUCED A LA CARTE
\$90 REDUCED A LA CARTE
\$125 SHARED MENU

BEVERAGE SELECTION: PACKAGE 1 PACKAGE 2
BEVERAGES ON CONSUMPTION

ADDITIONS (OPTIONAL): CHAMPAGNE ON ARRIVAL COCKTAIL ON ARRIVAL
MINERAL WATER

DIETARY REQUIREMENTS:

DEPOSIT PAYMENT DETAILS:

TYPE OF CARD: VISA MASTERCARD AMEX

CREDIT CARD NUMBER: / / / CCV:

CARD HOLDER NAME:

EXPIRY DATE:

By completing the attached booking form you accept all terms and conditions outlined in this document.



terms and conditions.

Final Details: For catering and staffing needs, arrival times must be finalised no later than 1 week prior to your event. Final guest numbers must be submitted 72 hours prior to your reservation. If numbers decrease after this time, no refund will be offered. If numbers increase after this time, we will try our best to accommodate your request. The Butcher's Block Group reserves the right to amend the event if the clients numbers exceed 40 or are less than 10.

Our catering and beverage options are seasonal and subject to change at any time. If you wish to bring your own celebratory cake, a \$3.50pp cakeage fee will apply.

Payment Structure: Credit card details are required to secure your booking. A deposit between \$25-\$50pp is required to secure your reservation. Your events member will provide the applicable amount prior to finalising your booking. Please note, a 10% surcharge is applied on Sunday's and 15% on all public holiday bookings.

Split payments will not be accepted by the venue on the day for bookings of 12 or more. Full payment will be taken on the day for the approved number of guests. Those that are but not limited to being late, or declared a no show will be charged in full on the day.

The Butcher's Block Group reserves the right to revoke the initial quote if we have not received confirmation within 7 days. Your booking is not confirmed until this form has been returned and approved by our team.

Cancellations: If you are to cancel within 72 hours of your booking, your deposit will be retained as a cancellation fee. Written confirmation of the cancellation is required.

Service charge: A 10% service charge will be applied to your final food and beverage bill.

Decorations: Nothing is to be nailed, screwed or adhered in any way to any part of the venue. Any damages as a result will be charged accordingly.

Food Allergies: Advise of dietary requirements is required no later than 72 hours prior to your event.

Whilst our team endeavour to ensure the said allergen is not in the meal prepared, we cannot guarantee.

Arrival and Seating - Please respect the agreed booking time so that your meals may be enjoyed in the confirmed time period. All requests for seating are taken into consideration but not guaranteed. Large bookings may require seating across multiple tables.

Photography Disclosure Statement: By Attending any Butcher's Block Group events you agree that we can take photographs of you and your guests. If you are booking a function or event, we ask that you provide a copy of this document to each of your guests. You agree by attending The Butcher's Block Groups sites or events, that you/your image (static or fluid) may be taken and used on The Butcher's Block Groups marketing material, multimedia material, social media, or any other hard copy or digital format. By attending The Butcher's Block you acknowledge all right, title and interest in the images shall vest in The Butcher's Block who may, at their absolute discretion, use any of the images for commercial or non-commercial purposes anywhere in the world.

RSA Service Standards: The Butcher's Block Group practices the responsible service of alcohol. While we encourage our guests to enjoy themselves, we reserve the right to cease the sale, service and supply of alcohol to any guest if the licensee or person in charge considers that person to be intoxicated or disorderly, in accordance to the Liquor Act 2007. Persons under the age of 18 years are not permitted to consume alcohol on premises. These conditions cannot be altered in any way. The Butcher's Block is a fully licensed venue and does not allow alcoholic beverages or food to be brought onsite by organiser or guests, and no alcohol can leave the premises during or after the function closes.

COVID Closure: Should government enforced restrictions impede on your booking, your deposit will be held for you to use across our venues for up to 6 (six) months time.

Smoking Policy: The Butcher's Block Group promotes a smoke free environment for the comfort of our guests. If you wish to smoke, please let us know and we will advise of our designated area.

If you have not received confirmation within 24hrs (business day) of submitting your booking form, please contact our team.



www.butchersblockgroup.com.au | 1300 BUTCHERS | events@butchersblockgroup.com.au
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