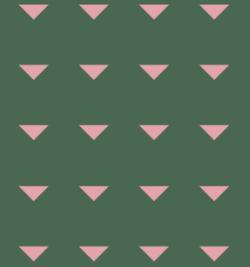


# Tucano's

Events Package

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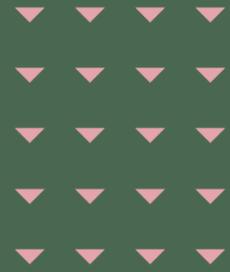




## About Us

Tucano's is a Modern Tiki bar. We take the tropical flavours of tiki and combine that with the approachable herbal notes of aperitivo. This unique pairing runs through the drinks and food, which is served up by attentive, fun-loving staff in an unapologetically bold and colourful atmosphere.

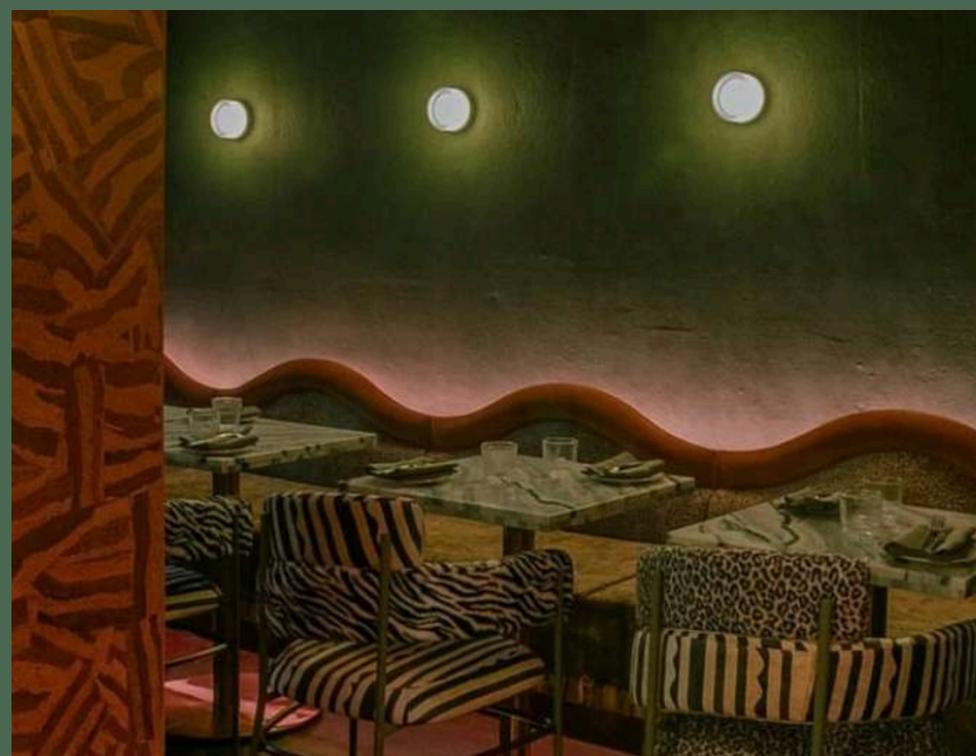
We encourage you and yours to come in and Wet Your Beaks.

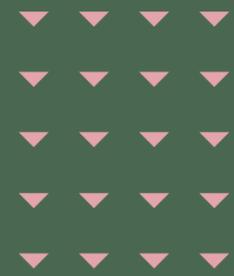


# Our Spaces

Whether it's a company function, brand activation, birthday party or a venue-exclusive, we have a truly unique space to suit every occasion.

Tucano's works on a minimum spend policy. We do not charge a room hire fee.  
All food and drinks are charged on consumption.





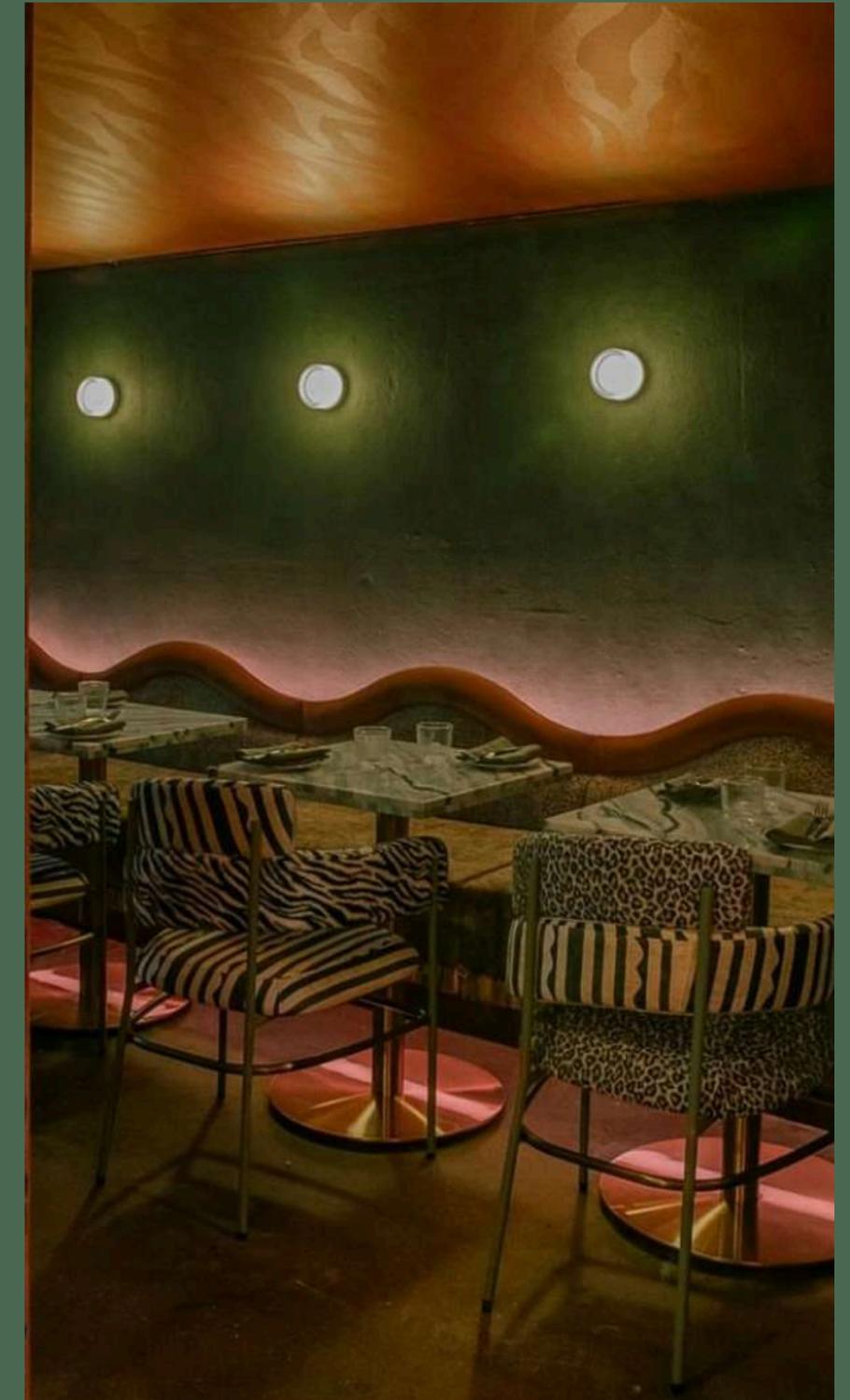
# Our Spaces

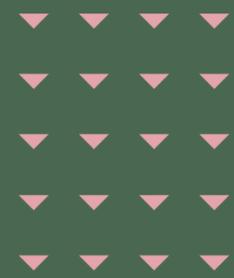
## *Fire Lounge*

Fire Lounge is a space with a horseshoe-shaped configuration around a fireplace. Guests can walk between the space easily and utilise the plush banquette seating, fine marble top tables and well appointed chairs.

A replica fire provides light and warmth, while portlights add to the moody atmosphere.

Capacity: 14 seated





# Our Spaces

## *Stone Lounge*

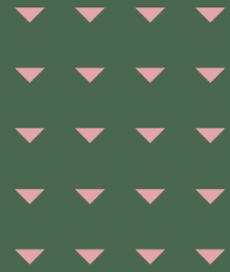
Paying homage to the historical building we're in, this space takes its name from the limestone that makes up the back wall.

Perpendicular banquette seating runs along the wall, with firm hexagonal wooden tables and designer chairs.

The room is pulled together by a playful cream and pink carpet and striped zebra print ceiling.

Capacity: 16 seated, 25 standing





# Our Spaces

## *Mirror Lounge*

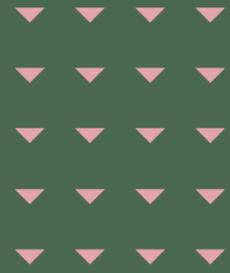
Inspiration for this unique space comes from the universal symbol of a good time - the disco ball.

Two convex booths face each other and provide an intimate space for those perched on the plush banquette seating. Animal print armchairs provide extra seating.

Best of all, a disco ball resides in the space, bouncing light through the area and bringing the party vibes.

Capacity: 10 seated





# Our Spaces

## *Courtyard*

An airy space exists outside just past the bar. Providing a faded tropical aesthetic, the Courtyard's centrepiece is a toucan mural encouraging guests to wet their beaks.

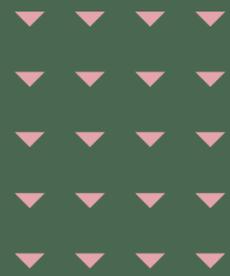
Small pink stone tables are accompanied by pink and white wicker chairs and banquette seating with bar cushions.

It provides great light in the day or night, giving the impression that you're in an oasis in the middle of Surry Hills.

The enclosed roof and aircon allow comfort all year round

Capacity: 14 seated, 25 standing





# Our Spaces

## *Whole Venue*

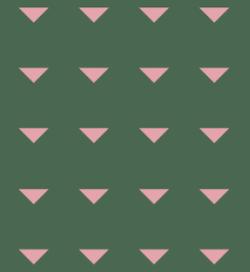
For larger functions looking for the 'wow' factor, we offer full venue exclusives.

Capacity: 65 seated, 120 standing



# Our Menus

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Our culinary approach seamlessly blends traditional Tiki elements with a contemporary Mediterranean twist, resulting in a menu that celebrates the richness of pan-Asian flavours. With a nod to tradition, each dish is thoughtfully crafted to elevate the dining experience, offering a harmony of honoured techniques and innovative culinary expressions.

# Banquet Menu

*\$75 per person*

Appellation Oysters +\$6.5ea

Pineapple jerky

Housemade focaccia, alto olive oil

Whipped ricotta, peach, rosemary

Tiger prawn & wasabi roll

Carrot & miso dumplings, coriander & white soy sauce

Soy 'BBQ' glazed pork bao bun

Mozzarella & anchovy carozza

Mains to share:

Tamarind & kaffir lime leaf glazed lamb backstrap (cap on), broadbean, edamame, mint, pickled red onion

~  
Malfadine, prawns, yuzu, coriander, & chilli pangrattato

~  
Teriyaki eggplant 'steak' w/ lentils & bok choy

Mixed leaves, cucumber, ginger sake dressing

Dessert of the day

Selection of local & imported cheese with accompaniments +\$10pp

We can work with your budget to create a custom menu that suits your tastes perfectly

We are able to cater for dietary requirements  
Menu & prices subject to change based seasonality and  
availability



# Canapes

## STARTERS

- Oysters w/ coconut, nashi pear mignonette \$6.5
- ▼ ▼ ▼ ▼ Tiger prawn & wasabi roll \* \$7
- ▼ ▼ ▼ ▼ Beef tartare w/ eschalot, capers, parsley crostini \* \$7
- ▼ ▼ ▼ ▼ Prawn, lime & ginger sesame toast \$7
- ▼ ▼ ▼ ▼ Gin compressed watermelon, mint, labne \$5
- ▼ ▼ ▼ ▼ Beetroot falafel, stracciatella, coriander \$6
- Truffle & mushroom croquettes \$5
- Tomato, raspberry olive caramel skewer \$6
- Ocean trout crudo, orange, lemon balm \$8
- Pecan pate, pickled grape crostini \$6
- Chicken liver pate, rum jelly on toast \* \$7
- Carrot & miso dumpling \$6
- Pork & ginger dumplings \$7

## SUBSTANTIAL

- Garlic sesame soba noodle salad \$10
  - Add beef \$4
  - Add chicken \$3
- Huli huli chicken skewers \$8
- Crispy pork belly, soy 'BBQ' sauce, & bonito flakes \$10
- King prawns w/ jalapeno & tequila relish \$11
- Teriyaki & molasses king brown mushroom skewer \$8
- Miso glazed eggplant skewer w/ toasted sesame seeds \$8
- Glazed pork belly bao bun \$9
- Pulled chicken bao bun \$9
- Poached chicken and mango chow tortilla\* \$10
- Black bean, coriander & pineapple tortilla w/ mint salsa\* \$10

## SWEETS

- Mojito pineapple skewer, mint sugar \$4
- Aperol and seasonal fruit tanghulu skewer \$4
- Malasadas with seasonal jam & coconut sugar \$6
- Chocolate and almond brownie\* \$5

Items are priced per piece | Minimum of 10 pieces per item  
\* Can be made GF



All packages are priced per person, for 2hrs  
Items subject to change based on availability  
RSA applies

# Dinner & Drinks

The 'All-In' option: Full-course fun paired perfectly with your favourite pours

Prawn crackers  
Housemade focaccia, alto olive oil  
Mozzarella & anchovy carozza  
Carrot & miso dumplings w/coriander & white soy sauce  
Tiger prawn & wasabi roll  
Soy 'BBQ' glazed pork bao bun

*mains to share*

Tamarind & kaffir lime leaf glazed lamb backstrap (cap on), broadbean, edamame, mint, pickled red onion

~  
Malfadine, prawns, yuzu, coriander, & chilli pangrattato

~  
Teriyaki eggplant 'steak' w/ lentils & bok choy

Mixed leaves, cucumber, ginger sake dressing dressing

Shoestring fries w/ seaweed salt, & citrus aioli

Malasada with seasonal jam

**\$105pp**

Rosé Spritz

Archie Rose Straight Gin, rose wine, vermouth, fizz

House Prosecco

House White, Rosè & Red

Yulli's Seabass Mediterranean Lager (on tap)

**\$135pp**

*ALL OF THE ABOVE PLUS*

A rotating selection of 4 cocktails

*Sample menu -*

Grapefruit Iced Tea

Blanco tequila, Bacardi, grapefruit, lime

Spicy Pineapple Spritz

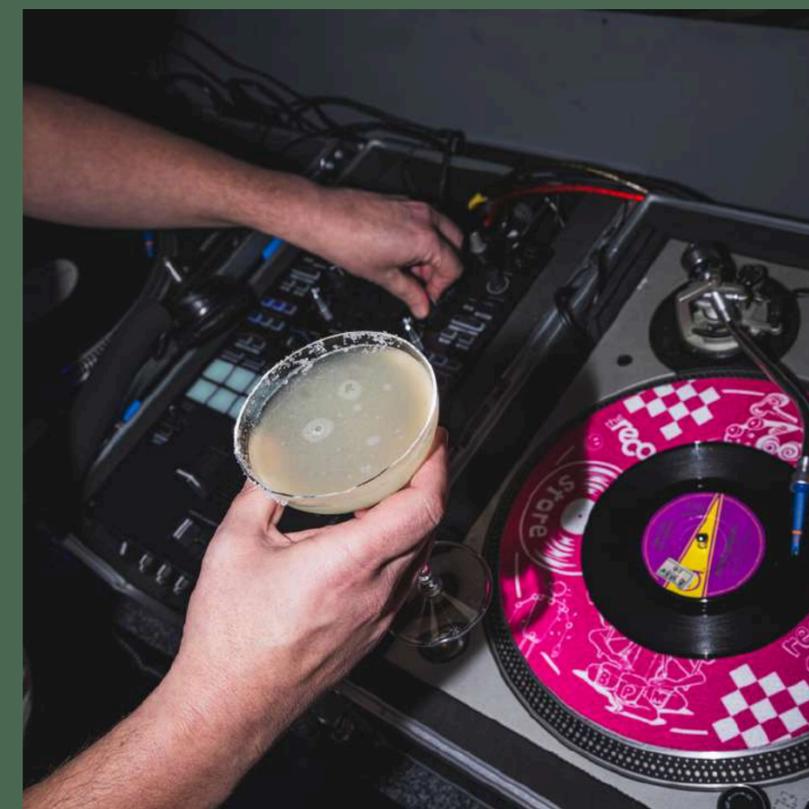
Rum medley, pineapple, cayenne, blood orange, agave

Tropical Margs

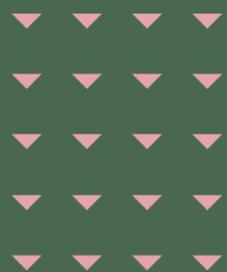
Who doesn't love a marg? Served slushee style

Brunch Punch

Brix White Cane, peach, passionfruit



All packages are priced per person, for 2hrs  
Items subject to change based on availability  
RSA applies



# Snacks & Sips

Ready to sip, nibble, and mingle? This package is your ticket.

Prawn crackers w/ seaweed, sesame & citrus seasoning

Carrot & miso dumplings w/coriander & white soy sauce

Tiger prawn & wasabi roll

Soy 'BBQ' glazed pork bao bun

Kingfish crudo, yuzu, gochujang

Shoestring fries w/ seaweed salt, & citrus aioli

ADD

Appellation Oysters +\$6.5ea

Malasada with seasonal jam +\$6ea

**\$85pp**

Ro e Spritz

Archie Rose Straight Gin, rose wine, vermouth, fizz

House Prosecco

House White, Ros  & Red

Yulli's Seabass Mediterranean Lager (on tap)

**\$115pp**

*ALL OF THE ABOVE PLUS*

A rotating selection of 4 cocktails

*Sample menu -*

Grapefruit Iced Tea

Blanco tequila, Bacardi, grapefruit, lime

Spicy Pineapple Spritz

Rum medley, pineapple, cayenne, blood orange, agave

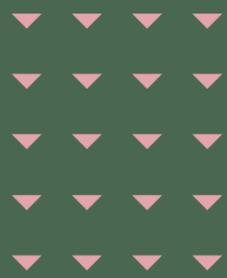
Tropical Margs

Who doesn't love a marg? Served slushee style

Brunch Punch

Brix White Cane, peach, passionfruit





# Beverage Packages

All packages are priced per person per hour, for a minimum of 2hrs  
Items subject to change based on availability

**\$25/hr**  
House wines  
Yulli's Seabass Lager (on tap)

**\$35/hr**  
Mercer Prosecco  
Noodle Juice White Blend  
Doom Juice Rosé  
Moorak Syrah  
Yulli's Seabass Lager (on tap)  
Kaiju Krush Tropical Pale Ale  
Guinness

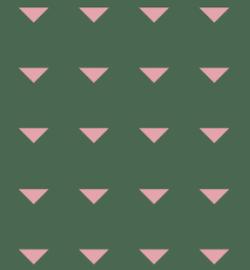
**\$45/hr**  
Princess Superstar  
Vodka, dry vermouth, thyme, guava, coconut water, verjus, fizz  
House Spirits

Mercer Prosecco  
Latta Riesling  
Doom Juice Rosé  
Moorak Syrah  
Yulli's Seabass Lager (on tap)  
Kaiju Krush Tropical Pale Ale  
Guinness

**\$60/hr**  
Selection of 4 Cocktails  
Premium Spirits  
Mercer Prosecco  
Latta Riesling  
Doom Juice Rosé  
Moorak Syrah  
Yulli's Seabass Lager (on tap)  
Kaiju Krush Tropical Pale Ale  
Guinness



# Contact Us



If you're interested in hosting an event with us, or have a question or two, don't hesitate to give us a shout. We hope to see you soon at Tucano's to wet your beaks.

**BOOKING & EVENTS**

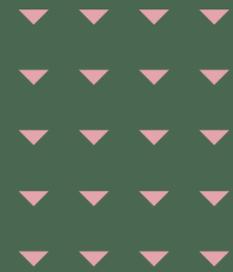
0434 661 028

sup@tucanos.com.au

**@TUCANOSLOUNGE**

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# *Wet your Beaks*