

ITALO-AUSTRALIAN

RESTAURANT & WINE BAR

**BAR LETTERA**  
*Events & Venue hire*

# BAR LETTERA

## OUR VENUE

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We're a contemporary Italo-Australian restaurant and wine bar in the heart of North Sydney, and yes, we're a little obsessed with doing things properly.

Our space blends late modernist Italian design with Australian handcrafted artistry: rich Negroni-inspired tones, tactile textures, and an atmosphere that feels more like a well-curated artist's apartment than your average CBD venue. Everything we do - from craft cocktails to signature pastas - is rooted in creativity, quality, and a genuine love of hospitality.

## PERFECT FOR EVENTS

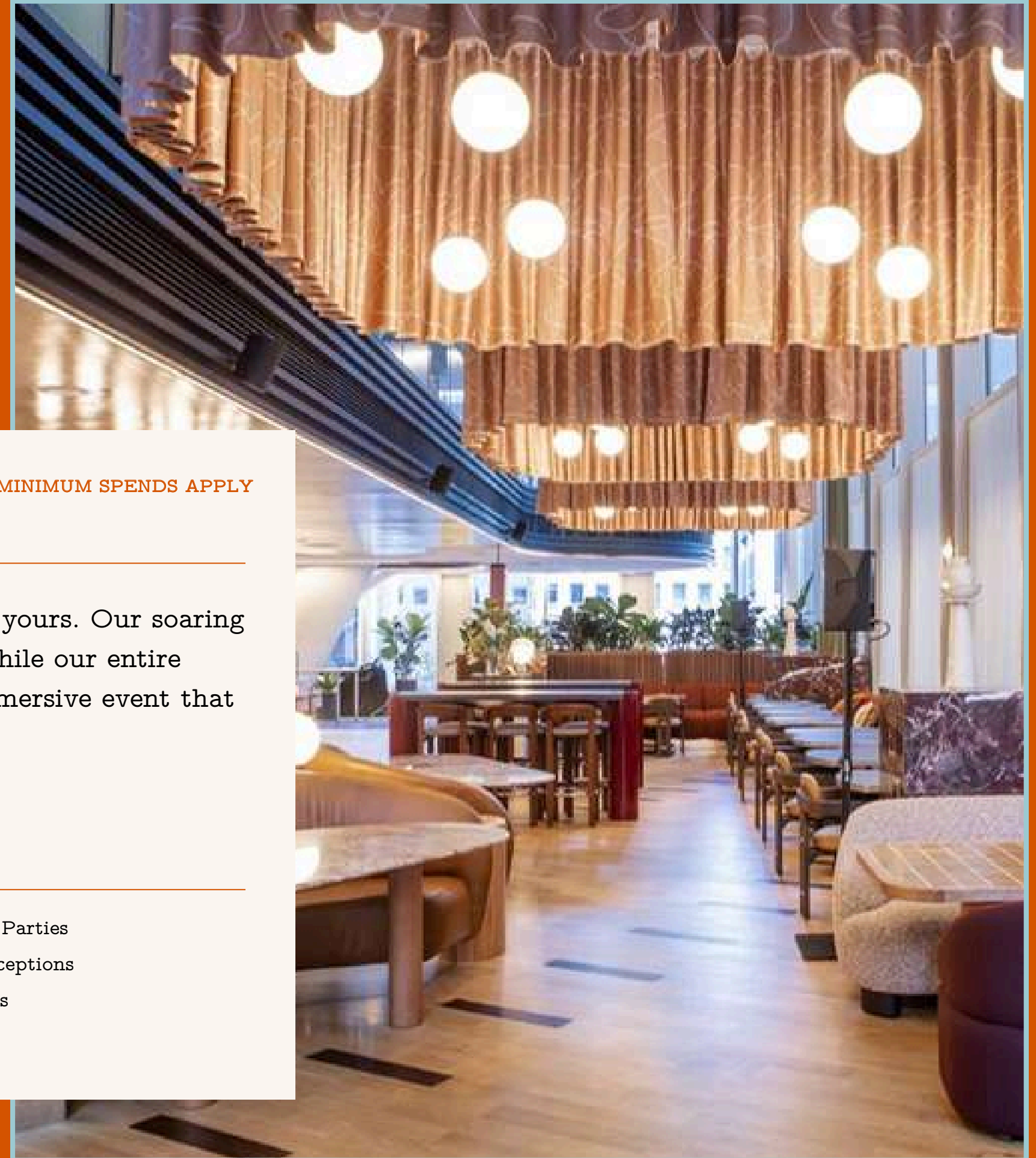
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We think Bar Lettera is one of the best places in North Sydney to host an event, and our guests tend to agree.

Sophisticated without being stuffy, our team knows how to look after a room and our food and drink program gives people something to actually talk about. Working lunch, client dinner or full-scale celebration, we bring the same care and craft to your event as we do to every guest we seat.



# OUR SPACES





## FULL VENUE EXCLUSIVE USE

\*MINIMUM SPENDS APPLY

When you book Bar Lettera exclusively, the whole experience becomes entirely yours. Our soaring ceilings and generously proportioned space make it ideal for large gatherings, while our entire team and menu remain dedicated solely to you and your guests, creating an immersive event that feels a world away from the everyday.

## CAPACITY

 100 Standing

 80 Seated

## PERFECT FOR

Milestone Birthdays

Engagement Parties

Product Launches

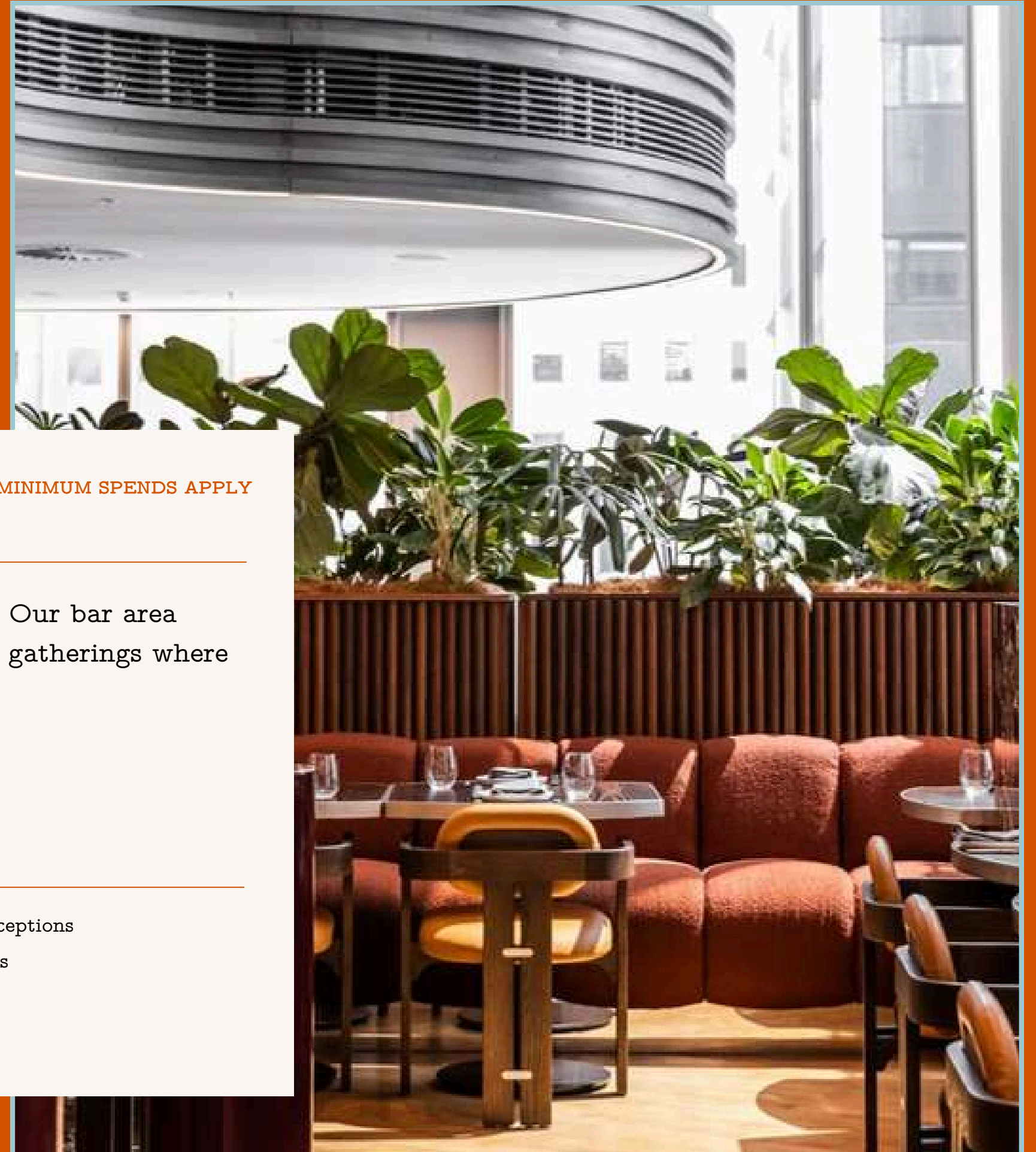
Brand Activations

End-of-year Parties

Cocktail Receptions

Gala Dinners

# OUR SPACES




## SEMI-PRIVATE DINING

\*MINIMUM SPENDS APPLY

Choose the bar or the dining room and make one half of Bar Lettera your own. Our bar area offers a mix of high and low tables, perfect for relaxed lunches or lively evening gatherings where guests can move, mingle and settle in as they please.

## CAPACITY

 50 Standing

 40 Seated

## PERFECT FOR

Milestone Celebrations

Engagement Parties

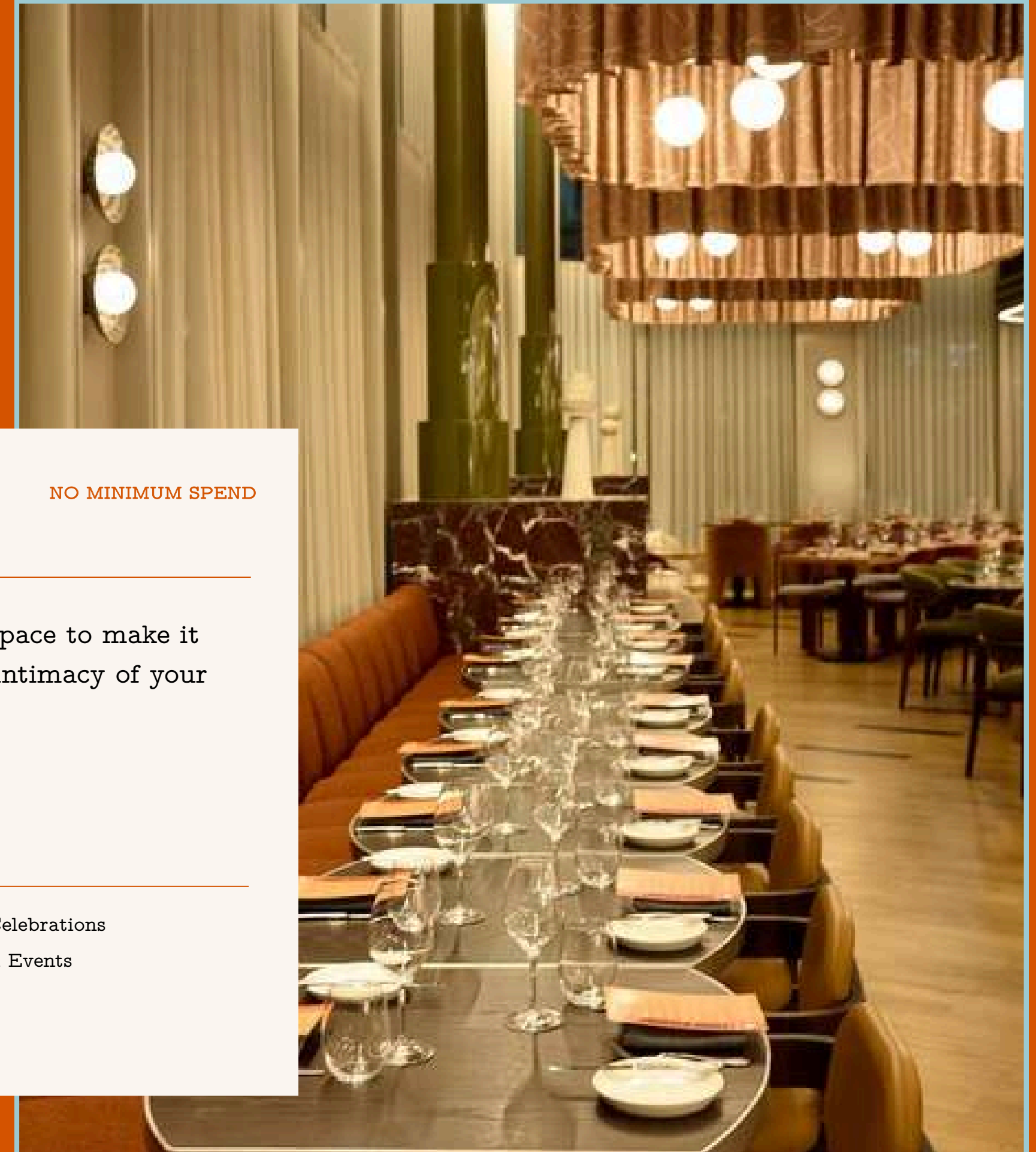
Team & Networking Events

End-of-year Parties

Cocktail Receptions

Gala Dinners

# OUR SPACES




## BANQUETTE SEATING

NO MINIMUM SPEND

Whether it's a corporate dinner or a celebration with loved ones, we have the space to make it happen. We can seat groups of 14 to 24 in a long table setting, giving you the intimacy of your own gathering with the atmosphere of the full restaurant buzzing around you.

## CAPACITY

 24 Seated

## PERFECT FOR

Corporate Lunch / Dinner  
Client Lunch / Dinner  
Board Lunch / Dinner  
Birthday Celebrations

Milestone Celebrations  
Small Team Events

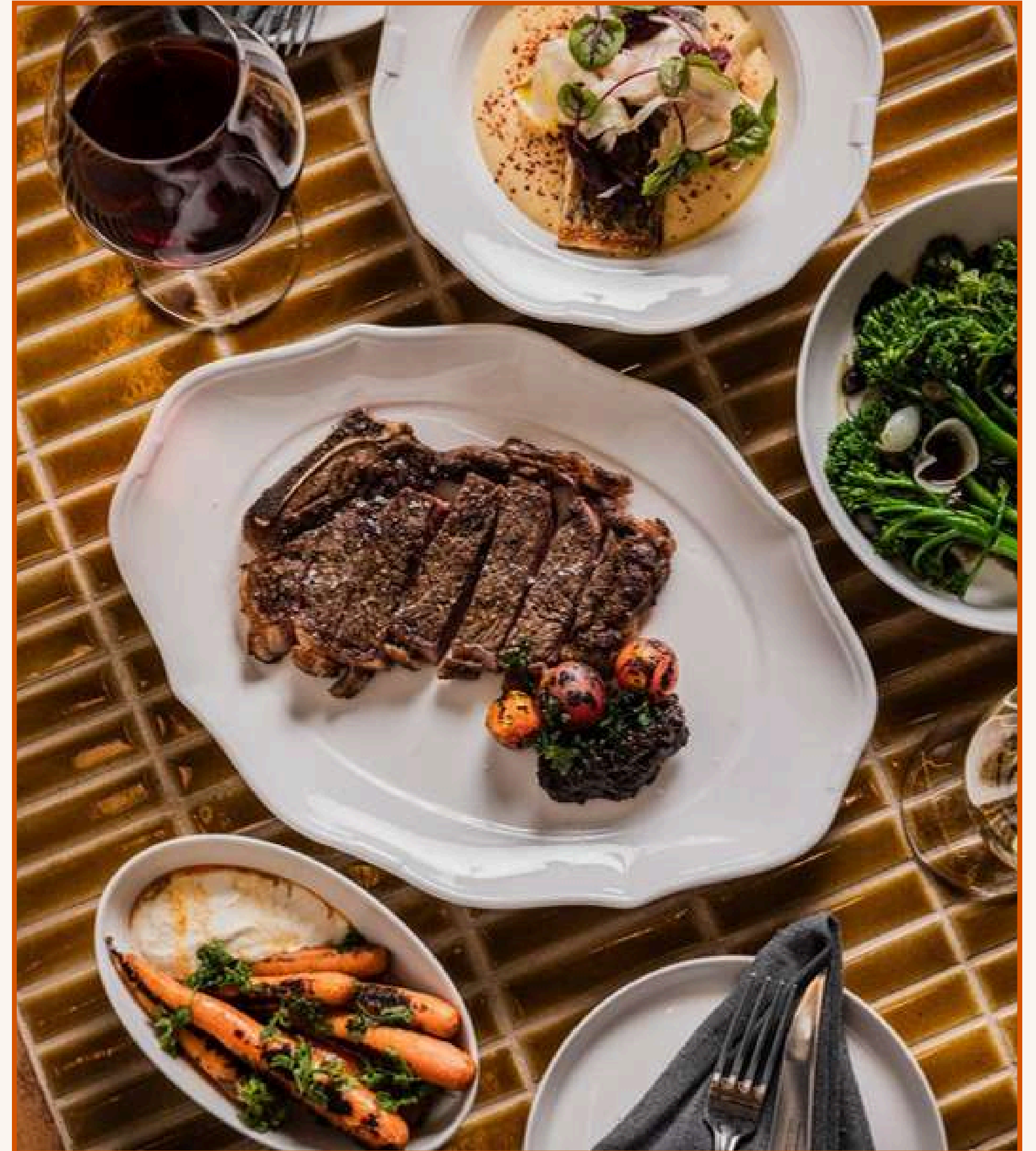
# FOOD

## ITALO-AUSTRALIAN DINING

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Our menu is built around local and seasonal produce, artisanal Italian ingredients and fresh handmade pasta, with a modern Australian sensibility running through everything we do.

For events, we translate that same kitchen philosophy into elegant canapé packages, generous grazing tables, interactive food stations and showstopping feasts that give your guests something to gather around. However you choose to eat with us, expect food that is as thoughtful as it is delicious.



# CANAPÉS

## LIGHT BITES

**\$7<sup>PP PER ITEM</sup>**

Sydney Rock Oysters, lemon myrtle dressing  
Stracciatella, witlof, bottarga, pinenuts  
Olasagasti anchovies, olives, blistered tomato  
Bocconcini crostini, pomegranate balsamic (v)  
Verdure fritte, fried fioretto, zucchini flower (vg)  
Artichoke fritti - crisp artichoke, chili aioli

**\$8<sup>PP PER ITEM</sup>**

Pickled Kinkawooka mussels, fennel, nduja  
Tuna & cobia crudo, Calabrian chili, preserved lemon  
Grilled mixed vegetable skewer (vg)  
Scamorza arancini, roast garlic (v)  
Eggplant Cotoletta finger, sugo, buffalo mozzarella (v)

**\$10<sup>PP PER ITEM</sup>**

Bay Bug fritto misto, house XO sauce  
'Prawn Toast' cannoli, tomato vinegar sauce  
Blue Swimmer 'Crab Salad' cannoli  
Angus beef carne cruda, cured yolk, puffed tendon

## SUBSTANTIAL

**\$12<sup>PP PER ITEM</sup>**

Casarecce, roast mushrooms, coriander pesto (v)  
Rigatoni, Lamb ragu  
Conchiglie, brasiccas, buttermilk bechemel (v)  
Gnocchi, mortadella, date  
Pumpkin ravioli, brwon butter, curry oil, almond (v)

## DESSERT

**\$8<sup>PP PER ITEM</sup>**

Chocolate mousse tartlet, hazelnut and raspberry  
Milo tiramisu tartlet, coffee liqueur  
Toasted pavlova, berry jelly  
Passionfruit pavlova  
Amalfi lemon jelly segments  
Blood orange jelly segments



# FOOD STATIONS

## CHEESE STATION

\$32<sup>PP</sup>

Selection of Australian cheese,  
Figs and grapes, Quince, selection of breads,  
crackers and grissini

## ANTIPASTI STATION

\$42<sup>PP</sup>

Lettera Signature bread  
Marinated Kangaroo Island olives  
LPs Quality Meats' mortadella  
Saison's black truffle squid ink salami  
Girolamo wagyu bresaola  
Prosciutto di Parma, 16-month aged  
Guindillas, Mostarda fruta, grapes, dates, figs  
Stracciatella  
Marinated artichoke, eggplant and peppers

## SEAFOOD STATION

\$52<sup>PP</sup>

Sydney Rock oysters, lemon myrtle dressing  
Selection of raw and cured fish  
Bay Bugs  
Steamed tiger prawns  
Kinkawooka mussels  
Pickled calamari  
Condiments and dressings

## DESSERT STATION

\$32<sup>PP</sup>

Chocolate mousse tartlet, hazelnut and raspberry  
Passionfruit pavlova  
Amalfi lemon jelly segments  
Milo tiramisu



# SET MENUS

## LEAVE IT TO US

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We offer two set banquet menus at \$70pp and \$89pp, designed to take the guesswork out of group dining without sacrificing any of the good stuff.

Guests enjoy a shared spread of Bar Lettera signatures, from house-baked bread and arancini through to handmade pasta and mains, with optional (but recommended) tiramisu for the table to finish.

It's a streamlined, stress-free way to feed a group well, and trust us, nobody leaves hungry.



89<sup>PP</sup>

TO START

Add Sydney Rock Oysters, lemon myrtle granita +7ea

Lettera signature bread, herb butter House smoked Kangaroo  
Island Olives, Saison's Black Truffle Squid Ink Salami

Yellowfin tuna and Salmon crudo, finger lime, white soy  
Village salad, heirloom tomatoes, cucumbers, olive brine jelly

Add "Prawn Toast" Cannoli, roast tomato vinegar +9ea  
Add Scamorza Arancini, roast garlic, basil +5ea

MAIN COURSE

Pumpkin ravioli, brown butter, curry oil  
Pork Cotoletta alla Milanese, mustard

SIDES

Skin on Chips, oregano salt  
Leaf salad, classic dressing

ADD ON TIRAMISU FOR THE TABLE +10ea

105<sup>PP</sup>

TO START

Add Sydney Rock Oysters, lemon myrtle granita +7ea

Lettera signature bread, herb butter

Prosciutto di Parma, 16month aged  
Burrata, finocchio, fennel jam, almond

Salmon and Kingfish crudo, finger lime, white soy

"Prawn Toast" Cannoli, roast tomato vinegar +9

MAIN COURSE

Pappardelle, Margra Lamb ragu, pangrattato  
Riverine Black Angus Rump Cap MBS2+  
Grilled Eggplant melanzana, buffalo mozzarella, pine nuts

Skin on Chips, oregano salt  
Leaf salad, classic dressing

DESSERT

Milo Tiramisu, Mr. Black Coffee liqueur gelato

# CELEBRATION CAKES

## SERVES 40+

Milo tiramisu cake \$350

Fairy bread sponge cake \$300

Lemon Polenta cake \$300

Orange Semolina cake \$315

## SERVES 20+

Milo tiramisu cake \$175

Fairy bread sponge cake \$150

Lemon Polenta cake \$150

Orange Semolina cake \$160



# DRINK

## BEVERAGE PACKAGES

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We offer two beverage packages to keep your event flowing without the fuss. Our Standard package covers beers, prosecco, a thoughtful selection of whites, rosé and reds, plus classic cocktails — all the bases covered, starting from \$50pp for two hours.

Step up to Premium and you'll add upgraded wines, signature Bar Lettera cocktails and a sparkling Franciacorta to the mix, from \$70pp. Both packages run for two, three or four hours depending on how the night goes, and we have a feeling it'll go well.



## STANDARD

Soft drinks and house mocktails included.

### BEERS

Heaps Normal Quiet XPA 0.5% - NSW  
Peroni Red Lager 4.7% - IT

### SPARKLING

NV Il Follo Prosecco Extra Dry DOC - Izt

### WHITES

2022 Mac Forbes Strathbogie Ranges - Riesling - IT  
2022 Adalia 'Singan' Soave DOC - Garganega Blend - IT

### ROSE

2023 Sella & Mosca Rosato DOC - Cannonau - IT

### REDS

2022 Fattoria Majnoni 'Chianti' DOCG - Sangiovese - IT  
2022 Plantamura Gioia Del Colle - Primitivo DOC - IT

### CLASSIC COCKTAILS

Classic Negroni, Gin & tonic

2 HRS - \$50<sup>PP</sup>

3 HRS - \$65<sup>PP</sup>

4 HRS - \$75<sup>PP</sup>

## PREMIUM

Everything from basic package included.

### BEERS

Birra Moretti Pale Lager 4.6% - Italy  
Young Henrys Ginger Beer 4% - NSW

### SPARKLING NV

Ricci Curbastro Satén Brut DOCG - Chardonnay - Franciacorta, IT

### WHITES

2023 Punica Samas Isola dei Nuraghi - Vermentino - IT  
2022 Gembrock Hills - Sauvignon Blanc - VIC

### ROSE

2023 De Fermo 'Le Cince' Cerasuolo - Montepulciano Rosato - IT

### REDS

2023 Mac Forbes Yarra Junction - Pinot Noir - VIC  
2022 Massena 'The Eleventh Hour' - Shiraz - SA

### CLASSIC COCKTAILS

Signature cocktails - Rum Punch, Flat white martini and Tony's Marg

2 HRS - \$70<sup>PP</sup>

3 HRS - \$85<sup>PP</sup>

4 HRS - \$95<sup>PP</sup>

Pre paid on consumption bar tabs are available. Minimum spend to be agreed upon during enquiry.

# FAQS

## DO YOU CATER FOR DIETARY REQUIREMENTS?

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We sure do. Please advise us ahead of your event, and we will accommodate and provide alternatives where possible. Whist we endeavour to accommodate all dietary requirements, because of the nature of our kitchens we cannot ensure all dishes will be free from allergen traces.

## DO YOU OFFER AV SERVICES?

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We are able to share details of previously used vendors, for your consideration and selection.

## CAN I BRING IN EXTERNAL SERVICES (EG. STYLING, ENTERTAINMENT)?

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Absolutely. Please advise us in advance of any third-party vendors, and we'll be able to quote and advise according to your booking needs.

## HOW DO WE SECURE OUR BOOKING?

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All group bookings require a 10% non-refundable deposit to secure preferred date.

## CAN WE PLAY OUR OWN MUSIC?

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Yes, on a full venue exclusive event you are able to connect your Spotify to our audio system to play your favourite playlist.

# BAR LETTERA

## HAVE A QUESTION?

Email: [barlettera@the-ascott.com](mailto:barlettera@the-ascott.com)

Phone: 02 9128 8088

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