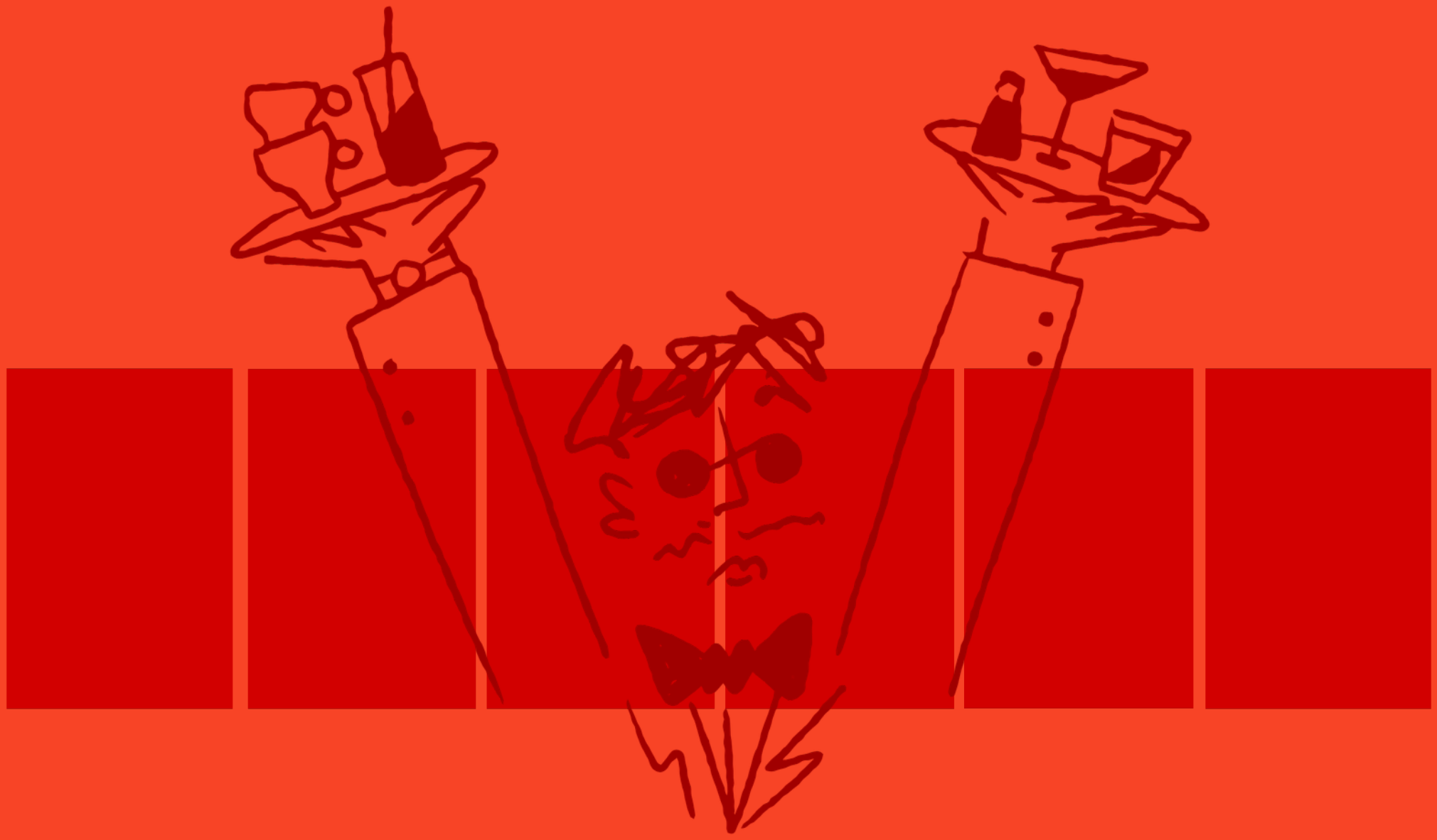
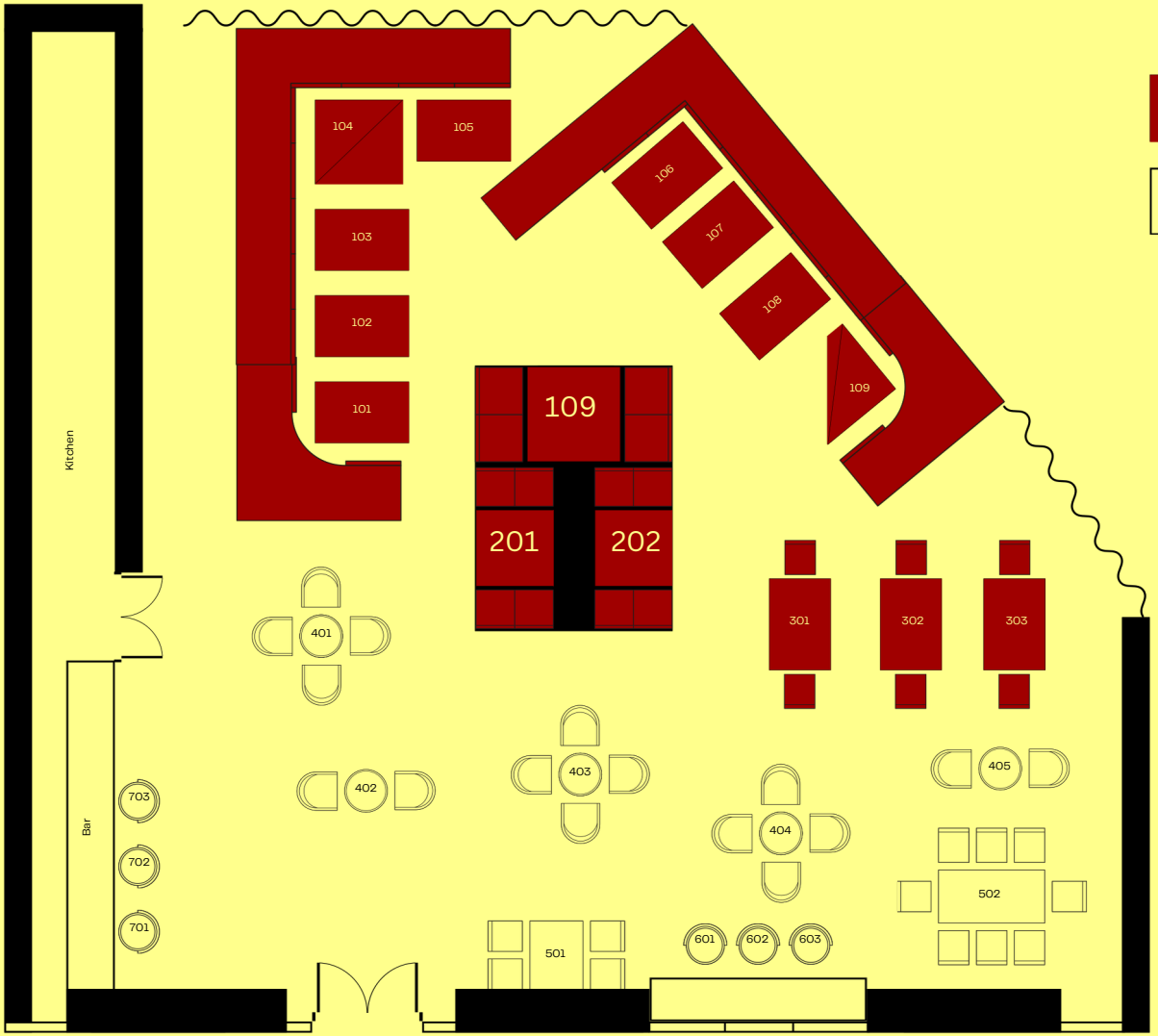


# About Us

*Bar Allora is your mid-CBD Italian escape. It's got that slick '80s Milan energy — neon lights, terrazzo floors, and a bar that's alive from early morning espresso to late-night Negronis. The food hits that sweet spot between nostalgic and modern, and the cocktails are playful but classy. Definitely a spot for both work catch-ups and after-dark vibes.*



# Floor Plan




= DINING AREA

= BAR AREA



# Drinks Packages

| PACKAGES | 2HRS | 3HRS | 4HRS |
|---|---|---|---|
| **STANDARD**<br>*Red, white & sparkling wine,*<br>*Beer & soft drinks* | $70PP | $95PP | $120PP |
| **PREMIUM**<br>*Premium Red, white & sparkling wine,*<br>*Premium Beer & soft drinks* | $90PP | $125PP | $155PP |

**ADD ONS**

**CUSTOMISED BAR TAB** *Customise your own drink experience and let your guests make their own selection for the evening, choosing from any of the drinks on our menu*

**COCKTAIL ON ARRIVAL**

**HOUSE SPIRITS** $25PP

*Patron Tequila, Grey Goose Vodka, Fords Gin, Woodford Reserve, Bourbon, Benriach 10yo* $15 A NIP

**EXTRA HOUR** $25PP

*Refer to next page for sample beverage packages.*

# Sample Beverage Packages

## STANDARD PACKAGE

**SPARKLING**
***Bandini Prosecco 'Extra dry', Veneto, Italy***

**ROSÉ WINE**
***Minuty 'M'Rosé, Provence, France***

**WHITE WINE**
***Alois Lageder Pinot Grigio, Trentino Alto Adige, Italy***

**RED WINE**
***Anna Maria Abbona Langhe DOC Dolcetto, Piemonte, Italy***

**BEER**
***Maybe Lager***

**SOFT DRINKS**

## PREMIUM PACKAGE

**SPARKLING**
***Bandini Prosecco 'Extra dry', Veneto, Italy***

**ROSÉ WINE**
***Minuty 'M'Rosé, Provence, France***

**WHITE WINE**
***Alois Lageder Pinot Grigio, Trentino Alto Adige, Italy***
***Nick O'Leary Chardonnay Tumbarumba NSW***

**RED WINE**
***Anna Maria Abbona Langhe DOC Dolcetto, Piemonte, Italy***
***Casale GDM Chianti, Toscana, Italy***

**BEER**
***Maybe Lager, Stone & Wood Pacific Ale***

**SOFT DRINKS**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# Canapé Menu

## CANAPE MENU $60

**EGGPLANT FRITTI, AIOLI VERDE**

**MUSHROOM ARANCINI, SAFFRON EMULSION**

**WITLOF CUPS, BAKED RICOTTA & VINCOTTO**

**TO-TO BRUSCHETTA, TOMATO TONNATO**

**ROSETTA ALLA MORTADELLA, REGGIANO CUSTARD & CHILLI**

**RICOTTA AND AMARENA TART**

## ADD ONS

| | |
|---|---|
| **ALLORA GRAZING TABLE** | **+$18PP** |
| **PANE CARASAU, STRACCIATELLA & ZUCCHINI SCAPECE** | **+$6.5PP** |
| **FRIED ZUCCHINI FLOWER, HOT HONEY** | **+$6.5PP** |
| **OYSTER, VERMOUTH MIGNONETTE (A)** | **+$6.5PP** |
| **CAPOCOLLO TART/ STRACCIATELLA, ARTICHOKE PÂTÉ** | **+$14PP** |
| **CAMPARI AND CHOCOLATE TRUFFLE** | **+$8PP** |

***Dietaries can be catered for, please let us know in advance. We offer a custom-made food menu, and our team is always happy to chat and assist with your event planning.***

***Seafood Origin (A) Australian (I) Imported (M) Mixed***

# Sharing Menu

**SHARING MENU $80**

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**MARINATED OLIVES**

**BREAD AND GRISSINI, CORATINA EVOO**

**BAKED RICOTTA, STONEFRUIT**

**ZUCCHINI SCAPECE, MINT**

**TARTARE DI PESCE AND PEPERONI (A)**

**PACCHERI AL POMODORO, SALTED RICOTTA**

**TONNO IN PADELLA ALLA SICILIANA**

**FRIES, SPICY SALT**

**INSALATA DI STAGIONE**

**SORBETTO AL LIMONE, ETRA VIRGIN OLIVE OIL**

**CHOCOLATE AND CAMPARI TARTUFO**

**Seafood Origin (A) Australian (I) Imported (M) Mixed**



# FAQs

**DO YOU HAVE A SURCHARGE?**

*We have a 10% surcharge on the minimum spend, distributed equally to all our employees.*

**STYLING AND DECOR**

*We welcome any additional styling in the space for your event, be it floral decoration or signage design.*

**RSA?**

*We will apply responsible service of alcohol throughout the evening. We all want you to have fun, but at the same time to get home safe. Last call will also be done 30 minute prior the end of the event, if necessary shots and double drinks will not be served after a certain hour.*

**CAN I DELIVER ITEMS IN ADVANCE OF AN EVENT?**

*You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with our Event Manager. We ask that everything you send is clearly labelled.*

**DO YOU SPLIT BILLS?**

*We prefer not to split bills; however we can split the bill equallyon a few cards.*

**ENTERTAINMENT**

*A signature playlist of Allora tunes will be playing through your event. You can provide your own music if you have hired the venue exclusively with pre-approval from your Event Manager.*

**CAN I BRING A CAKE TO MY EVENT?**

*You are more than welcome to bring a cake. We will provide plates and cutlery. There is $40 cakeage fee.*

**DO YOU CATER FOR DIETARY REQUIREMENTS?**

*Yes. For all seated events, please advise your Event Manager of any dietary requirements so our chefs can accommodate accordingly.*

**WHAT AV EQUIPMENT IS AVAILABLE?**

*We have DJ equipment available, but to further discuss your requirements, please liaise with our Event Manager. Microphone speeches are available only on full exclusive hire.*

**DO YOU HAVE A SMOKING AREA AT THE VENUE?**

*We are a non-smoking venue, we ask patrons to go smoke on the street if they wish to do so.*

# DJ & Specs

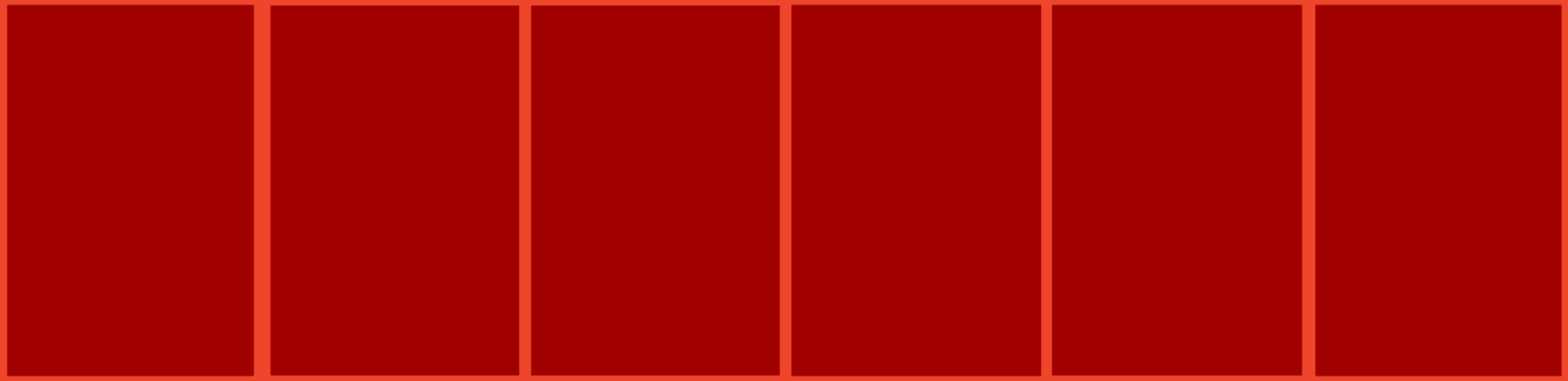



***FAQs***




**PIONEER XDJ-XZ**

- ***4-deck playback with PRO DJ LINK™ compatibility***
  ***SonicLink transmitter for ultra-low-latency wireless monitoring***
  ***32-bit D/A converter from ESS Technology for enhanced audio quality***
- ***Three USB ports for smooth DJ handovers***
  ***8 back-lit rubber Performance Pads for Hot Cues,***
- ***Beat Loop, Slip Loop, and Beat Jump***
  ***Gate Cue feature for precise pad play control***
  ***rekordbox Link Export support for wired and wireless connection***



*FOR ENQUIRIES, CONTACT OUR EVENTS MANAGER:*

*hello@barallora.com.au*

*(02) 9250 9661*

*2 Bond Street,*
*Corner of George Street &*
*Bond Street*
*Sydney, NSW, 2000*

# T&Cs

*To ensure the smooth and successful delivery of your event, please review the following Terms & Conditions carefully. By confirming your booking with Bar Allora, you are deemed to have accepted the terms outlined below.*

**1. RESERVATIONS & CONFIRMATION**

*All reservations require valid credit card details at the time of booking to secure the date. Bookings must be confirmed within the timeframe advised by management. Failure to meet confirmation requirements may result in the booking being cancelled without notice.*
*All functions held at Bar Allora are subject to these Terms & Conditions.*

**2. DEPOSIT & PAYMENT TERMS** *Bookings not requiring a deposit will have payment settled at the commencement of the booking. Depending on the size, time or day of booking Management reserves the right to request a deposit in conjunction with the following terms. A non-refundable 30% deposit (based on the minimum spend requirement) is required within 7 days of a tentative booking being made to secure your reservation. Final payment of the remaining balance is required no later than 7 days prior to the event date. Payment can be made via EFT or credit card (an 1.4% credit card surcharge applies). Bookings with outstanding balances after the due date may be cancelled at management's discretion.*

**3. CANCELLATION POLICY**

*All cancellations must be advised in writing to: hello@barallora.com.au*
*More than 7 days prior – Deposit forfeited as a cancellation fee*
*Within 7 days – 100% of total contracted value payable*

**4. EVENT HOURS**

*Event times must be confirmed in advance and adhered to strictly. Unless otherwise agreed in writing by management:*

- *Lunch functions: 12:00pm – 4:00pm | Evening functions: 4:30pm – 12:00am*
- *All guests must vacate the venue by 12:30am*
- *No liquor licence extensions are permitted beyond midnight.*
- *Functions that run beyond the agreed finishing time and require additional staffing will incur additional charges at management's discretion.*

**5. MUSIC & ENTERTAINMENT**

*External DJs or musicians may be engaged with prior approval from management. Music and entertainment must comply with licensing, lease conditions and local authority regulations. Management reserves the right to reduce or cease music if required.*

*Music bump-in: No earlier than 45 minutes prior to event start Music bump-out: Within 30 minutes after the event concludes All music must cease by 12:00am*

**6. FINAL ARRANGEMENTS & EVENT DETAILS**

*Final arrangements must be confirmed in writing no later than 7 days prior to the event and must include:*

- *Food & beverage selections*
- *Final payment*
- *Final guest numbers Supplier list (DJ, cake, décor, styling, etc.) Special requests*

*Any items brought into the venue (including cake, flowers, balloons, signage and decorations) must be removed immediately after the event. A cleaning or removal fee may apply if items are left behind. Cakeage fees apply to any externally supplied cake.*

**7. FINAL NUMBERS**
*Confirmed final numbers are required in writing 7 days prior to your event and will be the minimum number charged.*
*Any increase in guest numbers after this time is subject to availability and venue confirmation.*

**8. COMMENCEMENT & VACATION**
*Clients agree to commence and vacate the venue at the agreed times. Any extension requiring staffing beyond contracted hours will incur additional charges.*

**9. LIQUOR & BEVERAGES**
*All beverage service is provided exclusively by Bar Allora. No alcohol is permitted after 12:00am and no licence extensions will be granted. Responsible Service of Alcohol applies at all times and intoxicated guests will not be served.*

**10. EXTERNAL FOOD & BEVERAGE**
*No external food or beverage is permitted without prior written approval from management. No food or beverage supplied by the venue may be removed from the premises.*

**11. DIETARY REQUIREMENTS**
*Please advise all dietary requirements no later than 7 days prior. While every effort will be made to accommodate requests, this cannot be guaranteed.*

**12. INSURANCE & LIABILITY**
*Bar Allora accepts no responsibility for damage, loss or theft of personal items, equipment or merchandise. Clients are encouraged to arrange their own insurance.*

**13. DAMAGE**
*Clients are responsible for all damage caused to the venue, furnishings, fittings or equipment by themselves or guests. Nothing may be nailed, screwed, stapled or affixed to walls or fixtures under any circumstances.*

**14. DELIVERIES & COLLECTION**
*Deliveries will only be accepted on the day of the event and all goods must be collected immediately following the conclusion of the function unless otherwise approved.*

**15. PRICE VARIATION**
*While every effort is made to maintain quoted pricing, prices may be subject to change. Bookings quoted more than 6 months prior to the event date may incur price amendments. In all such cases Bar Allora will notify you of such changes.*