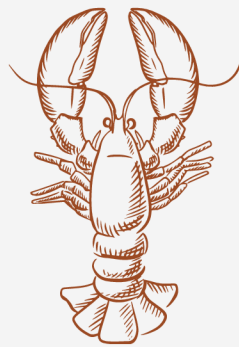


# THERMIDOR

FUNCTIONS & EVENTS





## ABOUT US

At Thermidor we honor the timeless allure of the world's great coastlines with fresh, local ingredients, bold flavors, and a relaxed yet refined atmosphere. Whether you're planning an intimate corporate dinner, a vibrant engagement party, or a midweek gathering, our thoughtfully curated event packages bring people together over exceptional food and drink.

# BANQUET

*Our menu is intentionally designed for sharing, inviting guests to bond over the primal act of sharing a meal.*

## OPTION 1 *Shoreline*

includes;  
2 snacks, 2 starters, 2 mains, 1 side  
\$85 per person



### To start

Empanada, swordfish, bone marrow, chimmi churri  
Crispy Lamb Ribs, ras el hanout, hummus, zhoug

Wood fired bread, kelp, cultured butter  
Raw Yellowfin Tuna, slasa roja, avocado, guajillo

### To follow

Wood fired chicken, pearl cous cous, feta, roasted grapes  
Coorong Pippies, egg noodles, smoked pumpkin XO

### On the side

Green Salad, percorino, honey mustard vinaigrette

\*SAMPLE MENU

# BANQUET

*Our menu is intentionally designed for sharing, inviting guests to bond over the primal act of sharing a meal.*

## OPTION 2

### King's Tide

includes;

4 snacks, 2 starters, 1 main, 1 side, 2 desserts

\$95 per person



#### To start

Empanada, swordfish, bone marrow, chimmi churri  
Zucchini flowers, kabocha squash, pecorino, agrodolce  
Wood fired bread, kelp, cultured butter  
Kinkawooka Mussels, singapore chilli sauce, cured egg

Kingfish ceviche, manadrin, tiger's blood dressing  
Coorong Pippies, egg noodles, smoked pumpkin XO

#### To follow

Whole Etty Bay Barramundi, coastal greens, macadamia

#### On the side

Green Salad, pecorino, honey mustard vinaigrette

#### Dessert

Passionfruit Curd Tart, roast vanilla, chantilly  
Torched Pavlova, caramelised mango, diplomat

\*SAMPLE MENU



## CANAPE PACKAGE'S

Option One \$65 per person  
3 bites & 2 substantial

Option Two \$85 per person  
5 bites & 3 substantial

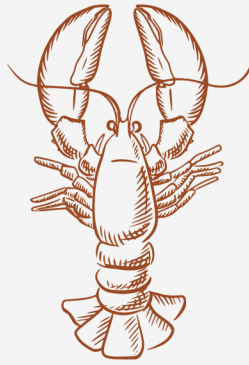
### EXTRA'S

Bite's  
Substantial's  
Dessert's

### PRICE

\$5.00pp  
\$10.00pp  
\$15.00pp

\*Desserts 3 for \$15



## BITE'S

Spanner crab waffle, avruga caviar

Confit duck leg pastizzi, golden raisin jam

Skull Island prawn toast, black sesame emulsion

Raw yellowfin tuna san choy bow

Fried polenta, black garlic bagna cauda

Tempura zucchini flower, kabocha squash

Whipped taramasalata, charcoal tartlet, roe

Fried chicken tender, hot honey, szechuan salt

Duck l'orange croquette, orange marmalade

## SUBSTANTIAL'S

Slipper lobster, brioche roll, celery leaf

Crispy lamb ribs, green curry, sob noodle, fragrant honey

Roast beef shawarma, tzatziki, pickled red cabbage, charred  
pita

Charred flatbread, smoked leek, littleneck clam, pecorino

Honey king prawn bao, shanghai seasoning

# INTERACTIVE CHEF'S STATIONS

*Bring the theatre of the kitchen into your dining space. Interact with the chef's and get a true hands on experience.*

## STATION

## PRICE

### Oyster Bar

hand shucked natural oysters, dressings

\$18.00pp

### Raw Sashimi Bar

seasonal selection of premium sashimi grade seafood, accompaniments

\$35.00pp

### Pizza from the Fire

choice of 2 flavours

\$20.00pp

### Salumi Bar

dips, breads, charcuterie, olives pickles

\$25.00pp

*For the best experience, pair an interactive station with one of our canape packages*



# BEVERAGES

## Ocean Breeze Package

*4 hour beverage package \$55 per person*

1 Sparkling  
1 White Wine  
1 Red Wine  
2 Tap Beer  
1 Light Beer  
Soft Drinks  
Sparkling Water

## Sea & Sip Package

*4 hour beverage package \$75 per person*

1 Sparkling  
2 White Wine  
2 Red Wine  
1 Rose  
2 Tap Beer  
1 Light Beer  
Soft Drinks  
Sparkling Water

\*additional hour can be added to beverage package for \$10 per person

## CONSUMPTION

Beverage on consumption is available.

Cocktails and spirits can be charged on consumption. Talk to our friendly bar staff about curating the perfect beverage for your event!



## EXCLUSIVE HIRE

## MIN SPEND

Monday to Thursday	\$3,000
Friday Lunch	\$3,000
Friday Dinner	\$5,000
Saturday Lunch	\$5,500
Saturday Dinner	\$7,000
Sunday Lunch & Dinner	\$5,500



## CAPACITY

Seated

Maximum 60 guests

Standing

Maximum 90 guests



## INCLUSIONS

Exclusive Use

Event Co-Ordinator & Staffing

Table's & Chairs (Long Communal)

Cutlery & Crockery

Napery

Printed Menus

# TERMS & CONDITIONS

## **BOOKING CONDITIONS**

Confirmation of all bookings is required via email to Thermidor's Events Team and must accompany the remittance of your deposit payment and signed contract. Thermidor reserves the right to allocate any date to another guest until this is received.

If the deposit is paid but the contract is not returned, it is assumed that you acknowledge and accept the conditions; however, a signed contract is still required to confirm your booking.

## **PAYMENT & INFORMATION SCHEDULE**

A non-refundable deposit of 25% of your anticipated total spend is required to confirm your event. The balance of your invoice is due a maximum 14 days prior to your event. If payment is not received we may release the date. Any additional or incidental charges incurred are payable on the date of your event. Thermidor has the right to pre-authorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the time-frame allocated.

## **PAYMENT TERMS**

Thermidor accepts the following methods of payment: Electronic Funds Transfer, Visa, Master Card and AMEX Credit Card. Cash accepted.

## **CANCELLATION POLICY**

Any cancellation will incur a loss of full deposit. Cancellations made less than 14 days from your event are not refundable. In the event of cancellation within 14 days of your event, any unpaid or outstanding invoices issued prior to cancellation remain payable.

## **MINIMUM SPEND**

The minimum spend of your event only entails the cost of the food and beverage. All other costings such as service gratuity, surcharges and any other additional costs will not be included as a part of the minimum spend.

## **GUEST NUMBERS**

Final guest's numbers are required 14 days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your final invoice. Guest numbers cannot be reduced within 14 days of your event as this is when the final invoice is due.

## **MENU SELECTION**

The final food and beverage selections are required fourteen (14) days prior to the event. Including dietary requirements. No BYO food or alcohol is permitted except cakes, which will incur a cakeage fee.

## **SURCHARGE**

Public Holiday bookings incur a 15% surcharge.

## **CREDIT CARD FEES**

All credit card payments incur a 1.5% fee.

## **SERVICE CHARGE**

As a thank you, a 5% service gratuity applies to all exclusive venue group bookings.

## **PRICE VARIATIONS**

All prices are correct at the time/date of publication. Any changes beyond Thermidor's control will be communicated to the host prior to the event. We reserve the right to vary prices as listed in our current menus before finalizing the details of your event.

## **EVENT CONTRACT**

Thermidor will issue you a contract once a date has been agreed upon for your event. You will be required to sign the contract, acknowledging acceptance of the terms and conditions contained herein, and return it with the initial deposit by the due date as specified.

## **DAMAGES**

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, subcontractors or guests. Under no circumstances is anything to be nailed, screwed, stapled or adhered to the walls, ceiling, floor, doors or other surfaces that could reasonably be considered part of the venue. Nothing can be rigged to the ceiling of the venue.

## **DECORATIONS**

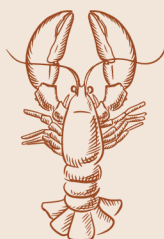
Please note that confetti, scatters, petals or glitter are not permitted as decorations. Candles and other table decorations are permitted provided the table has sufficient space.

## **RESPONSIBLE SERVICE OF ALCOHOL**

We are committed to patron care and adhere to the Liquor Act and practice the NSW Responsible Service of Alcohol. It is an offence to supply liquor and permit liquor to be given to or consumed by a person under the age of 18 or guests showing signs on intoxication. Intoxicated patrons may be asked to leave the premises, and in extreme cases, management reserves the right to cease trade as they see fit without refund.

## **CLEANING FEE**

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.



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