

EST. 2022

BLUE EYES

BAR &
LOUNGE



FUNCTION
PACKAGES

SINATRA ROOM

Exclusive and intimate, this private space is a true escape to the golden years. A wall mounted flat screen TV is concealed behind full length velvet curtains, which can be drawn back as required.

- 20 pax capacity
- Minimum spend of \$1000 applies
- 3 hour hire

HALF VENUE

A half venue booking, comprising of the generous booths, adjacent tiled area and Sinatra Room, offer a flexible space for the mid-sized gathering. Booths feature full length velvet curtains that can be drawn for increased privacy. Configuration of areas based on booking size, please talk to our friendly team for more information.

- 40 pax capacity
- Minimum spend of \$3000 applies to the afternoon timeslot (between 4pm-8pm)
- Minimum spend of \$6,000 applies to whole evening timeslot

Confirmation of your preferred selection of food package upon booking.

WHOLE VENUE

Grand celebrations demand grand venues. With exclusive use of the whole venue and the undivided service of our staff, expect a glamorous escape to the golden years.

- 100 pax capacity
- Minimum spend of \$7,500 applies to the afternoon timeslot (between 4pm-8pm)
- Minimum spend of \$15,000 applies to whole evening timeslot

Confirmation of your preferred selection of food package upon booking.

DINING PACKAGES



BLUE
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STANDARD PACKAGE /

\$75PP

INCLUDED AS STANDARD

Large Pacific Oysters

Charcuterie Boards

full blood wagyu bresaola (marbling score 9) + prosciutto,
+ spanish salami + pork and fennel salami de palma,
turkish bread, whole dill pickles, duck liver and cognac

Your preference of Cheeseboards

Sun-dried Tomato, Basil and Bocconcini Arancini

Maple Syrup and Honey Roasted Cashews

Warm Orange and Thyme Marinated Olives

PLUS YOUR CHOICE OF ONE OF THE FOLLOWING:

Blinis With Gravalax Salmon and Dill Crème Fraiche

Lamb Kofta Skewers

Peking Duck Spring Rolls with XO Sauce

Sliders:

Moroccan Beef with Mint Yogurt

Pulled Maple Bake Salmon With Pomegranate
and Cucumber

Tempura Prawn with Avocado Salsa

PLUS YOUR CHOICE OF ONE OF THE FOLLOWING:

Vegetarian Spring Rolls with House Sweet Chilli

Camembert Bites with House Cranberry Sauce

Prawn Gyoza Pot Sticks with Honey Soy Glaze

Butter Chicken Skewers

CANAPE PACKAGE /

4 CHOICES / \$75

6 CHOICES / \$87.50

8 CHOICES / \$110

10 CHOICES / \$122.50

CHOOSE FROM:

Sun-dried Tomato, Basil and Bocconcini Arancini

Lemon Myrtle Halloumi Sticks

Maple Syrup and Honey Roasted Cashews

Warm Orange and Thyme Marinated Olives

Blinis with Gravlax Salmon and Dill Crème

Fraiche Mini Canapé Buns:

Moroccan Beef with Mint Yogurt

Pulled Maple Bake Salmon with Pomegranate
and Cucumber

Tempura Prawn with Avocado Salsa

Lamb Kofta Skewers

Peking Duck Spring Rolls with XO Sauce

Vegetarian Spring Rolls with House Sweet Chilli

Camembert Bites with House Cranberry Sauce

Prawn Gyoza Pot Sticks

Butter Chicken Skewers

Garlic Prawn Filo Twists

Duck Pancakes

Seared Half Scallop with Wakame Salad

Strawberry and Basil Bruschetta

Bloody Mary Oyster Shooter (1 per person)

SHARE BOARDS PACKAGE

EACH BOARD CATERERS FOR 8 PEOPLE

Fresh Seasonal Fruit board or Selection of Dips and Turkish Bread included in each package

Three Boards/ \$75pp

Four Boards/ \$90pp

Five Boards/ \$105pp

CHOOSE FROM:

CHARCUTERIE BOARD

Full Blood Wagyu Bresaola (marbling score 9) + Prosciutto, + Spanish Salami + Pork and Fennel Salami De Palma, Turkish Bread, whole Dill pickles, Duck Liver and Cognac

CHEESEBOARDS

Red Wine Immersed Moro + Honey washed Rind and Truffle + Black Garlic Manchego, two styles of Crackers, Quince Paste, Marinated Figs and Seasonal Fruits

Additional Cheese: Gorgonzola Blue Cheese [+8] / Jndi Double Cream Brie / Truffler Black Truffle Cheddar [+16]

SLIDERS:

Moroccan Beef with Mint Yogurt

Pulled Maple Bake Salmon with Pomegranate and Cucumber

Tempura Prawn with Avocado Salsa

HERBIVORE:

Sun-dried Tomato, Basil and Bocconcini Arancini

Lemon Myrtle Halloumi Sticks

Vegetarian Spring Rolls with House Sweet Chilli

Camembert Bites with House Cranberry Sauce

OCEANIVORE:

Prawn Gyoza Pot Sticks with Honey Soy Glaze

Salt and Pepper Squid with Chilli Lime Dipping Sauce

Seared Half Scallop with Wekame Salad

Bloody Mary Oyster Shooter (1 per person)

BEVERAGES

HOUSE COCKTAILS

HOLLYWOOD 75 22

hendricks, chamomile agave, lemon juice,
fresh cucumber juice & ribbon, prosecco

BLIND TIGER 25

tequila reposado, aperol, lemon, fresh carrot
juice, homemade ginger syrup, fennel

SLIPPERY WHEN WET 25

dry vermouth, four pillars navy, caviar

FRANKY'S 42 22

lemon grass vodka, st germain, honey syrup,
lemon juice, apple juice, pomegranate juice, choc

BLUE EYED GIRL 23

dry sake, ink gin, blue curaçao, lemon juice, aloe,
yuzu puree, red sugar

DECEMBER 12TH FASHIONED 59

hennesy xo, muscat, demerara syrup, mulled
wine bitters

*Please see our Drinks Menu for more cocktails. Beers
and a large selection of wine also available. Bar tabs
can be arranged upon request.*



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WE ARE PLEASED TO OFFER A REDUCED
MINIMUM SPEND FOR MIDWEEK
BOOKINGS. FOR MORE INFORMATION,
CONTACT OUR FRIENDLY TEAM.

0447 447 500

INFO@BLUEEYESCBR.COM.AU

