

SIREN.FUNCTIONS.

EVENTS.



Thank you for giving
Siren the opportunity to
make your event special

SIP, SAVOUR, SOCIALISE

We want to take the guess work out of your event. Here at Siren we can cater for functions of all types and sizes.

We pride ourselves on our flexibility to deliver a successful event and welcome all events and celebrations.



FUNCTION AREAS



THE 'SPORTS BAR'

Minimum spend \$28.50 per person



THE 'FRONT DECK'

70 people maximum
Minimum spend \$28.50 per person



THE 'SIDE DECK'

110 people maximum
Minimum spend \$28.50 per person



THE 'GALLERY'

30 people Maximum
Minimum spend \$28.50 per person

VENUE HIRE

A venue hire fee of \$200 is charged on

minimum spend (\$28.50pp)

Spend over \$28.50pp and Venue Hire is
complementary.



BAR TAB

A bar tab can be arranged for your function with a selection from our beers, spirits, wines & cocktail menu. You can choose the dollar amount you would like to put over the bar.

(Bar tab is payable on the day of the function)

Or we can tailor you a Drinks Package with your desired Beverages.

CAKEAGE

You are welcome to bring your own cake.
We charge a cakage fee of \$50 if you would like us to cut the cake and serve it on platters for you and your guests

CATERING

Siren has a number of different packages to suit your event. For all bookings over 20 people a minimum spend of \$28.50 per person must be met. Not all dietary requirements can be met and we must be advised of any dietary requirements 7 days prior to event.

MINIMUM ORDER 10 PAX

SELECT 4 - \$28.50 PP

SELECT 6 - \$42.50



CANAPAE SELECTION

Lamb Kofta, garlic mint yoghurt - 1pp

Ssamjang, sesame oil, pork satay - 2pp

Vegetable samosa, hot chutney - 1pp

Crispy spicy chicken taco, jalapenos mayo - 1pp

Vegetarian spring roll - 2pp V

Mac & cheese croquettes - 1pp V

Salsa rosa, Spanish anchovy roast caps & balsamic glaze - cold

Chicken slider, coleslaw, garlic aioli - 1pp

Beef slider, double cheese, pickle, secret sauce - 1pp

Pulled pork slider, jalapeños, BBQ sauce -1pp

Vegetarian slider - 1pp

Salt & pepper squid, aioli

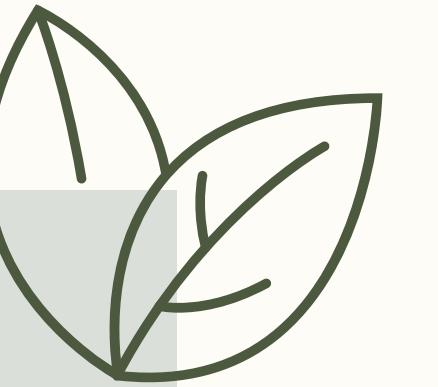
Prawn tempura, wasabi miso mayo - 1pp

Smoked salmon, sour cream, dill, capers - cold 2pp

Bocconcini, cherry tomato, prosciutto skewer - cold 1pp

Sundried tomato, avocado, goats cheese curd, spinach pizetta 1pp

charcuterie



Mini Grazer - \$200, serves 10 people

MEGA Grazer - \$500, serves 50 people





SET MENU

Our set menu are alternate drop with minimum of 10 pax, We will try our best to meet your dietary needs however this cannot always be the case. All dietary requirements must be made known 5 working days prior to the event.

Siren has the right to change the ingredients due to market availability and the right to re-arrange the placement of your function within reason.

Full payment must be made 5 days prior to the event & no booking is confirmed without full payment 5 working days prior.



SET MENU



BRONZE 45PP

Main

Slow cooked Short beef ribs , horse radish

mashed & wilted spinach

Home Made Gnocchi, asparagus, sweet corn, pine nuts, sage, pecorino & lemon, burnt butter

Dessert

Flourless chocolate cake, caramel ice cream & salted caramel sauce

Yuzu Lemon tart, meringue & lemon sorbet

SILVER 75PP

Select 2 canape

main choice of 2

- Slow cooked Short beef ribs , horse radish mashed & wilted spinach

-Salmon, pipis, prawn, braised leek, tomato, saffron sauce

-Crispy skin confit chicken, creamy pearl barley &corn

Dessert

Flourless chocolate cake, caramel ice cream & salted caramel sauce

Yuzu Lemon tart, meringue & lemon sorbet

GOLD 135PP

Select 3 canape

Main choice of 2 main

-Slow cooked Short beef ribs , horse radish mashed & wilted spinach

-Salmon, pipis, prawn, braised leek, tomato, saffron sauce

-250g Thousand Guineas Shorthorn Grain-fed NY cut Sirloin w pepper corn sauce

Dessert

Flourless chocolate cake, caramel ice cream & salted caramel sauce

Yuzu Lemon tart, meringue & lemon sorbet

terms & conditions

Tentative bookings

1. Tentative bookings must be confirmed as soon as possible. Siren Bar will hold a tentative booking for a maximum of 21 days. If confirmation is not received within this period we may release the space without notice.

Booking confirmation

1. To confirm your booking a deposit of \$200 is required, along with a signed terms and conditions or written confirmation. This deposit is non refundable. No booking is confirmed without a deposit payment.

Function details and set up

1. Confirmation of menu and beverage arrangements must be made at least five full working days before your function, or as advised by the Functions Manager. Short notice bookings may be accommodated subject to availability of space and to the discretion of the Functions Manager. We are able to cater for any dietary requirements, however prior arrangements must be made and menu variations may incur an additional cost.
2. Please note our menus change seasonally so your menu choice might change at short notice. We will notify you in advance if this happens.
3. We welcome your enquiry to supply your own music for your event. We can accommodate for most music requests with our state of the art in-house music system, however if you choose to organise a band / DJ we ask that they finish by 11pm (for outside and inside events due to hotel noise regulations). Please note that due to noise restrictions drums are not allowed.
4. Amplified music will need to be turned off at 11pm (in- house music system will remain on until 12am) All music will need to be kept within government issued noise levels throughout the evening (up to 10pm 45dB after 10pm 35dB). Siren Bar and Restaurant will receive one warning from the EPA before they are issued an on the spot fine (up to \$2000). The person who confirms the booking acknowledges only one warning will be given to the function. If music levels are turned up after the warning the fine will become part of the function costs and the function will be closed down.
5. Prior approval must be made with Functions Manager for the fixing and placement of any decorative materials within your space. Please note due to costs incurred by us for additional cleanup we do not allow confetti or party poppers.
6. The Functions Manager reserves the right to place functions within the venue at their discretion to best suit the venue and client.
7. The 'Front Deck' area is not 100% weather proof. Clients take the risk of inclement weather.

