



156 DEVONSHIRE ST SURRY HILLS

THANK YOU FOR CONSIDERING US FOR YOUR NEXT FUNCTION



Awarded Time Out's Pub of the Year 2015, the Dove & Olive specialises in private functions and bookings, whether you are after a pint by the fireplace, a quality pub meal with friends or the perfect venue for your next cocktail party.

From cosy booth seating, to a sunny courtyard and open air terrace, the Dove & Olive has a range of bars and dining areas to suit groups of any size and budget.

Just a short walk from Central Station, the Dove & Olive specialises in good beer and good food. We offer fresh and delicious canapés, three-course dining and bistro menus, as well as beverage packages featuring craft beer and local wines.

Please browse our functions brochure and don't hesitate to discuss any requirements or questions with our dedicated functions team.



CONTACT US TODAY! FUNCTIONS@DOVEANDOLIVE.COM.AU (02) 9699 6001

LOUNGE BAR







Capacity 85 standing

85 standing 55 formal seating

features

Exclusive bar and bartenders Leather bar, stained glass windows Banquette and dining seating Flexbile layout with optional dance floor LCD TV Monitor with connection capabilites iPod capabilities Microphone available Option to bring your own DJ

Suitable for: Cocktail and canapé style functions Corporate functions Formal dining



PARLOUR & TERRACE

capacity

60 standing 28 formal seating 55 casual seating

Suitable for: Cocktail & canapé style functions Formal dining Casual dining features A mixture of ind

A mixture of indoor & outdoor spaces Exclusive bar and bartenders Formal or casual dining LCD TV Monitor with connection capabilities iPod capabilities Microphone available



Suitable for: Cocktail & canapé style functions Intimate groups Casual dining

TERRACE

capacity

40 standing 35 casual seating

features

Heated undercover outdoor space Mixed casual seating with lounges, coffee tables and high tables LCD TV Monitor with connection capabilities iPod capabilities Microphone available Personal drinks waiter available

Due to licensing restrictions, The Terrace closes at 11pm

TOP FLOOR







capacity

120+ standing 85 formal seating 115 casual seating

features

Exclusive use of Lounge Bar, Parlour & Terrace Exclusive bar and bartenders Interchangeable layouts

2 LCD TV Monitors with connection capabilities iPod capabilities Option to bring your own DJ Microphone available

Suitable for: Cocktail & canapé style functions Formal dining Large groups

CANAPE MENU

Thank you for choosing the Dove & Olive to host your function!

THE FINER DETAILS

C | O N

Minimum order of each canape item is 20 pieces.

Please have your catering order finalised and paid for two weeks prior to your event.

If you have any questions please don't hesitate to get in touch via email at functions@ doveandolivecom.au or phone us on 02 9699 6001

COLD \$4 EA

Roast capsicum, basil & bocconcini roloto V/GF

Butternut and thyme crostini with black olive crumb V

Vegetable bahn mi with mushroom pate on soft roll V

Pea soup, lemon baked ricotta & crispy onions V/GF

HOT \$4 EA

Leek and potato croquettes with smoked aioli V

Beetroot and goats cheese arancini V

Sausage roll with Virgin Mary ketchup

Vegetable spring rolls with hot and sour dippy V

Buttermilk "hot" chicken wings with Tommy Gun sauce

Battered corn dogs with housemade BBQ sauce

HOT \$5 EA

Parmesan crumbed artichokes & blue cheese dippy V

Mac & cheese arancini with cauliflower puree V

Lasagna spring rolls

Beef mini pie with a mushy pea floater

Jerk chicken skewers with cucumber lassi GF

Turkey sausage roll with cranberry compote

HOT \$6 EA

Chilli & coconut prawns with Cuban rum caramel

3-meat soppli with smoked scamorza & green olive mayonnaise

Smoked brisket croquettes with hot mustard mayo

Dry aged beef slider, melted cheese, Dove special burger sauce, housemade pickles & ketchup

Chicken scotch egg in parmesan & lemon crumb with salsa Verde

Cheesy kransky puppy, bacon marmalade, Gruyere & pork floss

COLD \$5 EA

Smoked salmon & herby creamed cheese on grilled toasts

Prosciutto, apple and speck tartlet with rocket, Reggiano & vin cotto

Smoked chicken, corn & herby mayo pillow sandwiches

Pacific oysters with prawn bisque sago pearls GF

COLD \$6 EA

Salmon tartare with ponzu dressing in a cucumber cup GF

Confit duck, onion jam & goats cheese quiche

King tiger prawns with crying tiger dippy GF

Balmain bay bug slider with southern-spiced mayo, fragrant herbs

SUBSTANTIALS \$9 EA

Spanish paella with smoked chipolate mayo, coriander & lime GF

Beer battered fish & chips with lemon & tartare

Roast pork belly, crispy baby potatoes, apple & speck compote with sage jus GF Bolognaise ragout rigatoni & finished with Reggiano

Grains, seeds & chickpea salad with organic apple cider dressing V/GF

Butter chicken curry with jasmine rice, coriander & crispy onions V/GF

Spiced calamari on corn, rocket & chorizo salad with lemon hummus

SWEET \$7 EA

Baileys & espresso martini tiramisu cups Mini mixed ice creams Banoffee spring rolls Assorted macarons

2/3 COURSE MENU

ENTREES

SPICED CALAMARI ON LEMON HUMMUS with corn & chorizo salsa & finished with a touch of wild rocket (GF)

2-POINT RIVERINE LAMB RACK with hummus, roast butternut & black olive crumb

CHILLI & COCONUT PRAWNS with Cuban rum caramel on charred pineapple & mint salsa (GF)

SLOWLY BRAISED BOLOGNESE CANNELLONI with bocconcini, rocket & vin cotto dressing

GRAINS AND SEED SALAD with organic apple cider dressing, broccoli, mint, shaved red onion, soft sultanas and cauliflower puree (V)

MAINS

150-DAY GRAIN FED RUMP on a pool of cauliflower puree, sticky sage jus and Parmesan crumbed artichoke heart

TWICE COOKED PORK BELLY topped with charred baby coz and an apple, tarragon and speck compote (GF)

CHARRED SALMON with thyme potato hash & purple olive, heirloom cherry tomatoes, roasted garlic & basil (GF)

PARSLEY & LEMON CRUMBED CHICKEN BREAST with finely shaved cabbage, tea soaked sultanas, walnuts, fragrant herbs & merlot vinegar dressing

BUTTERNUT, SOFT HERBS & GOATS CHEESE RISOTTO with walnut pangrattato & Reggiano (GF/V)

DESSERTS

BAILEYS AND ESPRESSO MARTINI TIRAMISU with dark chocolate

BANOFFEE SPRING ROLLS with toasted marshmallow

\$40 2 courses \$50 3 courses *Alternate Serves*

FUNCTION BOOKING FORM

please complete & return with credit card authority form

•	Company / Organisation (if applicable):				
•	Contact Name:	Mr/Mrs/Ms/Miss			
	Contact Details:	Phone:	Mobile:		
		Email:			
•	Event date:				
	Event room (please circle): • Lounge Bar • Parlour & Terrace • Terrace • All upstairs (Lounge Bar, Parlour & Terrace)				
	Minimum spend/Ro	oom hire:			
	Event Name:				
•	Event Time: Start:		Finish:		
•	Number of guests:	Adults:	Children:		
	Catering required: Yes / No Catering selection and payment must be made 2 weeks prior to event. If you have decided on catering, please email your selection to functions@doveandolive.com.au.				
	Bar (please circle): Guests pay the Bar tab Beverage page				
	If you have any questions please contact our Functions Manager on 02 9699 6001 or ema functions@doveandolive.com.au				
	I/We acknowledge that I have read and understand the Terms and Conditions of the booki				
	Name:		Date:/	/	
	Office Use: Receipt No Date:// Signed:				
			A CARLON AND A CAR		

CREDIT CARD AUTHORITY & CON-SENT FORM

	Name: Company :
	• Hereby consent to Dove & Olive to charge for a deposit to secure the function.
	Function Date: Minimum Spend:
G	Card Type (Please Circle)
ш	Visa MasterCard Amex Card number (please print clearly):
>	Expiry CCV
0	Signature required Date
	Direct Deposit: DAOH Pty Ltd
	BSB 032 023 Account no. 390 407
-	TERMS & CONDITIONS
AT T	 To secure your function, a completed booking form and deposit is required. Function bookings are only confirmed upon receipt of both. Management reserve all rights to reallocate or book the space/s available if the booking has not yet been confirmed. Care will be taken to allow tentative bookings time to confirm. A deposit of \$500 is required. The deposit cannot be put towards food and beverage orders and will be refunded with in 7 days after the event subject to breakages and minimum spend requirements.
S	 A minimum spend applies, as advised by your Event Manager. The minimum spend cannot be used for take-away drinks sales, or be redeemed on any date apart from your event date. Cancellation within 14 days of the function booking will result in loss of the deposit in full or room hire fee in full.
Z	 All catering requirements and payments are required up to 2 weeks in advance of your function.
0	 All bar tabs must be prepaid. Payment is accepted via credit card, online transfer and in cash. Banking details are stated above.
-	 The Dove & Olive requires notice if minors will be present at the function. Our staff are under strict instruction from the Licensee regarding the Responsible Service of Alcohol, and patron may be asked to leave if there are signs of intoxication.
0	 Security is required for all 18th Birthdays and does not contribute to the minimum spend.
Z	I hereby accept the Terms & Conditions. Name & Signature:
	Date:

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B OLIVE

Just a six minute walk from Exit via Devonshire Street.

Just a six minute walk from Central Station!





