AVIII & BIO SURRY HILLS FUNCTIONS AT DOVE & OLIVE **FUNCTION SPACES** MENUS DRINKS PACKAGES

> 156 DEVONSHIRE ST SURRY HILLS

THANK YOU FOR CONSIDERING US FOR YOUR NEXT FUNCTION



Whether you're hosting a laid back gathering or a formal event, we have the flexibility and a space for your special occasion. Specialising in both private and corporate functions, we can cater for 10-150 people in our top floor function area. Wanting more? Talk to us about options for up to 250, or hire the whole venue for up to 300-350. The Dove & Olive has multiple function spaces available with both indoor and outdoor areas to suit your requirements.

Having won The Australian Good Food Guides' 'Readers Choice' Best Pub In Sydney' award multiple times, our function menu enables you to have an event catered with some of the best pub food in Sydney. Our menus offer a wide range of delicious options including canapés and all your favourite pub classics. Alternatively, if you want a formal sit down meal, we can do that too. The Dove & Olive's function rooms have all the ingredients you need for a celebration to remember.

All of our function spaces have a large flat screen television, great for presentations, slide shows or just to watch the game. Feel free to bring in a digital playlist so you can listen to your own sweet beats. Except for the Terrace, all our function spaces have private restroom facilities.

A function with us is exclusive use of an area, not just a roped off section of a room.

We are ust a short walk from Central Station, or a block down the hill from the Surry Hills Light Rail stop. The Dove & Olive specialises in craft beer, cocktails and good food. We offer fresh and delicious canapés, two or three-course dining plus bistro menus; as well as a range of beverage packages.

Don't hesitate to discuss any requirements or questions with our dedicated functions team.



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

THE TERRACE







Capacity

40 standing 30 casual seating

Features

Heated undercover outdoor space
Mixed casual seating with table seating and high tables
LCD TV Monitor with connection capabilities
iPod/iphone/android phone capabilities
Microphone available
Personal drinks waitress available

Suitable for:

Cocktail & canapé style functions Casual dining Workshop activity Team get together

Availability

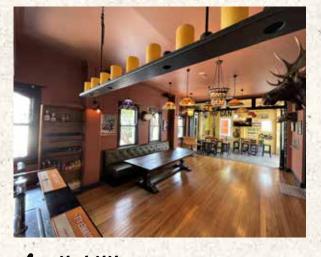
Can be booked for Day or Evening functions with flexible start and end times - just ask! Daytime functions Anytime between 12pm - 4.30pm Evening functions Anytime between 5.30pm - 11pm*

*due to licencing restrictions the terrace area closes at 11pm

PARLOUR & TERRACE







Capacity

60 standing 28 formal seating 50 casual seating

Features

A mixture of indoor & outdoor spaces
Heated undercover outdoor space
Mixed casual seating with dining tables and high tables
Exclusive bar and bartenders
Formal or casual dining
LCD TV Monitor with connection capabilities
iPod/iphone/android phone capabilities
Microphone available
2 Craft beer and cider taps
Private restrooms

Suitable for:

Cocktail & canapé style functions Formal dining Casual dining 21st parties Celebratoty events

Availability

Can be booked for Day or Evening functions with flexible start and end times - just ask! Daytime functions Anytime between 12pm - 4:30pm Evening functions Anytime between 5:30pm - 12am*

*due to licencing restrictions the terrace area closes at 11pm

LOUNGE BAR







Capacity

85 standing58 formal seating

Features

Dining seating or cocktail set up
Flexible layout were we can create an open dance
floor/large standup socialising area.
Exclusive cocktail & spirit bar with your own bartender
A range of 7 Craft beer taps
LCD TV Monitor with connection capabilities
iPod/iPhone/android phone capabilities
Microphone available
Private restrooms

Suitable for:

Celebrating any large event
Cocktail and canapé style functions
Corporate functions
Formal dining
Engagement parties
40th & 50th Celebrations

Availability

Can be booked for Day or Evening functions with flexible start and end times - just ask! Daytime functions Anytime between 12pm - 4.30pm Evening functions Anytime between 5.30pm - 12am

TOP FLOOR







Capacity

150 standing110 casual seating86 formal seating

*If your require a function space for more than 150,,this is also possible. Please contact us to discuss options.

Features

Exclusive use of Lounge Bar, Parlour & Terrace

Exclusive bar and bartenders
Interohangeable layouts
2 LCD TV Monitors with connection
capabilities
iPod/iphone/android phone capabilities

Microphone available

A range of 7 Craft beer and cider taps Private restrooms

Suitable for:

Cocktail & canapé style functions Formal dining Large groups and events

Availability

Can be booked for Day or Evening functions with flexible start and end times - just ask!

Daytime functions Anytime between 12pm - 4.30pm

Evening functions Anytime between 5.30pm - 12am*

*due to licencing restrictions the terrace area closes at 11pm

CANAPE MENU

The Finer Details - MINIMUM ORDER OF INDIVIDUAL CANAPÉS IS 20 PIECES (cheese platters is 3) Please have your catering order finalised and paid for three weeks prior to your event. If you have any questions

please don't hesitate to get in touch via email at functions@doveandolive.com.au or phone us on 02 9699 6001

To share \$36 minimum order 3

CHEESE PLATTER with crackers & dried fruit garnish

Pold \$4.50

OYSTERS (natural) served with mignonette (GF)

BUTTERNUT & THYME CROSTINI w/black olive crumb (VEGAN)

Cold \$5.50

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JNCTIONS A

SMOKED CHICKEN, corn & herby mayo pillow sandwiches

SMOKED TOMATO BRUSCHETTA w/ basil & balsamic (VEGAN)

POLENTA CROUTON w/ avocado salsa (VEGAN)

Cold \$6.50

SMOKED SALMON w/ herby creamed cheese on grilled toasts

BEETROOT BLINIS w/ roasted garlic mushroom on a buckwheat pancake (V)

Cold \$9.50

SOFT SHELL CRAB SLIDER w/ Cajun mayo & fragrant herbs

BOCCONCINI, BASIL & TOMATO SKEWERS w/ balsamic dressing (V,GF)

CHICKEN LIVER PATE w/ gherkin relish on grilled toasts

Substantials \$13

ASPARAGUS & PEA RISOTTO w/ smoked salmon & goats cheese (V, VEGAN ON REQUEST,GF)

BEER BATTERED FISH & CHIPS w/ lemon tartare sauce

SMOKED PORK BELLY, crispy potatoes, apple speck compote w/ sage jus (GF)

PUMPKIN, ZUCCHINI, AVOCADO, MIXED GRAIN SALAD w/soy honey dressing (VEGAN,GF)

SMOKED TOMATO RISOTTO w/ herbs and Aborio rice (VEGAN,GF)

LAMB RAGU spicy lamb with rigatoni and herb garnish (can be made GF on request with gluten free penne)

CAULIFLOWER SALAD w/ fried cauliflower, spice roasted chickpeas, rocket, onion & tahini dressing (GF, VEGAN)

Hot \$4.50

SAUSAGE ROLL w/ Virgin Mary ketchup

SMOKED PUMPKIN ARANCINI (V,GF)

ASPARAGUS ARANCINI (V,GF)

BUTTERMILK 'HOT' CHICKEN WINGS w/Tommy Gun sauce (GF)

FRIED MONEYBAG served w/ sweet plum sauce (VEGAN,GF)

Hot \$5.50

LEEK & POTATO CROQUETTES w/ smoked aioli (V,GF)

PARMESAN CRUMBED ARTICHOKES w/ blue cheese dip (V,GF)

MAC & CHEESE ARANCINI w/ cauliflower puree (V)

MINI BEEF PIE w/ mushy pea floater

STUFFED MUSHROOMS with savory rice (VEGAN, GF)

VEGETABLE SPRING ROLLS w/ hot and sour dippy (VEGAN,GF)

DUCK SPRING ROLLS w/ tamarind orange soy sauce

Hot \$6.50

ZUCCHINI & ARTICHOKE BALLS w/ pomodoro dip (VEGAN,GF)

SMOKED BRISKET CROQUETTES w/ hot mustard mayo (GF)

TEMPURA OKRA, w/ Spicy Ranch Dressing (V)

EXOTIC TRUFFLE, MUSHROOM ARANCINI w/ vegan mayo (VEGAN,GF)

JERK CHICKEN SKEWERS w/ cucumber lassi (GF)

VEGETABLE SKEWER w/ marinated pumpkin, mushroom & zucchini (VEGAN,GF)

Hot \$9.50

DRY AGED BEEF SLIDER w/ liquid cheese, hot burger sauce, pickles, ketchup

PULLED BEEF BRISKET SLIDER w/ slaw, blue cheese dressing

CORN FRITTER SLIDER $\,$ w/mesclun, Tomato relish, chipotle mayo (V)

BEER BATTERED FISH SLIDER w/ rocket, cocktail sauce

SOUTHERN FRIED CHICKEN SLIDER slaw, chipotle mayo, liquid cheese.

Sweet \$9.50

NEW YORK CHEESECAKE

MINI ASSORTED ICE CREAMS

STICKY DATE PUDDING w/ butterscotch sauce

To make it easy, pre designed canape packages are available on request when a function is booked.

Please note: A private space is not a funtion and therefore, private spaces are limited to the venue's bistro menu.

2/3 COURSE MENU

Entree

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

TWICE COOKED LAMB RIBS with chimichuri & chilli spice rub (GF)

SMOKED SALMON GRAVELAX with Dijon creme fraiche & pickled cucumber on crisp croutons

CAULIFLOWER SALAD fried cauliflower with spice roasted chickpeas, rocket, crispy fried onions & lemon tahini dressing (GF, VEGAN)*

CHICKEN LIVER PATE w/ gherkin relish on toasted baguette.

Mains

GRAIN FED SIRLOIN 250g with russet potato pave, red wine jus & grilled asparagus. PLEASE NOTE: all steaks are served medium rare. (GF, DAIRY FREE)

SALMON FILLET with smoked peppered potato salad, harissa butter.(GF)

PARSLEY & LEMON CRUMBED CHICKEN BREAST with citrus miso slaw & tamari soy sauce.

VEGAN BOUILLABAISSE - fennel, saffron, zucchini, potato, leek, in a vegetable broth. (V,VEG,GF)

COFFEE SPICED BEEF RIB, swede mash, green beans, sour cherry jus (GF)**

SMOKED TOMATO RISOTTO - bocconcini , balsamic dressing & fresh herbs (GF,VEGAN ON REQUEST)*

Desserts

STICKY DATE PUDDING w/ butterscotch sauce & vanilla ice cream

NEW YORK CHEESECAKE w/ vanilla ice cream

FLOURLESS CHOCOLATE MUD CAKE with chocolate ganache & crème fraiche (GF, DAIRY FREE ON REQUEST)*

\$55 2 courses

\$65 3 courses

PLEASE NOTE: THE SET MENU IS ALTERNATE SERVE – For your event the organiser can choose 2 options for each course. These meals are placed alternately around the table, guests can then swap meals with other guests as desired.

When choosing the 2/3 Course option, all meals with the exception of 'specified meals' catering for dietary requirements are to be alternate serve.

*Vegetarian/Vegan/Special dietary requirements can be served as a single serve.

**This option is \$10 extra per serve

Our prepared food contains allergens: Please note, while all care is taken to avoid cross contact of ingredients, we are unable to guarantee this.

SHAKE IT UP!

Feeling fancy? Why not have cocktails on arrival! We've got the perfect fizz for your event.

Locktails

MIMOSA \$10 Australian brut cuvèe & orange

BELLINI *\$13.5* Italian prosecco & Peach

THE DANDY *\$14*Benedictine liqueur, Australian brut cuvèe & Maraschino cherry

KIR ROYALE \$13 Crème de cassis & Australian brut cuvèe

or a Mocktail

CUDDLE ON THE BEACH \$12
Cranberry juice, orange juice & lime juice, mixed with peach ice-tea conserve.

^{*} Minimum order of each cocktail item is 10 (mocktails excluded, can be individual) and must be finalised a week before your event. Please add your catering order.

BAR TABS

UNCTIONS AT

Thinking about a beverage package? Before you choose one, maybe consider our BAR TAB option. Cost wise, it works in the same way a as package does, by creating an overall limit for what is spent on beverages at your event. The main difference is with a Bar Tab you get to tailor the drinks offered to better suit your function needs. Looking at the benefits; you always get a much greater selection of beers and wines, plus you can add spirits and/or cocktails if you wish. It also gives you full control to cater to everyone's needs. eg: Maybe including mocktails, to cater for attendee's you know who aren't drinking?

In addition to providing the better experience, a BAR TAB can often be cheaper. This is because while packages are 'unlimited', everyone is always restricted to an R.S.A level of service. If this option is of interest, we are also happy to discuss spend limits per drink and further tailoring the bar tab specifically for your event.

BEVERAGE PACKAGES

CHARGE PER PERSON:	BASIC PACKAGE	PREMIUM PACKAGE	DELUXE PACKAGE
2 Hours	\$65	\$75	\$85
3 Hours	\$90	\$110	\$120
4 Hours	\$110	\$130	\$140
WHAT'S INCLUDED?			
Draught Soft Drinks & Juices	X	X	X
Packaged Soft Drinks	X	X	X
DRAUGHT BEER*			
Stone & Wood Pacific Ale	X	X	X
Mountain Goat Lager	X	X	X
Young Henrys Newtowner		X	X
Reschs		X	X
Pure Blonde			X
Fixation IPA			X
Apple Cider Tap	X	X	X
Apple order rup		^	Λ.
PACKAGED BEER			
Carlton Draught 375ml Bottle	X	X	X
Cascade Premium Light 375ml Bottle	X	X	X
Yulli's Norman Australian Pale 375ml Can		X	X
Young Henrys Cloudy Cider 375ml Can		X	X
Corona 355ml Bottle			X
Peroni Red 330ml Bottle		And the second of the second	X
WHITE WINES			
A Sauvingnon Blanc	X	X	X
A Pinot Grigio	X	X	X
A Chardonnay		X	X
A Sauvingnon Blanc, Marlborough NZ		X	X
A Riesling		^	X
A Pinot Gris			X
AT IIIOCOIIO			THEY HAVE THE TOTAL
RED WINES			
A Shiraz Cabernet	X	X	X
A Pinot Noir		X	X
A Shiraz		X	X
A Cabernet Sauvignon	Χ	X	X
ROSE & SPARKLING WINES			F. S. E. F.
Chain of Fire Australian Brut Cuvee, SA	X	X	X
Villa Sandi Prosecco, Treviso IT	^	^	x
Bouchard Rose, Burgundy FR		X	X
bodonard Rose, burguildy i it	MANUAL PLANTS		^=

*When you book the Parlour & Terrace, there are two beers available only. Our tap beers are subject to change, we will notify you of available beers in the lead up to your event. The listed beers are an indication of what could be available for your event. All beverage packages must be finalised and paid for THREE weeks prior to your event.

FUNCTION BOOKING FORM

Please complete & return with credit card authority form For a function booking, where your required area was offered as a private space, and this is your chosen option, please email the functions team for a different booking form. Company / Organisation (if applicable): Mr/Mrs/Ms/Miss_____ Contact Name: Phone:_____ Mobile:____ Contact Details: Event date: Event room (please circle): Lounge Bar Parlour & Terrace Terrace Top Floor (all 3 - Lounge Bar, Parlour & Terrace) Minimum spend (food & beverage) / Room hire: Staffing Fee Event Name: Event Time: Start:_____ Finish:_____ Number of guests: Adults:_____ Children:____ Style of Event: Sit down_____ Cocktail Style (Some seating with casual standing/socialising space)___ Yes / No Catering required: Catering selection and payment must be made 3 weeks prior to event. If you have decided on catering, please email your selection to functions@doveandolive.com.au. Bar (please circle): Guests pay their own Bar tab 2 0 |-Beverage package If you have any questions please contact our Functions Manager on 02 9699 6001 or email functions@doveandolive.com.au I/We acknowledge that I have read and understand the Terms and Conditions of the booking. Name: ______ Date: ____/____ Office Use: Receipt No.____ Date: ___/___ Signed:

CREDIT CARD AUTHORITY & CONSENT FORM

Name:			- JA	
Company:				
Hereby consent to Dove & Olive to cl	narge for a \$5	500 security/holding	g deposit to se	cure the function.
Function Date:				
Minimum Spend:	•			
Card Type (Please Circle)	Visa	MasterCard	Amex	
Card number (please print clearly):	The state of			
Expiry/		CCV		
Signature (required)		Date	2	
Direct Deposit: DAOH Pty Ltd BSB 032 023 Account no. 390 407				
TERMS & CONDITIONS To secure your function, a completed bor receipt of both. Management reserve all confirmed. Care will be taken to allow ter A security/holding deposit of \$500 is req refunded with in 7 days after the event sure All pricing in the Functions Brochure and at the time of sending this email, howeve always be considered indicative until agr. A minimum spend applies, as advised by sales, or be redeemed on any date apart. Cancellation within 42 days of the functional All catering requirements and payments. The staffing fee must be paid 2-3 weeks a lngredients for canapes and meals are on the event. Where numbers are reduced at can be boxed for take away if requested active care to take away if requested and the event of the e	rights to reallonatative booking uired. The depubject to break or any other dur options/price eed and finalis your Event Mafrom your ever on booking will are required 2 prior to your furdered in advarater this cutoff, prior to the state catering has ne transfer and swill be preseice of Alcoholgulations, all entoxication. If preauthorisate in function spectrally in the verse consider all	cate or book the space is time to confirm. The space and minimum spocument with pricing es are subject to change with the venue. It is a space and minimum and the space a	e/s available if the vards food and be pend requirement (EG: Bistro Menige. The items as spend cannot be eposit in full or of your function. The annot be altered es/meals not come host and paid as a staff are under any be asked to be ewith cash bars day before the foods applied, however, and a staff are under any be asked to be ewith cash bars day before the foods applied, however, and a staff are under any be asked to be ewith cash bars day before the foods applied, however, and a staff are under any be asked to be ewith cash bars day before the foods applied, however, and a staff are under any be asked to be existent as a staff are under any be asked to be existent as a staff are under any be asked to be existent as a staff are under a st	the booking has not yet bee beverage orders and will be nts. u/Drinks Menu), are current vailable and pricing should e used for take-away drinks room hire fee in full. I within 10 business days of onsumed during the function of the eave if there are signs of s, must pre-order a reasonal unction for cash bars.
Name & Signature:	ons			

SNOLLONS

DOVE FUNCTIONS

DIRECTIONS



PUBLIC TRANSPORT

Public transport options to the Dove and Olive are simple. We are just a hop, skip and a jump up the hill from Central Station. Also the light rail that runs through the city to both Kingsford and Randwick takes you almost directly to our doorstep - just use the Surry Hills stop and walk down one block.

PARKING

The venue is surrounded by metered street parking, however there are streets with 2 hour parking within a 5-10 minute walk of the venue.

If you are after secure parking, our closest Secure Parking Car Park is located at 55 Holt Street, Surry Hills (only 170 metres away).