

DOVE & OLIVE
SURRY HILLS
EST. 2012

*Celebrate
with us!*

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 just 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

FUNCTIONS AT THE DOVE & OLIVE

THE TERRACE



Capacity

35 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

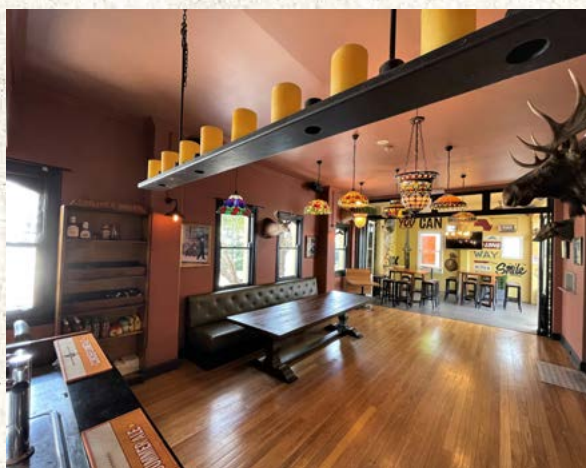
Can be booked for Day or Evening functions with flexible start and end times - just ask!

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

35-55 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
- Celebratory 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

FUNCTIONS AT THE DOVE & OLIVE

LOUNGE BAR



Capacity

50-80 standing

58 formal seating

Features

Dining seating or cocktail set up

Flexible layout where 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

90-150 standing

110 casual seating

86 formal seating

*If you 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

Interchangeable layouts with lounge area being a great socialising/dance floor area.

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 PIÈCES (cheese platters is 2)

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 2

CHEESE PLATTER with crackers & dried fruit garnish (Nut Free, GF on request)

Cold \$4.50

OYSTERS (natural) served with mignonette (GF)

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

Cold \$5.50

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 (VEGAN,GF)

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 (DF)

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

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

LAMB RAGU spicy lamb with rigatoni and herb garnish (GF on request with GF penne)

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

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

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

Hot \$4.50

SAUSAGE ROLL w/ Virgin Mary ketchup (DF)

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 dip (VEGAN,GF)

DUCK SPRING ROLLS w/ tamarind orange soy sauce (DF,GF)

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 sliders are served on milk buns

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

STRAWBERRY BAVAROIS (VEGAN,GF)

OUR PREPARED FOOD CONTAINS ALLERGENS: WHILE ALL CARE IS TAKEN TO AVOID CROSS CONTACT OF INGREDIENTS, WE ARE UNABLE TO GUARANTEE THIS.

2 / 3 COURSE MENU

Entree

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

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

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

PUMPKIN, ZUCCHINI, AVOCADO, MIXED GRAIN SALAD with soy maple dressing (VEGAN, GF)

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 (DAIRY FREE).

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

VEGETABLE ROULADE with mesclun leaves salad (VEGAN, GF)

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)*

STRAWBERRY BAVAROIS (VEGAN, GF)

\$65 2 courses

\$80 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: 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.

Cocktails

MIMOSA *\$10*

Australian brut cuvée & orange

BELLINI *\$13.5*

Italian prosecco & Peach

THE DANDY *\$14*

Benedictine liqueur, Australian brut cuvée
& Maraschino cherry

KIR ROYALE *\$13*

Crème de cassis & Australian brut cuvée

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

Thinking about a beverage package? Before you choose one, maybe consider our BAR TAB option. Cost wise, it works in the same way as a 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

WHAT'S INCLUDED?	BASIC	PREMIUM	DELUXE
DRAUGHT BEER*			
Stone & Wood Pacific Ale	X	X	X
Mountain Goat Lager	X	X	X
Apple Cider Tap		X	X
Young Henrys Newtowner		X	X
Reschs			X
Carlton Dry			X
Willie the Boatman Andy Smash Aussie Pale			X
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
Balter Cerveza 355ml Bottle			X
Peroni Red 330ml Bottle			X
WHITE WINES			
Oatley Chain of Fire Sauvignon Blanc Semillon, Mudgee, NSW	X	X	X
Redbank Pinot Grigio, King Valley, VIC	X	X	X
Yarrowood Chardonnay, Yarra Valley, VIC		X	X
ARA Single Estate Sauvignon Blanc, Marlborough, NZ		X	X
Chaffey Bros 'Not Your Grandma's Reisling', Eden Valley, SA			X
RED WINES			
Oatley Chain of Fire Shiraz Cabernet, Mudgee, NSW	X	X	X
Pitchfork Cab Merlot, Margaret River, WA	X	X	X
Yarrowood Pinot Noir, Yarra Valley, VIC		X	X
Langmeil 'The Long Mile' Shiraz, Barossa, SA			X
ROSE & SPARKLING WINES			
Chain of Fire Australian Brut Cuvee, SA	X	X	X
La Vieille Ferme Rosé, Rhone, FRANCE		X	X
Villa Sandi Prosecco, Treviso IT			X
NON -ALCOHOLIC DRINKS			
Soft Drinks & juice	X	X	X
Heaps Normal Alcohol-Free beer	X	X	X
Cuddle on the beach mocktail		X	X
Seed lip non alcoholic gin			X
PRICE PER PERSON & DURATION:	BASIC	PREMIUM	DELUXE
2 Hours	\$70	\$80	\$90
3 Hours	\$100	\$110	\$120
4 Hours	\$120	\$130	\$140

*If you have booked the Parlour and Terrace for your event, only two beers will be available.

Tap beers and wines are subject to change - we will notify you of any changes in the lead up to your event.

All beverage packages must be finalised and paid for THREE weeks prior to your event.

FUNCTION BOOKING FORM

PLEASE COMPLETE AND RETURN

This is for a function booking. If 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.

Contact Name _____ Organisation (if applicable) _____

Contact Details: Mobile/Ph _____ Email _____

FUNCTION/EVENT DETAILS

Event date _____ Event Name _____

Event start time _____ Event finish time _____

Event room (please circle) **Terrace** **Parlour & Terrace** **Lounge Bar** **Top Floor (all areas)**

Minimum spend (food & beverage) _____ Staffing Fee (please circle) **\$220** **\$440** **\$660**

Number of guests Adults _____ Children _____

Style of Event (please circle) **Sit down** **Cocktail Style** (some seating with casual standing/socialising space)

FOOD & BEVERAGE

Catering required (please circle) **Yes** **No**

Catering selection and payment must be made 3 weeks prior to event. When you have decided on catering, please email us your selection.

Bar/beverages (please circle) **Guests pay their own** **Bar tab** **Beverage package**

Signed _____ Date _____

I acknowledge that I have read and understand the Terms and Conditions of the booking which are fully covered in the following page of this brochure.

PAYMENT OPTIONS

CREDIT CARD AUTHORITY AND CONSENT FORM (please note: card payments attract a 1.65% surcharge)

Contact Name _____ Organisation (if applicable) _____

I hereby consent to Dove & Olive to charge for a \$500 security/holding deposit to secure the function.

Card Type (please circle) **Visa** **MasterCard** **Amex**

Card number (please print clearly) _____ Expiry _____ CCV _____

Name _____ Date _____ Signed _____

DIRECT DEBIT DETAILS (if paying via Direct Debit, please email a copy of the bank remittance to functions@doveandolive.com.au)

DAOH Pty Ltd

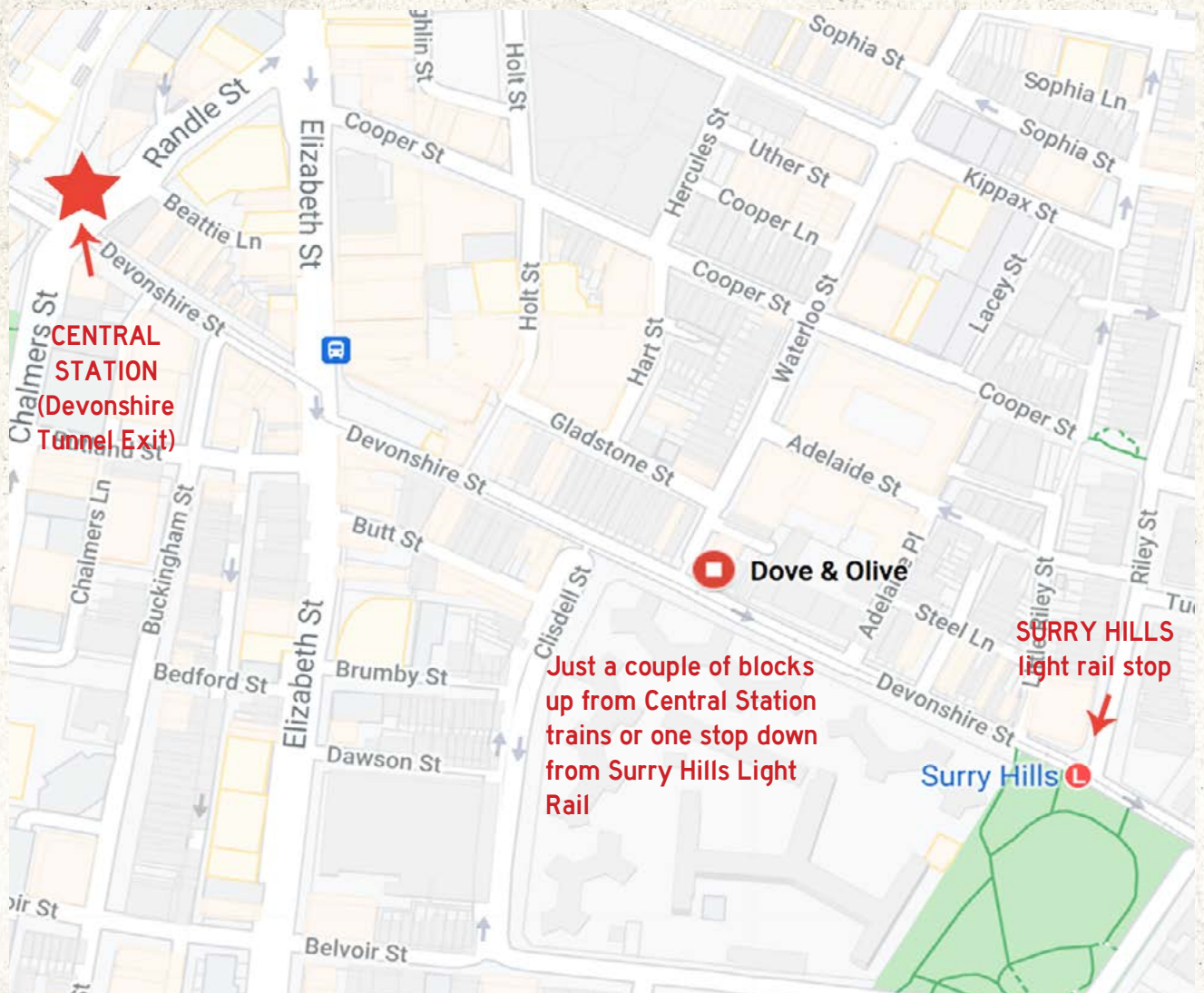
BSB 032 023

Account no. 390 407

TERMS & CONDITIONS

- 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 security/holding deposit of \$500 is required. The deposit cannot be put towards food and beverage orders and will be refunded within 7 days after the event subject to breakages and minimum spend requirements.
- All pricing in the Functions Brochure and or any other document with pricing (EG: Bistro Menu/Drinks Menu), are current at the time of sending this email, however options/prices are subject to change. The items available and pricing should always be considered indicative until agreed and finalised with the venue.
- 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 42 days of the function booking will result in loss of the deposit in full or room hire fee in full.
- All catering requirements and payments are required 2-3 weeks in advance of your function.
- The staffing fee must be paid 2-3 weeks prior to your function.
- Ingredients for canapes and meals are ordered in advance. Quantity & type cannot be altered within 10 business days of the event. Where numbers are reduced after this cutoff, any remaining canapes/meals not consumed during the function can be boxed for take away if requested prior to the start of the function.
- Catering charges are non refundable, once catering has been confirmed by the host and paid for.
- All bar tabs must be prepaid.
- Payment is accepted via credit card, online transfer and in cash. Banking details are stated above.
- All payments made via debit or credit card incur a 1.65% card surcharge.
- 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 (RSA), and patrons may be asked to leave if there are signs of intoxication. To help comply with RSA regulations, all events, especially those with cash bars, must pre-order a reasonable amount of food to help minimise guest intoxication.
- Top floor functions will require credit card preauthorisations of \$2000 on the day before the function for cash bars.
- Timed drinks promotions are not available in function spaces.
- No sound systems or karaoke. Acoustic live music is allowed in the lounge bar area when whole top floor booked.
- No outside food or beverage can be brought into the venue without approval.
- All pricing provided in this document and/or any other menu is current when supplied, however is subject to change whenever venue pricing is reviewed. Please consider all food and beverage pricing as indicative until paid for.

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).