

THE EVENTS PACKAGES

MISSONY

BAR & RESTAURANT



111 KING ST, NEWTOWN
NSW 2042



To have the venue booked for your event please
contact us;

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AT THE HEART OF ECLECTIC NEWTOWN, SET THE LIGHT ON FOR YOUR NEXT EVENT:

Missony is a perfect venue for all your shindigs, social and corporate events.

We offer the whole restaurant for exclusive hire or just the section or semi-private room for smaller groups.

The restaurant has capacity to adapt to your various event for crowds up to **100** guests,
private room for 20 to 30 guests.

FOOD MENU



Food Menu includes authentic Middle Eastern feasts with modern twists, ideal for your events and group celebrations. Perfect for the festive seasons, our variety of Feast menus offer a plethora of choice, allowing you to experience a variety of flavours according to your dietary requirements.

We offer variety of Sharing Banquets, Canape packages, and beverage packages flexible to accommodate all your needs.

All the menus are flexible to adjust upon your requests.

Banquet Options

Please discuss dietary requirements with our event manager as we can accommodate some alterations.

Classic Banquet

\$65 pp

1. Breadbasket, (House baked, crispy w Zaatar, flat bread)
2. Humus, Zaatar Dhukka, paprika, crispy chickpeas, olive oil (GF, V)
3. Smokey eggplant, roasted peppers, pomegranate seeds, tahina, sumac (GF, V)
4. House tangy labneh, olives, mint, paprika oil (V,GF)
5. Fattoush salad, flat bread roasted, pomegranate dressing
6. Hand crafted pastries cheese and lamb
7. Mix grill platter from the charcoal (lamb rump, shish took, lamb Kofta or chicken Kofta), grilled seasonal vegetable

Royal Banquet

\$85 pp

1. Breadbasket, (House baked, crispy w Zaatar, flat bread)
2. Warm spiced olives, Orange, Lemon, Thyme & rosemary (VG, GF)
3. Smokey eggplant: tahini, sumac, olive oil (GF, VG)
4. Hummus, Zaatar Dhukka, paprika, crispy chickpeas, olive oil (GF, V)
5. House tangy labneh, olives, mint, paprika oil (V,GF)
6. Missony Salad, Crabs, avocado, cabbage, crispy noodle, mayo dressing
7. Fattoush salad, zaatar roasted flatbread, pomegranate dressing
8. Kibbeh, burghul, lamb, walnut, tahini sweet chili sauce
9. Hand crafted cheese pastries
10. Dynamite Tiger prawns: mastic sauce
11. Mix grill platter: from the charcoal (lamb rump, shish tawook, lamb or chicken Kofta)
12. dessert platter: chocolate fondant, Tiramisu, Ice cream, Turkish delight.

Set Menu Options

CANAPÉS STARTER

\$12 PER PERSON

3 selections

2 COURSE

\$55 PER PERSON

Entrée & Main

Or

Main & Dessert

3 COURSE

\$85 PER PERSON

Entrée, Main & Dessert

Entrée

Tiger Prawn served on roasted beetroot carpaccio, wild rocket & mango dressing

Rose Smoked salmon with roasted palmitos, capers, sourdough slice & horseradish dressing

Trio Levante dips, hummus, smoky eggplant, tangy labneh served with crispy bread (V)

Grilled Halloumi with roasted vegetables, wild rocket, cherry tomato, walnuts w pesto dressing (V, GF)

Mains

Beef Angus (250 g), asparagus, baby carrots, chateau potato w rosemary

Herb-Crusted Barramundi (250g), grilled seasonal vegetables & butter lemon sauce

Roasted Salmon fillet, asparagus, cherry tomato & saffron dill sauce

Homemade spinach-Ricotta Ravioli cherry tomato, basil, shallots, parmesan, rose-tomato sauce (v)

Dessert

Halawat Jibn, cheese rolls with cream and rose flavoured syrup

Classic cheesecake served with blueberry sauce

Chocolate cake served with vanilla Ice cream

Cassata Ice cream Cake with fresh berries

Canape Packages

Option 1 (\$40 pp)

7 Canapes per person

2 choices of substantial +

5 selections from cold, hot & sweet canapes

Option 2 (\$55 pp)

10 Canapes per person

3 choices of substantial +

7 selections from cold, hot & sweet canapes

Cold

- ✚ Herbed cream on crackers w walnut and blueberry
- ✚ Prawn cocktail skewers with mango salsa and strawberry lemon sauce served in shot glasses (GF)
- ✚ Smoked salmon roses caviar, dill, Cream Cheese, rye bread
- ✚ Sweet Melon with Blue cheese
- ✚ Grilled Mushroom Cups stuffed with roasted beetroot (VG, GF)
- ✚ Smoky eggplant, pomegranate, olive oil, crackers
- ✚ Bruschetta– Tomato, basil, red onion, parmesan cheese on top of toasted sourdough (V)
- ✚ Bocconcini skewers, cherry tomato, olives, basil drizzle (V, GF)
- ✚ Summer Bites, Camembert, Strawberry, blackberry, crackers (v)

Sweet

- ✚ Cheesecake cups
- ✚ Chocolate mousse shots
- ✚ Halawat El Jibn rolls, semolina, cheese, pistachio, Kashta cream
- ✚ Macarons

Substantial

- ✚ Beef shawerma Tacos, beef Angus, Tahina, lettuce, pickles
- ✚ Mini wagyu cheeseburger
- ✚ Herb crusted barramundi fillets, tahina harra sauce
- ✚ Porcini mushroom risotto, ricotta

Hot

- ✚ Shish tawook chicken skewers, lemon garlic sauce
- ✚ Lamb Kofta kebab, Tahini chutney (GF)
- ✚ Mini sambousek cheese & lamb
- ✚ Dynamite tiger Prawns with mystic mayo sauce
- ✚ MiniFalafel , Tahina, turnip pickles, cherry tomato (VG, Gf)
- ✚ Arancini, aioli pesto sauce (V)

V – Vegetarian VG – Vegan GF- Gluten Free

Drink Packages

Beverage packages are available for groups with 20 or more. All guests attending must be on the same package.

Note: Wine inclusions may change and will be confirmed closer to the date of



STANDARD

2 hours - \$40 per person

3 Hours - \$50 per person

Sparkling

Prosecco King Valley

White Wine

Sav Blanc 3 Tales NZ

Red Wine

Shiraz, Lindsay estate, Barossa Valley

Beers

Corona/Peroni/Great Northern Crisp

Soft drinks

Tap water & sparkling water



PREMIUM PACKAGE

2 hours - \$55 per person

3 Hours - \$65 per person

Sparkling

Chandon Brut, Yarra Valley

Prosecco King Valley

White Wine

Pinot Grigio , Bella Riva King Valley Victoria

Sav Blanc 3 Tales NZ

Red Wine

Shiraz, Lindsay estate, Barossa Valley

Pinot Noir, La Boheme Intrude, Yarra Valley

Beers

Corona/Peroni/Stella Artois/Carlton Dry/Great Northern Crisp

Soft drinks, Tap water & sparkling water



TERMS & CONDITIONS

Our terms & conditions are outlined below. Please ensure you read through these prior to confirming your event with us.

QUOTES & PRICES

- (1) All quotes are valid for 14 days only, All prices are current at the time of agreement, unless otherwise agreed.
- (2) Please note that minimum spend requirements apply, they are based on food and beverage purchases only.
- (3) Mid-week and weekend rates differ and will be specified on the quote
- (4) 10% public holiday & weekend surcharge applies
- (5) Bookings/Events are not confirmed until deposit/full payment has been received and final confirmation email has been sent from Missony team.

DEPOSIT AND PAYMENT

- (1) 35% Deposit is required to secure Events (Additional deposit may be required).
- (2) Full payment is required for events taking place within 7 days' time frame.
- (3) Payments may be received by credit card, bank transfer or cash

Proceeding with booking of venue denotes your acceptance of these terms.

CANCELLATION FEE

- (1) All cancellations must be made in writing
- (2) event refunds only applicable with the following notice periods:
 - Cancellation within 21 days or more of event date applies Full refund
 - For Cancellation within 7 to 20 days of event date Deposit is forfeited
 - For Cancellation within Less than 7 days of event date Full payment still applies

RESPONSSIBILITIES

- (1) The Client is responsible for any costs associated with any damage or loss incurred to any fittings, property or equipment at the Venue which is caused by the Client or any guest, outside contractor or any invitees of the Client or any of them, prior to, during or after the Event. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by Missony.
- (2) The Company will be liable for payment of all fees and charges (whether in relation to the Event, any cancellation or postponement or otherwise).
- (3) Minors are allowed to attend events only under the direct supervision of their immediate parents or lawful guardians.

MENU & BEVERAGES

- (1) All order specifications must be finalised no less than 72 hours prior to order/event date
- (2) Special dietary requirements: It is the responsibility of the Client to ensure that Missony team has details of any special dietary requirements or allergies which guests may have. The Client must either introduce such guests to the Event Supervisor to ensure the Venue are aware of the identity of the individual. If it is a seated function, you are required to supply full name and details of each such guest in advance of the Event.
- (3) Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, the Venue reserves the right to present and/or select an appropriate alternative.
- (4) Missony restaurant is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances.
- (5) No food or beverage of any kind will be permitted to be bought into the venue by the client or guests without prior arrangement with Missony Team.