



Function Guide

BARTHOLOMEWS

145 King Street NEWCASTLE





BARTHOLOMEWS

Located on King St, Bartholomew's sits within the spectacular old Methodist Mission building. This grand old dame, which was originally built in 1903, has been home to a variety of businesses over the years including a theatre, fine diner, beer hall and now a sophisticated 1920's inspired Whisky, Cocktail and Craft Beer destination.

There isn't anything else like it in Newcastle. From the spectacular chandeliers, tiered theatre style balcony, the moody interiors and luxe velvet touches, there's a sophistication with an approachable edge.

Matching the extensive drinks menu is the food offering that's all about sharing and being social. The small, large and after dark share plates will keep you more than satisfied & lingering long into the evening.

Bartholomew's loves to entertain! From birthdays, hens parties, Christmas parties, corporate functions, and engagement parties, Bartholomew's is Newcastle's premier venue to suit any occasion.

02 4023 8443

bartholomews.com.au

The Mezzanine

The Mezzanine is a large yet private space. You'll have your very own bar and a view overlooking the ground floor, a vintage 1920's themed whisky bar and the hustle and bustle of the night. Perfect for large functions and events.



Bar accounts available ~ Private bar available



Capacity: Up to 150 cocktail



MON-TUE by negotiation
WED-SAT from 12:30pm-midnight
SUN from 12:30pm-10pm



Platter & canapé options available.
Groups of 30-50 must spend at least \$300
and groups 50+ must spend at least \$500
on food from our Function Menu



Mezzanine Bar staff provided for Friday
and Saturday functions. Minimum 50ppl
or fee of \$200 all other times



Pre-authorized payment required through
NOW BOOK IT



Minors under 18 are welcome but require
adult supervision at all times

Unfortunately due to the heritage listed status of the building we are unable to offer any disabled access to the mezzanine level. Disabled access and full function service are available downstairs in the main bar. Access is gained through the laneway on the side of the building. Please call and ask staff with any access questions.





Ground Floor

The ground floor is a grand and generous space offering many layout options as well as intimate private booths. This space is ideal for events big and small, we highly recommend you come in and see the possibilities.



Bar accounts available



Capacity: Up to 300 depending on your event



MON-TUE available for private functions
WED-SAT from 12:30pm-midnight
SUN from 12:30pm-10pm



Platter & canapé options available.
Groups of 30-50 must spend at least \$300
on food from our Function Menu and groups
50+ must spend at least \$500



Pre-authorized payment required through
NOW BOOK IT



Minors under 18 are welcome but require
adult supervision at all times

✦ PLATTERS ✦

Serves approximately 10-12 people

ANTIPASTO PLATTER **200**

A selection of cured meats, local cheese, house-made dips, warm olives, dried fruit, nuts, house made lavash and grilled focaccia

SAVOURY PLATTER **175**

100 Pieces

Chef's selection of house made baked and fried classic party favourites served with complementary condiments

VEGAN PLATTER **185**

100 Pieces

Chef's plant based twist on classic party favourites served with complementary condiments

MINI BURGER PLATTER **185**

Your choice of:

BEEF : Lettuce, tomato, onion, cheese, house burger sauce.

CHICKEN : Buttermilk fried chicken, sriracha slaw, house pickle, Comeback sauce

THE FRITZ : Sweet potato, quinoa fritter, whipped labneh, tomato chutney, rocket

MIXED SKEWER PLATTER **185**

A selection of house prepared skewers including chicken, beef and lamb – all served with complementary condiments

✦ CANAPÉS ✦

Minimum 20 guests per package

Bespoke packages can be created on request

No changes can be made once all numbers have been advised

THE BOOTLEGGER **38PP**

Your choice of:

4 canapés | 1 substantial canapé

SERVED OVER 1 HOUR

THE SPEAKEASY **48PP**

Your choice of:

6 canapés | 1 substantial canapé

SERVED OVER 2 HOURS

THE PROHIBITION **58PP**

Your choice of:

8 canapés | 1 substantial canapé

SERVED OVER 2 HOURS

Function Menu

Final details are required
14 days prior to event



CANAPÉS

Stations

Minimum 20 people
for all stations

✦ GRAZING STATION ✦

A selection of cured meats, house made dips, local cheeses, marinated olives, fresh fruits, nuts, breads & more

\$19PP

✦ SEAFOOD STATION ✦

A selection of the day's finest hot and cold market seafood with fruit and accompaniments

\$75PP

Seafood stations are only available for 2 hours due to health regulations.

✦ OYSTER STATION ✦

A selection of prepared oysters:

- Natural
- Whiskey and finger lime
- Seaweed and ginger salad
- Pear and champagne mignonette

\$42PP

Oyster stations are only available for 2 hours due to health regulations.



Canapés

Final details are required
14 days prior to event

**ORDER ADDITIONAL CANAPÉS TO YOUR
PRE-SELECTED PACKAGE FOR \$8 PER PERSON**

✦ HOT ✦

CONFIT CHICKEN CROQUETS

Chicken fat bechamel, grated Pecorino

MARINATED CHICKEN BROCHETTES **GF**

Lemon & oregano marinade, tzatziki

BRAISED BEEF PASTIE

Braised beef and marscapone filling in
golden filo shell with truffle Béchamel

SPICED LAMB KOFTA

Spiced lamb, coriander, mint emulsion

CRISPY PORK BELLY BITES

Master stock braised pork belly,
Szechuan crust, pineapple chipotle
glaze

PRAWN & CHORIZO BROCHETTES **GF**

Prawn and chorizo, salsa verde

FRIED CAMEMBERT BITES

Black pepper caramel

GOAT CHEESE ONION TART **V**

Caramelised onion and goat cheese

CAJUN SPICED **GF VG DF** MUSHROOM CUPS

Vegan ranch dipping sauce

ROASTED SQUASH ARANCINI **V**

Rocket walnut pesto

✦ DESSERT ✦

MINI CRÈME BRÛLÉE

White chocolate, orange

MINI BANOFFEE PIE

Caramel, banana, chocolate cream

PETITE CITRUS TARTS

Seasonal citrus curd, meringue

BAKED CHOCOLATE TART

Chantilly cream, fresh strawberry

✦ COLD ✦

DUCK PUFF

Sous vide duck breast, puff pastry disc,
cherry chutney, whipped chèvre

CRISPY PRAWN CUPS **GF**

Prawn with a cucumber avocado salsa
in crispy rice paper cup

SMOKED SALMON CROSTINI

with whipped dill labneh, on sourdough

STICKY CHIPOTLE PORK **GF**

with dehydrated pineapple

RARE ROASTED BEEF CROSTINI **GF**

Shaved beef, truffle béarnaise,
potato cake

WATERMELON BITES **GF V**

Whipped goat cheese, basil and fennel

CAPRESE SKEWERS **GF V**

Balsamic-marinated cherry tomatoes,
bocconcini, fresh basil

BEETROOT CROSTINI **V**

Whipped fetta, roasted beetroot, honey
and walnut on rye

✦ SUBSTANTIAL ✦

ANGUS BEEF SLIDERS \$7.5

with Swiss cheese, lettuce, tomato,
onion, tomato chutney paprika aioli

CHICKEN SLIDERS \$7.5

Buttermilk fried chicken, sriracha slaw
house pickle and Comeback sauce

TRUFFLED MUSHROOM RISOTTO \$8 **V GF**

Frostier mushrooms and truffle
finished with shaved Parmesan

PULLED LAMB SALAD \$11

Warm cous cous and ratatouille mint
yoghurt

MARINATED BEEF SALAD \$10 **GF**

Tomato, Spanish onion, lettuce, herbs
and tortilla chips

SALT & PEPPER SQUID \$12

Romaine lettuce, croutons, bacon,
Parmesan dressing

Drink Packages

MINIMUM 20 PEOPLE

STANDARD

5 HOURS \$85

3 HOURS \$62

INCLUDES:

House Wine Selection

House Spirit Selection

House Beers : Lager, Pale Ale, Cider

Soft Drinks

Tea & Coffee

PREMIUM

5 HOURS \$119

3 HOURS \$82

INCLUDES:

House Spirit Selection

Premium Selection of Wines

Full Craft Beer Menu

1 Cocktail per person

Soft Drinks

Tea & Coffee



All guests MUST be on the package



BARTHOLOMEWS

PRIVATE

Cocktail Masterclass

PERFECT FOR ANY OCCASION

If you're looking to have a truly unique experience why not try one of our private cocktail whisky & gin classes?

Perfect for any occasion such as corporate events, hens parties, birthday parties & anniversaries.

Ask our friendly staff and we can customise a package to suit your needs.

MINIMUM 10 PEOPLE



BARTHOLOMEWS

PRIVATE

Whisky & Gin Tasting Experiences

WHISKY FANS

A great experience for novice whisky drinkers and seasoned tipplers alike. Sample some world-class drams, with five tastings alongside cheese and charcuterie boards.

GIN LOVERS

Let us guide you through what defines a great gin across the variations of style from dry, to aged, and navy strength. We offer five tastings, with cheese and charcuterie boards included.

MINIMUM 10 PEOPLE PER EXPERIENCE

Pricing

THE SHAKER

\$99 PER PERSON

- Cocktail Masterclass (cocktail on arrival)
- Make 3 cocktails
- Cheese & Charcuterie Board

Minimum 10 people

THE TASTER

\$99 PER PERSON

- Five select tastings of Whisky or Gin
- Cheese & Charcuterie Board

Minimum 10 people



BAR TABS

If you wish to provide your guests with a bar tab this can be arranged. Please discuss your preferences with the functions manager. A package can be tailored to suit your specific needs. Cash or credit card payments can be made at the beginning of the function. When the limit is reached we will notify you, and you may increase the limit or go to a cash bar. All money must be paid in full at the completion of the function.

DECORATIONS

Feel free to decorate the mezzanine how you like, we only have one rule...NO GLITTER!

DEPOSIT

Room hire is free, however we do require pre-authorized payment through NOW BOOK IT. Deposit will be held if canceled within (3) three weeks.

DAMAGES

Bartholomew's will not accept liability for any lost or damaged items during a function. For any damage to equipment or furniture during your function you will be liable for cleaning and repair costs.

REFUSAL OF ENTRY

Management of Bartholomew's reserves the right to refuse entry to a function of any person deemed undesirable and/or if intoxicated. No beverages of any kind are permitted to be brought onto the premises.



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