



FUNCTIONS GUIDE



FUNCTION SPACE

There's something about the warmth of retrograde timber materials set against the cool ambience of concrete floors and steel at Cup & Cook that makes this venue a trailblazer in industrial-vintage design.

We're good mates with families of our own who understand the diverse stretch of special events in life. Talk to us about the event you'd like to celebrate, we'll add ideas of our own, and together we can create a spectacular dining & drinks experience.

Perfect for a function of
60-80 guests.

Fully licensed.



FUNCTION PACKAGES

Canapé & Grazing Table options

PACKAGE 1: \$85 PER PERSON*

6 selection canapé & unlimited Young Henrys on Tap, wine, sparkling wine & soft drinks for 3.5 hours.

PACKAGE 2: \$85 PER PERSON*

4 selection canapé, grazing table**, & unlimited Young Henrys on Tap, wine, sparkling wine & soft drinks for 3.5 hours.

PACKAGE 3: \$60 PER PERSON*

6 selection canapé *OR* 4 selection canapé & grazing table & all alcohol on consumption for 3.5 hours.
(All alcohol consumption, including spirits to paid on the night)

Please see over for Canapé Selections

*Please note: Any spirits consumed on the night, to be paid for at the end of the night. MINIMUM 50 PAX. Final Numbers & Menu Selection need to be confirmed 7 days prior to function. 50% DEPOSIT on booking. 50% FINAL PAYMENT to be paid 24 hrs prior to event. Event hours 6:00pm till 9:30pm. All patrons must be vacated by 10pm. **The Grazing table is a beautifully displayed table of cured meats, cheeses, crusty breads, dips, nuts and seasonal fruits.

CANAPÉ SELECTIONS

COLD

- Sydney rock oysters, sesame wakame salad
- Salmon gravlax on rye bread, dill, saffron mayonnaise
- Poached ocean trout cups, creme fraiche, pickled fennel and wasabi sesame
- Moroccan chicken cups, harissa, preserved lemon, pickled beets, dukkah

BAKED

- Bacon and egg puff tarts, tomato relish and hot sauce
- Chicken, leek & Camembert pies
- Moroccan lamb pies

FRIED

- Duck and apple spring rolls, sweet soy
- Tempura fried prawns, Szechuan salt, sweet soy
- Mini porcini and green pea arancini
- Mini almond falafel, tahini yoghurt dipping sauce

GRILLED

- Chicken satays, Indonesian peanut sauce
- Chili, and garlic marinated, grilled prawn skewers, chili, lime aioli

SUBSTANTIAL

- Warm Roast beef roll with rocket, onion relish and horseradish
- Warm, pulled pork slider with tangy slaw and cucumber pickle
- Tempura fish and chips
- Mini lamb and rosemary dog, kraut, Dijon mustard





FUNCTION PACKAGES

Paella & Wine Dinner

PACKAGE 1: \$60 PER PERSON

All alcohol & soft drinks on consumption for 3.5 hours.
All alcohol consumption, including spirits to paid on the night.

ON ARRIVAL

Canapé on arrival

STARTER

Marinated squid with romesco sauce, shaved fennel, parsley,
olive, lemon, charred shallots

MAIN

Paella

DESSERT

Cava Rosé custard, wild berry compote

Please see over for Package 2.

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FUNCTION PACKAGES

Paella & Wine Dinner

PACKAGE 2: \$95 PER PERSON*

ON ARRIVAL

Canapé on arrival

Gonzalez Byass Elegante Fino Sherry, Palomino Spain

STARTER

Marinated squid with romesco sauce, shaved fennel, parsley, olive, lemon, charred shallots

2015 Terralantica Albarino, Rias Baixas Spain

MAIN

Paella

2015, Casa Lluç Tempranillo Rose, Valencia Spain

2011 Casa Lluç Reserva, Valencia Spain

DESSERT

Cava Rosé custard, wild berry compote

*Gonzalez Byass Elegante Sweet Cream Sherry,
Palomino & Pedro Ximénez*

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We look forward to hosting your function.

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