

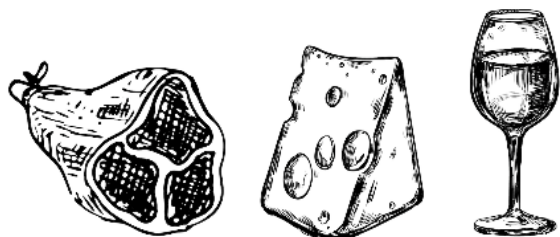
# U R B A N

Deli and Bar

## URBAN GROUP INFORMATION PACK

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# U R B A N

**Deli and Bar**

## EXCLUSIVE VENUE HIRES

FIRST OF ALL, WE THANK YOU FOR CONSIDERING URBAN DELI AND BAR FOR YOUR GROUP CELEBRATION! WE UNDERSTAND AS A HOST OF A LARGE GROUP IT CAN BE VERY STRESSFUL ORGANISING SOMETHING WHEN MANY PEOPLE AND MANY TASTES ARE INVOLVED! WE WANT TO TAKE THE STRESS OUT OF ORGANISING YOUR GROUP BOOKING AND THEREFORE HAVE MADE IT AS SIMPLE AS POSSIBLE.

WITH MANY YEARS OF EXPERIENCE KASIA AND I CAN ENSURE YOUR FUNCTION IS A SUCCESS AND WILL MAKE IT OUR MISSION TO ENSURE EACH OF YOUR GUESTS HAVE A GREAT EXPERIENCE.

AS YOU WILL HAVE EXCLUSIVE USE OF THE VENUE YOU CAN ADD YOUR OWN PLAYLIST, BRING YOUR DECORATIONS OF CHOICE, AND CUSTOMISE YOUR FOOD AND BEVERAGE OPTIONS.

WE CAN CATER TO MOST DIETARY REQUIREMENTS AND WITH PRIOR NOTICE WE CAN CUSTOMISE A MENU SPECIFICALLY TO THIS REQUEST

BELOW IS A LIST OF PRICES AND SET MENU OPTIONS. THESE ARE A GUIDE. IF THERE IS A MENU ITEM OR BEVERAGE THAT YOU WOULD LIKE TO ADD OR REMOVE, PLEASE LET US KNOW AND WE CAN REVISIT THE PRICING.

FOR ALL EXCLUSIVE HIRES WE REQUIRE A 25% DEPOSIT OF THE MINIMUM SPEND. THIS WILL BE REFUNDABLE UP TO 7 DAYS BEFORE THE EVENT. IF THE EVENT IS CANCELLED WITHIN 7 DAYS OF THE EVENT THE DEPOSIT WILL NOT BE REFUNDED.

THANK YOU FOR CONSIDERING URBAN DELI AND BAR FOR YOUR NEXT EVENT AND WE CAN'T WAIT TO HEAR FROM YOU VERY SOON!

### MINIMUM SPENDS

LUNCH TUES - FRI: \$2500

LUNCH SAT - SUN: \$3500

DINNER TUES - THU AND SUN: \$4000

DINNER FRI - SAT: \$6000

### MAXIMUM GUESTS

SEATED MAX 30 PAX (2 TABLES) 38 PAX (3 TABLES)

STANDING MAX 50 PAX

## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE

2 HOURS - \$35

3 HOURS - \$45

**ARRIVAL COCKTAIL (+\$10 PP)** - URBAN SPRITZ / COOKS HILL MARTINI / DARK NEGRONI

**SPARKLING WINE** - NV 'THE DUCHESS' BRUT - HUNTER VALLEY

**WHITE WINE** - 2021 TUCKER BOX CHARDONNAY - REGIONAL, NSW

**RED WINE** - 2020 TUCKER BOX SHIRAZ - REGIONAL, NSW

**SOFT DRINKS / JUICE** - ORANGE JUICE, APPLE JUICE, COKE, COKE ZERO, SPRITE, SODA WATER

**BEER** - PERONI, MODUS PALE ALE

**DIGESTIVE COCKTAIL (+\$10 PP)** - ESPRESSO MARTINI / SMOKE ON THE HUNTER / AMARETTO SOUR

### PREMIUM BEVERAGE PACKAGE

2 HOURS - \$60

3 HOURS - \$75

**ARRIVAL COCKTAIL (+\$10 PP)** - URBAN SPRITZ / COOKS HILL MARTINI / DARK NEGRONI

**SPARKLING WINE** - NV LAURENT PERRIER BRUT CHAMPAGNE (ON ARRIVAL)

**ROSE** - 2022 BULMAN ROSE - BAROSSA VALLEY, SA

**WHITE WINES** - 2021 BUTTERFLY KISS CHARDONNAY - YARRA VALLEY, VIC

AND 2022 SONS OF EDEN 'FREYA' RIESLING - EDEN VALLEY, SA

**RED WINES** - 2022 INGRAM ROAD PINOT NOIR - YARRA VALLEY, VIC

AND 2021 SONS OF EDEN 'MARSCHALL' SHIRAZ - MACLAREN VALE, SA

**SOFT DRINKS / JUICE** - ORANGE JUICE, APPLE JUICE, COKE, COKE ZERO, SPRITE, SODA WATER

**BEER** - PERONI, MODUS PALE ALE, STONE AND WOOD

**DIGESTIVE COCKTAIL (+\$10 PP)** - ESPRESSO MARTINI / SMOKE ON THE HUNTER / AMARETTO SOUR

DRINKS SERVED CONTINUOUSLY VIA TRAY SERVICE. ADDITIONAL DRINKS CAN BE PURCHASED DURING THIS TIME.

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FAVOURITES GROUP MENU - \$75.0 PP (EVERYTHING TO SHARE)

## ON ARRIVAL

### URBAN FAVOURITES DELI BOARD -

WILL STUDD LE DAUPHIN, HUNTER VALLEY CHEESE FACTORY '5 YO' CHEDDAR  
HUNGERFORD MEATS WAGYU BRESAOLA, LA BOQUERIA SALAMI NAVARRO  
OLIVES, CORNICHONS, SOURDOUGH

## SMALL PLATES

**BURRATA** - HEIRLOOM TOMATO, CROUTONS, SALMOREJO, BASIL OIL (V)

**MUSHROOM ARANCINI** - BUSH MUSHROOM CREME, BLACK GARLIC AIOLI, GRANA PADANO (V / GF)

**PORTUGUESE STYLE PRAWNS** - PAN FRIED, SPICY BISQUE, TOASTED BAGUETTE

## LARGE PLATES

**PORK BELLY** - COMPRESSED APPLE CRÈME, BEETROOT CRACKER, PORK JUS (GF)

**ROASTED EGGPLANT** - ROMESCO, BASIL CHIMICHURRI, BLACK GARLIC, DEHYDRATED OLIVE CRUMB (VE / GF)

## SIDE PLATES

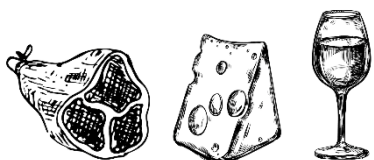
**SHOESTRING FRIES** - TRUFFLE OIL, GRANA PADANO, PARSLEY (V)

**LEAFY GREENS** - PETITE BOUCH, BALSAMIC VINAIGRETTE (VE / GF)

## SWEET PLATES

**TRADITIONAL TIRAMISU** - MASCARPONE, COFFEE, SAVOIARDI

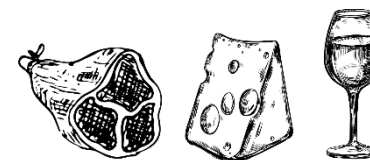
**BROKEN TART** - CORELLA PEAR CREME PATISSIERE, CHOC GANACHE, BERRY COMPOTE, BLOOD ORANGE GEL



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Visa and Mastercard incur 0.9% surcharge. American Express incur 1.9% surcharge.

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## PREMIUM GROUP MENU - \$95.0 PP (EVERYTHING TO SHARE)

### ON ARRIVAL

#### PREMIUM CHARCUTERIE BOARDS -

WILL STUD BRILLAT-SAVARIN, WILL STUD FORT AGED COMPTE  
LA BOQUERIA WILD BOAR & TRUFFLE SALAMI, HUNGERFORD MEATS WAGYU BRESAOLA  
CORNICHONS, OLIVES, SOURDOUGH, BACCO LEAVES FLATBREAD  
**OYSTERS** - RED WINE VINAIGRETTE

### SMALL PLATES

**BURRATA** - HEIRLOOM TOMATO, CROUTONS, SALMOREJO, BASIL OIL (V)  
**MUSHROOM ARANCINI** - BUSH MUSHROOM CREME, BLACK GARLIC AIOLI, GRANA PADANO (V / GF)  
**PORTUGUESE STYLE PRAWNS** - CHILLI, GARLIC, WHITE WINE, PETITE BOUCHE, CROSTINI  
**BEEF CARPACCIO** - GRANA PADANO, CRISPY CAPERS, LEMON EMULSION, CAPERBERRY, ROCKET (GF)

### LARGE PLATES

**WAGYU CAP MS4** - DUTCH CRÈME MASH, HEIRLOOM CARROT, GAI LAN, WILD MUSHROOMS JUS (GF)  
**ROASTED EGGPLANT** - ROMESCO, BASIL CHIMICHURRI, BLACK GARLIC, DEHYDRATED OLIVE CRUMB (VE / GF)  
**MARKET FISH** - ROSEMARY CHATS, TOMATO EMULSION, RAPINI, SPINACH BALM (GF)

### SIDE PLATES

**SHOESTRING FRIES** - TRUFFLE OIL, GRANA PADANO, PARSLEY  
**LEAFY GREENS** - BALSAMIC VINAIGRETTE

### SWEET PLATES

**CRÈME BRÛLÉE** - BLOOD ORANGE, LEMONGRASS, PEANUT BUTTER WHIP, HAZELNUT CRUNCH (GF)  
**BROKEN TART** - CORELLA PEAR CREME PATISSIERE, CHOC GANACHE, BERRY COMPOTE, BLOOD ORANGE GEL

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## CATERING MENU (MIN 10 PER SERVE)

### CANAPES

MINI JACKET POTATOES, LOCAL CHEDDAR, BLACK GARLIC (V/GF)	3.5
SPICED PUMPKIN AND SESAME ON SPOON (VE/GF)	3.5
GLUTEN FREE ARANCINI WITH BUSH MUSHROOMS (GF/V)	4.0
SAN DANIELE PROSCIUTTO WRAPPED GRISSINI	4.0
URBAN FAMOUS PORK, FENNEL & APRICOT SAUSAGE ROLL	4.5
BEEF ON CROUTE WITH CARAMELIZED PARSNIP AND PARMIGIANO	4.5
POACHED CHICKEN AND BECHAMEL ON SPOON (GF)	4.5
ROASTED PURPLE EGGPLANT, ROMESCO, SHAVED ALMOND, OLIVE CRUMB (VE/GF)	4.5
CHOUX AU CRAQUELIN WITH BEEF TARTARE, PLUM CREME FRAICHE	4.5
SALMON RILETTE ON SPOON (GF)	5.5

### MINI INDIVIDUAL SALADS

STRACCIATELLA, OLIVES, HEIRLOOM TOMATO, SALMOREJO, BASIL OIL (V/GF)	7.5
SPINACH, PUMPKIN AND ROASTED ALMOND WITH ROMESCO DRESSING (VE/GF)	7.5
CHARGRILLED CHICKEN, ROCKET, VINAIGRETTE, SALT BAKED CHATS (GF)	8.5

### PITTA POCKETS

PORK SAUSAGE WITH FENNEL, APRICOT, CARROT SLAW	7.5
BEEF BRISKET, CARAMELIZED PARSNIP, ROCKET & PARMIGIANO	7.5
CHICKEN & LEMON STRIPS, ROQUETTE, HONEY MUSTARD	7.5
ZUCCHINI, CAPSICUM AND MUSHROOM, VEGAN BLACK GARLIC AIOLI (VE)	7.5

### SWEETS

COCOA AMARETTI BISCOTTI (GF)	3.5
SPANDEUR WITH CREME PATISSIER AND APRICOT	4.5
CREME PATISSIEUR AND FRAMBOISE TART	4.5
CHOCOLATE BROWNIE, WHITE CHOCOLATE GANACHE (GF)	4.5
MINI ECLAIRE AU CRAQUELIN, DARK CHOCOLATE PATISSIER	5.5

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## CHRISTMAS PARTY GROUP MENU - \$75.0 PP (EVERYTHING TO SHARE)

### ON ARRIVAL

#### URBAN FAVOURITES DELI BOARD -

WILL STUDD LE DAUPHIN, HUNTER VALLEY CHEESE FACTORY '5 YO' CHEDDAR  
LEVONI SAN DANIEL PROSCUITTO, LA BOQUERIA SALAMI NAVARRO  
OLIVES, CORNICHONS, SOURDOUGH

### SMALL PLATES

**HAWKESBURY RIVER PRAWNS** - TRADITIONAL COCKTAIL SAUCE (GF)  
**HEIRLOOM TOMATO SALAD** - STRACCIATELLA, BASIL OIL (V / GF)  
**CHILLED VEAL ROAST** - SWEETCORN BALM, OLIVE & PARMESAN MAYO (GF)

### LARGE PLATES

**LIME & PEPPER SQUID** - POTATO SKINS, PARSNIP PUREE (GF)  
**EGGPLANT PARMIGIANO** - MOZZARELLA, TOMATO SUGO (V / GF)  
**ROAST PORK** - SOY & HONEY GLAZE, APPLE SAUCE, CARAMELISED MACADAMIA NUTS

### SIDE PLATES

**SHOESTRING FRIES** - TRUFFLE OIL, GRANA PADANO, PARSLEY (V / GF)  
**LEAFY GREENS** - PETITE BOUCH, BALSAMIC VINAIGRETTE (VE / GF)

### SWEET PLATES

**CHOCOLATE ECLAIRES** - VANILLA CREME  
**PASSIONFRUIT SEMIFREDDO** - BLACKBERRY GEL (GF)



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## CHRISTMAS PARTY GROUP MENU - \$95.0 PP (EVERYTHING TO SHARE)

EXCLUSIVE VENUE HIRES ONLY

### CANAPES

**PUFF PLATE WITH BECHAMEL** - CHICKEN & SWEETCORN DIP

**CRISPY PRAWNS** - WARRIGAL GREENS, LIME AIOLI (GF)

**CONGO JACK POTATO** - SWEETCORN BALM, OLIVE & PARMESAN MAYO (GF)

### ON ARRIVAL

**URBAN PREMIUM DELI BOARD** -

HUNTER VALLEY CHEESE FACTORY '5 YO' CHEDDAR, LEVONI SAN DANIELE PROSCUITTO

HUNGERFORD MEATS WAGYU BRESAOLA, LA BOQUERIA WILD BOAR & TRUFFLE SALMI, OLIVES, CORNICHONS, SOURDOUGH

### SMALL PLATES

**HAWKESBURY RIVER PRAWNS** - TRADITIONAL COCKTAIL SAUCE (GF)

**HEIRLOOM TOMATO SALAD** - STRACCIATELLA, BASIL OIL (V / GF)

**CHILLED VEAL ROAST** - SWEETCORN BALM, OLIVE & PARMESAN MAYO (GF)

### LARGE PLATES

**LIME & PEPPER SQUID** - POTATO SKINS, PARSNIP PUREE (GF)

**EGGPLANT PARMIGIANO** - MOZZARELLA, TOMATO SUGO (V / GF)

**ROAST PORK** - SOY & HONEY GLAZE, APPLE SAUCE, CARAMELISED MACADAMIA NUTS

### SIDE PLATES

**SHOESTRING FRIES** - TRUFFLE OIL, GRANA PADANO, PARSLEY (V / GF)

**LEAFY GREENS** - PETITE BOUCH, BALSAMIC VINAIGRETTE (VE / GF)

### FINAL PLATES

**CHOCOLATE ECLAIRES** - VANILLA CREME

**PASSIONFRUIT SEMIFREDDO** - BLACKBERRY GEL (GF)

**PREMIUM CHEESE BOARD** - WILL STUDD BRILLAT-SAVARIN, WOOMBYE BLACKALL GOLD

MAURI GORGONZOLA DOLCE, QUINCE, SIMON JOHNSTON FLATBREAD



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AS MENTIONED PREVIOUSLY WE ARE VERY FLEXIBLE WHEN IT COMES TO MENU CHOICES AND CAN CATER FOR ALMOST ALL DIETARY REQUESTS. IF THERE IS SOMETHING YOU WOULD LIKE TO ADD OR REMOVE FROM THE MENU, WE CAN REVISIT PRICING WITH THE CHANGES MADE.

IF YOU REQUIRE ANY FURTHER INFORMATION, PLEASE REACH OUT AT [TEAM@URBANDELIANDBAR.COM](mailto:TEAM@URBANDELIANDBAR.COM) OR CALL US ON 02 4072 1353.

THANKYOU AND WE LOOK FORWARD TO WELCOMING YOU TO URBAN DELI AND BAR IN THE FUTURE,

KIND REGARDS,  
TIM

