



function pack

isobar

functions at isobar

within the highly competitive newcastle bar and restaurant scene, Isobar stands alone. our position, ambience and outstanding service attract a diverse crowd.

Isobar is a split level waterside venue with alfresco tables and booth-style seating, perched on the boardwalk at honeysuckle. the casual surroundings and relaxed atmosphere make it the perfect place to enjoy the view from the waterside bar, as you watch the afternoon crowd arrive and night unfold.

Isobar can cater for up to 300 people as well as smaller bookings in reserved areas overlooking the harbour. food and beverage packages can be tailored for your event. to discuss all of your options further please do not hesitate to contact the functions manager on 4927 1722 or email info@isobar.net.au

address

1 honeysuckle drive
newcastle NSW 2300
t 4927 1722
f 4927 1725
www.isobar.net.au

our operating times are:

monday - thursday 11am til late
friday - saturday 11am - 12 midnight
sunday 11am - 10pm

room options

iso-lounge

this upper level room is a laid back lounge area with picturesque views of the harbour. It is perfect for intimate gatherings, corporate drinks or a small cocktail party.

capacity	up to 60 people
minimum spend	\$2000
	nov - dec \$3500

the promenade

this area is located downstairs on harbour square. the area is open and casual. you can organise a range of different style events in the area. day or night, this area offers a fantastic harbour-side experience.

capacity	250 people
minimum spend	\$2500 - \$6000
	nov - dec \$3500 - \$7000



function menu

platters

65

- tempura prawns
- salt & pepper squid
- homemade gourmet sausage rolls
- spicy lamb kofta's
- vegetarian spring rolls
- satay chicken skewers
- spinach & cheese pastizzi's
- sushi plate

entree's

17

selection of two meals alternate drop

- spiced sticky pork belly
w/ apple & crackling salad
- marinated bbq lamb & chicken skewers
w/ roast capsicum & onion
- salt & pepper squid
w/ lemon aioli
- vegetable spring rolls
w/ sweet chilli dipper
- crunchy thai beef salad
hokkein noodle, peanuts w/ a light soy dressing

mains

28

selection of two meals alternate drop

- crispy skinned salmon
w/ chorizo & asparagus salad dressed in lime aioli
- beef fillet saltimbocca
medallions wrapped in prosciutto w/ spinach & cherry tomato
- braised chicken breast
on a herb & potato rosti w/ black pepper sauce
- pan seared blue eye cod
on sweet corn puree w/ baby calamari & watercress salad
- duck risotto
w/ asian mushrooms & ginger mirron dressing

desserts

8

- white chocolate & raspberry brulee
w/ almond biscotti
- cookies & cream cake sundae



beverage options

beverages on consumption/bar tabs

by nominating exactly what drinks you would like to be served our bar staff will ensure only these drinks are added to your tab. guests will be given wristbands and will obtain all beverages from the bar. tray service is also available but needs to be arranged prior to the event (additional charges apply).

pre set a limit on the tab. a credit card must be left with the bar staff at the beginning of the function.

wine menu

sparkling

	glass	bottle
Stony Peak Brut NV	6	22
Wolf Blass Sparkling Brut	6.5	26
Martini Rose Sparkling	7	28
Chandon Brut NV		48
Moet Chandon		125
Veuve Clicquot		125

whites

Stony Peak Chardonnay	6	22
Oyster Bay Chardonnay (Marlborough NZ)	9.5	38
Rothbury Estate Semillon Sauvignon Blanc	6	24
Angel Cove Sauvignon Blanc (Marlborough NZ)	8	32
Matua Valley (Hawkes Bay) Sauvignon Blanc	8.5	34
Oyster Bay Sauvignon Blanc (Marlborough NZ)	9.5	38
Lindemans Reserve Verdelho	7	28
Audrey Wilkinson Verdelho	9	36
Tulloch Verdelho	8.5	34
T'Gallant Pinot Grigio (Mornington Peninsula)	9.5	38
Audrey Wilkinson Semillon	9	36
Juliet Moscato	9	36

reds

Stony Peak Shiraz Cabernet	6	24
Rothbury Estate Cabernet Merlot	6	24
Audrey Wilkinson Cabernet Sauvignon	9	36
Penfolds Thomas Hyland Cabernet Sauvignon	9.5	38
Ingolby Shiraz (McLaren Vale)	9	36
Annie's Lane Clare Valley Shiraz	9.5	38
Matua Valley Merlot (Hawkes Bay NZ)	8.5	34
Lindemans Bin 40 Merlot	6.5	24
Oyster Bay Pinot Noir (Marlborough NZ)	9.5	38
Fifth Leg Rose	9	36

port

Penfolds Club Reserve Aged Tawney Port	6	
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terms & conditions

confirmation

a booking is only confirmed upon receipt of a signed booking form with completed credit card details.

cancellation

if a cancellation is made:

three weeks prior to the function, 10% of the areas minimum spend will be charged.

less than two weeks notice, 40% of the areas minimum spend will be charged.

advice of final numbers and details

re-confirmation of the number of guests attending and all final details should be notified to the functions manager no less than five working days prior to the event. Functions will be charged for confirmed numbers regardless of attendance.

payment

payment must be made on or before the date of the function. minimum spends must be adhered to. Payment can be made by cash or credit card. service charges will be charged for credit card purchases over \$2000 as follows.

mastercard & visa 1.5%, amex 3%

behaviour policy

management of Isobar reserve the right to refuse and exclude entry to any person to a function. no food or beverage of any kind are permitted to be brought into a function.

Isobar supports the responsible service of alcohol.



booking form

return fax to (02) 49271725

function details

name of function.....
contact person.....
date of function..... occasion.....
address.....
phone/fax..... mobile.....
email..... numbers attending.....
area of venue..... start/finish time.....

catering requirements

tempura prawns	no. of platters required.....
salt & pepper squid	no. of platters required.....
homemade gourmet sausage rolls	no. of platters required.....
spicy lamb kofta's	no. of platters required.....
vegetarian spring rolls	no. of platters required.....
satay chicken skewers	no. of platters required.....
spinach & cheese pastizzi's	no. of platters required.....
sushi plate	no. of platters required.....

set menu meal selection	entree	option one.....
		option two.....
	main	option one.....
		option two.....
	dessert

special requirements.....

function details

credit card details visa / mastercard / bankcard / amex
cardholder name.....
card number /_/_/_/_/_/ /_/_/_/_/_/ /_/_/_/_/_/ /_/_/_/_/_/
expiry date /_/_/_/_/_/
cardholders signature.....
by signing this booking form i have read, understood & agree to the terms and conditions outlined
name (print).....
signature..... date.....