



FUNCTIONS & EVENTS

THE BUENA



FUNCTION SPACES



THE DECK

The space that does it all. The Deck is really the space that keeps on giving. The warm, wooden mezzanine level is the perfect Vista Bar vantage point, boasting two TV screens, large paned windows overlooking the fountain outside and curtains that can be drawn to create a semi-private, more intimate event or left open to take in the atmosphere from the rest of the room.

- Seated: 30 Guests
- Standing: 40 guests



THE ATRIUM

The Atrium is a beautiful space with high glass ceilings, lush, hanging, leafy vines winding down into your event and warm orange light globes hanging overhead; The Atrium has a charm all of its own. It sports our big screen TV, a large open standing space with direct access to the bar as well as bench seats for your guests to sink into as the night goes on..

- Seated: 60 Guests
- Standing: 80 Guests



BLUE LANE

The Blue Lane is perfect for mingling, with stool seating and large tables designed for canapés, champagne and conversations! Without furniture, this space becomes the ideal setting for a cocktail function with ample standing space. The curtains can be drawn the length of the room to separate Blue Lane from the rest of Vista Bar and gives your guests a semi-private space to celebrate.

- Seated: 60 Guests
- Standing: 70 Guests



CANAPÉS

Minimum order 20 pieces

LIGHT \$5

Sydney Rock Oysters, Mignonette (DF) (GF)
 Salt and Pepper Squid, Aioli (GF)
 Tomato Bruschetta, Danish Feta, Basil (V) (GF)*
 Field Mushroom Arancini, Aioli, Salsa Verde (V)
 Vietnamese Rice Paper Rolls, Sweet Chilli (V)
 Herb Crumb Haloumi Chips, Harissa Mayo (V)
 Southern Fried Chicken Popcorn, Chipotle Mayo (GF)*

PREMIUM \$7

Smoked Salmon Crostini, Horseradish Creme, Capers, Salmon Cavier (GF)*
 Tempura Tiger Prawn, Soy & Ginger Chilli Sauce (DF)
 Miso Glazed Salmon, Wakame, Furikake (DF)
 Chicken Satay, Peanut Sauce (GF)*
 Pork and Fennel Sausage Roll, Tomato Relish
 Wagyu Skewer, Chimichurri (GF) (DF)

SUBSTANTIAL \$9

Caesar Salad (GF)*
 Beer Battered Barramundi, Chips, Tartare Sauce (DF)
 Eggplant & Haloumi Slider, Tomato, Lettuce, Onion Jam (V)
 Wagyu Beef Slider, Tomato Relish, Pickles
 Southern Fried Chicken Slider, Aioli, Colelaw
 Basil Pesto Penne, Pine Nuts, Parmesan (V) (GF)*

SWEET \$4

Chocolate Tartlet
 Lemon Meringue
 Panna Cotta (GF)

CANAPÉ PACKAGES

Choose from one of our carefully curated canapé packages, available for groups of 20+. Make your selection from the list on the previous page. Dietaries can be catered for upon request.

6-PIECE \$35pp

3 x Light
2 x Premium
1 x Substantial

7-PIECE \$45pp

2 x Light
3 x Premium
2 x Substantial

10-PIECE \$55pp

3 x Light
3 x Premium
3 x Substantial
1 x Sweet





PLATTERS

Sydney Rock Oysters served Natural, Mignonette or Ponzu (GF,DF) | \$5.50ea

Salt & Pepper Squid Lime Aioli (DF) | \$60

Pork & Fennel Sausage Roll, Tomato Relish | \$60

Southern Fried Popcorn Chicken, Sesame Aioli (DF) | \$60

Grazing Board, Salami, Hummus, Olives, Pickled Chilli, Eggplant Chutney, Cheddar, Brie, Grapes, Quince, Lavosh & Grissini | \$150

PIZZAS

Margherita Fior di Latte, Napoli, Tomato, Basil (V) | \$22

Carnivora Fior di Latte, Napoli, Ham, Salami, Italian Sausage, Chilli | \$27

Diavola Fior di Latte, Napoli, Salami, Smoked Cheese, Capsicum, Olive, Chilli | \$26

Gamberi Fior di Latte, Napoli, Prawn, Garlic, Rocket | \$27

Completa Fior di Latte Prosciutto, Napoli, Cherry Tomato, Basil, Rocket, Parmesan | \$25

Hawaiian Fior di Latte, Pineapple, Ham, Napolitana | \$26

Picante Fior di Latte, Salami, Onion, Capsicum, Honey, Chili Flakes, Napolitana Sauce | \$27

Capricciosa Fior di Latte, Napoli, Tomato, Ham, Mushroom, Artichoke, Olives, Basil | \$26

Suprema Fior di Latte, Napoli, Mushroom, Capsicum, Salami, Ham, Onion, Olives, Tomato | \$28

Fungi E Salsiccia Fior di Latte, Napoli, Mushrooms, Italian Minced Sausage, Onion | \$27

Vegana Fior di Latte, Napoli, Sundried Tomato, Mushroom, Onion, Olives, Capsicum (V) | \$25

Tartufata Fior di Latte, Truffle Oil Base, Prosciutto, Truffle, Mushroom, Basil, Parmesan | \$26

Garlic & Herb Pizza Dough (V) | \$10



BEVERAGE PACKAGES

GOLD PACKAGE

2 Hour \$60 pp | 3 Hour \$75 pp | 4 Hour \$80 pp

Sparkling	Carlo Vincenti Prosecco, Veneto, Italy
White	Tyrrell's Beside Broke Road Pinot Gris Bendigo, VIC Little Angel Sauvignon Blanc Marlborough, NZ
Rosé	Tyrrell's Beside Broke Road Rose Margaret River, WA
Red	West Cape Howe Tempranillo, Mount Barker, WA
Beer	XXXX Gold, Hahn Super Dry, Stone & Wood Pacific
Soft Drink & Juice	

PLATINUM PACKAGE

2 Hour \$75 pp | 3 Hour \$85 pp | 4 Hour \$90 pp

Sparkling	Carlo Vincenti Prosecco, Veneto, Italy
White	Corte Giara Pinot Grigio Venezie, Italy Tom Foolery Riesling Eden Valley, SA
Red	Boydell's "Reserve" Pinot Noir Tumbarumba, NSW
Rosé	La Vieille Ferme Orange, France
Beer	All Tap Beer
Soft Drink & Juice	

OPTIONAL ADDITIONS

French Champagne on Arrival \$25 pp

Cocktail on Arrival \$18 pp | Aperol Spritz

Cocktail on Arrival \$22 pp | Tommy's Margarita, Negroni

TERMS & CONDITIONS

THE BUENA

Booking Confirmation

To confirm your booking, a deposit is required. Until this deposit is received, your function is not secured, and the date may be offered to other enquiries. Deposit amounts vary based on date and function size and will be confirmed upon initial enquiry.

Menus & Dietaries

Menu options must be finalised no later than 7 business days prior to the event. Please note all menus are current and subject seasonal change. All guests must be on the same menu package unless discussed otherwise.

All dietary requirements must be confirmed no later than 7 business days prior to the event. While we do our best to accommodate all needs, late notice may limit available options.

Final Numbers & Payment

Confirmed guest numbers and the outstanding balance are required 5 business days prior. This number will form the minimum charge for your event. Beverage tabs and any additional costs incurred on the day will be settled at the conclusion of the event.

Decorations & Entertainment

You are welcome to bring decorations; however, no confetti, or glitter is permitted. All styling and entertainment must be approved in advance by your events manager.

Cancellations

All cancellations must be submitted in writing to the Events Manager. Please note that cancellation fees may apply and are at the discretion of management, based on the notice period provided and any costs already incurred in preparation for your event.

We will always do our best to accommodate changes where possible, however, we reserve the right to enforce cancellation fees in line with the impact on venue operations.

Damage & Conduct

You are financially responsible for any damage caused to the venue by any guest, contractor, or attendee associated with your event. The venue reserves the right to remove any guest who behaves inappropriately.

Minors

Guests under the age of 18 are permitted in the venue, provided they are supervised at all times by a parent or legal guardian. Attendance by minors at functions is subject to the discretion of management. For further details, please consult your events manager.

Responsible Service of Alcohol

In accordance with the Liquor Act & responsible service of alcohol, all guests deemed to be intoxicated will be refused service and may be asked to leave the premises.