Bistro Mosman

FUNCTIONS + EVENTS

Your perfect celebration starts here

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EVENT SPACES

MAIN DINING ROOM

Featuring a spectacular glass atrium, the expansive Dining Room creates a sophisticated and elegant resort-style feeling that one might find on the Cote d'Azur.

Flexible table layouts, private sound system and the ability to install screens allows you the freedom to transform the space to suit your needs.

80 seated

Please note this space is only available for private hire
Minimum spends may apply

EVENT SPACES

COURTYARD

The Courtyard is perfect for any occasion. Featuring a retractable roof, you can bask in the sunshine, mingle under the stars, or stay cosy year-round.

Separated from the main dining room by elegant French windows, the space suits sit-down dining or cocktail and canapé gatherings. In cooler months, the open fire adds warmth and charm to this inviting setting.

35 seated | 50 cocktail

Add on the Laneway for groups of 50+ guests

EVENT SPACES

LANEWAY

Hidden at the back of our vibrant restaurant, The Laneway is a cosy, semi-private cocktail space with its own entrance.

Tucked behind gossamer curtains, this candlelit spot features high-top copper tables, a nearby bar, and a fireplace for warmth in cooler months—perfect for networking, socialising, or simply unwinding with a cocktail in hand

25 cocktail

Please note this space only accommodates high tables and stools

CANAPÉS

Select from one of our three canape packages or select your own.
*Minimum of 20 required

6 -PIECE | $55pp	8 -PIECE | $70PP	9 -PIECE | $80PP
3x Light	4x Light	4x Light
2x Premium	3x Premium	3x Premium
1x Substantial	1x Substantial	2x Substantial

LIGHT | $7

Sydney Rock Oysters, natural, mignonette sauce gf, df
Mushroom Arancini, aioli sauce v
Caprese on toast, tomato, mozzarella, basil, salsa verde v
Yellowfin tuna crudo on toast
Beetroot crisp, goats cheese & wild honey v, gf
Grilled chorizo & potato skewers df, gf

PREMIUM | $9

Wagyu rump skewers, salsa verde gf, df
Grilled prawn cutlets & sobrasada butter gf, dfo
Hiramasa Kingfish ceviche, finger lime & fennel gf, dfo
Veal tonnato on toast, capers, pickled eschalot & chives df, gfo
Grilled WA octopus skewers & mojo verde sauce gf, df
Mushroom tart, truffle goat curd & parmesan v

SUBSTANTIAL | $12

Crispy calamari slider & aioli df
Prosciutto, pesto, mozzarella, sun dried tomato, focaccia
Grilled zucchini, eggplant, capsicum, pesto wrap v, df
Lentil moussaka, eggplant, cashew bechamel, saxron pomodoro sauce vg, df, gf
Gigli spinach pasta primavera, peas, zucchini, pesto & pecorino Romano v
BBQ pulled pork slider, coleslaw, crispy onion & pickles df

df: dairy free | gf: gluten free | v: vegetarian | vg: vegan | dfo: dairy free option | gfo: gluten free option
Sample menu only. Menus are subject to change. 10% service charge applies to groups of 8+

SET MENU

3- COURSE | $105PP

Entree, Main & Dessert

2- COURSE | $89PP

Entree & Main

3 Course Set Menu is required on Friday & Saturday nights
Choice of main for up to 20 guests
Alternate serve main for 20+ guests

ENTREE

to share

Wild caught coral trout crudo, caper leaf, white radish, kombu dashi & mandarin oil gf, df

Burrata, honeydew melon, zucchini squash, vincotto, garlic bread v, gfo

Beef tartae, cornichons, eschalots, mustard, chilli, quial yolk, potato crisps gf, df

MAIN

Gigli spinach pasta primavera, garden peas, zucchini, pesto, Pecorino v, dfo

Market fish gf, dfo

Pork cotoletta (250g), capers, sage, brown butter sauce, lemon

Char grilled sirloin, cap on (250g) grass fed, red wine jus, lemon gf, df

mains served with

shoestring fries and mixed leaf salad

DESSERT

to share

Tiramisu

df: dairy free | gf: gluten free | v: vegetarian | vg: vegan | dfo: dairy free option | gfo: gluten free option
Sample menu only. Menus are subject to change. 10% service charge applies to groups of 8+

BEVERAGES

GOLD PACKAGE

2 HOURS | $75PP **3 HOURS | $89PP**

SPARKLING WINE
Sartori Prosecco NV | Veneto, Italy

WHITE WINE
Farina "Le Pezze" Pinot Grigio 2021 | Veneto, Italy
Amelia Park Chardonnay 2022 | Margaret River, WA

ROSE
Saint Max 2024 | Provence, France

RED WINE
Labrune "Et fils" Pinot Noir 2023 | Vin de France
Rusden "Driftsands" GSM 2021 | Barossa Valley, SA
Greenock Creek Shiraz 2023 | Barossa Valley, SA

DRAUGHT BEER
Carlton Draught
Stone & Wood Pacific
James Boags

OPTIONAL ADD ONS

French Champagne on arrival $35pp

Cocktail on arrival from $20pp

PLATNIUM PACKAGE

2 HOURS | $85PP **3 HOURS | $109PP**

SPARKLING WINE
Charles Heidsieck Brut Reserve

WHITE WINE
Settlement Heritage Sauvignon Blanc 2020 | Marlborough, NZ
Philippe Bouchard Chardonnay 2023 | Burgundy, France

ROSE
Saint Max 2021 | Provence, France

RED WINE
Domenique Portet Pinot Noir 2023 | Yarra Valley, VIC
Greenock Creek Shiraz 2023 | Barossa Valley, SA
Jim Barry "The Atherley" Cabernet Sauvignon 2022 | Clare Valley, SA

DRAUGHT BEER
Carlton Draught
Kirin Ichiban
Stone & Wood
Little Creatures Pale Ale

ON CONSUMPTION BAR TAB

By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our staff will monitor this throughout your event. If requested, the bar tab can be increased on the night.

Please note a 10% surcharge applies

All beverage packages include soft drink, juice and non alcoholic options.
Available for groups of 20+. Wine list may be subject to change. For additional beverages refer to Bistro Mosman's extensive wine and cocktail list. 10% service charge applies Mon-Sat.

FAQS

What time can I host my event?
We offer lunch time events from 12-4pm or 1-5pm. Dinner events are welcome to start from 5pm at the earliest and 7pm at the latest. Please note final drinks are served at 11pm. Any events outside of these times are at management discretion.

Can I arrive earlier to set up decorations?
Accessing the event space prior will be dependent on availability. Please liaise with your Events Manager if you require early access.

Can I deliver items in advance?
You are welcome to deliver items on the day of the event, as long as this has been confirmed with your Events Manager prior. We ask you clearly label any items with your name and event date. We kindly ask for no confetti, or glitter.

Do you cater for dietary requirements?
Absolutely! Please advise your Events Manager of any dietary requirements so our chefs can accommodate. All dietaries must be confirmed 7 days prior to the event date.

Can I bring a cake to my event?
You are more than welcome to bring a cake and candles to your event. A $5pp cakeage fee applies for groups of 20+.
Groups dining on the 3-course set menu are not charged the cakeage fee.

What AV is available?
AV is not included in our event spaces. Please discuss with your Events Manager if this is something you require.

Can I access a microphone for speeches?
Microphone speeches are available for private events only. Please discuss with your Event Manager if this is required.

Can I play my own music?
Yes, you are welcome to connect to our in-house speakers. Please note noise levels are at the discretion of management.

Can I bring my own entertainment?
All entertainment must be acoustic, unless you have exclusive venue hire.

Do you have any local suppliers?
Yes! We have lovely connections with local Mosman businesses.

- Floral Craftsman
- Bakealicious by Gabriela

Do you have any additional inclusions?
We can offer white table cloths and napkins for any seated events.
Menu personalisation and table place cards are available for an additional fee.

Can I arrange a site visit?
We'd love to show you our event space. Please reach out to your Events Manager to arrange a date and time.

Please note a 10% service fee applies to the final bill (not included within the minimum spend requirement). All card payments incur a bank fee. A 15% surcharge applies on public holidays.

TERMS & CONDITIONS

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 and due date vary based on date and function size and will be confirmed upon initial enquiry.

Minimum Spend
Function spaces are subject to a minimum spend requirement, which may vary depending on the day, time, and space selected. This will be outlined at the time of your booking confirmation.
If your final bill does not reach the minimum spend, the shortfall will be charged as a venue hire fee.
A 10% service charged is charged on the final account and is not included in the minimum spend.

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.

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.

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 manger.

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.