THE BUENA

Functions & Events Package



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FUNCTION SPACES



THE DECK

Versatile and elevated, The Deck offers a warm mezzanine setting overlooking the Vista Bar. Featuring timber finishes, a TV screen, and full-length windows with adjustable curtains, the space can be styled for a more private gathering or opened up to connect with the energy of the venue below.

Seated: 30 Guests
Cocktail: 40 guests



THE ATRIUM

Bathed in natural light and framed by trailing greenery, The Atrium is a space that feels both open and intimate. With generous standing room, easy bar access, comfortable bench seating, and a large screen, it invites guests to settle in and enjoy the evening as it unfolds.

Cocktail: 60 Guests



BLUE LANE

Perfect for socialising, Blue Lane features stool seating and spacious tables ideal for sharing drinks and bites. Clear the furniture, and it becomes a lively open space for a cocktail function. Curtains along the length of the room can be drawn to create a semi-private area while still keeping the energy of Vista Bar close by.

Cocktail: 70 Guests

Please note: All event spaces are semi-private
TV connection is available, however, AV equipment and microphone use are not permitted
For exclusive use of Vista Bar, please contact our Events Team

CANAPÉ PACKAGES

Choose from one of our canapé packages below, with full selections on the next page, or select individual canapés. Dietary requirements can be accommodated upon request.

6-PIECE $45pp
3 x Light
2 x Premium
1 x Substantial

7-PIECE $55pp
3 x Light
2 x Premium
2 x Substantial

10-PIECE $65pp
3 x Light
3 x Premium
3 x Substantial
1 x Sweet



*Menus may vary with the season, and prices are subject to change



CANAPÉS

Minimum order 20 pieces

LIGHT $6

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)
Herb Crumb Haloumi Chips, Harissa Mayo (V)
Southern Fried Chicken Popcorn, Chipotle Mayo (GF)*

PREMIUM $8

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 $10

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, Colelsaw
Basil Pesto Penne, Pine Nuts, Parmesan (V) (GF)*

SWEET $5

Chocolate Tartlet
Lemon Meringue
Panna Cotta (GF)

GF: Gluten Free | DF: Dairy Free V: Vegetarian | *On request

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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, Tomato, Basil, Napolitana Sauce | $22

Carnivora Fior di Latte, Ham, Salami, Italian Sausage, Chill, Napolitana Sauce | $27

Diavola Fior di Latte, Salami, Smoked Cheese, Capsicum, Olive, Chilli, Napolitana Sauce | $26

Gamberi Fior di Latte, Prawn, Garlic, Rocket, Napolitana Sauce | $27

Completa Fior di Latte, Prosciutto, Cherry Tomato, Basil, Rocket, Parmesan, Napolitana Sauce| $25

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

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

Capricciosa Fior di Latte, Tomato, Ham, Mushroom, Artichoke, Olives, Basil, Napolitana Sauce | $26

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

Vegana Fior di Latte, Sundried Tomato, Mushroom, Onion, Olives, Capsicum, Napolitana Sauce | $25

Nduja Fior di Latte, Nduja, Ricotta, Honey, Grated Parmesan, Olive Oil Base | $27

Napoli Fior di Latte, Black Anchovies, Oregano, Basil, Olives, Napolitana Sauce | $26

Garlic & Herb Pizza Dough (V) | $10

Gluten Free Bases + $5

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BEVERAGE PACKAGES

GOLD PACKAGE

2 Hour $70 pp | 3 Hour $80 pp | 4 Hour $90 pp

Sparkling	Tyrrell's Moore's Creek Brut | Hunter Valley, NSW
White	Pocket Watch Pinot Gris | Cenral Ranges, NSW
Rosé	Earthworks | Barossa, SA
Red	Oxford Landing Merlot | Riverland, SA
Beer	XXXX Gold, Tooheys New, Stone & Wood Pacific

PLATINUM PACKAGE

2 Hour $85 pp | 3 Hour $95 pp | 4 Hour $105 pp

Sparkling	Italia Prosecco NV | Vento, Italy
	Tyrrell's Moore's Creek Brut | Hunter Valley, NSW
White	Corte Giara Pinot Grigio | Venezie, Italy
	Tyrrell's Chardonnay | Hunter Valley, NSW
Red	Opawa Pinot Noir | Malborough, NZ
	Silver Hammer Shiraz | McLaren Vale, SA
Rosé	La Vieille Ferme| Orange, France
Beer	All Tap Beer

OPTIONAL ADD ONS

French Champagne on Arrival $25 pp
Cocktail on Arrival $19 pp | Aperol Spritz
Cocktail on Arrival $23 pp | Tommy's Margarita, Negroni

All beverage packages include soft drinks, juice and non-alcoholic options

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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 manger.

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.