Laughin Boy





# FUNCTIONS +EVENTS



# WELCOME

With three distinct and stunning venues to choose from, each offering its own unique charm, we invite you to embark on a journey of memorable events and celebrations

From intimate gatherings to grand affairs, our dedicated team is here to bring your vision to life. Whether it's a milestone birthday, a corporate function, or a special occasion, allow us to offer the perfect backdrop for your next event.

Enhance your event with our personalized **Event Styling Services**, curated by *The Ultimate Occasion*. Whether it's a wedding, birthday, or corporate affair, we can tailor the decor to reflect your individual taste and vision. Chat with our friendly team about our available packages and together we can turn your event into an unforgettable experience!

# VENUES

San Party

#### EXCLUSIVE VENUE HIRE

STAND-UP N SIT DOWN (OUTSIDE) N VENUE HIRE FEE S

MIN 60 - MAX 140 MIN 60 - MAX 90 \$1000

#### **NON-EXCLUSIVE SECTION HIRE**

FRONT UNDERCOVER AREA	APPROX 40
PETROL STATION	APPROX 30
INSIDE	APPROX 20

# **CAFE 2773**

2773 Glenbrook is an idyllic mountains destination for friends and families to eat, connect and play.

The gateway to the Blue Mountains, 2773 is a family friendly café by day and a glorious restaurant by night. With an undercover play area, ice cream cart, woodfire pizza oven, live entertainment and cocktail bar, the mood is set for a fabulous time. 02 4739 2773

19 Ross Street Glenbrook, NSW

#### 2773glenbrook.com.au

Venue available from 5pm - 11pm.















EXCLUSIVE VENUE HIRE STAND-UP SIT DOWN (OUTSIDE) VENUE HIRE FEE

MIN 60 - MAX 140 MIN 60 - MAX 90 \$1000

# LAUGHIN' BOY

Set high on the banks of the Nepean River with a glorious northerly aspect, Laughin' Boy is the perfect spot to stop, connect and relax with family and friends, old and new.

With a large outdoor deck, we know you'll feel at home under the Jacaranda trees sitting round a table, laughing with your loved ones.

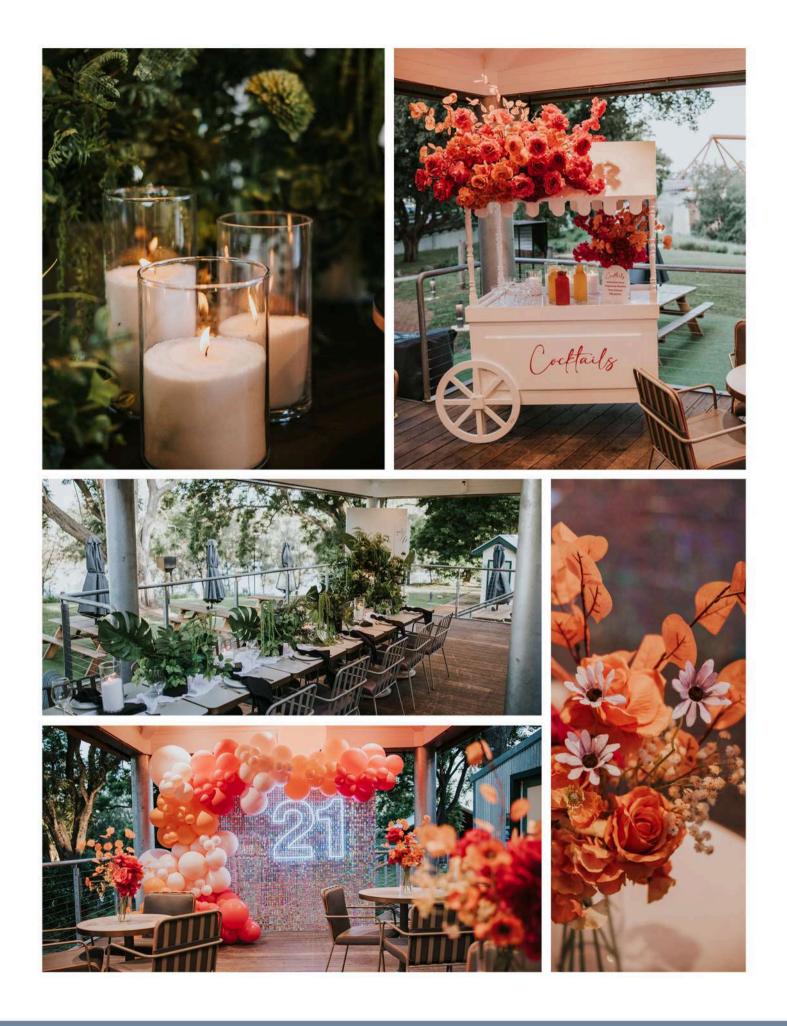
Venue available from 5pm - 11pm.

02 4713 1333

4 River Road Emu Plains, NSW

laughinboy.com.au





EXCLUSIVE VENUE HIRE STAND-UP MIN 50 - MAX 110 SIT DOWN MIN 50 - MAX 80 VENUE HIRE FEE \$1000

# **CONSERVATION HUT**

Nestled amidst the breathtaking beauty of the Blue Mountains, The Conservation Hut offers an extraordinary dining experience with uninterrupted views of the Jamison Valley and the majestic Mt. Solitary.

A unique location, The Conservation Hut is perfectly situated for you to enjoy exquisite views.

Venue available from 4:30pm - 10pm.

02 4711 0110

92 Fletcher St Wentworth Falls, NSW

conservationhutcafe.com.au





# PACKAGES MENUS

# **SEATED PARTIES**

### FOR GROUPS OF 15+ GUESTS AT 2773 GLENBROOK ONLY

(non-exclusive venue use)

# STANDARD PACKAGE \$65

PREMIUM PACKAGE \$80



## STANDARD PACKAGE

### \$65

#### Choice of 6 of the following menu items:

- Fries, aioli (V)
- Wedges, sour cream, sweet chilli (V)
- Crispy Crunchy Brussel Sprouts (VG, GF, CFO)
- Pumpkin Haloumi Salad, pomegranate, goats cheese, sesame (V, GF, CFO)
- Fried Squid, burnt green chilli & lime aioli
- Lobster Roll (2), Sydney lobster, Tiger Prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (CFO)
- Haloumi Steak, tequila hot honey, jalapeño, lime, passionfruit, pomegranate, pistachio (V, GF, CFO)
- Street Tacos (3), Scotch fillet, Tiger Prawns, capsicum corn salsa, chimichurri

- Korean Chicken, sticky sauce, ranch, dill pickles
- Sweet & Sour Pork Belly, twice cooked crispy scored pork belly, Chinese sauce, five spice, caramelised pineapple, peanuts, chilli (CFO)
- Chocolate Brownie, Oreo crumb, meringue, vanilla ice cream (GF)
- Sticky Toffee Pudding, butterscotch, Gaytime popcorn, vanilla ice cream
- Churros (6), dulce de leche

A La Carte ordering option available for any group size Groups of 20+ require a minimum spend of \$50 (including beverages)

## PREMIUM PACKAGE

#### Choice of 7 of the following menu items (\*limit of 4)

\$10 additional items

\$80

- Hometown Wood Fired Bread, burrata, heirloom tomatoes, basil, olive oil (V)
- Bruschetta, brioche, rocket, balsamic, toasted garlic (CFO)
- Fries, aioli (V)
- Wedges, sour cream, sweet chilli (V)
- Insalata Di Ruccola, rocket, pear, walnuts, parmesan, apple cider vinaigrette (V, CFO)
- Crispy Crunchy Brussel Sprouts, honey, coconut, curry dressing (VG, GF, CFO)
- Japanese Corn Ribs, yuzu kosho kewpie, salted togarashi ricotta (V, GF, CFO)
- Pumpkin Haloumi Salad, pomegranate, goats cheese, sesame (V, GF, CFO)
- Fried Squid, burnt green chilli & lime aioli
- Prawn Toast (4), sesame crumb, kewpie mayo, sweet soy, bonito flakes
- Salmon Sashimi, green Nam Jim, finger lime, pickled radish, jalapeño (GF, CFO)
- Lobster Roll (2), Sydney lobster, Tiger Prawns, avocado, Eton Mess, meringue, berry compote, passionfruit, lettuce, celery, dill, kewpie mayonnaise (CFO)
- Deep Fried Eggplant, spicy Chinese garlic sauce (VG, GF) Churros (6), dulce de leche
- Haloumi Steak, tequila hot honey, jalapeño, lime, passionfruit, pomegranate, pistachio (V, GF, CFO)
- \*Peking Duck Pancakes (4), fresh cucumber, spring onion, peanuts, fresh chilli, Hoi Sin sauce

- \*Street Tacos (3), Scotch fillet, Tiger Prawns, capsicum corn salsa, chimichurri
- \*Lamb Ragu Parpadelle, pangrattato, shaved parmesan
- \*Pan Fried Snapper, fresh herbs, lemon & caper beurre noisette (GF, CFO)
- \*Korean Chicken, sticky sauce, ranch, dill pickles
- \*Sweet & Sour Pork Belly, twice cooked crispy scored pork belly, Chinese sauce, five spice, caramelised pineapple, peanuts, chilli (CFO)
- \*Scotch Fillet (350g), our signature marinade, cooked medium rare, Cafe de Paris Butter (GF, CFO)
- \*Tamarind Glazed Lamb Shoulder, labneh, pickled carrot, pistachio, pomegranate, flat bread (CFO)
- · Chocolate Brownie, Oreo crumb, meringue, vanilla ice cream (GF)
- Sticky Toffee Pudding, butterscotch, Gaytime popcorn, vanilla ice cream
- strawberry, cream, Pashmak (GF)
- Deep Fried Ice Cream, maple caramel, pretzel milk crumb



# **FUNCTIONS**

(exclusive venue use)

# CANAPÉ MENU

#### Smalls (cold)

- Oysters w/ classic mignonette (GF, DF)
- Salmon sashimi, green Nam Jim, finger lime, lime peals (GF, DF)
- Brioche w/ lemon ricotta, fresh peach and basil (V)
- Goats cheese, beetroot and walnut tarts (V)
- Lobster & crab tropical salsa bites
- Parmesan crisp served, crème fresh and pomegranate (V)
- Lobster roll Sydney lobster, tiger prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (GFO)

#### Smalls (hot)

- Half shell scallops, lemon butter (GF, DFO)
- Peking Duck pancakes, hoisin sauce
- Prawn skewers, confit garlic, chilli oil (GF, DFO)
- Mini beef pies
- Pineapple cut calamari, lemon aioli
- Black rice arancini, exotic mushrooms, black garlic mayonnaise, parmesan lattice (V)

#### Bowls

- Yellow Fish Curry
- Tamarind glazed lamb shoulder
- Sweet and sour pork belly (DF, GFO)
- Roast Spiced Pumpkin, honey glaze, almond cream, apple (V, VGO, DFO, GFO)

#### Substantial

- Korean fried chicken w/ kewpie mayo
- Chicken & Chorizo skewers (GF, DFO)
- Cheese burger sliders (GFO)
- Zucchini croquettes (V)
- Prawn toast, sriracha, kewpie mayo, bonito flakes
- Wagyu flank steak skewer, chimichurri (GF, DFO)
- Truffle and three cheese toastie (V, GFO)
- Pork belly bao buns
- Popcorn prawn taco
- Feta stuffed zucchini flowers (V)

#### Sweet

- Lemon Meringue Tartlet (V)
- Dark Chocolate tartlet, Dulce de Leche (V)
- Banoffee Tart, caramel, banana, cream
- Churros w/ Dulce de Leche



3 MAINS, 3 SIDES, 1 SWEET	\$85
4 MAINS, 4 SIDES, 2 SWEET	\$105

- + BREAD AND PEPE SEYA BUTTER /
- EXTRA VIRGIN OLIVE OIL TO START \$5

## SIT DOWN BANQUET

#### Mains

- Sweet and sour Pork Belly (DF, GFO)
- Scotch fillet, chimichurri and salsa, Onion rings, rocket (DFO, GFO)
- Yellow Fish Curry
- Tamarind glazed lamb shoulder
- Korean Fried Chicken with Kewpie Mayo
- Roast Spice Pumpkin, honey glaze, almond cream, apple (V, VGO, DFO, GFO)
- Pork Belly Bao Buns
- Salmon Sashimi, green Nam Jim, finger lime, lime peals (GF, DF)

#### Sides

- Haloumi steak, mescal warmed honey, jalapeno (V, GF)
- Sticky Asian Maple ribs
- Lobster rolls- Sydney lobster, tiger prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (GFO)
- Fries, cheeseburger sauce (VG, VGO)
- Wedges, sweet chilli sauce, sour cream (VG, VGO)
- Crispy crunchy brussel sprouts (VG)
- Polenta chips, chipotle aioli
- Insalata salad, Rocket, pear, walnuts, parmesan, apple cider vinaigrette (V, VGO, GF, DF)
- Sauteed Asian greens, garlic, soy, sesame
- Pumpkin Haloumi Salad with Pomegranate, feta, balsamic glaze and sesame (VGO)
- Greek Salad (V, VGO, GF)
- Watermelon Salad, feta, olive, lime, mint (V, VGO, GF)

#### **Dessert\***

- Lemon Meringue Tartlet
- Dark Chocolate tartlet, Dulce de Leche
- Banoffee Tart
- Churros w/ Dulce de Leche
- Chocolate brownie (GFO)
- Sticky toffee pudding
- Eton mess, Meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)

\* Desert to be individual serve, alternate drop if 2 sweet options chosen



2 COURSE	\$85
3 COURSE	\$100
+ 3 CANAPES TO START	\$30
BREAD AND PEPE SEYA BUTTER /	
EXTRA VIRGIN OLIVE OIL TO START	\$5

## ALTERNATE DROP

#### Entree

- Kingfish sashimi (GF)
- Goats Cheese, beetroot and walnut tart (V)
- King Prawn Linguine
- Parmesan chicken breast w/ green beans & potatoes (GFO)

#### Mains

- Herb crusted baked salmon (GFO)
- Beef w/ sweet potato mash, mushroom & beans (GFO)
- Tamarind Lamb Shoulder (GFO)
- Stacked (VGO, VO, GF, DFO)

#### Dessert

- Chocolate brownie, Oreo crumb, meringue, vanilla ice-cream (GFO)
- Sticky toffee pudding, butterscotch, Gaytime popcorn, vanilla ice-cream
- Eton Mess, meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)

Two options from each section to be chosen to be delivered in alternate drop





## BEVERAGE PACKAGES

#### Beer & Wine

4 hours

\$70 per person

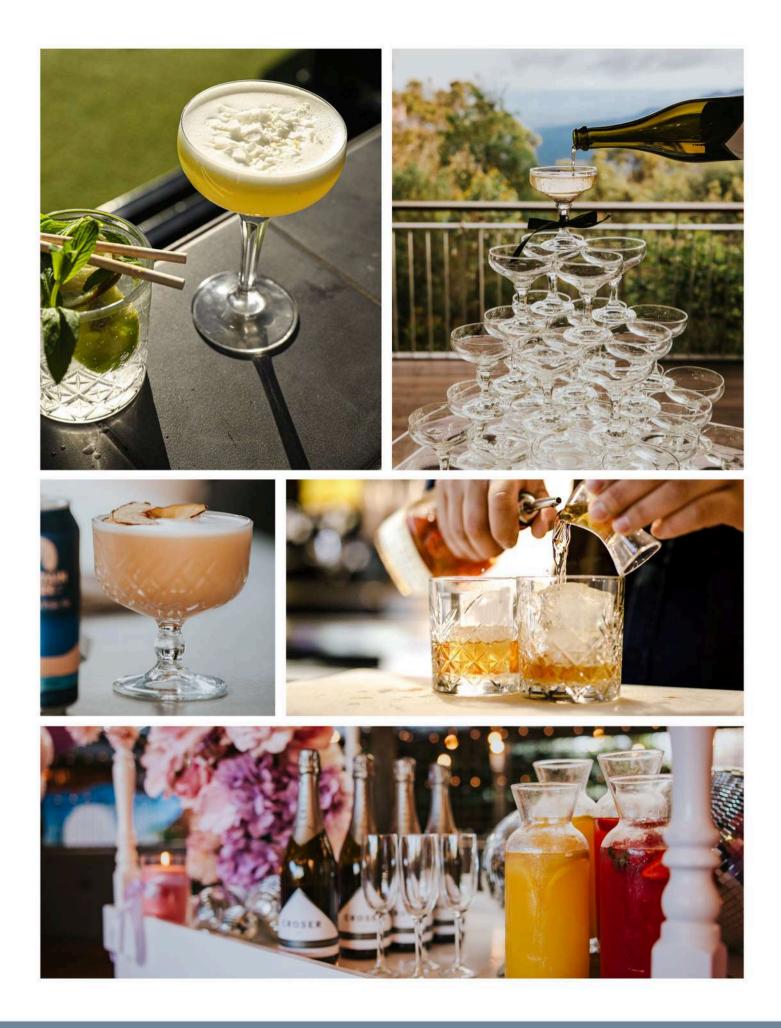
Beer, Wine and House Spirits4 hours\$80 per person

## OR

Bar Tab (on consumption)

4 hours

\$2000 min spend



### **TERMS + CONDITIONS**

**DEPOSIT & FINAL PAYMENT** In order to confirm your booking, we require an estimated guest number, package option and deposit, to be paid via credit card/EFT. This amount will be deducted from your final payment which will be settled no later than directly at the end of your booked event. The deposit amount is dependant on event type and estimated guest numbers.

#### CANCELLATIONS

Non exclusive venue use: Any cancellation made within 30 days of the booked event will result in the full forfeiture of your deposit. Exclusive venue use: Cancellations are to be made no less than 60 days in advance. Any cancellations within this timeframe will result in loss of all monies paid.

**FINAL NUMBERS** Your final numbers will be required no later than 72 hours prior to your event. This will allow us to start preparations. Any reduction in final numbers past this time will still need to be paid for on the night.

**DECORATING YOUR SPACE** Add that special individual touch to your event by bringing your own decorations – such as flowers, posters, photos, photo booths or balloons. We also have a function stylist that we would love to connect you with to create your own unique environment and wow your guests.

**LIVE MUSIC** Live musicians can be booked for your event at \$250 per hour.

**CAKEAGE** Should you wish to bring a cake, a \$3 per person cakeage fee will apply if you require us to cut and serve your cake to your guests.

**SMOKING/E-CIGARETTES** By law, smoking and ecigarettes are not permitted within the 2773 Café Glenbrook grounds or within 4 metres of the building entrance. If Patrons are smoking/ vaping, they will be politely asked to stop, if this continues, 2773 retains the right to ask the patron to leave with no reimbursement of payment. **LAST DRINKS** In adherence to our liquor license conditions, last drinks will be called at 10:45pm or at the time organised upon booking your event

**CLEANING** General cleaning is included in the cost of your event, however if additional cleaning is required, supplementary charges will be incurred by the client.

**RESPONSIBLE SERVICE OF ALCOHOL** 2773 Café Glenbrook enforces the responsible service of alcohol. All beverages must be consumed inside our licensed premises. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from the licensed premises. No liquor will be served to minors (under 18 years of age). If any person under 18 attending your event is attempting to consume alcohol, the event will be terminated immediately and you will be subject to full payment of your event. Under no circumstances is external alcohol permitted in the venue for consumption during the event. If any person attending your event is found consuming or in possession of any external alcohol the event will be terminated immediately and you will be responsible for the immediate payment of all costs incurred by the venue for your event less any deposit paid by you. Café 2773 alcohol is also required to remain inside the premises at all times and cannot be taken onto the street in any case. If this occurs, they will be politely asked to stop removing the alcohol from the premises, if this continues, 2773 retains the right to ask the patron to leave with no reimbursement of payment.

**RESPONSIBILITY** The client is responsible for any loss or damage to the café or property thereof caused by guests attending the event.

