

**Bar Nacional**

# EVENTS PACKAGE





# MENU PACKAGES

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Packages are provided as a guide.  
Individually tailored packages are available  
upon request. Packages apply for all groups  
of 10 or more people.

## Canapé menu

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### BAR SNACK MENU \$35

GRILLED BREAD - romesco sauce  
CROQUETAS - leek & cheese  
BBQ CORN - cotija cheese, bravas sauce  
EMPANADAS, Braised Beef

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### GRAZING \$45

CRISP CAULIFLOWER - romesco, goats curd, almonds  
GRILLED BREAD - romesco sauce  
MUSHROOMS - olive oil, px sherry  
CHARCUTERIA - cured meats, pickles, crisp bread  
CROQUETAS - leek & cheese

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### SUBSTANTIAL \$55

CRISP CAULIFLOWER - romesco, goats curd, almonds  
CALAMARI FRITTI- red pepper aioli  
BBQ CORN - cotija cheese, bravas sauce  
PORK BELLY - confit pork belly, lemon  
PATATAS BRAVAS - bravas sauce & aioli  
CHARRED CHORIZO - grilled bread, cider, parsley



# MENU PACKAGES

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## Feed Me Menu – 65pp

Minimum group 2, max group 20 pax  
Chef's selection of 10 dishes spaced over 3 courses. Example menu below:

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### Aperitivo – to start

Marinated Olives  
Charcuteria, selection of cured meats and pickles  
Grilled Bread w romesco & dukkah

### TAPAS – entree

Empanada, beef, spice, olive egg  
Calamari, red pepper aioli, rocket  
Champinones, mushroom, olive oil, sherry

### RACIONES – main

Pork Belly, paprika, confit pork  
Chorizo, vino tinto, paprika, grilled bread  
Patatas Bravas, bravas sauce, aioli  
Ensalada, green leaves, sherry vinaigrette

### POSTRES – dessert\*

Churros con Chocolate  
Burnt Basque Cheesecake

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## Tapas on the Run

Meat or Vegetarian Entree and Main  
with house beverage for \$35

*Most dietaries can be accommodated for.*

*\* Additional \$10pp*

# BEVERAGE PACKAGES

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\*All packages are inclusive of soft drinks, tea and coffee.

## Option 1

\$55pp / 2 hours

+\$10pp per hour thereafter

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### SPARKLING ON ARRIVAL

'OUR' Prosecco, Murray Darling VIC

### WHITE WINE

'OUR' Pinot Grigio, Murray Darling VIC

### RED WINE

'OUR' Pinot Noir, Murray Darling VIC

### BEER

Bar Nacional Lager, Melbourne VIC

## Option 2

\$65pp / 2 hours

+\$10pp per hour thereafter

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### SPARKLING ON ARRIVAL

Bodegas Gran Cava, Rioja, SP

### WHITE WINE – SELECT 1

Albelio Albarinio, Rias Baxias, SP

La Purisma 'Estio' Macabeo Blanco, SP

### RED WINE – SELECT 1

Bodegas Patrocinio Zino Tempranillo, SP

Day and Daze Freethinker Shiraz SA

### BEER

Estrella Damm, Barcelona, SP

## Beverage Package Additions

Premium beverage package update available

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### \$16PP SANGRIA ON ARRIVAL

### \$30PP CHAMPAGNE ADD ON FOR ANY PACKAGE;

NV Laurent Perrier Brut, Champagne, France



*Menus are subject to change due to seasonality and availability.*

# Capacity, Minimum Spends and Deposits

**EXCLUSIVE USE** – Seats / Standing  
**CAPACITY** – 60 / 120  
**MIN SPEND** – Varies per group size and type of event.  
Please call or email us to discuss the details of your event and get a quote.  
**DEPOSIT** – Full Prepayment 7 days prior



## Booking Form Menu Packages

- |  |  |
|--|--|
| <input type="checkbox"/> <b>\$45PP</b><br>Grazing Canapé | <input type="checkbox"/> <b>\$55PP</b><br>Substantial Canapé |
| <input type="checkbox"/> <b>\$65PP</b><br>Feed Me        | <input type="checkbox"/> <b>\$35PP</b><br>Bar Snack Menu     |



## Booking Form Menu Packages

- |  |  |
|--|--|
| <input type="checkbox"/> <b>\$55PP</b><br>2HR                                    | <input type="checkbox"/> <b>\$65PP</b><br>2HR                |
| <input type="checkbox"/> <b>\$55PP</b><br>Mineral Water                          | <input type="checkbox"/> <b>\$10PP</b><br>Sangria on Arrival |
| <input type="checkbox"/> <b>Beverage on Consumption</b><br>Preselection Required |  |



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# Your Details

Name\*

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Company name\*

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Phone\*

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Email\*

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Event date\*

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Event time\*

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No. of guests\*

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Authorised contact at event\*

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Signature\*

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## Terms & Conditions

Group menus apply for all groups over 8 dining in the restaurant and Bar.

Your booking will only be considered confirmed once we are in receipt of a signed and completed booking form for your event.

Confirmation of final guest numbers and menu selection including all dietary requirements must be received within five (7) business days prior to your event.

Changes or additions to your event such as additional menu items, beverages, and guest numbers are payable at the conclusion of your event by credit card only.

Duration - Lunch reservations are available until 4pm unless otherwise agreed. Dinner reservations are available from 6pm unless otherwise agreed. Event conclusion must coincide with the liquor licence finish time of 1am.

All functions incur a 10% service charge.

# Payment Options

For exclusive use bookings, full pre payment by EFT is required 7 days prior to your event.

For non-exclusive use bookings, payment will be processed on the day of your event via credit card at Bar Nacional or by direct deposit (bank details issued via invoice).

## Credit Card Authorisation

Type of card

☐

Mastercard

☐

VISA

☐

AMEX

Name on Card\*

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Card Number\*

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Exp Date\*

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CCV\*

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Signature\*

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By signing this form you authorise Bar Nacional to hold for future billings on the above card.

### CANCELLATION CLAUSES – EXCLUSIVE USE

- Within 14 days the deposit is forfeited and 50 % of the estimated value
- Within 7 days the deposit is forfeited and 100% of the estimated value

### NON-EXCLUSIVE USE

Notification of minimum final numbers is to be given no less than 48 hours prior. Please note hosts will be charged the total food costs for the confirmed amount regardless of attendees on the day.

### CANCELLATION

A fee of 10% will be charged if the booking is cancelled within 24 of your reservation time.