



BACASH EVENTS & PRIVATE DINING



BACASH EVENTS & PRIVATE DINING



Bacash Restaurant is situated in the Domain Road Precinct opposite the Royal Botanic Gardens in South Yarra. The Upstairs Private Dining room is suitable for all types of events and allows for a variety of room configurations. It seats up to 32 people. Our Semi Private Atrium space is downstairs in the main dining room. It enjoys natural light during the day and is imbued with ambiance in the evening.

Attached for your perusal is the example menu and Terms and Conditions for the Private Dining Room. Three courses including coffee and petit fours, is \$130 per head. Drinks will be charged on consumption. Your function will be confirmed by a deposit of \$1000 which will be deducted from your account on the day of your function.

**If you would like any further information please contact
Emma Apsey**

Phone: 03 9866 3566 Email events@bacash.com.au



CANAPES \$24 per person

*Blue Swimmer Crab & Mayo Choux Puff ~ Spiced Lamb Ladies Fingers,
Caramelized Onion, Fetta & Saffron Tartlets ~ White Fish Kibbhe with Tahini*

ENTREE

*½ Dozen Freshly Shucked Oysters. Natural, Bacash or Both
Sashimi Grade Yellowfin Tuna Tartare, Oyster Cream, Potato Gaufrettes
Seared Sea Scallops, Corn Puree, Charred Baby Onion, Chorizo
Chargrilled Baby Calamari, Pickled Fennel, Smoked Paprika, Saffron Aioli
Grilled Quail Breast, Confit Leg, Buerre Bosc Pear, Black Olive Paste*

MAIN

*Lebanese Baby Snapper, Caramelized Onion, Coriander Salad, Pine Nuts, Currants
and Tahini
Slow Roasted Ocean Trout, Cauliflower Cream, Mussels, Prawns, Scallops &
Calamari, Parsley Sauce
Baked port Phillip Bay Garfish, Parmesan & Herb Crusted Curly
Endive Cherry Tomato
Rare Roasted Duck Breast, Swiss Chard, Parsnip, Ruby Quince
Cape Grim Eye Fillet served Medium-Rare, Pommes Anna,
Mustard & Horseradish Relish, Black Garlic*

VEGETARIAN

*Goats Cheese, Walnut & Witlof Salad, Crisped Apple, Endive, Cider Vinaigrette
Deep Fried Zucchini Flowers with Haloumi and Ricotta
Basil Pesto, Almonds & Currants*

DESSERT

*Milk Chocolate Mousse, Peanut Praline Crunch
Salted Caramel, Chocolate Crumb, Peanut Butter Ice Cream
Vanilla & Buttermilk Panna Cotta, Figs, Milk Crumb, Blackberry & Honey
Selection of Cheese served with Fig & Walnut Bread, Lavosh & Spiced Chutney*

BEVERAGES

Are on consumption and can be selected from our current Wine List.

We recommend Selecting....

A Sparkling,

2 White & 2 Red Wine.

A Heavy and Light Beer.

Soft Drinks & Mineral Water will also be available.



AUDIO VISUAL

Bacash has a ceiling mounted Projector in the Private Dining Room.

Any other Audio Visual equipment required must be supplied by the clients.

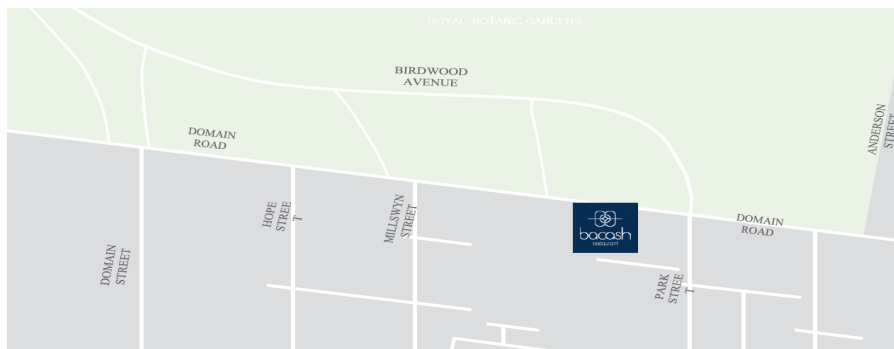
It is the clients responsibility to ensure that their computers and other equipment is compatible.

FLOWERS

We recommend Flowers Vasette (our in house Florist)

PARKING

Street parking freely available in Domain Road, Park Street and surrounding area. Metered Parking Birdwood Avenue (see Map)





PRIVATE DINING TERMS & CONDITIONS

PRIVATE DINING ROOM

Groups of 20-32 people @ \$130 per head for 3 courses.

Minimum spend

- January to November \$2,500
- December \$3,500

MAIN DINING ROOM

Groups of 13-20 people @ \$130 per head for 3 courses

Minimum Spend

- January to November \$2,500
- December \$3,000

Tentative bookings will be held for up to 7 days.

Bookings charged for 20 guests in the PDR, or 13 guests in the MDR, or actual attendance, whichever is the greater.

A deposit of \$1000 is required to confirm all bookings larger than 12 people.

The deposit is deducted from the final account which must be settled at the conclusion of the event.

Payment of the deposit will be deemed as acceptance of our terms & conditions.

Cancellations

All cancellations must be made in writing and should be emailed to events@bacash.com.au

If the booking is cancelled:

- More than 30 days prior to the reservation 50% of the deposit will be returned
- Within 30 days of the reservation the deposit is forfeited
- Within 7 days the deposit is fully forfeited and the Credit Card used to pay for the deposit will be charged for the minimum amount of guests required to secure the booking with the deposit amount being redeemed from the total amount.

Payment

Final confirmation of guest numbers is to be made two days prior to the reservation.

The Client will be:

- charged according to this number, or the final attendance, whichever is greater.
- Payment via Visa And MasterCard will incur a 2% Surcharge.
- Payment via Amex will Incur a 3% Surcharge.
- Cheques accepted only with prior arrangement.

Conduct of Function

The client shall conduct the function in an orderly manner and in full compliance with the rules of the restaurant management and in accordance with all applicable laws.

Any entertainment must be approved by the management of Bacash Restaurant

Bacash is a fully licensed restaurant. No beverage or foods of any kind are permitted to be brought to the function room or the restaurant by the client, the client's guests or invitees.

If a function goes over 4½ hours, the client will be billed at a rate of \$250 per ½ hour. Lunch functions are to finish at 5pm with guests leaving the room by 5.30pm. The client is advised that alcoholic beverages cannot be served after 11.30pm and that the client's guests and invitees are invited to leave the premises by 12 midnight

Bacash is a fully licensed restaurant. No beverage or foods of any kind are permitted to be brought to the function room or the restaurant by the client, the client's guests or invitees.

Indemnity

Should Bacash Restaurant be unavailable to the client on the date it has been booked for reasons beyond our control; such as fire, flood, Industrial Disputes or any other reason, Bacash Restaurant will not be liable for any loss or damages whatsoever.

We will do our best to accommodate extra people on the night but it is up to the discretion of Bacash if and how extra guests are accommodated.

The minimum spend is the amount committed to for food and beverage only. Additional items such as flowers and audio-visual hire are in addition to this amount. If the minimum spend is not met, the difference will be charged as room hire.

Menus and Wine lists are indicative. Changes may occur by the time of the function. If such changes are deemed necessary substituted dishes or wines will be of similar price and quality.

Dietary requirements must be confirmed at least 48hrs prior to the reservation.



BOOKING CONFIRMATION & DEPOSIT FORM

BOOKING CONFIRMATION

Today's date / / Reservation Date / /

Event Organisers Name

Contact for the event

Phone Mobile

Email

Postal Address

I'm booking the following event: Medical ☐ Lunch ☐ Dinner ☐ Cocktail ☐
Wedding ☐ Other

No. of guests Start time Room/Area: Upstairs PDR ☐ Atrium ☐

DEPOSIT

I will be paying my deposit by:

Electronic Transfer ☐ Bank/Company Cheque ☐ Cash ☐

(Please attach remittance advice stating the Reservation Name)

Name: Percash Pty Ltd
BSB: 063-114 Account Number: 1022 4064

Credit Card ☐ Card type: Amex ☐ Visa ☐ MasterCard ☐

Amount: \$1000 Other as agreed

Please note, all credit card payments will incur a processing fee of up to 1.7%

Name of Card Holder

Credit Card No

Expiry Date / CCV

Signature

My signature also confirms that I have read the terms and conditions as stated above and authorise a transaction on the specified credit card.



PLEASE EMAIL THIS PDF TO: Events@bacash.com.au