bacash

BACASH EVENTS & PRIVATE DINING

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Bacash Restaurant is situated in the Domain Road Precinct, opposite the Royal Botanic Gardens in South Yarra. Our Upstairs Private Dining Room which seats up to 32, is suitable for all types of events and allows for a variety of room configurations.

Smaller groups of up to 20 can also be accommodated downstairs at the rear of the main dining room.

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 $140 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 the Restaurant.

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

bacash
restaurant

Entrée

½ Dozen Oysters, 3 served Natural, 3 Grilled with Spinach, Garlic & Parmesan

Carpaccio of Blue Eye, Lime, Pickled Green Chilli, Cucumber and Bitter Lemon Puree

Char-grilled Calamari with Pickled Fennel, Smoked Paprika & Saffron Aioli

Grilled Quail Breast, Confit Leg, Pickled Pear, Black Olive Paste

Deep Fried Zucchini Flowers with Haloumi and Ricotta, Basil Pesto, Almonds and Currants

Main Course

Lebanese Style Snapper,Braised Silver beet, Caramelized Onion, Coriander Salad, Tahini

Grilled Tasmanian Garfish, Roasted Baby Beetroot, Horseradish Cream

Deep Fried King George Whiting, Pommes Dauphin, Tartare Sauce

Rare Roasted Duck Breast, Spicy Poach Quince, Dutch Carrots & Celeriac Cream

Grilled Cape Grim Eye Fillet, served medium rare, Pommes Anna, Mustard & Horseradish Relish

Dessert

Rich Dark Chocolate Tart, Vanilla Cream Fresh Cherry Compote

Beurre Bosc Pear, Ginger Bread Cake, Lemon Mascapone, Vanilla Bean Ice Cream

Pavlova with Spicy Poached Quince and Creme Catalan Ice Cream

Selection of House made Ice Creams, Tuile Biscuit

Selection of Cheese served with Date & Walnut Bread, Sourdough Sesame Cracker & Quince Paste

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.

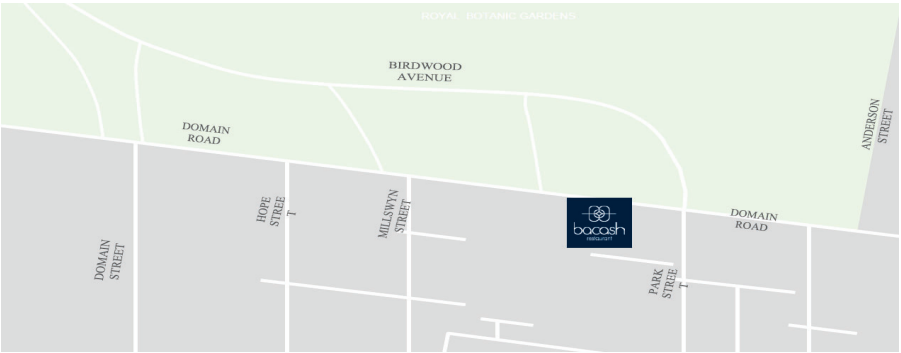
Any other Audio Visual equipment required must be supplied by the clients.
It is the clients responsibility to ensure that their computers and other equipment is compatible.

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.

Dinner @ $148 per head for 3 courses.

Lunch @ $148 per head for 3 courses.

Lunch @ $120 per head for 2 courses.

Minimum of 20 guests
Minimum spend in December of $3,500

Medicines Australia

Pharmaceuticals functions held under the guidelines of Medicines Australia can be booked at $130 (plus GST) per person with a 300 room and audio visual hire (plus GST).

Tentative bookings will be held for up to 7 days.

A deposit of $1000 is required to confirm all bookings
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 and conditions.

Cancellations
All cancellations must be 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 of the reservation the deposit is forfeited and the credit card used to pay for the deposit will be charged for the minimum number of guests required to secure the booking with the deposit being redeemed from the total amount.

Payment
Final confirmation of guest numbers is to be made 2 days prior to the reservation.
The Client will be:

- charged according to this number, or the final attendance, whichever is the greater
- payment via Visa or Mastercard will incur a 2% surcharge
- payment via Amex will incur a 3% surcharge
- cheques only accepted 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. Exceptions can be made for cakes.

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.

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 except for kosher meals which must be confirmed at least 72 hours prior to the reservation and will incur an additional cost.

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.