



**POCKET
BAR**

**FUNCTION
PACK
2017**



FUNCTIONS AT POCKET BAR TERRIGAL

Only a stones throw from Terrigal beach is a unique dining experience. Winner of Best Regional Bar, Pocket Bar offers an ambient space perfect for private and business functions.

Whether the event takes place during the day with natural light flooding the venue or in the evening where candles help to set a cozy mood, you and your guests are invited to indulge in a canapé style event or a formal sit down dinner complete with feasting menus.

Pocket Bar offers a unique & eclectic beach front space ideal for functions catering to 10 - 90 people

The drinks list is extensive and creative, while the food is comforting and refined. Perfect for birthdays, hens, bucks, engagement, weddings, you name it - we've done it.



If you're looking for something a little different for your next event, we can arrange industry related workshops or events, such as whiskey tastings or cocktail masterclasses.

Select areas within the venue can be reserved or the entire space can be hired with no additional booking fee, only a minimum spend.

POCKET BAR
74 Terrigal Esplanade, Terrigal
02 4385 1050



pocketterrigan.com.au
@Pocket_Terrigal
@PocketBarTerrigal

SET MENUS

For groups of 10 to 20 guests.

Please note:

- These menus are subject to change based on seasonal availability.
- Please let us know of any dietary requirements.
- We kindly request that you give us no less than 3 days notice of final numbers as this is what we will cater & charge for.



BIGGIE \$69 pp

Wild Mushroom Arancini w/ parmesan

Chicken Liver Pate

NY Cheeseburger Springrolls

Polenta Fries w/ parmesan

BBQ chorizo w/ chimmichurri

Pork & Plum sauce

Fried Chicken w/ kimchi mayo

Roast Barra w/ chorizo

Fries w/ smoked salt

Zucchini, parmesan & pea salad

Chocolate Fondant w/ milk jam

NY cheesecake

SMALLS \$49 pp

Wild Mushroom Arancini w/ parmesan

Chicken Liver Pate

NY Cheeseburger Springrolls

Polenta Fries w/ parmesan

Pork & Plum sauce

Fried Chicken w/ kimchi mayo

Fries w/ smoked salt

Zucchini, parmesan & pea salad

Chocolate Fondant w/ milk jam

Prices are subject to change.

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CANAPÉ MENU

For groups of 20+ guests.

Canapé kit #1:

Chose 8 canapés for \$33 per head.

Canapé kit #2:

Chose 10 canapés for \$40 per head.

Prices are based on 2 hours of service.

Each additional hour is \$15 per head.



COLD

Bagna cauda w/ fresh vegetables

Smoked tomato, ricotta & basil on sheppard bread

Figs w. goats curd & vincotto (seasonal)

Pea & mint crostini

Watermelon w/ feta, mint & pistachio

Grilled asparagus w/ almond skordallia

Candied beetroot tartlets w/ goats curd

Cherry tomato tartatain w/ ricotta & basil

Parmesan wafer

Cured ocean trout on a seed cracker

Kingfish ceviche w/ Vietnamese dressing

Hot smoked trout w/ pearls and nham jim on betel leaf

Beef tataki w/ ponzu garlic & shallots

Kangaroo tartare on a crouton w/ quail egg

Bacon cracker w/ burnt Spanish mackerel

Rare roast beef w/ horseradish & plum dressing

Scallop sashimi on squid ink cracker w/ wasabi pearls

Fried fish bubbles w/ dashi mayo

Oyster shooters - add \$1 per head

Oysters w/ champagne granita - add \$1 per head

HOT

New York Cheeseburger spring rolls

Portobello mushrooms w/ roast garlic & gruyere cheese

Grilled sardines w/ tomato jam crostini

Zucchini flowers w/ fennel salt & parmesan

Polenta chips w/ truffle & parmesan

Hot & numb squid w/ cooling citrus

Octopus balls w/ sesame seed sauce

Pea & pumpkin samosa w/ spiced yoghurt

Braised wagyu w/ saffron arancini

Gremolata fried anchovies w/ mayo

Falafels w/ tahini yoghurt

Pear, walnut & blue cheese tartlet

Fried white bait w/ skordalia

Blood pudding w/ vegemite & crème fraiche

Asparagus tempura w/ ponzu dip

Beef fillet w/ chimichurri sauce

EXTRAS: SLIDERS add \$1.5 per person

JFC (Japanese fried chicken) w/ kimchi mayo

Pork tonkatsu w/ Japanese BBQ sauce & sesame

House style cheeseburger

Oyster po-boy w/ peppers, onion & celery

Pulled lamb w/ sweet onion & rocket

Fried fish classic style

Hoagies w/ smoked brisket

Prawn & mary rose

DESSERT

Gin & tonic marshmallows

Begnets w/ cinnamon

Pear & chocolate truffles

Burnt lemon tart

Prices and products are subject to change relating to seasons.

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Instagram icon @Pocket_Terrigal

Facebook icon @PocketBarTerrigal

DRINKS MENU

With a beverage offering that covers the very best of both local and not so local markets, we're confident we'll have your liquid needs covered.

Included is our current list which can be made available for guests to order individually over the course of your event, beware however as listings are subject to change with seasonal availability and what is presenting best at the time.

Beverage packages are also available on request, ranging from the basics through to bespoke cocktails, our packages are tailored to suit your event.



WINE

WHITE

Pocket White, The Riverina
Artemis Pinot Grigio, Southern Highlands
Ant Moore Savignon Blanc, Marlborough, NZ
Cape Mentelle Semillion Savignon Blanc, Margaret River
Harvest Chardonnay by Unico Zelo, Adelaide Hills, SA

RED

Pocket Red, The Riverina
Spinning Top Pinot Noir, Marlborough, New Zealand
Mr Mick Tempranillo, Clare Valley
Cape Mentelle Cabernet Merlot, Margaret River
Terrazas Reserva Malbec, Mendoza, Argentina
Slow Red Shiraz, Adelaide Hills

CHAMPAGNE

nv Moet et Chandon Imperial, Epernay, France
nv Veuve Cliquot Yellow, Reims, France

SPARKLING

nv Martini Prosecco, Veneto, Italy
nv Chandon Brut, Yarra Valley, Victoria

ROSE

Amountange, Provence, France

DRINKS MENU

BEER

Cricketer's Arms Domestic Lager
Asahi Super Dry Lager
Mountain Goat Pale Ale
Fuck the Rent Golden Ale
Sleeping Giant IPA
Founder's IPA
Coopers Extra Stout
Coopers Light

CIDER

Apple Thief 'Granny Smith'



SPRING '17 COCKTAILS

- Rosè Spritz** Rosé wine with Bombay Sapphire Gin, Prosecco, strawberry syrup, cherry bitters & bubbles.
- Strawberry Swing** Belvedere Unfiltered, fresh strawberries & basil leaves, spritzed with Chandon NV.
- Devil's Child** Bacardi Oro, Raspberry Redskin, lime, sugar, and a bit of heat to warm up your night.
- Watermelon Martini** 42 Below Vodka, fresh watermelon chunks & kaffir lime.
- Goosebumps** Grey Goose Pear Vodka, with rosemary, Angostura Bitters, lime juice & ginger Beer.
- Single White Female** Moore's Dry Gin, lemon, Mandarin and White Chocolate just under the surface.
- Wicked Lady** Cazadores Blanco Tequila, lime juice, Agave syrup, grapefruit soda & bitters.
- Comiskey** Botanica Gin with notes of saffron and spice from Yellow Chartreuse and our own house spiced honey syrup, fresh lime juice and mint.
- Jade of Spring** Bombay Sapphire Gin mixes with strawberries, violets, lemon, vanilla, and Lillet.
- Mr Banks** 42 Below Vodka, vanilla, cherries, lime, a touch of Dry Sherry and a drop of absinthe.
- Mexican Verano** Infusing Tequila with Tasmanian peppercorn and grapefruit, elderflower, basil, lime, and fresh watermelon juice!
- Cottonmouth** Bacardi Carta Blanca, Suze Gentian, Dry Orange Liqueur, orgeat syrup, grapefruit bitters, and pineapple & lime juice.
- Blueberry Hill** Bittersweet berry bliss! Bombay Sapphire Gin, Pimm's, mixed berries & citrus.
- Hunter S Thompson** Mount Gay Rum brings notes of tropical fruits stirred down with local Hibiscus tea from Montea Cristo, Cynar, a bit of coconut and just a pinch of salt.
- Pacino** Woodford Reserve Bourbon, Amaretto, coffee beans & a touch of honey.
- Ding Dong Drank** Glenmorangie Original, pineapple shrub and top up with green tea.
- The Botanist** Hennessy VS Cognac, Elderflower, Benedictine & Cynar, finished topped with old fashioned bitters.
- Power Smash** Bacardi Carta Blanca, falernum syrup, lime & ginger juice, mint leaves, ginger beer & a sprinkling of Angostura bitters.
- Smoking Rocket #2.0** A peaty + smoky combo of Ardbeg 10 and Mezcal, spiced up with green habanero, lime & honey, a fiery one!
- Cold Buttered Rum** Rich, butter washed Bacardi 8, tossed with fresh green apple, maple syrup and peat.

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LOCK IT IN, EDDIE

If you'd like us to secure a date before confirming menu items and final numbers, complete the following details and we'll pencil you in.

Please note nothing will be charged to the credit card until the deposit is processed. See T+Cs on next page.



Contact name:

Email:

Phone:

Email:

Date of function:

Expected number of guests:

Function type:

Name of organisation:

Number of platters:

PAYMENT DETAILS

Credit Card Details: Visa / Mastercard / Amex

Cardholder Name:

Card Number:

That super cryptic code on the back (CCV):

Expiry Date: /

Cardholder's Signature:

I agree to the terms and conditions outlined in this document.

TERMS AND CONDITIONS:

House of Pocket deposits are non-refundable for cash and non-transferrable. No change will be given. All credit card transactions incur a 1.8% surcharge. We look forward to having you down here at Pocket Bar Terrigal, 74 Terrigal Esplanade, Terrigal, NSW.

PRIVACY POLICY:

House of Pocket collects personal information to assist with the processing of bookings and to let you know when there is cool stuff happening at the bar. This communication may be used to communicate special events or service alterations that may be of interest to you. You may request to be removed from our records at any time. To do so, please contact our Marketing Department on comms@houseofpocket.com.au.

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FUNCTION & EVENT TERMS AND CONDITIONS

RESERVATION

Your booking form and credit card authorisation must be completed to secure your reservation. By providing House of Pocket with your credit card details and personal information, you acknowledge that you have read and understand the following Terms and Conditions and agree to pay all charges, associated costs, and any damages incurred by yourself and/or by your guests whilst on the premises.

BOOKING DETAILS

The following information is required seven (7) days prior to the event: number of guests and times, selected menu, dietary requirements, wine and beverage selection, credit card details.

FINAL NUMBERS

Final numbers are required 48hrs prior to your event. The number of guests confirmed at this time will be the minimum charge for catering on the day.

CANCELLATION POLICY

Cancellations within 3 working days of the booking will see 25% of the total food cost charged to the credit card details provided.

FINAL PAYMENT/METHOD OF PAYMENT

A deposit of 50% will be processed one week prior to the event with remaining payment required at the conclusion of the event. In the event that the minimum spend has not been reached, the quoted minimum spend will still be charged. We accept: cash, Visa, Mastercard and AMEX. If you wish to make payment via direct debit, this must be arranged and made in full prior to the event.

MINIMUM CHARGE

The 'minimum charge' amount is inclusive of the food and beverages selected to the dollar value quoted.

MENU

Our menus have been created using seasonal produce and as such are subject to change without notice due to availability and quality of produce.

TIMES

We require an accurate running of your event to ensure the best dining experience is achieved not only for your group but other patrons dining in the restaurant also. Therefore, the allotted times for service will be adhered to from our end. Any variance on this will affect all patrons dining in the restaurant.

AV EQUIPMENT

Any AV equipment supplied by you must be checked at least one day prior to the event to ensure all connections are compatible. It is at your best interest to do so, to avoid any inconvenience or disappointment on the day of the event.

HIRING OF EQUIPMENT/EXTRA REQUIREMENTS

You are responsible for any external hiring of equipment and is to be paid for by you. Prices quoted do not include any foral or table decorations, music or entertainment, photography or audio-visual other than stated. However we can gladly assist in recommending professional providers or at an additional cost arrange these for you.

GUEST RESPONSIBILITIES

Guests are expected to conduct themselves in a legal and respectable manner. You will be charged for any damage that occurs to the restaurant, the property or its staff.

RESTAURANT RIGHTS

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No food or beverage is permitted into the premises unless prior permission has been obtained.

OUR OTHER VENUES

With four other bars across Sydney and NSW, the guys at House of Pocket have your next function covered.

Cocktail, drink and banquet lists vary across each venue, however the canape menu remains the same. If you'd like further information on any of our other venues please let our friendly staff know.



POCKET BAR, DARLINGHURST
13 Burton Street, Darlinghurst
02 9380 7002

A unique, artsy space catering for up to 90 guests.



BUTTON BAR, SURRY HILLS
65 Forveaux Street, Surry Hills
02 9211 1544

A nautical-chic space with a party vibe which caters up to 100 guests.



LOCKWOOD, PARIS
73 Rue d'Aboukir, Paris
+33 1 77 32 97 21

A unique underground cave catering for up to 60 guests.



STITCH BAR, SYDNEY
61 York Street, Sydney CBD
02 9279 0380

A vintage styled speak-easy diner catering for up to 80 guests.



CROOKED TAILOR, CASTLE HILL
250 Old Northern Road, Castle Hill
02 9899 3167

A modern and natural styled venue catering for up to 120 guests.

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ANY QUESTIONS?

**IF YOU HAVE ANY
QUESTIONS PLEASE DON'T
HESITATE TO CONTACT US**

We look forward to working with you in tailoring an unforgettable experience for you and your guests.

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