



**STRATTON**  
BAR & KITCHEN

# FUNCTIONS & EVENTS

NOVEMBER 2023

# FUNCTION FAQs

## How many people can I book for?

Our function area is a flexible space that can fit from 30 – 120pax stand-up cocktail style, and from 30 - 100pax maximum for sit-down events. (30pax is the minimum number to be able to book part of the function area).

We are able to cater for exclusive and non-exclusive functions within this space; and the area can be set with either dry bars and stools, or dining tables. Photos of the function area are available on the following pages.

If you have less than 30pax, we have areas on the restaurant side that are great for smaller groups.

## Is there a minimum spend?

Only for exclusive use functions! (see below for more info).

## Do I have to pay a deposit?

We don't require deposits\*, but in order to confirm a reservation for a group over 12 people, we require a credit card preauthorisation to the value of \$10pp to secure the area. Nothing will be debited from your card when making the booking; however if you cancel within 24 hours of your reservation a cancellation fee of \$10pp will be charged. The number of guests for the reservation will need to be confirmed a minimum of one week prior to the booking.

*\*A small deposit of \$10pp is required for large group bookings during the Christmas festive season. A \$2500 deposit is required for exclusive use functions.*

## How long can I have my event for?

Large group bookings usually run for 3 hours during the day, and up to 5 hours in the evening. Our scheduled function times are:

- Luncheon: 12pm - 3pm
- Cocktail Hour: 3.30pm – 6:30pm
- Soiree Celebration: 7pm - close, or 7.30pm – close

## Can I have exclusive use of the function space?

Exclusive use of the function area is available with a \$10,000 minimum spend on Friday/Saturday evenings. Contact us for minimum spends at all other times.

The space can seat up to 100pax at dining tables, or host up to 120pax stand-up cocktail style.

Nb. The atrium is not part of the function area ☺

## Do I have to pre-order?

For any sit-down groups over 30, we do require a pre-ordered menu from our function menus. We can also work with you to develop a personalised menu if you'd prefer. For cocktail style functions, we highly recommend pre-ordering to ensure everyone can eat at the same time!

## Do you have drinks packages?

We generally don't offer drinks packages, as we find they are usually underutilised and not great value. However if you would specifically like a drinks package for your event, please let us know and we can put something together for you.

Other options for drinks include:

- A bar tab – this can be set to a certain limit (with a cash bar to run once the limit is reached), or let it run for the duration of the event. You can also choose between having an “open bar”, or choose certain drinks to be available (i.e. tap beer, certain wines and certain champagne). We can help you choose drinks if you need suggestions!
- Pre-order any beers/wine/spirits from our menu: we can have these ready and waiting for your function, and once they are consumed we can switch to a cash bar (or you can start a bar tab).
- Cash bar: guests are welcome to purchase their own drinks.

## Can I bring a cake?

Absolutely! And if you're happy to cut and serve it yourself, there's no cakeage fee. (We'll provide the plates and the knife of course!)

Whilst we will keep cake refrigerated until service time, we do advise that as it is externally-provided food we can't guarantee it meets the same strict health and quality criteria that our BCC 5-star kitchen upholds.

**For more information or to check availability, please fill in the function enquiry form online, or send us an email: [hello@stratton.bar](mailto:hello@stratton.bar)**

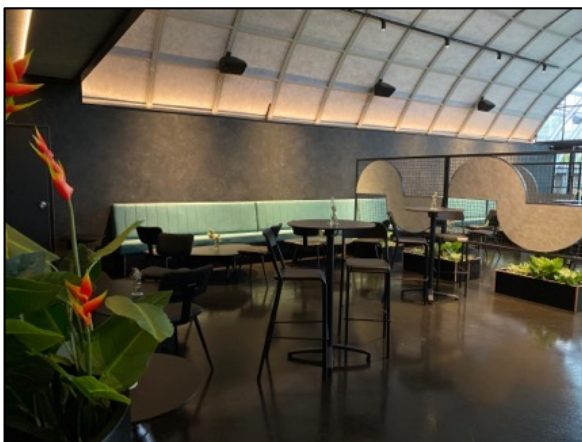
# FUNCTION AREAS

## FUNCTION SPACE: STAND-UP COCKTAIL STYLE

The function space can host ~120pax stand-up cocktail style (exclusive use).  
The room has its own bar and access to its own bathrooms.



The function space can also be divided by screens into two or three separate areas for smaller groups. Dry bars, stools and coffee tables can be moved around as required.



# FUNCTION AREAS

## FUNCTION SPACE: SIT DOWN STYLE

The function space can host up to 100pax maximum sit-down (exclusive use). Seated functions include tables, chairs, tablecloths and linen napkins. You are very welcome to bring your own table decorations (we just ask for no confetti please!)



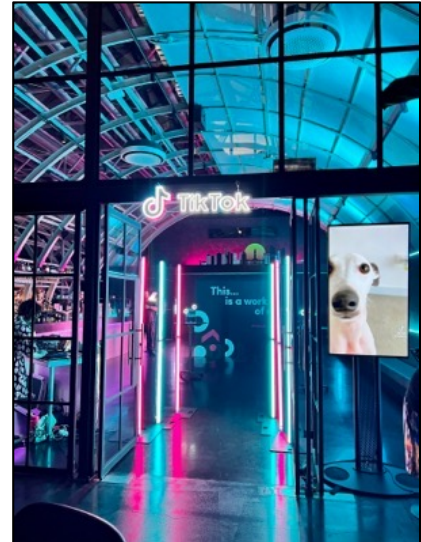
The space can also be divided by the function screens into smaller areas for sit-down events with less than 100pax.

# FUNCTION AREAS

## FUNCTION SPACE: EXCLUSIVE USE

Exclusive use functions are able to theme the room as desired.

For evening functions, we are able to change the colour of the lights in the room to match your theme as well!



Exclusive use functions also have complimentary access to:

- A 150 inch drop-down screen for PowerPoint presentations or photos
- A stage (can be 2m x 1m, or 3m x 2m)
- Two microphones

Any extra AV required will be an additional cost.

Bands / DJ's are permitted, as long as the music played is appropriate for the entire venue. (n.b. Stratton has a DJ every Friday and Saturday evening from 8.30pm – late).



# FUNCTION AREAS

## RESTAURANT: COMMUNAL TABLE

Our 8m table, in the middle of the restaurant, can seat 30pax; and has plenty of room around it to stand and mingle.



# FUNCTION AREAS

## RESTAURANT: HIGH BAR TABLE AREA

The high bar table area is near the restaurant entry.  
With four high tables and 40 stools, it can comfortably seat 40pax.  
The tables can also be moved to the sides for a stand-up cocktail style event.



## RESTAURANT: LOUNGE AREA

The lounge “nook”, on the left hand side of the restaurant entry, has couch seating and coffee tables and can comfortably fit 20 – 25pax.



# COCKTAIL STYLE FUNCTIONS: PLATTERS

Our function platters are designed to serve 20 people.

***Selections must be received a minimum of one week prior to your event***

## **SLIDER PLATTERS (20 pieces per platter)**

Spiced cauliflower slider w/ herb slaw, Korean mayo (V, NF) **\$110**

BBQ pork slider w/ herb slaw, Japanese mayo (NF) **\$120**

Hot smoked salmon slider w/ pickled veg, rocket, wasabi mayo (NF) **\$120**

## **BAO PLATTERS (20 pieces per platter)**

Char siu BBQ pork bao w/ pickled vegetables, herbs, mayo (DF, NF) **\$120**

Korean Fried Chicken bao w/ herb slaw, Japanese mayo, sesame seeds (DF, NF) **\$120**

Spiced cauliflower bao w/ crunchy slaw (V, DF, NF, VO) **\$110**

## **MINI SAUSAGE ROLL PLATTERS (30 pieces per platter)**

Pork and fennel sausage rolls w/ caramelised apple sauce (GFO\*, DFO, NF) **\$100**

Thai chicken sausage rolls w/ sweet and sour sauce (GFO\*, DFO, NF) **\$110**

Sweet potato and chickpea sausage rolls w/ spice minted raita (V, GFO, DFO, NF) **\$90**

*\* +\$20 per platter for gluten free pastry*

## **CHARRED SKEWER PLATTERS (30 pieces per platter)**

Indian spiced beef skewers w/ lemon yoghurt (GF, DFO) **\$100**

Yellow curry chicken skewers w/ spiced minted tzatziki (GF, DFO) **\$100**

Ginger and green onion king brown mushroom skewers w/ coconut sauce (Vegan, GF)  
**\$100**

## **VEGETARIAN PLATTER - \$90**

*15 portions of each of the below:*

Spiced cauliflower bao w/ crunchy slaw (V, DF, NF, VO)

Bocconcini, cherry tomato and basil skewers (V, GF, NF)

Ginger and green onion king brown mushroom skewers w/ coconut sauce (Vegan, GF)

Sweet potato and chickpea sausage rolls w/ spice minted raita (V, GFO, DFO, NF)

*\* +\$10 for gluten free pastry*



## COCKTAIL STYLE FUNCTIONS: BAR SNACKS

A selection of Stratton's favourite bar snacks (that are easy to eat standing up!)

\$30 per person (minimum of 20 people)

### **KOREAN FRIED CHICKEN (DF)**

Fried chicken bites cooked in a Gochujang sticky sauce,  
served with Japanese mayo and sesame seeds  
*(couple of pieces per person)*

### **CRISPY MUSHROOM BITES (V, GF)**

Fried buttered mushroom bites, served with a truffle pesto cream, parmesan and chives  
*(couple of pieces per person)*

### **VIETNAMESE CHICKEN SPRING ROLLS (DF)**

Served with cos lettuce and nuoc cham dipping sauce  
*(1 spring roll per person)*

### **GREEN MISO PESTO MUSHROOM SPRING ROLLS (V, VEO)**

Served with cos lettuce and pesto aioli  
*(1 spring roll per person)*

### **PORK DUMPLINGS W/ BLACK VINEGAR DRESSING**

*(1 dumpling per person)*

### **SWEET AND SOUR BROCCOLI (VEGAN, GF, NF)**

Broccoli bites coated in our housemade sweet and sour sauce  
*(couple of pieces per person)*

### **CHIPS WITH YUZU AND GARLIC MAYO (V, NF)**

With herb and lime salt and a yuzu and garlic aioli

*For an extra \$10 per person, add:*

### **CHICKEN KARAAGE MILK BUN**

Karaage fried chicken, Japanese tartare and iceberg lettuce

# COCKTAIL STYLE FUNCTIONS: CANAPES

Each canape option is available for a minimum of 20 people.

CHOOSE ANY 3 CANAPES: \$28 PER PERSON

CHOOSE ANY 5 CANAPES: \$38 PER PERSON

CHOOSE ANY 7 CANAPES: \$48 PER PERSON

CHOOSE ANY SUBSTANTIAL: \$15 EACH PER PERSON

***Selections must be received a minimum of one week prior to your event***

## WARM CANAPES

Korean fried chicken, sesame seeds, Japanese mayo (DF, NF)

Spiced cauliflower, green onion, Japanese mayo (V, GF, DF, NF)

Ginger and green onion king brown mushroom skewers, coconut sauce (Vegan, GF, NF)

Yellow curry chicken skewers, spiced minted raita (GF, DFO, NF)

Vietnamese chicken spring rolls, nuoc cham (DF, NF)

Pork dumplings, black vinegar

## COLD CANAPES

Shucked oysters, red nahm jim, salmon pearls (GF, DF, NF)

Cured salmon, lime, blini (DF, NF)

Heirloom tomato, basil, feta, melba toast (V, GF, NFO)

Ocean cooked prawns, avocado, lemon (DF, GF, NF)

Salt baked beetroot tartare, caramelised onion crostini (Vegan, GF, NFO)

Salmon sashimi, sesame, soy, spring onions (DF, GF, NF)

## SUBSTANTIALS

Ginger steamed salmon, fragrant yellow curry, Jasmine rice (DF, GF, NF)

Pad Thai noodle, tofu, bean sprouts, peanuts, lime (V, DF, GF, VEO, contains nuts)

BBQ pork, spring onion and herb salad, fragrant rice (DF, GF, NF)

# SIT-DOWN FUNCTIONS: FEASTING MENU #1

Served share-plate style in the middle of the table.  
Adjustments can be made for most dietaries.

\$47 per person

## STARTERS

### Dips and wood-fired bread

- White bean “hummus” with cumin and EVOO (vegan, GF)
  - Roasted capsicum Romesco dip (vegan, GF)

### Pork dumplings

Served with a black vinegar dressing

### Korean Fried Chicken (DF, GFO)

Fried chicken bites cooked in a Gochujang sticky sauce,  
served with Japanese mayo and sesame seeds

### Sweet and sour broccoli (vegan, GF)

Broccoli bites coated in our housemade sweet and sour sauce

## MAINS

### Char siu BBQ pork (GF, DF)

Char-grilled sliced pork in a traditional char siu sauce featuring hoisin, ginger,  
Chinese five spice, shallots and sesame

### Roasted cauliflower yellow curry (vegan, GF)

Roasted cauliflower pieces in a fragrant yellow curry sauce (with a hint of spice)

### Duck potatoes (GF, DF)

Crispy crushed duck fat potatoes

### Dry-fried greens (vegan, GF, spicy!)

Wok-fried beans and seasonal vegetables with miso, sesame and chilli

### Fragrant rice

# SIT-DOWN FUNCTIONS: FEASTING MENU #2

Served share-plate style in the middle of the table.  
Adjustments can be made for most dietaries.

\$60 per person

## STARTERS

### **Crispy mushroom bites (V, GF)**

Fried buttered mushroom bites, served with truffle pesto cream,  
grated parmesan and chives

### **Pork dumplings**

Served with a black vinegar dressing

## PIZZA

### **Margherita (V) OR Mushroom (V, VEO)**

Choose between a classic Margherita (tomato base, mozzarella, basil), or  
our Mushroom pizza (bechamel base, mushroom ragout, caramelised onion,  
mozzarella, truffle oil, parsley)

### **Prosciutto, rocket & parmesan**

Tomato base, prosciutto, mozzarella, rocket, parmesan, olive oil

## MAINS

### **Steamed ginger & shallot salmon (GF, DF)**

Salmon pieces cooked in Shaoxing wine, soy and sesame

### **Char siu BBQ pork (GF, DF)**

Char-grilled sliced pork in a traditional char siu sauce featuring hoisin, ginger,  
Chinese five spice, shallots and sesame

### **Cos salad (GF)**

Fresh cos lettuce, red onion and parmesan with a Caesar-style dressing (contains seafood)

### **Dry-fried greens (vegan, GF, spicy!)**

Wok-fried beans and seasonal vegetables with miso, sesame and chilli

### **Fragrant rice**

# SIT-DOWN FUNCTIONS: FEASTING MENU #3

Served share-plate style in the middle of the table.  
Adjustments can be made for most dietaries.

\$72 per person

## STARTERS

### Dips and wood-fired bread

- White bean “hummus” with cumin and EVOO (vegan, GF)
- Roasted capsicum Romesco dip (vegan, GF)

### Salmon “fish & chips” (GF, DF)

Slices of gin-cured salmon with French fry crisps, lime mayo and watercress

### Korean Fried Chicken (DF, GFO)

Fried chicken bites cooked in a Gochujang sticky sauce,  
served with Japanese mayo and sesame seeds

## MAINS

### Braised short rib (GF, DF)

Slow cooked beef short ribs with pickled cucumber salad

### Crispy half duck (GF, DF)

Roasted duck pieces in a sweet honey and orange glaze, with crispy garlic and chilli oil

### Char siu mushrooms (vegan, GF)

Roasted mushrooms in a traditional char siu sauce featuring hoisin, ginger,  
Chinese five spice, shallots and sesame

### Sweet and sour broccoli (vegan, GF)

Broccoli bites coated in our housemade sweet and sour sauce

### Miso corn (V, GF)

Corn pieces cooked in miso butter

### Duck fat potatoes (GF, DF)

Crispy crushed duck fat potatoes

# PIZZA

When in doubt... pizza!

Gluten free base: add \$4

## **MARGHERITA (V) \$21**

Tomato base, mozzarella, basil

## **MUSHROOM (V, VEO) \$25**

Bechamel base, mushroom ragout, caramelised onion, mozzarella, truffle oil, parsley

*n.b. this pizza can't be made gluten free*

## **BROC & BEETS (V, VEO) \$24**

Bechamel base, roast beetroot, broccoli tips, goats cheese, fermented honey, sesame seeds, rocket, chives

## **PROSCIUTTO, ROCKET AND PARMESAN \$25**

Tomato base, prosciutto, mozzarella, rocket, parmesan, olive oil

## **PRAWN AND BACON \$27**

Bechamel base, prawn, spinach, bacon, tallegio, mozzarella, Korean chilli mayo

## **DIAVOLA \$25**

Tomato base, pepperoni, fire roasted peppers, mozzarella, chilli flakes

## **BOLOGNESE & BURRATA \$26**

Tomato base, Bolognese sauce, mozzarella, parmesan, basil, parsley, burrata cheese