

BARTHOLOMEWS

functions

145 King Street, Newcastle NSW 2300



Our Story

Located on King St, Bartholomew's sits within the spectacular old Methodist Mission building. Built in 1903, has been home to a variety of businesses over the years, including a theatre, a fine diner, a beer hall, and now a sophisticated, European-inspired restaurant and bar.

There isn't anything else like it in Newcastle. From the spectacular chandeliers, tiered theatre style balcony, the moody interiors and luxe velvet touches, there's a sophistication with an approachable edge.

Matching the extensive drinks menu is the food offering, which is all about sharing and socialising. The small, large and after-dark share plates will keep you more than satisfied & lingering long into the evening.

Bartholomew loves to entertain. From birthdays, hen's parties, corporate functions, Christmas functions, to engagement parties, Bartholomew's is Newcastle's premier venue to suit any occasion.



02 4023 8443



www.bartholomews.com.au

Mezzanine

THE MEZZANINE IS A LARGE YET PRIVATE SPACE. YOU'LL HAVE YOUR VERY OWN BAR AND A VIEW OVERLOOKING THE GROUND FLOOR, A VINTAGE 1920'S THEMED WHISKY BAR AND THE HUSTLE AND BUSTLE OF THE NIGHT. PERFECT FOR LARGE FUNCTIONS AND EVENTS.



Bar accounts available ~ Private bar available



Capacity: Up to 150 cocktail



Mon - Tue by neg

Wed - Sat from 12:30pm - midnight

Sun from 12:30pm - 10 pm



Platter & canapé options available. Groups of 30-50 must spend at least \$300 and groups 50+ must spend at least \$500 on food from our function menu.



Minors under 18 are welcome but require an adult



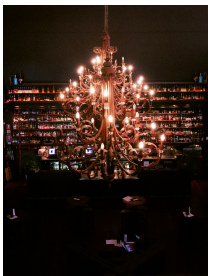
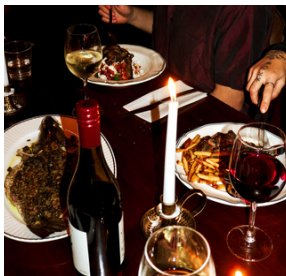
Mezzanine Bar staff provided for Fri & Sat functions

Min 50ppl or fee of \$200 all other times



Pre-authorized payment required through website link.





Ground Floor

THE GROUND FLOOR IS A GRAND AND GENEROUS SPACE OFFERING MANY LAYOUT OPTIONS FOR GROUPS OF ANY SIZE. WHOLE VENUE FUNTIONS ARE AVAILABLE ON REQUEST

THIS SPACE IS IDEAL FOR EVENTS BIG AND SMALL, WE HIGHLY

RECOMMEND YOU COME IN AND SEE THE POSSIBILITIES.



Bar accounts available



Capacity: Up to 300 depending on your event



Mon - Tue - Available for private functions
Wed - Sat from 12:30pm - midnight
Sun from 12:30pm - 10 pm



Platter & canapé options available. Groups of 30-50 must spend at least \$300 on food from our function menu. Groups 50+ must spend at least \$500.



Minors under 18 are welcome but require an adult



Pre-authorized payment required through Now-Bookit.

FUNCTIONS MENU

Platters

ANTIPASTO PLATTER | SERVES 10-12PPL 200

Selection of domestic and international cheeses, fresh & dried fruit, spiced nuts, house lavash & crackers

SAVOURY PLATTER | 100 PIECES 175

The chef's selection of house made fried & baked savoury goods with accompaniments

VEGAN PLATTER | 100 PIECES 185

Chefs plant based twist on classic party favourites, served w/ complimenting condiments

MIXED SKEWERS | SERVES 10-12PPL 185

selection of house prepared skewers including chicken, beef and lamb, all served with complementary condiments

MINI BURGER PLATTER | 30 PORTIONS 185

Your choice of one of the following flavours:

- Buttermilk Fried Chicken, sriracha slaw, house pickle, comeback sauce
- Angus Beef w/ w/ lettuce, tomato, onion & house burger sauce
- Sweet Potato, quinoa fritter, whipped labneh, tomato chutney, rocket

CANAPÉ PACKAGES

Minimum 20 guests per package

Bespoke packages can be created on request

No changes can be made once all numbers have been advised.

THE BOOTLEGGER 38pp

Your choice of:

*4 canapés | 1 substantial canapé
served over 1 hour*

THE SPEAKEASY 48pp

Your choice of:

*6 canapés | 1 substantial canapé
served over 2 hours*

THE PROHIBITION 58pp

Your choice of:

*8 canapés | 1 substantial
served over 2 hours*

*Additional canapés can be added to your
pre-selected package for \$8 per person.*

***Final details are required 14 days prior to event**

STATIONS

GRAZING STATION 19PP

A selection of cured meats, house made dips, local cheeses, marinated olives, fresh fruits, nuts, breads & more

SEAFOOD STATION 75PP

A selection of cured meats, house made dips, local cheeses, marinated olives, fresh fruits, nuts, breads & more

OYSTER STATION 42PP

A selection of prepared oysters:

Natural, Whiskey and finger lime, Seaweed & ginger salad champagne mignonette Oyster stations are only available for 2 hours due to health regulations.

***Minimum 20 people for all stations**



HOT CANAPÉ'S

Add to package for \$8pp

CONFIT CHICKEN CROQUETS

Chicken fat bechamel, grated Pecorino gf

MARINATED CHICKEN BROCHETTES

Lemon & oregano marinade, tzatziki

BRAISED BEEF PASTIE

Braised beef and marscapone filling in golden filo shell with truffle bechamel

SPICED LAMB KOFTA

Spiced lamb, coriander, mint emulsion

CRISPY PORK BELLY BITES

Master stock braised pork belly, Szechuan crust, pineapple chipotle glaze

PRAWN AND CHORIZO BROCHETTES

Prawn and chorizo, salsa verde

FRIED CAMEMBERT BITES

Black pepper caramel

GOATS CHEESE ONION TART

Caramelized onions & goats cheese

CAJUN SPICED MUSHROOM CUPS

Vegan ranch dipping sauce vg, gf, df

ROASTED SQUASH ARANCINI

Rocket walnut pesto (v)

DESSERTS - All DESSERTS \$6pp

MINI CRÈME BRULÉE

White chocolate, orange

MINI BANOFFEE PIE

Caramel, banana & chocolate cream

PETITE CITRUS TARTS

Citrus curd, & meringue

BAKED CHOCOLATE TART

Chantilly cream & fresh strawberry

COLD CANAPÉ'S

Add to package for \$8pp

DUCK PUFF

Sous vide duck breast, puff pastry disc, cherry chutney, whipped chèvre

CRISPY PRAWN CUPS

Prawn with a cucumber avocado salsa in crispy rice paper cups

SMOKED SALMON CROSTINI

W/ whipped dill labneh, on sourdough

STICKY CHIPOTLE PORK

W/ Dehydrated pineapple gf

RARE ROASTED BEEF CROSTINI

Shaved beef, truffle béarnaise, potato cake

WATERMELON BITES

Whipped goat cheese, basil, fennel gf, vg,

CAPRESE SKEWERS

Balsamic-marinated cherry tomatoes, bocconcini, fresh basil gf, v

BEETROOT CROSTIN

Whipped fetta, roasted beetroot, honey & walnut on rye

SUBSTANTIAL CANAPÉ'S

ANGUS BEEF SLIDERS | \$7.5

w/ lettuce, tomato, onion & house burger sauce

CHICKEN SLIDERS | \$7.5

Buttermilk fried chicken, sriracha slaw, house pickle and Comeback sauce

MARINATED BEEF SALAD | \$10

Tomato, spanish onion, lettuce herbs & tortilla chips (gf)

TRUFFLED MUSHROOM RISOTTO | \$9

Frozier mushrooms & truffle finished with shaved Parmesan

PULLED LAMB SALAD | \$11

Warm cous cous and ratatouille mint yoghurt

SALT AND PEPPER SQUID | \$12

Romaine lettuce, croutons, bacon & anchovy dressing

**Final details are required 14 days prior to event*

DRINK PACKAGES

STANDARD

5HRS - \$88

3HRS - \$65

INCLUDES:

House Wines

House Spirits

House Beers - Lager, Pale

Ale, Cider

Soft Drinks

Tea & Coffee

PREMIUM

5HRS - \$124

3HRS - \$85

INCLUDES:

Premium Spirits Selection

Premium Selection of Wines

Full Craft Beer line up

Cocktail on arrival

Soft Drinks

Tea & Coffee

***All guests MUST be on the package**



BARTHOLOMEWS COCKTAIL MASTERCLASS

WHISKY & GIN

PRIVATE COCKTAIL ,WHISKY & GIN CLASSES

THE TASTER | \$99 PP

Select 5 tastings of Whisky or Gin
+ Cheese & Charcuterie

THE SHAKER | \$99 pp

Cocktail Masterclass + 1 cocktail on arrival + make 3
cocktails + Cheese & Charcuterie

Minimum 10 people



Terms and Conditions



If you wish to provide your guests with a bar tab this can be arranged. Please discuss your preferences with the functions manager. A package can be tailored to suit your specific needs. Cash or credit card payments can be made at the beginning of the function. When the limit is reached we will notify you, and you may increase the limit or go to a cash bar. All money must be paid in full at the -completion of the function.



Feel free to decorate the mezzanine how you like (only one rule, no glitter)



Room hire is free, however we do require pre-authorized payment required through Now-Bookit. Deposit will be held if canceled within three weeks.



Bartholomew's will not accept liability for any lost or damaged items during a function. For any damage to equipment or furniture during your function you will be liable for cleaning and repair costs.



Management of Bartholomew's reserve the right to refuse entry to a function or any person deemed undesirable if intoxicated. No beverages of any kind are permitted to be brought onto the premises.



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<http://www.bartholomews.com.au>

