

—
**PUBLIC
DINING ROOM**
BALMORAL · SYDNEY
—

SHARED TABLE

WHOLE SUCKLING PIG

ENTRÉE

Candied walnuts, murray river pink salt

—
Marinated olives

—
Crispy coffin bay calamari, smoked garlic aioli, lime, soft herbs

—
Citrus cured ocean trout, avocado, pickled cucumber, wasabi, rice crackers

—
Beetroot variations, feta, candied walnuts, pepitas, almonds, beetroot yoghurt

MAIN

Whole suckling pig, roasted apples & pear cider jus

SIDES

Caramelised carrots

Darling mills salad, radishes, lemon mustard vinaigrette

Broccolini, persian fetta, roasted almond, balsamic dressing

Broken nicola potatoes, marjoram butter

DESSERT

Served alternate drop

Valrhona chocolate mousse, confit raspberries, milk feuillantine, raspberry sorbet

—
Pavlova, seasonal fruit, vanilla cream

CHEESE

Selection of cheese served with fresh pear, dried muscat grapes, quince paste, fig jam, housemade lavosh

Minimum of 14 people

*2 course \$99.00pp
3 courses \$119.00pp*

*Please note: The above is a sample menu only and subject to change
We require confirmation of final numbers 2 weeks prior for this menu.*

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**PUBLIC
DINING ROOM**

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SHARED TABLE
LAMB SHOULDER & SALMON FILLET

ENTRÉE

Candied walnuts, murray river pink salt

—
Marinated olives

—
Crispy coffin bay calamari, smoked garlic aioli, lime, soft herbs

—
Citrus cured ocean trout, avocado, pickled cucumber, wasabi, rice crackers

—
Beetroot variations, feta, candied walnuts, pepitas, almonds, beetroot yoghurt

MAIN

Baked salmon fillet, fresh herbs, rice wine emulsion
&
Slow cooked lamb shoulder, heirloom carrots, creamed potato

SIDES

Seasonal bean medley
Polenta panisses
Darling mills salad, radishes, lemon mustard vinaigrette

DESSERT

Served alternate drop

Valrhona chocolate mousse, confit raspberries, milk feuillantine, raspberry sorbet

—
Pavlova, seasonal fruit, vanilla cream

CHEESE

Selection of cheese served with fresh pear, dried muscat grapes, quince paste, fig jam, housemade lavosh

Minimum of 12 people

*2 course \$77.00pp
3 courses \$95.00pp*

Please note: The above is a sample menu only and subject to change

**PUBLIC
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Shared Table Booking Form

EVENT DATE _____

OCCASSION _____

CONTACT PERSON _____

CONTACT NUMBER _____

CONTACT EMAIL _____

PREFERRED ARRIVAL TIME _____

NUMBER OF GUESTS:

- ADULTS _____

- CHILDREN UNDER 12 _____

SEATING ARRANGEMENTS

If you would like exclusive use of one of our private areas please select from below. Please note that each area is subject to a minimum spend. Please contact our Event Manager for further information prior to submitting your completed booking form

Please select an option from the drop down menu

If you have selected an exclusive area, would you like white table cloths at \$3 per person?

Please select an option from the drop down menu

If you have not selected the use of a private area please indicate any requests for the location & layout of your table/s:

Please note that all table position & configuration requests are subject to availability & at the discretion of management. PDR will endeavour to accommodate all requests to the best of their abilities Please note that the maximum we can accommodate on one table within the restaurant is 22 (subject to availability)

MENU

Please select your chosen menu from the following options:

Please select an option from the drop down menu

Dietary Requirements: Please specify any dietary requirements _____

Cake:

Will you be providing a cake?

Please select an option from the drop down menu

Would you like the cake served as dessert with ice cream & seasonal fruit at \$9.00 per person?

Please select an option from the drop down menu

Petit Fours:

Would you like petit fours including tea & coffee to finish at \$6.00 per person?

Please select an option from the drop down menu

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ADDITIONAL INFORMATION

Who will be the point of contact on the day? _____

Who will finalise the bill on the day? _____

Would you like PDR to print place cards at \$3 per person?

Please select an option from the drop down menu

TERMS & CONDITIONS

Deposit & Payment: If a private area has been selected a deposit of \$1,000.00 is required in order to secure your booking. If a table within the main restaurant has been selected a deposit of 25% of the food cost is required to secure your booking. All deposits will be removed from the final bill on the day. Final payment is required at the conclusion of your event unless otherwise stipulated by your Event Manager, for example, when exclusive use of the whole venue as been requested.

Service Fee: A 10% service fee is applicable at the conclusion of your event. This will be applied to your final food and beverage bill on the day.

Minimum Spend: A minimum spend on food & beverage is required in order to book exclusive use of a private area. In the event that the minimum spend is not met the difference is to be charged as room hire.

Public Holidays: A 15% Public Holiday Surcharge is applicable on all public holidays. This will be calculated based on the final bill and does not form part of the minimum spend (if a minimum spend is applicable for your function).

Cancellation policy (non exclusive): In the event of cancellation with less than four (4) weeks' notice, the 25% deposit will be retained. Cancellation with five (5) or less days notification 50% of total estimated food and beverage revenue, based on contracted spend, will be retained. Please note, 3% of the deposit is non-refundable for payments made by credit card due to administration fees.

Cancellation policy (exclusive use): In the event of cancellation with less than four (4) weeks' notice, the initial deposit of \$1000 will be retained. Cancellation with five (5) or less days notification 100% of total estimated food and beverage revenue, based on contracted spend, will be retained. Please note, 3% of the deposit is non-refundable for payments made by credit card due to administration fees.

Final numbers: Final numbers must be confirmed seven (7) business days prior to the event. If numbers reduce after this time, please inform Public Dining Room at least 24 hours prior, otherwise the menu cost per final number will be charged.

Departure Times:

Lunch – Guests are required to leave the restaurant no later than 5pm, with last drinks served at 4.30pm. Unless stated otherwise at the time of booking.

Dinner - Guests are required to leave the restaurant no later than 11pm, with last drinks served at 10.30pm. Unless stated otherwise at the time of booking.

Beverage Selection: For all groups of twelve (12) or more guests, a selection of wines is required seven (7) days prior to the event. Any selections made less than seven (7) days, or on the day of the event, are subject to availability

I have read the above trading terms and agree to the conditions stated. I approve the use of my credit card in order to confirm my reservation.

SIGNED _____

You are welcome to simply type your name or provide an electronic signature in the above field

Shared Table Booking Form

CREDIT CARD DETAILS

CARD HOLDER'S NAME _____

CARD TYPE *Please select an option from the drop down menu*

Please Note: American Express incurs a 1.5% surcharge

CARD NUMBER _____

EXPIRY DATE _____

CARD HOLDERS SIGNATURE _____

You are welcome to simply type your name or provide an electronic signature in the above field

*Once completed please save a copy of the form for your records & email a copy to events@publicdiningroom.com.au.
For further assistance please feel free to contact the restaurant on 02 9968 4880*