

—
PUBLIC
DINING ROOM
BALMORAL · SYDNEY
—

TABLE D'HOTE MENU

ENTREE

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

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

—
Roast scallops, cauliflower & vanilla purée, pickled kohlrabi, citrus gel

—
Pork belly, pickled apples, hazelnuts, parsley puree, crackling

MAIN

Cornfed chicken breast, quinoa, corn, jamon bread sauce

—
Eye fillet, potato gratin, duxelle, cavolo nero, butternut puree

—
Market fish, savoy cabbage, king edward potato, anchovy brown butter, puffed grains

—
Fresh house made tagliatelle, alaskan king crab, tomato concasse, baby zucchini, chilli

SIDES TO SHARE

Darling mills salad, radishes, lemon mustard vinaigrette

DESSERT

Chocolate mousse, confit raspberries, dark chocolate & praline feuillantine, vanilla ice cream

—
Pavlova, strawberries & cream

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

—
Selection of sorbets served with seasonal fruit

2 courses \$75.00pp
3 courses \$90.00pp
4 courses (including canapés) \$100.00pp

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

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Table D'hotel 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

If you have selected a menu with canapés please choose 3 from the following:

Please select an option from the drop down menu

1.

2.

3.

Would you like children to have canapés at \$10 per child?

Please select an option from the drop down menu

Dietary Requirements: Please specify any dietary requirements _____

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Sides: If you would like additional sides served please select from the following & indicate the quantity you would like, please note we recommend that one side serve be for 4 people

Broken nicola potatoes, marjoram butter (\$11EA) _____

Crispy brussels sprouts, chestnut vinaigrette, pecorino & lemon (\$12EA) _____

Snow peas, fresh ricotta, mint, lemon dressing (\$11EA) _____

Roasted cauliflower, taleggio gratin, sourdough crust (\$11EA) _____

Green beans, almond & roasted garlic dressing (\$11EA) _____

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 served including tea & coffee to finish at \$6.00 per person?

Please select an option from the drop down menu

ADDITIONAL INFORMATION

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

Who will finalise the bill on the day? _____

Would you like flowers for your table at \$10 per person?

Please select an option from the drop down menu

- If yes:

o What colours would you like? _____

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

Please select an option from the drop down menu

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Table D'hote Booking Form

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.

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

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