CABANA

FUNCTIONS & EVENTS SUMMER 2021/22

Boasting contemporary aspects of Martin Place and spanning five stylish functions spaces, Cabana Bar is destined to delight.

Whether you're after corporate or casual, Cabana Bar strikes the perfect balance between poised and playful to bring you the ultimate staycation experience, suitable for any occasion.







Welcome to CABANA bar

A resort-style al fresco playground and your new favourite functions destination in Sydney's CBD.

Cabana Bar blurs the boundaries between formal drinking and dining in a luxe neo-colonial oasis anchored beneath an intricately patterned rattan ceiling. Wander through the arched turns and doorways to explore all the pastel embellishments the site has to offer. Grab a drink at Palm Bar, or sip on colourful cocktails at the plush Aruba Booths. When you're ready, explore The Cove, moving around to Kokomo Corner and the Cape, before finding refuge at a memorable spot with sweeping views of the sparkling city from The Hideaway.

Experience first class service and premium wine and cocktail offerings, alongside an inventive menu designed by former AHA Chef of the Year, Brad Sloane.

Accommodating groups of 20 to 500, the Cabana Bar events team is helmed by Saskia Eichler from Verandah Precinct, and brings over 18 years of corporate events experience to the table. Talk to our experienced events team today about bringing your dream event to life at Cabana Bar.

THE VENUE













DRINK CHEEKY. EAT WELL. HOLIDAY OFTEN. CABANALAR





Palm Bar Capacity: 40-50 Features: Private Bar PALM BAR

Aruba Booths

ISLAND BAR

RRRRRRR.

Capacity: 30

Features: Booth Seating, Access to Island Bar

Can be combined with Kokomo Corner for groups of up to 70

Kokomo Corner

Capacity: 25 - 35

Features: Booth Seating, Intimate Space.

Can be combined with Aruba Booths for groups of up to 70

The Cove

Capacity: 25 - 30

Features: Semi-Private Dining

Can be combined with Palm Bar

for groups of 70 - 80

The Cape

Capacity: 70 - 80

Features: Outdoors, Heaters, Views of Martin Place

Can be combined with The Hideaway for groups of up to 150

The Hideaway

Capacity: 50 - 70

Features: Outdoors. Heaters. Views of Martin Place

Can be combined with The Cape for groups of up to 150

ENQUIRE ABOUT EXCLUSIVE VENUE HIRE



SOMETHING LIGHT \$4.50

Coffin Bay Pacific Oysters, Cucumber Mignonette (DF, GF)

King Brown Mushroom & Shallot Yakitori (VG, DF, GF)

Fried Squid, Paprika, Romesco Aioli, Lemon (DF, GF)

Samoan Coconut Tuna Ceviche (DF, GF)

Blue Corn Tostada, Feta Guacamole (V, DF, GF)

Steamed Pork Dumplings, Soy & Ginger Dressing (DF)

Korean Beef Tartare, Taro Chip, Sesame Mayo, Hot Sauce (DF)

SOMETHING MORE \$6.00

Turmeric & Lime Chicken Skewer, Peanut Sauce (DF, GF)

W.A. Scallops, Miso Glaze, Sesame, Shallots (DF, GF)

Grilled Lamb Shish, Pomegranate, Minted Yoghurt (GF)

Southern Fried Popcorn Shrimp, Cajun Aloli (DF)

SOMETHING SUBSTANTIAL \$7.50

Thai Poached Chicken Salad, Nahm Jim, Peanuts (DF)

Wagyu Beef Slider, Ketchup, American Mustard, Jack Cheese, Plckles

Californian Grilled Chicken Slider, Guacamole, Lettuce, Chipotle Mayo

Prawn Roll, Avocado, Spicy Cocktail Sauce

Beer Battered Barramundi Tacos, Cabbage, Chipotle Mayo, Lime

Nasi Goreng, Quail Egg, Crispy Eschallots, Sriracha (V, DF, GF)

DESSERT PLATTERS \$60

Panikeke (Samoan Banana Donuts), Cinnamon, Nutella (20pc, V)

Coconut Tapioca, Mango, Passionfruit (20pc, VG, DF, GF)

*Available for groups of 30+. A minimum order of 30 pieces applies to each canapé ordered. Menu is subject to change.

CANAPÉ PACKAGES

PREMIUM \$35pp

King Brown Mushroom & Shallot Yakitori (VG, DF, GF)

Korean Beef Tartare, Taro Chip, Sesame Mayo, Hot Sauce (DF)

Blue Corn Tostada, Feta, Guacamole (V, DF, GF)

Turmeric & Lime Chicken skewer, Peanut Sauce (DF, GF)

Southern Fried Popcorn Shrimp, Cajun Aioli (DF)

W.A. Scallop, Miso Glaze, Sesame, Shallots (DF, GF)

Wagyu Beef Slider, Ketchup, American Mustard, Jack Cheese, Pickles

DELUXE \$45pp

Coffin Bay Pacific Oysters, Mignonette Dressing (DF, GF)

King Brown Mushroom & Shallot Yakitori (VG, DF, GF)

Korean Beef Tartare, Taro Chip, Sesame Mayo, Hot Sauce (DF)

Turmeric & Lime Chicken skewer, Peanut Sauce (DF, GF)

W.A. Scallop, Miso Glaze, Sesame, Shallots (DF, GF)

Grilled Lamb Shish, Pomegranate, Minted Yoghurt (GF)

Beer Battered Barramundi Taco, Cabbage, Chipotle Mayo, Lime (DF)

Wagyu Beef Slider, Ketchup, American Mustard, Jack Cheese, Pickles

Panikeke (Samoan Banana Donuts), Cinnamon, Nutella (V)



*Menu subject to change. Minimum 30 people required for a canapé package.



BEUERAGE PACKAGES

CHOOSE FROM ONE OF OUR PACKAGES BELOW, OR OPT FOR A BAR TAB OR CASH BAR FOR YOUR EVENT.

CLASSIC \$45 FOR 2HRS | \$55 FOR 3HRS | \$67 FOR 4 HRS

Zilzie BTW Sparkling Murray Darling

Zizle Selection 23 Sauvignon Blanc Murray Darling

Zizlie BTW Rosé Orange, NSW

Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA

Draught Beers Tooheys New, Hahn Super Dry, Kosciuszko, James Squire One Fifty Lashes

James Boag's Premium Light Bottled

Soft Drinks. Mineral Water & Juices

PREMIUM \$70 FOR 2HRS | \$80 FOR 3HRS | \$90 FOR 4HRS

Varichon et Clerc Blanc de Blanc Burgundy, FRA

Brightwater Gravels Pinot Gris Nelson, NZ

Saint Rosé Provence, FRA

Paxton AAA Shiraz Grenache McLaren Vale, SA (Organic)

Paringa Estate Mornington Peninsula, VIC

All Draught Beers & Fellr Seltzer

James Boags Premium Light Bottled

House Spirits With Mixers

Soft Drinks, Mineral Water & Juices

*Menu subject to change. Minimum 50 people required for a beverage package.





SISTER VENUES

VERANDAH

PRECINCT

www.verandah.com.au • Sydney



GREENWOOD

www.greenwoodhotel.com • North Sydney



THE BUENA

www.thebuena.com.au • Mosman



RICHMOND

www.therichmondinn.com.au • Richmond, NSW



THE PRINCE CONSORT

www.theprinceconsort.com.au • Fortitude Valley

