



CONFERENCE, MEETINGS & EVENTS





AN EVENT SPACE FOR EVERYONE

Potts Point Exhibition Centre is located within the inner-city suburb of Potts Point, just a stones throw away from Sydney's CBD. It boasts fantastic transport links, being in close proximity to Kings Cross train station and other readily available modes of travel.

Offering natural light and flexible room configurations our function spaces are suitable for intimate meetings, conference and training sessions, birthdays, engagements and product launches.

Whether your event is large or small, our catering packages provide delicious options for your delegates. Our dedicated on-site staff will arrange catering to complement your event, with options including breakfast meetings, morning and afternoon teas, lunch and dinners through to post-event cocktail packages.

FEATURES

Prime CBD location
Rooms to suit 10 to 250 people
Spacious pre-function and break out areas
Flexible room configurations
Delicious event packages
Natural lighting

EQUIPMENT

Data projector and screen LCD television Wireless internet PA system Onsite technical assistance Lift access On-site accommodation

SERVICES

Professional catering Inclusive conference day package



tel: (02) 9035 8888

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functions@thebourbon.com.au

22 Darlinghurst Rd,

Potts Point NSW 2011



FUNCTION — SPACES GROUND FLOOR

tel: (02) 9035 8888 www.thebourbon.com.au





RUSHCUTTERS CORNER

This intimate and secluded space located at the rear of the venue is ideal for groups who want to be a part of the main environment yet enjoy a spacious area of their own. Perfect for celebratory seated dinners, business lunches and cocktail parties.

SIT-DOWN 32



RED LEAF LOUNGE

An opened area that features panoramic windows overlooking the outdoor terrace. Furnished with lush lounges and cosy booths, it's perfect for larger receptions, cocktail parties, product launches and media events.

COCKTAIL 80



THE NOOK

The ultimate experience. Bottle service and private host available on request.

SIT-DOWN 12

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THE DEN

A luxe and intimate space that epitomises sophisticated elegance and impeccable detail. Featuring its own contemporary fireplace, this exquisite art deco space allows for privacy whilst still allowing your group to enjoy the venues atmosphere.

SIT-DOWN 14 | COCKTAIL 30



THE BOULEVARD

This unique outdoor/indoor terrace area is suitable for large groups and events. It overlooks the renowned Macleay street.

SIT-DOWN 35 | COCKTAIL 70



MACLEAY SUITE

Overlooking the heritage listed El-Alamein Memorial Fountain, this sunlit space is perfect for any intimate dinner or gathering.

SIT-DOWN 6 | COCKTAIL 15



INDOORS

KINGS LANDING

An intimate function space with casual lounge seating suitable for cocktail receptions followed by a sit down dinner.

OUTDOORS

JOSEPH POTTS TERRACE

Unique indoor/outdoor terrace with panoramic views of Potts Point and Darlinghurst Street below, suitable for large events.

INDOORS SIT-DOWN 60 | COCKTAIL 200 CLASSROOM 20 | THEATRE 60

> **OUTDOORS COCKTAIL 100**







INDOORS

EL ALAMEIN LOFT

The perfect space for seated dinners, product launches or cocktail parties. A large open area with an exclusive bar when joined with the Darlinghurst Pavilion.

OUTDOORS

DARLINGHURST PAVILION

An open outdoor terrace, with wooden lattice detailing, a great add on to the El Alamein Loft for those larger product launches and media events.

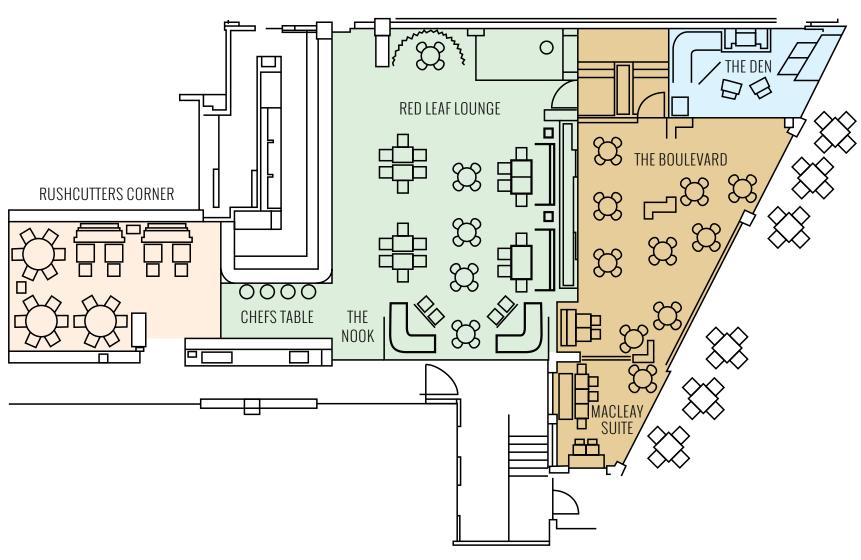
INDOORS SIT-DOWN 64 | COCKTAIL 150 CLASSROOM 55 | THEATRE 100

> **OUTDOORS COCKTAIL 150**



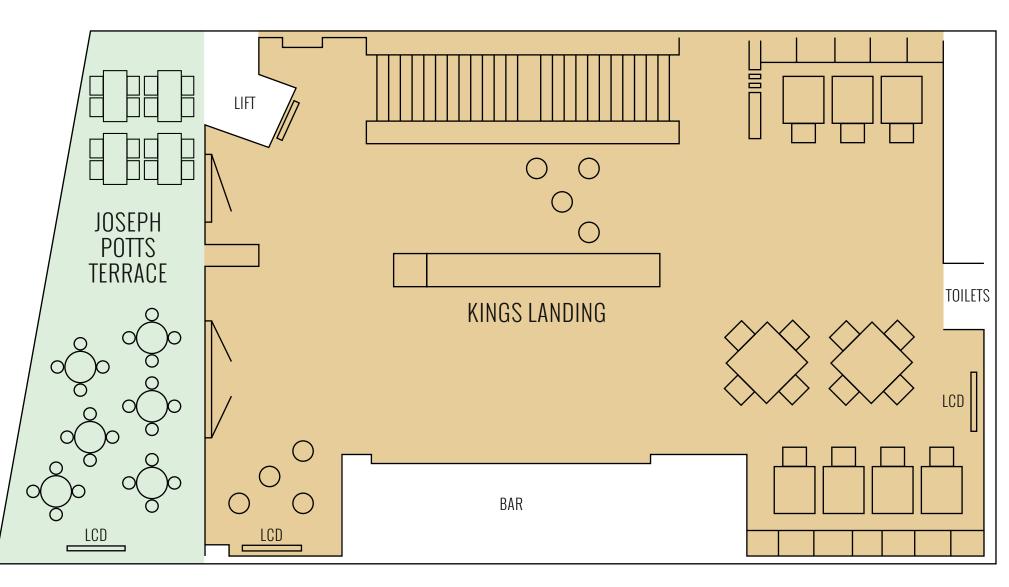






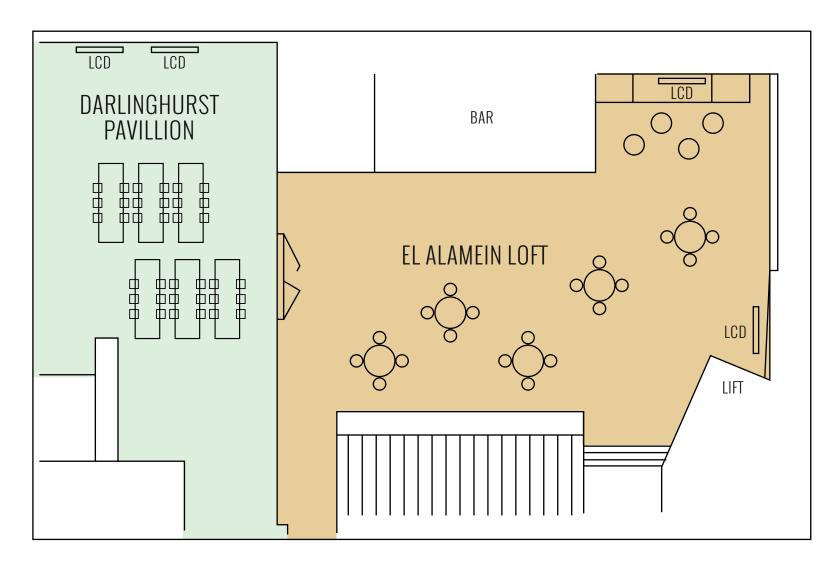


FLOUR \overline{PLAN} FIRST FLOOR









BREAKFAST — MENU

MIN 20 PEOPLE

ON ARRIVAL (ALL PACKAGES)

Virgin bloody mary & iced coffee shots



\$35 PER PERSON

BH BREAKFAST BURGER - sausage pattie, maple bacon, cheese, scrambled egg, hash brown, avocado, baby spinach, tomato, special hollandaise sauce, bbg sauce

TO SHARE - waffle fries & bloody mary ketchup

DESSERT - bbq grilled jam donut sliders with peanut butter, jelly, whipped cream, cinnamon sugar

COURSE PACKAGE

\$42 PER PERSON

ENTREE - honey yoghurt, fruit compote, bircher muesli

MAIN - sourdough toast & eggs your way, bacon, hollandaise sauce

TO SHARE WITH MAIN - tomatoes, mushrooms, hash browns, baked beans, baby spinach

DESSERT - french toast, peanut butter, strawberry sauce, whipped cream, nutella



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BUFFET PACKAGE

\$55 PER PERSON

Honey yoghurt, fruit compote, bircher musli, muffins, croissants, fruit salad, toast selection, scrambled & fried eggs, bacon, tomatoes, baked beans, sauteed spinach, hash browns, mushrooms

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PASTA BUFFET LUNCH

\$42 PER PERSON

MINIMUM 20 PEOPLE

TO START (BOTH TO SHARE)

Garlic bread

Warm marinated olives

MAINS TO SHARE (CHOOSE 3)

Linguine, napolitana sauce, basil, parmesan

Risoni, mediterranean vegetables, garlic butter, ricotta

Carbonara: spaghetti, bacon, black pepper, cream, egg yolk, grana padano

Boscaiola: fettuccine, bacon, mushroom, garlic, white wine cream, parsley, parmesan

Pork & veal meatballs, spaghetti, napolitana sauce, chilli, oregano, parmesan

Beef bolognaise, casarecce, pesto

Penne, chicken, mushrooms, pesto, feta

Beef lasagne: layered pasta, beef ragu, béchamel & napolitana sauce topped with mozzarella

Mussels, angel hair, tomato sugo, chilli, garlic, pangrattato

Mushroom risotto, parmesan, herbs

DESSERT (CHOOSE 1)

Nutella, strawberry & mascarpone pizza

Affogatto







SIT DOWN 2 OR 3 COURSE

2 COURSE ALTERNATE PLATE (2 CHOICES PER COURSE)

\$52 PER PERSON

3 COURSE ALTERNATE
PLATE (3 CHOICES
PER COURSE)
\$65 PER PERSON

MINIMUM 20 PEOPLE

Vegetarian and vegan options available on request

ON ARRIVAL(ALL PACKAGES)

House baked dinner rolls, schmaltz butter

ENTREE

King prawn, angel hair, cherry tomato, lemon butter

Steak tartar, croutons, mustard

Lamb backstrap, macerated beetroot, carrot puree, cress grilled asparagus, poached egg, truffled pecorino

Duck breast, pear & orange salad, shaved fennel, crushed pistachio

MAIN

Fillet mignon, field mushroom, baby spinach, chats, bearnaise

Lamb ragu, papardelle, lentils, cherry tomato, grana padano, pangrattato

Lemon prawn & speck risotto, peas, confit chilli & garlic, reggiano

Crispy skin chicken breast, polenta, baby spinach, tomato & olive sugo

Pork belly, greens, creamed sweet potato, calvados jus

DESSERT

Choc nougat mousse, salted caramel sauce, waffer

Coconut, lime & pineapple panna cotta

Whipped cream, passion fruit, strawberries, black pepper meringue





CANAPE FUNCTION PACKS

MINIMUM 20 PEOPLE

PACKAGE 1 \$28 PER PERSON

2 Canapes, 1 substantial canape, 1 dessert canape

PACKAGE 2 \$33 PER PERSON

2 Canapes, 2 substantial canapes, 1 dessert canape

PACKAGE 3 \$38 PER PERSON

3 Canapes, 1 substantial canape, 2 dessert canapes

PACKAGE 4 \$43 PER PERSON

3 Canapes, 2 substantial canape, 2 dessert canapes

PACKAGE 5 \$48 PER PERSON

3 Canapes, 3 substantial canape, 2 dessert canapes



CANAPES/FINGER FOOD

Vietnamese rice paper rolls, peanut sauce (v)

Green chermoula chicken skewers, parmesan aioli (c)

Beef & black pepper pies, mustard mash potato, peas, onion gravy (b)

Chorizo, corn & manchego croquettes, sriracha mayo (p)

House hot smoked salmon & horseradish creme fraiche, blini (s)

Salt & szechuan pepper prawns, lemongrass sauce (s)

Southern popcorn chicken, ranch dressing (c)

Morrocan lamb meatballs, mint yoghurt (I)

5 Cheese arancini, arrabiata sauce (v)

Zucchini feta & mint fritters, aioli (v)

SUBSTANTIAL CANAPES

Cheese burger sliders (b)

Portuguese chicken sliders (c)

Prawn & chorizo skewers (p/s)

Wild mushroom risotto, truffled pecorino (v)

DESSERT CANAPES

Nutella crepe, strawberry sauce, whipped cream

Deep fried choc honeycomb cheese cake squares

Icecream sandwiches





BBQ PACKAGES

1 PACKAGE PER FUNCTION

MINIMUM 20 PEOPLE

BURGER PACKAGE

\$38 PER PERSON

MAIN - Aussie burger with the lot(lettuce, tomato, beetroot, pineapple, onions, beef pattie, cheese, bacon, fried egg, ketchup, bbg sauce, mayo

TO SHARE - fries, house salad, sauces

DESSERT - bbq grilled jam donut slider with peanut butter, jelly, whipped cream, cinnamon sugar

AMERICAN BBQ PACKAGE

\$75 PER PERSON

TO START - bbq chicken wings with half bbq and half buffalo sauce, beef brisket slider with slaw and bourbon & coke bbq sauce

MAIN - house smoked pork spare rib, peppered steak, cajun drumsticks, carolina slaw, green salad, bbq corn, jacket potato, Pickles, bbq corn bread, sauces

BASIC BBQ PACKAGE

\$40 PER PERSON

MAIN - thin pork sausage, rump steak, marinated chicken breast, house salad, slaw, bbq corn, jacket potato, bread, sauces & condiments



BUILD YOUR OWN PACKAGE OR ADD TO ANY PACKAGE

ALL PRICES PER PERSON

Minimum 3 Meats, 2 salads and 2 sides

Minimum 20 people

MEATS, SEAFOODS AND VEGETARIAN OPTIONS

Rump steak \$6

Scotch fillet \$9

Thin beef sausages \$3

Thick pork cumberland sausages \$5

Lemon, garlic & herb chicken breast \$8

King prawn skewers \$12

Aussie beef rissoles \$5

Salmon fillets \$12

Barramundi fillet \$12

Pork spare ribs \$8

Marinated cauliflower steaks \$5

Classic aussie beef burgers \$12

SALADS

Coleslaw \$5

House salad \$5

Potato salad \$5

Pasta salad \$5

Crispy noodle salad \$5

SIDES

Jacket potatoes \$5

Corn on the cobb \$5

Chips \$5

Sweet potato chips \$5

Dinner rolls \$3





DUDE FOOD PLATTERS

EACH PLATTER SERVES 8-10 PEOPLE

4 CHOICES/PLATTER \$100

5 CHOICES/PLATTER \$120

6 CHOICES/PLATTER \$140

Mini hot dogs - ketchup, mustard, onions, crispy onions

Loaded fries - fries, mixed cheese, maple bacon bits, crispy onions, bh
sauce

Onion rings - bh sauce

Popcorn chicken & waffles - bacon bits, maple mayo

Wagyu cheese burger sliders - pickles, onion, bh sauce

Crumbed spicy pork meatballs, parmesan - pesto aioli

Buffalo shrimp sliders - pickled carrot, iceberg, aioli

Crispy chicken wings - buffalo sauce

Pork belly bites - bourbon & coke sauce

Mac & cheese bombs - bh sauce

FINGER SANDWICH PLATTERS

EACH PLATTER SERVES 8-10 PEOPLE

3 CHOICES \$35/PLATTER

4 CHOICE \$40/PLATTER

5 CHOICE \$50/PLATTER

Curried egg

Tuna, sweet corn & mayo

Chicken, cheese, lettuce & aioli

B.I.A.T

Chicken salad

Roast beef, mustard, frisse

Cucumber, lemon & dill yoghurt

Salmon, dill, lettuce, mayo

Ham, cheese, tomato, seeded mustard

Tomato, beetroot, alfalfa, carrot, mustard mayo





SWEET TREATS

Nutella crepe, strawberry sauce, whipped cream \$5
Churros, cinnamon sugar, dulche de leche \$6
Jam donuts, peanut butter whipped cream \$6
Deep fried choc honeycomb cheese cake squares \$5
Icecream sandwiches \$5
Deep fried choc caramel icecreams \$8
Mint slice brownie \$6
Spiced maple caramel corn cones \$5
Mars bar spring rolls, chocolate sauce \$7
Boozy gaytime thickshake shots \$8

SHARE PLATTERS

EACH PLATTER SERVES 8-10 PEOPLE

ASIAN \$80

Spring rolls, dim sims, dumplings, shallot pancake, satay chicken skewers, wasabi mayo, sweet chilli, soy, sriracha

ANTIPASTO \$65

Cured meats, cheese, marinated vegetables, olives, dips, breads

POKE BOWL \$95

Your choice of house smoked salmon, tuna sashimi, poached chicken or fried tofu All served with: soft boiled eggs, pickled red cabbage, avocado, cucumber, tomato, mixed beans, carrot, brown rice, chilli, pineapple salsa

SEAFOOD \$130

Prawn cocktail, oysters mignonette, house smoked salmon, crumbed fish cocktails, salt & pepper squid, chips, tartare, 1000 island, lemongrass sauce, lemon

BREADS, DIPS, OLIVES, DUKKAH \$45

Selection of dips, marinated olives, cashew dukkah, breads

JATZ \$48

Jatz crackers, cabanossi, pickled onions, gherkins, cheddar, french onion dip

CHEESE \$65 (STANDARD) \$95 (PREMIUM)

A selection of local & imported cheeses, crackers, fruits, nuts & jams



HOST A ROAST

MINIMUM 20 PEOPLE

ALL PACKAGES \$42 PER PERSON ADDITIONAL MEATS \$8 PER PERSON

ALL PACKAGES

ON ARRIVAL - choc coated nuts, salted nuts, pretzels, cheese, cabanossi, jatz, french onion dip, allens party mix

MAINS

BEEF - mustard and herb striploin **SAUCE** - dijon cream

CHICKEN - stuffed whole chook
SAUCE - bread sauce

LAMB - lemon , garlic & rosemary shank **SAUCE** - mint jelly

PORK - belly with crackling **SAUCE** - apple

WITH MAINS - baby potatoes, carrot, pumpkin, peas, yorkshire pudding, gravy, mustards
DESSERT - bread & butter pudding, vanilla whipped cream





VEGAN CANAPES

RICE PAPER ROLLS \$4

Shredded wombok, pickled carrot, shallots, cucumber, Vietnamese mint, coriander, fried shallots, sweet soy, peanuts

ZUCCHINI & GARBONZO BEAN FRITTERS \$4

Red pepper dip

BUFFALO CAULIFLOWER \$4

Roasted & battered cauli bits, buffalo sauce

POPCORN TOFU \$4

Sriracha veganaisse

POLENTA CHIPS \$4

Arrabiata sauce

SWEET CORN CAKES \$4

Green tomato pickle

SWEET POTATO PIES \$6

Roast beetroot, chimichurri

SLIDERS \$9

Lettuce cups, BBQ jack fruit, onion ring, cheese, BH veganaisse, chick pea pattie

LEMON & RASBERRY SORBET LOLLIPOPS \$5

PB & J BITES \$5

VEGAN PLATTER

LOADED HUMMUS

Chick peas, pomegranite, shallots, pepitas, olive oil, balsamic glaze

CRUDITES

Carrot, radish, celery, apple, red capsicum, sugar snaps

CAULIFLOWER COUS COUS

Maple pickled raisins, almonds, parsley, orange

DIPS

Guacamole, balsamic beetroot, spiced carrot

SELECTION OF NUTS, DRIED FRUITS, OLIVES AND CRACKERS

\$90

BEVERAGE PACKAGES

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PACKAGE 1	2 HOURS	3 HOURS	4 HOURS
Cascade Premium Light Victoria Bitter Reschs Carlton Draught Dalliance Sparkling, Tumbarumba NSW Sweetwater Semillon, Hunter Valley NSW 2015 Sweetwater Cabernet Sauvignon, Hunter Valley NSWSoft Drink & Juice	\$40.00	\$50.00	\$60.00

PACKAGE 2	2 HOURS	3 HOURS	4 HOURS
Cascade Premium Light Victoria Bitter Reschs Carlton Draught Pure Blonde Coopers Pale Ale Dalliance Sparkling, Tumbarumba NSW Early Bird Moscato, Hunter Valley NSW Sweetwater Semillon, Hunter Valley NSW 2015 Sweetwater Cabernet Sauvignon, Hunter Valley NSW Soft Drink & Juice	\$50.00	\$60.00	\$70.00

PACKAGE 3	2 HOURS	3 HOURS	4 HOURS
Cascade Premium Light Pure Blonde Coopers Pale Ale Peroni Dalliance Sparkling, Tumbarumba NSW Early Bird Moscato, Hunter Valley NSW Hungerford Hill Sauvignon Blanc, Tumbarumba NSW 2015 Sweetwater Cabernet Sauvignon, Hunter Valley NSW 2015 Underground Pinot Noir, Tumbarumba NSW Soft Drink & Juice	\$60.00	\$70.00	\$80.00

MIN 20 PEOPLE

ADDITIONS

CIDER ON TAP ONLY \$5.00 PER PERSON

All beers served in middies or schooners only except Cascade Light which is served by the bottle.

All wines to be served by the glass only.

Cider can be added to package 2 or 3 only and for the total number of guests.

Should you purchase a 4 hour beverage package we will waiver the room hire for your event.



CONTACT DETAILS



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