

Events and Functions

The **Vanilla Room** is a beautifully designed, versatile and comfortable restaurant and bar situated on the northern part of Norton Street, Leichhardt. We cater for many sizes of functions or events, from a **small gathering of 6 friends** in leather booths, **up to seating for 65 guests**.

We offer different styles of functions with varying types of menus to suit. From cocktail menus in the downstairs lounge bar to interactive shared tasting menus in the upstairs restaurant to more formal a la carte menus. Enclosed are details and prices for each type of menu we offer.

The professionalism and experience of the **Vanilla Room** team will ensure that your function will be stress free and highly enjoyable. We will do our best to meet any requirement and provide efficient and friendly service at reasonable prices.

Please let us know if you have any questions or if you'd like to arrange an appointment or site inspection.

Kind regards,

George
Functions Co-ordinator
Contact: 0419 444 055

Cocktail Menu

This menu is designed to cater for those wishing to enjoy food while standing up, with the added mix of elegance and demure in the downstairs lounge bar area.

- **Canapés** (\$2 per item)

Cold canapés

- ___ Oven roasted tomato and Persian feta on crostini
- ___ Frittata with goat's cheese, peas and mint
- ___ Roasted beetroot and green onion tartlets with white bean puree

Warm/Hot canapés

- ___ Chicken skewers marinated in mint, lemon and garlic
- ___ 3 cheese filo triangles
- ___ Braised pork and veal meatballs with thyme and Shiraz
- ___ Char grilled Portuguese chorizo with chilli dipping sauce

___ TOTAL CANAPES

Optional Extras

- **Sharing Plates** (serves 3-5 people per plate as a starter)

- ___ **Meat plate** selection of cold and grilled meats, breads and cheese @ 24/plate
- ___ **Vegetarian plate** selection of marinated vegetables, dips, breads and cheese @ 24/plate
- ___ **Seafood plate** selection including calamari, garlic king prawns, tuna carpaccio and oysters @ 30/plate
- ___ **Cheese station** a selection of 3-4 imported and local cheeses served with crisp breads, fresh and dried fruits. This will be set up on a side board and guests can help themselves. @ 9/person

- **Pizza Selection** (serves 3-5 people as a starter)

- ___ **Prosciutto**, tomato, mozzarella, wild rocket and parmesan @ 15
- ___ **Butternut pumpkin**, goat's cheese, pinenuts and rosemary @ 15
- ___ **Salami**, tomato, mozzarella, mushrooms and mint @ 15
- ___ **Roast capsicum**, olives, anchovies and basil @ 15

Total spend \$ _____

A la carte' menu

The a la carte' menu is designed to give your event more of a formal and structured experience in the upstairs restaurant, however still has a taste of interactive dining.

A la carte' allows you to enjoy a more substantial menu with individual main courses. For mains, we will provide 2 options. For groups less than 12 people, we can provide 4 main dish options for your guests to choose on the night.

Select two or three courses:

- Two courses (includes sides) @ 50 per person
- Three courses (includes sides and coffees) @ 60 per person

- **Starters**

Please select (x) 3 starters for your function to be shared:

- Tasting plate selection of king prawns, calamari, tuna carpaccio and chorizo
- Lightly fried calamari with rocket, parmesan and basil aioli
- King prawns with garlic, chilli and virgin olive oil
- Carpaccio of yellow fin tuna with light soy, virgin olive oil and baby cress
- Meat plate (cold and char grilled meats, breads and cheese)
- Vegetable plate (marinated vegetables, dips, breads and cheese)

- **Mains** (serves 1) *Please select (x) 2 mains that will be served alternately at your function:*

- Aged fillet of beef with sautéed baby fennel, pepperonata, field mushrooms and Shiraz jus
- Roasted lamb rump with eggplant, bell pepper, zucchini and tomato caponata, baby capers and pine nuts
- Pan-fried chicken breast in a light cream sauce with prosciutto, grilled zucchini and asparagus
- Pea and zucchini risotto with garlic, mint and vermouth
- Fish of the day

- **Sides**

Please select (x) 2 sides for your function to be shared:

- Fried new potatoes with chilli dipping sauce
- Rocket salad with pear, shaved parmesan and balsamic oil dressing
- Sautéed seasonal vegetables with chilli and pine nuts

- **Treats** (for 3 course functions)

Please select (x) 2 treats for your function:

- Chocolate pudding
- Trio of gelato
- Amaretto crème brulee with thyme and balsamic roasted peach

Wine List

	Bottle
Sparkling and Champagne	
Vanilla Room Brut NV – <i>South Eastern Australia</i>	28
Morris Sparkling Shiraz Durif	35
Pascal Pibaleau – <i>Loire Valley, France</i>	65
Piper-Heidsieck Cuvee Brut – <i>Reims, France</i>	100
Piper-Heidsieck Rose Sauvage – <i>Reims, France</i>	100
Veuve Clicquot Yellow Label – <i>Reims, France</i>	135
Piper-Heidsieck Vintage 1996 – <i>Reims, France</i>	125
White Wine	
2007 Lalla Gully Riesling – <i>Tasmania</i>	35
2008 Skillogalee Riesling – <i>Clare Valley, SA</i>	34
2004 Mount Pleasant Elizabeth Semillon – <i>Hunter Valley, NSW</i>	30
2008 Norfolk Rise Pinot Grigio – <i>Mount Benson, SA</i>	27
2008 Leeuwin Estate Siblings Sauvignon Blanc Semillon – <i>Margaret River, WA</i>	40
2008 Catalina Sounds Sauvignon Blanc – <i>Marlborough, NZ</i>	42
2007 String Quartet Sauvignon Blanc – <i>Adelaide Hills, SA</i>	36
2008 Chapel Hill Verdelho – <i>McLaren Vale, SA</i>	36
2007 Scarborough Blue Label Chardonnay – <i>Hunter Valley, NSW</i>	36
2006 Harvey River Bridge Estate Unwooded Chardonnay – <i>Geographe, WA</i>	30
2006 Scarborough Yellow Label Chardonnay – <i>Hunter Valley, NSW</i>	40
2007 Fontana Candida Frascati – <i>Lazio, Italy</i>	25
Scarborough Late Harvest Semillon – <i>Hunter Valley, NSW</i>	33
Red Wine	
2006 Fonty's Pool Rose – <i>Pemberton, WA</i>	34
2008 Sticks Pinot Noir – <i>Yarra Valley, VIC</i>	30
2005 Yarravale Wines Reserve Black Label Pinot Noir – <i>Yarra Valley, VIC</i>	40
2007 Smithbrook Merlot – <i>Adelaide Hills, SA</i>	42
2007 Rockbare Shiraz – <i>McLaren Vale, SA</i>	32
2003 Scarborough Shiraz – <i>Hunter Valley, NSW</i>	38
2006 Mount Horrocks Shiraz – <i>Clare Valley, SA</i>	47
2005 Firegully Cabernet Merlot – <i>Margaret River, WA</i>	45
2007 Penley Cabernet Sauvignon – <i>Coonawarra, SA</i>	40
2005 Mitolo Serpico Cabernet Sauvignon – <i>McLaren Vale, SA</i>	99
2003 Zenato Valpolicella – <i>Veneto, Italy</i>	40
2005 Castiglioni Chianti – <i>Tuscany, Italy</i>	38

We can offer red and white house wine for your function at \$21 per bottle.

Vanilla Room Cocktails

Signature List – All \$14

Sour Apple Martini

Our signature cocktail. The subtle apple flavours of Teichenne Apple Schnapps (introduced into Sydney by Vanilla Room) combined with Absolut Citron Vodka, fresh lemons and cloudy apple juice.

Vanilla Chocolate Martini

Indulge your taste buds with this superb mix of vanilla vodka and chocolate schnapps, finished off with a hint of orange to complete this martini in style.

Vanilla Espresso Martini

Kickstart or revitalise your night with fresh espresso coffee, Absolut vanilla vodka, Kahlua, Teichenne vanilla schnapps and crème de cacao.

Speedy Gonzalez Coffee Martini

Perk up your evening with coffee infused Tequila, French cafe boheme liqueur, Kahlua and espresso coffee. Then dance the night away!

Long White Cloud Martini

Uplift your senses with fresh kiwifruit, Absolut Vodka, apple schnapps and Cointreau. Top it off with apple juice and float away.

French Martini

Classic, clean and crisp. Muddle fresh pineapple with Absolut Vodka, Chambord and pineapple juice to create this classic seductive treat.

Raspberry Margarita

A robustly refreshing raspberry twist on this zesty classic, with freshly muddled raspberries, lemons, limes, Sauza Tequila, Cointreau and raspberry liqueur.

A Sweet Peach Manhattan

Bringing a classic manhattan into the new age, using Jim Beam Small Batch, Cinzano Rosso and Teichenne Peach Schnapps.

Lychee Pear Martini

Introducing our new cocktail. Enjoy the refreshing flavours of pears and lychees, with Absolut Pear Vodka and lychee liqueur, with muddled limes and lychees.

Watermelonini

Fresh muddled watermelon and limes combined with Absolut Citron Vodka and Teichenne Peach Schnapps to account for this refreshing mix.

Raspberry and Macadamia Nut Caiprioska

Absolut Raspberri vodka, raspberry liqueur, freshly crushed raspberries, limes, mint and the finest macadamia nut syrup to create a unique and refreshing flavour to die for.

Strawberry Lychee Caiprioska

Caress your palate as ripe strawberries mesh with lychees, soak in their own essence and swim with Absolut vodka and muddled limes.

Vanilla Room Mule

Our version of the Moscow Mule. Using the finest Absolut vanilla vodka, limes, mint and ginger beer. A refreshing reward after a long day.

Hay Fever

A refreshing summer speciality using Lemon Tea, fresh mint, limes, vodka and Spanish Peach Schnapps.

Lemonchee

To create this unique masterpiece we use crushed lychees and fresh lemons, mixed with Plymouth Gin and Teichenne Vanilla Liqueur.

Vanilla Cactus

Go past the borderline and take a trip to a world of citrus fusion. Muddled limes and pineapple meet Sauza Tequila and vanilla schnapps, brushing past fresh basil and pineapple juice along the way.

Rim of Fire

A spicy apple margarita style cocktail sporting Tequila, apple schnapps, Tuaca and a rim to die for, cinnamon, red chilli sugar and vanilla sugar.

Apple Cinnamon Mojito

Spice up your night with Havana Club Rum, muddled fresh apple, limes and mint. Add a dash of apple schnapps and ground cinnamon, and head on down to the dance floor.

Watermelon Mojito

Relish the watermelon delights with Havana Club Rum, watermelon liqueur, mint and limes. Fresh for drinking under the sun.

Pomegranate and Vanilla Mojito

Titillate your tastebuds with the mythical pomegranate fruit liqueur, combined with lime, mint, white rum and Spanish vanilla schnapps. Open your mind.

Agwa Mojito

Melts in your mouth, not in your nose. A combination of muddled limes, mint, cocoa leaf liqueur and Havana Club Rum.

Cheeky Brazilian

Shake some Brazilian boot, as fresh peaches do the Samba with Cachaca Rum, peach schnapps and muddled limes.

Violent Femme

Sink yourself into the creamy delights of Baileys, French chocolate and a Violet Crumble surprise.

Spicy Apple Caiprioska

Spice up your night with this concoction of freshly muddled apple and limes, shaken with chilli infused Absolut Vodka, Teichenne Apple and Vanilla Schnapps with a rim to die for.

All traditional cocktails are available upon request.

Useful Function Information

DRINKS

We can set up **tabs** for individuals or groups on arrival at your function or a nominated value (**pre-paid**) can be placed "behind the bar" to serve the whole function. We also offer a "**cash bar**" where your guests simply pay as they go.

LIQUOR LICENSE

Vanilla Room is fully licensed until midnight Tuesday to Sunday and 1am Friday and Saturday. People under 18 years of age are not permitted in the downstairs bar at any time and not after 10pm in the restaurant.

OPENING HOURS

Tuesday to Thursday	6 -12 midnight
Friday and Saturday	6 – 1am
Sunday	5 -12 midnight

Function bookings outside our normal opening hours can be booked with a guarantee minimum expenditure of \$1500.

FUNCTIONS

All functions with 12 or more people, must select from the set menus outlined in the function package.

Menu selection must be confirmed 4 days prior to the function, and the number of guests must be confirmed 24 hours prior to the function. A reduction in the number of guests less than 24 hours before the function will still incur full charge.

Cake cutting charge for BYO cakes is \$3 per person.

10% surcharge on public holidays.

Vanilla Room Credit Card Authorisation

PLEASE COMPLETE AND **FAX TO 9569 9422** OR EMAIL TO info@vanillaroom.com.au WHEN CONFIRMING YOUR FUNCTION.

WE REQUEST A CREDIT CARD AUTHORISATION FORM TO BE FILLED IN TO CONFIRM YOUR BOOKING ALONG WITH THE SIGNED TERMS AND CONDITIONS. FOR ASSISTANCE PLEASE CONTACT US BY CALLING **9569 9411** OR **0419 444 055**.

CONTACT NAME.....

BUSINESS NAME (if applicable).....

CONTACT NUMBER.....

FAX NUMBER..... EMAIL ADDRESS.....

BOOKING DATE..... No. GUESTS.....

CREDIT CARD DETAILS

TYPE OF CARD (Please circle):

- MASTERCARD
- VISA
- AMERICAN EXPRESS

CARD NUMBER..... EXPIRY DATE: ____ / ____

CARD VERIFICATION NUMBER.....

I AUTHORISE MY CREDIT CARD DETAILS TO BE HELD ON FILE IN ORDER TO SECURE MY BOOKING AND FOR ANY CANCELLATION FEE OR OUTSTANDING AMOUNTS TO BE CHARGED TO THIS CARD UNLESS ANOTHER FORM OF PAYMENT IS PROVIDED.

PLEASE PRINT CARD HOLDER NAME:

CARD HOLDER'S SIGNATURE: TODAY'S DATE:

PLEASE NOTE: CREDIT CARD DETAILS ARE AUTHORISED WITH THE MERCHANT TO PREVENT FRAUD.

Terms and Conditions

PLEASE COMPLETE AND **FAX TO 02 9569 9422** WHEN CONFIRMING YOUR FUNCTION.

CONFIRMATION

THE VANILLA ROOM WILL REQUIRE CONFIRMATION BY EITHER COMPLETING THE AUTHORISATION FORM ABOVE OR BY CASH, BANK TRANSFER OR COMPANY CHEQUE OF 35% OF THE TOTAL COST. UNTIL WE RECEIVE THE COMPLETED FORMS OR A DEPOSIT, YOUR BOOKING IS NOT GUARANTEED.

MENU DETAILS NEED TO BE CONFIRMED FOUR DAYS PRIOR TO THE FUNCTION. CONFIRMATION OF THE NUMBER OF GUESTS ATTENDING THE FUNCTION MUST OCCUR **24 HOURS PRIOR TO ARRIVAL**. THIS WILL BE THE MINIMUM CHARGED AMOUNT. VANILLA ROOM WILL TRY TO ACCOMMODATE ADDITIONAL GUESTS IN THE PARTY BUT WILL NOT REFUND WHEN THERE IS LESS THAN THE CONFIRMED AMOUNT. A REDUCTION IN THE NUMBER OF GUESTS, LESS THAN 24 HOURS BEFORE THE FUNCTION WILL STILL INCUR FULL CHARGE.

FUNCTION ACCOUNTS MUST BE PAID PRIOR TO, OR AT THE END OF THE FUNCTION. PAYMENT CAN BE MADE BY CASH, BUSINESS CHEQUE OR CREDIT CARD.

PLEASE NOTE THAT WE DO NOT INVOICE AFTER THE FUNCTION.

CANCELLATION

MORE THAN TWO WEEKS PRIOR TO FUNCTION DATE – **DEPOSIT IS REFUNDED** IN FULL WITH NO CANCELLATION FEE.

ONE WEEK PRIOR TO THE FUNCTION DATE, A **CANCELLATION FEE OF \$200** IS APPLIED TO YOUR CREDIT CARD.

LESS THAN 7 DAYS PRIOR TO ARRIVAL – **35% OF THE VALUE OF YOUR FUNCTION** IS APPLIED TO YOUR CREDIT CARD.

LICENSING REGULATIONS

THE VANILLA ROOM OPERATES UNDER THE NSW LIQUOR LICENSING ACT AND **RESERVES THE RIGHT TO REFUSE SERVICE** OR REMOVE CLIENTS FROM THE PREMISES AT THE MANAGEMENT'S DISCRETION.

PATRONS MUST RESPECT THE LAWS UNDER WHICH WE OPERATE. **PERSONS UNDER 18 YEARS** OF AGE MUST BE ACCOMPANIED BY THEIR PARENT OR GUARDIAN AND SUPERVISED AT ALL TIMES. AGREED ARRIVAL AND DEPARTURE TIMES MUST BE ADHERED TO.

DAMAGES AND BREAKAGES

THE CLIENT IS RESPONSIBLE FOR ANY LOSS OR DAMAGE CAUSED BY THE CLIENT AND/OR THEIR INVITEES WHILE ON THE PREMISES. NO RESPONSIBILITY IS TAKEN FOR LOSS OR DAMAGE OF GUEST'S BELONGINGS.

I AGREE TO THE TERMS AND CONDITIONS AS STATED ABOVE.

PLEASE PRINT NAME..... **DATE**.....

COMPANY..... **SIGNED**.....