

ATOMIC REDFERN

FUNCTION PACK!

158 REGENT STREET



AT ATOMIC WE LOVE HOSTING A PARTY. COME DOWN, ENJOY REDFERN AND GET THE PARTY STARTED IN YOUR VERY OWN AREA!

UPTOWN

±100 GUESTS

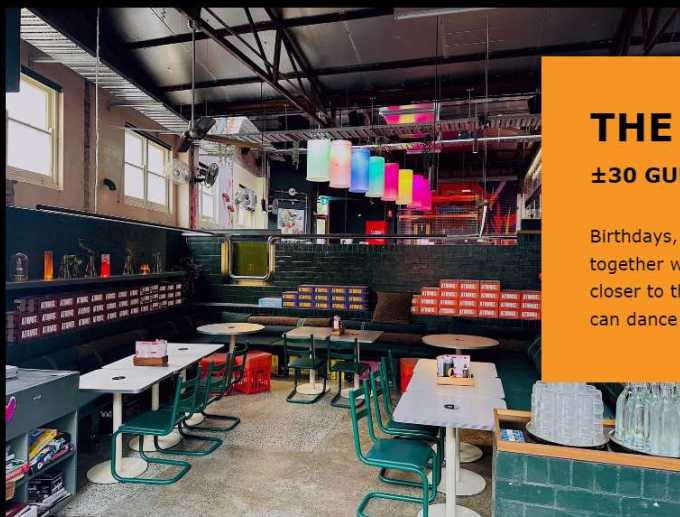
Having a party that's just too big for your house? We've got you covered. Watch the Atomic Kitchen do its thing while you drink and dine.



THE COVE

±30 GUESTS

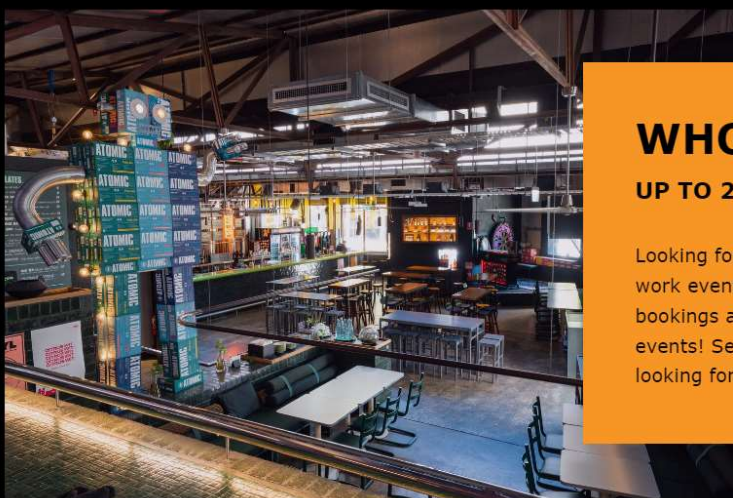
Birthdays, engagements or any ol' get together with friends. The Cove is closer to the bar than the stage so you can dance AND hold a convo. 😊



WHOLE VENUE!

UP TO 200 GUESTS

Looking for a big blowout social or work event? We offer entire venue bookings and can cater to all types of events! Send us enquiry if you're looking for a whole venue to yourself!



FULL VENUE HIRE IS AVAILABLE - FREE OF CHARGE- TALK TO OUR STAFF TODAY ABOUT TAKING OVER THE BREWERY FOR YOUR OWN PRIVATE FUNCTION! MINIMUM SPENDS VARY DEPENDING ON DAYS AND TIMES.

MONDAY	\$6000
TUESDAY	\$6000
WEDNESDAY	\$7000
THURSDAY	\$11,000
FRIDAY	\$14,000
SATURDAY	\$15,000
SUNDAY	\$7,000

***PRICES MAY INCREASE DEPENDING ON FOOD AND DRINK OPTIONS SELECTED, SIZE OF THE PARTY, TIME OF YEAR AND FUNCTION DURATION.**

WE CAN ALSO ADD ENTERTAINMENT OPTIONS FOR YOUR FUNCTION, CUSTOM PLAYLISTS, DJ, PRIVATE TRIVIA OR EVEN OUR VERY OWN GAME SHOW; WHEEL OF POURTUNE!



FUNCTION SNACKS AND DINING!

BUILD YOUR OWN PACKAGE:

OPTION 1: 5 CANAPE CHOICES - \$45 PER HEAD

OPTION 2: 5 CANAPE CHOICES + 1 SUBSTANTIALS - \$55 PER HEAD

OPTION 3: 5 CANAPE CHOICES + 2 SUBSTANTIALS - \$65 PER HEAD

CANAPES

Cured salmon, ponzu wasabi emulsion, ginger oil [GF on request]
Beef sausage rolls, sticky kimchi ketchup
Popcorn chicken, sriracha, black pepper aioli
Takayoki skewers, tonkatsu sauce, bonito flakes
Chicken tender strips, sriracha mayo
Tempura prawns, sriracha mayo, tobiko
Steamed ginger prawn dumplings, ponzu, garlic aioli

CANAPES - VEGETARIAN

Harumaki spring rolls, ponzu sauce
Crispy eggplant skewers, black vinegar caramel, ginger, peanuts [GF]
Vegetarian dumplings, garlic, chives

CANAPES - SWEETS

Matcha cheesecake
Mochi cake skewer
Mango custard mochi
Sticky date pudding, miso butterscotch

SUBSTANTIALS

Beef shin bao, pickled cabbage, BBQ sauce, garlic aioli
Battered fish & chips, cabbage, tartare sauce, pickles
Atomic beef slider, cheese, lettuce, special sauce
Chicken slider, coriander mayo, sesame, redback venom hot sauce

PLATTERS - 20PCS PER SERVE

Beef shin bao, pickled cabbage, BBQ sauce, garlic aioli	\$170
Battered fish & chips, cabbage, tartare sauce, pickles	\$180
Atomic beef slider, cheese, lettuce, special sauce	\$180
Chicken slider, coriander mayo, sesame, redback venom hot sauce	\$180
Atomic chicken wings, redback venom hot sauce, black pepper aioli	\$40





DRINKS PACKAGES

DRINK OPTIONS FOR YOU AND YOUR GUESTS CAN BE CATERED TO YOUR PREFERENCE.

FOR FUNCTION DRINKS TABS, WE CAN CREATE A CUSTOM OFFERING THAT SUITS YOU!

You can opt for a complete offering including full tap beer range, wines, cocktails and non-alcoholic.

Looking for something more basic? Restrict your tab to schooners of core range beer, house wines and non-alcoholic.

We are here to work with you to create the perfect solution for your event based on your budget.

PAY-AS-YOU-GO OPTION ALSO AVAILABLE FOR YOUR GUESTS TO SORT THEIR OWN DRINKS!

SEE OUR DRINKS MENU FOR THE COMPLETE OFFERING.



T&CS

Confirmation and payment

We do not hold tentative bookings. A function booking is secure and confirmed once we have received the signed and completed booking form. Functions over 30 guests require a deposit of \$500. Complete catering order must be submitted at least seven (7) days prior to event so ensure adequate preparation can be made. We require full payment of catering invoice within three (3) working days of it being issued. Please note we accept Visa, Mastercard and AMEX. We do not accept Diners Club. Electronic bank transfer can be organised in advance via invoice.

All final invoices are to be paid seven (7) working days prior to the event.

Deposits are non-refundable.

All incidentals (outstanding beverages, last minute increases to number of guests etc...) are to be settled on the night by cash or credit card.

The final account and any outstanding charges will be presented to you or a representative of your choice at the

conclusion of your event. If you will not be settling the account directly we ask that you introduce the venue manager to the person responsible for settling the account on the night.

Responsible service of alcohol

To ensure everybody is enjoying their time at Atomic, we adhere strictly to the Responsible Service of Alcohol laws. As such we reserve the right to refuse entry or service of alcohol to any patron that is underage, intoxicated or behaving in an anti-social manner. ALL guests under the age of 18 are required to be with their legal guardian/parent at all times for them to be able to take part in the function.

Under the liquor licensing laws of New South Wales, guests 25 years of age or younger are required to have the correct proof of ID.

We accept the following forms of identification:

(Please note they must be valid, expired forms will not be accepted)

Australian Driver's License

NSW Proof of Age Card

Passport

Any anti-social behaviour, breaches to house policy or fail to quit offences may result in immediate cessation of the event without refund of deposit or other pre-payments.

Final Details

Final numbers, menu and dietary requests are required one week (7 days) prior to your function.

Once final numbers have been confirmed and paid for, we are unable to process refunds if your number of guests decreases. We can however accommodate minor increases up until 48 hours prior to your function.

All functions are required to arrive at the time of reservation, so we are able to deliver the best experience. Late arrival will not extend the time period at which the space is reserved for your group.

