



Welcome

Budburst Small Bar is a friendly neighbourhood bar offering wine, craft beer and small plates.

Housed in a 100 year old cottage, the venue comprises a front bar, two alfresco areas, plus a dining room and open kitchen. With high ceilings, wooden floorboards, exposed brick, and solid rustic furniture, Budburst Small Bar is a new venue with old world charm.

Brittany-born Head Chef Gwenael Lesle came to Budburst after working at his own restaurant, Bouchon Bistro, for 11 years, and at Friends (Hyatt) before that. Chef Gwenael makes some of Perth's best charcuterie, along with seasonal, French inspired small plates.

Owner/Sommelier Rachael Niall has created a contemporary beverage list featuring local and international products, which change regularly. There is a focus on lesser known wines made with minimal intervention, many of them available by the glass, in addition to craft beer and quality spirits.

OCCASIONS

Budburst is perfect for a range of occasions that require a space that is both intimate and unique. A mix of new and old world, just a few minutes from the CBD.

- Long table dinners or degustations
- Weddings
- Cocktail functions
- Creative workshops
- Wine education classes (for corporate and social clubs)
- Corporate meetings and events

FUNCTION SPACES AND FEES

Dining Room

40 guests maximum for a sit down function

50 guests maximum for a stand up/cocktail style function

Friday - Saturday: \$3000 minimum spend

Wednesday-Thursday: \$2100 minimum spend

Monday -Tuesday: negotiable

Full Venue

Exclusive hire of the full venue gives you use of the front bar, dining and alfresco areas. Maximum capacity is 75 guests (see above for restrictions on dining room limitations)

Friday - Saturday: \$4500 minimum spend

Wednesday-Thursday: \$2700 minimum spend

Sunday-Tuesday: negotiable

Group Bookings

Regular group bookings of 10 or more people incur a deposit of \$20 per person and are required to dine on a set menu. Group booking deposits are non-refundable, unless you cancel at least 14 days prior to the booking date.

SET MENUS

Set Menus are a requirement for all bookings of 10 or more guests. Please note that the menus given are **samples only**, and the contents may change depending on the season and availability of ingredients.

<p style="text-align: center;">3 Courses</p> <p style="text-align: center;">\$45 per person</p> <p>Charcuterie boards, to share</p> <hr style="width: 10%; margin: auto;"/> <p>Free range chicken medallion, spiced tomato and eggplant, green mango chutney</p> <hr style="width: 10%; margin: auto;"/> <p>Banana parfait, dark chocolate ganache, mango curd, passionfruit syrup</p>	<p style="text-align: center;">4 Courses</p> <p style="text-align: center;">\$65 per person</p> <p>Charcuterie boards, to share</p> <hr style="width: 10%; margin: auto;"/> <p>Cured ocean trout, shaved fennel, tomato, olive</p> <hr style="width: 10%; margin: auto;"/> <p>Braised beef cheek, shimeji mushrooms, chestnuts, blackberry reduction</p> <p style="text-align: center;">with</p> <p>mixed leaf salad and fresh baguette</p> <hr style="width: 10%; margin: auto;"/> <p>Banana parfait, dark chocolate ganache, mango curd, passionfruit syrup</p>	<p style="text-align: center;">5 Courses</p> <p style="text-align: center;">\$85 per person</p> <p>Assortment of canapés</p> <hr style="width: 10%; margin: auto;"/> <p>Cured ocean trout, shaved fennel, tomato, olive</p> <hr style="width: 10%; margin: auto;"/> <p style="text-align: center;"><i>Choice of:</i></p> <p>Saltwater Barramundi, spiced eggplant,</p> <p>shimeji mushroom, tomato & saffron</p> <p style="text-align: center;"><i>or</i></p> <p>Amelia Park lamb loin, braised lamb neck, beetroot purée, date, sesame</p> <p style="text-align: center;"><i>with</i></p> <p>mixed leaf salad and fresh baguette</p> <hr style="width: 10%; margin: auto;"/> <p>Banana parfait, dark chocolate ganache, mango curd, passionfruit syrup</p> <hr style="width: 10%; margin: auto;"/> <p>Selection of cheeses</p>
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SET MENUS – COCKTAIL FUNCTIONS

\$45 per person - choose 6 items

\$60 per person - choose 8 items

One of each chosen item will be served per person.

Tomato and ginger relish on brioche	Mussels and root vegetable remoulade
Goat's cheese, basil, olive	Salmon tartare with citrus aspic
Tomato gazpacho, parmesan crisp	Duck and pistachio terrine
Cured ocean trout, shaved fennel	Beef tataki with enoki mushrooms
Tiger prawns, pawpaw	Pork croquettes with remoulade
Scallop ceviche	Pork sliders with onion jam and pesto
Chicken medallion, tomato and ginger condiment	Smoked pork hock with herbed mayonnaise

BEVERAGES

Budburst has a large and varied list of quality wine, beer and spirits, both local and imported. Whilst we do not offer beverage packages as such, we can work with you to recommend products to suit your guests, menu and budget.

DEPOSIT

A deposit of 10% of your minimum spend must be paid in advance to secure your booking. Deposits are non-refundable, unless you cancel at least 21 days prior to the function.