



## **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 standup/cocktail style function

Hire fee Friday-Sunday: \$250 plus \$2500 minimum spend

Hire fee Wednesday-Thursday: \$150 plus \$2000 minimum spend

### **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)

Hire fee Friday-Sunday \$400 plus \$4000 minimum spend

Hire fee Monday-Tuesday \$250 (minimum spend on food and beverage negotiable)

### **Group Bookings**

Regular group bookings of 12 or more people incur a deposit of \$20 per person. Group booking deposits are non-refundable, unless you cancel at least 14 days prior to the date.

## SET MENUS

Set Menus are a requirement for all bookings of 12 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><b>3 Courses</b></p> <p><b>\$45 per person</b></p>	<p><b>4 Courses</b></p> <p><b>\$65 per person</b></p>	<p><b>5 Courses</b></p> <p><b>\$85 per person</b></p>
<p>Charcuterie boards, to share</p> <p>————</p>	<p>Charcuterie boards, to share</p> <p>————</p>	<p>Assortment of canapés and charcuterie</p> <p>————</p>
<p>Free range chicken medallion, spiced tomato and eggplant, green mango chutney</p> <p>————</p>	<p>Cured ocean trout, shaved fennel, tomato, olive</p> <p>————</p>	<p>Cured ocean trout, shaved fennel, tomato, olive</p> <p>————</p>
<p>Banana parfait, dark chocolate ganache, mango curd, passionfruit syrup</p>	<p>Braised beef cheek, shimeji mushrooms, chestnuts, blackberry reduction</p> <p>with</p> <p>mixed leaf salad and fresh baguette</p> <p>————</p>	<p><i>Choice of:</i></p> <p>Saltwater Barramundi, spiced eggplant,</p> <p>shimeji mushroom, tomato &amp; saffron</p> <p>or</p>
	<p>Banana parfait, dark chocolate ganache, mango curd, passionfruit syrup</p>	<p>Amelia Park lamb loin, braised lamb neck, beetroot purée, date, sesame</p> <p>with</p> <p>mixed leaf salad and fresh baguette</p> <p>————</p>
		<p>Banana parfait, dark chocolate ganache, mango curd, passionfruit syrup</p> <p>————</p>
		<p>Selection of cheeses</p>



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

### 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 (hire fee) must be paid in advance to secure your booking.

Deposits are non-refundable, unless you cancel at least 21 days prior to the function.