

BAR CONTE

FOOD AND DRINK EVENTS PACKAGE



Make your next event truly memorable.

Thank you for considering Bar Conte to host your next private function. We are pleased to offer a range of packages and dining options, giving you the freedom to create an event that suits your needs and tastes.

THE VENUE

Located in the heart of Surry Hills, in the corner of Foveaux Street and Riley Street, Bar Conte is a true little piece of Italy in the neighbourhood. Bar Conte focuses on what we consider to be one of the world's best cocktail, the Negroni. The Bar has a complete selection of Negronis with over 25 different versions, accompanied by Italian dishes designed to be shared. The Space is intimate and designed to welcome guests into what may feel like our own home, with the drinks and food being prepared from the heart.



EVENT SPACE AND CAPACITY

Whole venue hire, no room charge, minimum spend required:

Sit down dinner Max capacity 30 guests

Stand up Reception Max 60 guests

Lunch Time (11AM to 3PM) \$2'000 + 10% service charge

Evening weekdays \$4'000 + 10% service charge

Evening weekends \$9'000 + 10% service charge



THE FOOD

Sit-down Event Set Menus

SET MENU \$89

MARINATED OLIVES

HOMEMADE ROSEMARY
FOCACCIA, OLIO BALSAMICO

PROSCIUTTO AND MORTADELLA

BAKED TOMINO, SAGE,
PANCETTA, TRUFFLE HONEY

MARINATED EGGPLANT

KING PRAWNS PASTA,
TOMATOES SAUCE, N'DUJA
CRUMB

ROCKET SALAD

NEGRONI TIRAMISU'

SET MENU \$129

OYSTERS

MARINATED OLIVES

HOMEMADE ROSEMARY
FOCACCIA, OLIO
BALSAMICO

PROSCIUTTO AND
BRESAOLA

BAKED TOMINO, SAGE,
PANCETTA, TRUFFLE
HONEY

MARINATED EGGPLANT

KING PRAWNS PASTA,
TOMATOES SAUCE, N'DUJA
CRUMB

ROCKET SALAD

O'CONNOR RIB-EYE ON
THE BONE

CHIPS, TRUFFLE
MAYO, ORIGANO

NEGRONI TIRAMISU'

CANNOLI



CANAPE' MENU

*(Standing Reception only, price is per piece)

EAST33 SYDNEY ROCK OYSTER (Negroni dressing)	\$5
MARINATED OLIVES (DF, GF, V)	\$6
HOMEMADE ROSEMARY FOCACCIA, OLIO BALSAMICO (4 SLICES)	\$10
SALAME NEGRONI (40Gr) (DF,GF)	\$6
PORCINI TRUFFLE ARANCINI SERVED WITH PECORINO CREAM	\$3
SMOKED MOZZARELLA AND TOMATO ARANCINI WITH TOMATO AND PARMESAN SAUCE	\$3
4 CHEESE ARANCINI SERVED WITH GORGONZOLA SAUCE	\$3
CAPRESE BOCCONCINI SKEWER WITH BASIL PESTO (VEG, GF)	\$5
LAMB ARROSTICINI SERVED WITH TOMATO SALSA (DF, GF)	\$5
PORK AND FENNEL SAUSAGE AND CAPSICUM SKEEWER (DF, GF)	\$5
FRIED CALAMARI WITH AIOLI (60G PLATE) (DF)	\$7
MINI ITALIAN MEATBALL , TOMATO SAUCE AND PECORINO	\$3
OLIVE TAPENADE BRUSCHETTA (VEG, DF)	\$4
GARLIC AND TOMATO BRUSCHETTA (DF, VEG)	\$5
CREAM CHEESE SMOKED SALMON AND DILL SANDWICHES	\$7
TUNA ONION AND LETTUCE BRUSCHETTA (DF)	\$6
SEARED SCALLOPS, PEA PUREE AND GUANCIALE (DF, GF)	\$8
MINI PIZZA MIX FLAVOURS	\$5



DRINK PACKAGE



\$75 PER GUEST

3 HOURS PACKAGE

Classic Negroni or
Aperol Spritz on arrival
(one per guest)

Bottomless:

2021 Val d'oca Valdobbiadene
Prosecco Superiore Extra Dry
Millesimato DOCG

2021 Lungarotti Vermentino IGT

2021 Sangiovese Terre della Costa
IGT

Ichnusa Beer, Sardinian Lager

Soft drinks and juices