



Stacks

Bar Restaurant

Set Menu & Function Packages

T: 1300 989 989 | F: (02) 9267 1000 | E: functions@stacksbar.com.au | W: www.stacksbar.com.au



About

Turning a meal into a fine social occasion, Stacks Bar Restaurant offers some of life's most enjoyable things - flavoursome food, an impressive, funky bar and live music! Patrons can relax and enjoy the atmosphere and wonderful view from Darling Quarter or cook up a storm on our massive indoor BBQ Grill. The venue is perfect for any event big or small. Stacks' versatile menu and layout makes it the perfect place to hold your next function - treat your group to an experience they won't forget!



Capacity

Seated: 500 people
Cocktail: up to 1,300 people



Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning spaces in Darling Harbour including Nick's Seafood Restaurant | Cyren Bar Grill Seafood | I'm Angus Steakhouse | Adria Bar Restaurant | Nicks Bar & Grill | Stacks Bar Restaurant. We offer each of these stunning venues for exclusive events. Our restaurant and bars can be stripped to an empty canvas which with the professional help of our chefs, event managers and suppliers, we are able to transform to something spectacular and magical - a bespoke space for your event to be spoken of for years to come!

Functionality: Lighting & Staging | Audio Visual | Performances | Live Entertainment | DJ | Themeing | Flooring | Decorating + more

Weekday Lunch Menu

\$22pp

ON ARRIVAL

GARLIC BREAD & HONEY CHILLI
CHEESE BREAD TO SHARE

MAIN COURSE

A choice of will be offered for groups up to 25 guests or an alternate serve is required for more than 25 guests (Max 3 options) unless a pre order is received 24 hours prior

STACKS BEEF BURGER

Wagyu beef, bacon, cheese, tomato, rocket, beetroot, on a brioche bun with chips + onion rings

BATTERED FISH & CHIPS

Crispy battered fish served with homemade tartare sauce

SALT & PEPPER CALAMARI ^{NF}

With sweet chilli sauce & salad

I'M ANGUS RUMP STEAK ^{GF}

Topped with herb butter, served with salad

PERI PERI CHICKEN PIZZA

Marinated spicy chicken, capsicum, Spanish onion & chilli

SPINACH AND PUMPKIN SALAD ^{GF | V}

With feta, spiced beetroot, pine nuts & orange vinaigrette

Mains are served with chips to share

*Available Monday to Friday 11.30am till 3.30pm.
Excluding December and any special event days

Set Menu One

\$29pp (Pizza Package)

ON ARRIVAL

GARLIC BREAD

MAIN COURSE

SELECTION OF THE BELOW PIZZAS
SERVED FOR THE TABLE TO SHARE
(Gluten free pizza bases available on request)

CHICKEN SOUVLAKI PIZZA

Chicken marinated in lemon & oregano with tzatziki

PRAWN & CHILLI PIZZA

tiger prawns with chilli & spanish onion

PEPPERONI PIZZA

Spicy pepperoni, tomato, chilli & mozzarella

MARGARITA PIZZA ^V

Tomato sauce, oregano with melted mozzarella cheese

ROAST PUMPKIN & FETA PIZZA ^V

With spinach & pine nuts

Served with garden salad and fries to share

DESSERT

MINI PAVLOVA

Strawberry, kiwifruit & crème chantilly

Set Menu Two

\$40pp (2 Course)

ON ARRIVAL

VINE RIPENED TOMATO BRUSCHETTA
& ANTIPASTO TO SHARE

Feta, marinated olives, cured meats, cornichons & toasted sourdough

MAIN COURSE

Choice of for groups up to 25 guests.

Alternate drop for more than 25 guests (Max 3 options)

or SURF & TURF ^{GF}

I'm Angus sirloin fillet, tiger prawns, creamy mashed potato & café de paris

or PANFRIED BARRAMUNDI FILLET ^{GF}

Fricasse of wild mushroom, green beans with truffled veloute

or FREE RANGE CHICKEN BREAST ^{GF}

Served with cherry tomatoes, bocconcini with crispy pancetta & basil oil

or KING PRAWN PAPPARDELLE PASTA

Garlic, chilli, tomato pesto, sundried tomatoes, wild rocket & chilli oil

or SLOWLY BRAISED LAMB SHOULDER ^{GF | DF}

Confit garlic, spinach & lamb jus with parsnip crisp

or MUSHROOM TAGLIATELLE PASTA ^{V | NF}

Wild mushrooms in a porcini cream sauce

Mains are served with fries & garden salad to share for the table

Set Menu Three

\$50pp (Bread + 2 course)

\$60pp (Bread + 3 course)

A choice of will be offered for groups up to 25 guests.
Alternate serve is required for more than 25 guests (Max 3 options)

ON ARRIVAL

HONEY, CHILLI & CHEESE BREAD

SELECTION TO ENTICE

served on platters to share (1 between 4)

SALT & PEPPER CALAMARI ^{NF}
with tartare sauce

LAMB SOUVLAKI SKEWERS ^{NF | GF}
with tzatziki dipping sauce

GRILLED BABY OCTOPUS ^{NF | GF | DF}
with spicy citrus dressing

WILD MUSHROOM, LEEK, MOZZARELLA
& TRUFFLE ARANCINI ^{NF | V}

MAIN COURSE

RIVERINA ANGUS SIRLOIN ^{NF | GF}
Spinach, creamy mashed potato, pancetta crisp & red wine jus

or BARRAMUNDI FILLET ^{NF | GF}
Red bell pepper puree, baby broccolini & lemon butter

or FREE RANGE CHICKEN BREAST ^{NF | GF}
Cherry tomatoes, bocconcini, basil oil & herb salad

or PASTA NAPOLITANA ^{NF | V}
With parsley, onion & homemade napolitana sauce

All mains are served with garden salads & chips to share

DESSERT

CHOCOLATE BROWNIE
With Chocolate mousse & chocolate sorbet

or VANILLA PANNA COTTA
Served with a berry compote

Set Menu Four

\$60pp (Bread & Dips + 2 Course)

\$70pp (Bread & Dips + 3 Course)

A choice of will be offered for groups up to 25 guests.
Alternate serve is required for more than 25 guests (Max 3 options)

ON ARRIVAL

ASSORTED FRESHLY BAKED BREAD PLATE
With smoked salmon, taramasalata & olive tapenade dips

ENTREE

PRAWN & AVOCADO SALAD ^{GF | DF}
Fresh prawns, baby cos lettuce with a spicy citrus dressing

or CHICKEN SOUVLAKI ^{GF}
With a greek salad & tzatziki

or MARINATED LAMB CUTLETS ^{GF}
With spicy aubergine, cumin mayo & harissa oil

or PANFRIED HALOUMI CHEESE ^{GF | V}
with compressed watermelon, rocket & walnut crunch

MAIN COURSE

PRIME I'M ANGUS SCOTCH FILLET ^{GF | NF}
Served with spinach, roast potatoes & café de paris

or GRILLED SALMON FILLET ^{GF | NF}
Served with truffled asparagus, tiger prawns & béarnaise sauce

or FREE RANGE CHICKEN BREAST ^{GF | DF | NF}
Served with roast pumpkin, sautéed onion,
red wine jus & micro herbs

or VEGETARIAN RISOTTO ^V
Zucchini, mushroom, leek, asparagus
with parmesan cheese & arborio rice

All mains are served with garden salads & chips to share

DESSERT

CHOCOLATE TEMPTATION
Chocolate panna cotta with dark chocolate shavings

or BAILEYS BRULEE ^{GF AVAILABLE}
Served with salted caramel ice cream & biscotti

Canapé Menu

PACKAGE 1 | \$28PP | 1 HOUR | 4 STANDARD CANAPÉS + 1 DELUXE OR SUBSTANTIAL

PACKAGE 2 | \$39PP | 2 HOURS | 6 STANDARD CANAPÉS + 1 DELUXE OR SUBSTANTIAL

PACKAGE 3 | \$54PP | 3 HOURS | 8 STANDARD CANAPÉS + 2 DELUXE OR SUBSTANTIAL

PACKAGE 4 | \$69PP | 4 HOURS | 8 STANDARD CANAPÉS + 4 DELUXE OR SUBSTANTIAL

ADDITIONAL CANAPÉ SELECTION \$4 | DELUXE OR SUBSTANTIAL CANAPÉ SELECTION \$6

Standard Savoury Canapés

PRAWN TEMPURA with lime aioli
SMOKED SALMON & CUCUMBER BITES ^{GF}
CHICKEN SOUVLAKI with tzatziki ^{GF}
LAMB SOUVLAKI with tzatziki ^{GF}
HARISSA LAMB SKEWER
with coriander & garlic mayonnaise ^{GF}
BUFFALO MOZZARELLA, AUBERGINE CAVIAR
& **CHILLI JAM** ^{GF | V}
MUSHROOM AND TRUFFLE ARANCINI ^V
CHERRY TOMATO, BASIL
& **BOCCONCINI SKEWERS** ^{GF | V}
SPICED PORK & CARAMELIZED ONION
ON **CHINESE SPOON** ^{GF}
MINI ANTIPASTO BITES
ORANGE VINAIGRETTE DRESSED
MINI QUINOA SALAD ^V
KANGAROO CARPACCIO
on toasted croutons & red current

Deluxe Canapés

SPICED CRAB CAKES, LEMON & CHILLI
SYDNEY ROCK OYSTERS ^{GF}
SEARED TUNA, SESAME SEEDS, SEAWEED
& **WASABI MAYONNAISE** ^{GF}
SEARED SCALLOP & CORN SALSA GARNISH ^{GF}
SMOKED DUCK & CELERIAC REMOULADE ^{GF}
PEKING DUCK PANCAKES

Standard Dessert Canapés

CHOCOLATE BROWNIE
WITH RASPBERRY COULIS ^V
MINI PAVLOVAS
with crème chantilly & passionfruit ^{GF}
STICKY DATE & BUTTER SCOTCH BITES

Substantial Canapés

MINI FISH & CHIP CONES
beer battered with tartare sauce
BUFFALO CHICKEN WINGS
with spicy tomato sauce
PULLED PORK SLIDER
with pickled onion & bbq sauce
STEAK SLIDER
with rocket and tomato chutney
MINIATURE CHICKEN SOUVLAKI PIZZA
MINIATURE CHILLI PRAWN PIZZA
MINIATURE CHORIZO PIZZA
SPINACH & FETA TRIANGLES ^V

Optional Add On's

\$15^{PP}	CHEF'S SELECTION OF WELCOME CANAPÉS Chef's selection of three canapés served on arrival
\$10^{PP}	COCKTAIL ON ARRIVAL Please ask your events coordinator for the cocktail options
\$14^{EA}	TRIO OF DIPS Taramasalata, olive tapenade, salmon mousse served with assorted bread
\$16^{EA}	ANTIPASTO TO SHARE Cured meats, feta, marinated olives, cornichons & toasted sourdough

House Beverage Package

\$29pp (2 hours)

\$39pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE - Choice of 1 or 2 whites

Nick's Private Label Semillon Sauvignon Blanc

Nick's Private Label Pinot Gris

Nick's Private Label Chardonnay

RED WINE - Choice of 1 red

Nick's Private Label Shiraz

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Premium Beverage Package

\$34pp (2 hours)

\$44pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1 sparkling

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli 'King Valley' Prosecco

(King Valley, VIC)

WHITE WINES

Little Pebble Sauvignon Blanc

(Marlborough, NZ)

Tempus Two 'Wilde' Chardonnay

(Hunter Valley, NSW)

RED WINES

Opawa Pinot Noir

(Marlborough, NZ)

Grant Burge 'Benchmark' Shiraz

(Barossa Valley, SA)

Selection of tap & bottled beers

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Corona

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$37pp (2 hours)

\$49pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Chandon Brut NV (Yarra Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

WHITE WINES - Choice of 2 whites

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhone, FRANCE)

RED WINES - Choice of 2 reds

Mud House Pinot Noir (Central Otago, NZ)

Grant Burge 'The Benchmark' Shiraz (Barossa Valley, SA)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Smith and Hooper Merlot (Limestone Coast, SA)

Selection of tap & bottled beers

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Fat Yak Pale Ale (On Tap)

Stella Artois (On Tap)

Bulmers Original Cider (On Tap)

Corona

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Why not add Aperol Spritz to any of the beverage packages? \$12.00pp

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Cake Order Form

48 hours notice is required when ordering a small cake. 72 hours notice is required when ordering a large cake. *toppings may vary due to seasonal produce.
 Email: restaurant@stacksbar.com.au | Fax: (02) 9267 1000



Baked Ricotta Cheesecake

Tiramisu

Strawberry Shortcake

Black Forest Cake

Layered Chocolate Mousse & Hazelnut Meringue Cake

Gluten Free Orange & Almond Cake

Gluten Free Chocolate & Almond Mud Cake

Baked New York Cheesecake

Please Select Cake Size: SMALL (min 48hrs notice) MEDIUM (min 72 hours notice) LARGE (min 72 hours notice)

Cake Sizes: Approximately 12 slices for SMALL (\$48.00) | Approximately 30 slices for MEDIUM (\$120.00) | Approximately 60 slices for LARGE (\$240.00)
 Larger cakes only available in the following flavors: Black Forest Cake, Strawberry Shortcake, Gluten Free Chocolate & Almond Mud Cake.

CAKE ORDER

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____

I do not wish to receive any information on events and promotions (please tick box).

CAKE PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted
 Credit Card No: _____ Exp. Date: _____
 Name on Card: _____ Card Authorisation Code: _____
 Number of cakes: _____ (\$48/\$120/\$240 per cake) Amount of Payment: _____
 Cake Message/ Inscription: _____
 I AUTHORISE STACKS BAR RESTAURANT TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.
 Signature: _____ Date: _____
 Other Form of Payment: CASH (Must be received 7 days prior to booking)

Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to functions@stacksbar.com.au in order to confirm your booking. All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

CHOICE OF MENU

WEEKDAY LUNCH MENU	A\$22.00	<input type="checkbox"/>	ADD ON WELCOME CANAPÉS	Qty _____	A\$15.00	<input type="checkbox"/>
SET MENU 1 (Pizza Package)	A\$29.00	<input type="checkbox"/>	ADD ON COCKTAIL ON ARRIVAL	Qty _____	A\$10.00	<input type="checkbox"/>
SET MENU 2 (2 Course)	A\$40.00	<input type="checkbox"/>	ADD ON TRIO OF DIPS	Qty _____	A\$14.00	<input type="checkbox"/>
SET MENU 3 (Bread, Entree & Main)	A\$50.00	<input type="checkbox"/>	ADD ON ANTIPASTO TO SHARE	Qty _____	A\$16.00	<input type="checkbox"/>
SET MENU 3 (Bread, Main & Dessert)	A\$50.00	<input type="checkbox"/>	ADD ON PREMIUM BON BONS	Qty _____	A\$3.00	<input type="checkbox"/>
SET MENU 3 (Bread & 3 Courses)	A\$60.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)		A\$29.00	<input type="checkbox"/>
SET MENU 4 (Bread & Dips, Entree & Main)	A\$60.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)		A\$39.00	<input type="checkbox"/>
SET MENU 4 (Bread & Dips, Main & Dessert)	A\$60.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (2h)		A\$34.00	<input type="checkbox"/>
SET MENU 4 (Bread & Dips & 3 Courses)	A\$70.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (3h)		A\$44.00	<input type="checkbox"/>
CANAPE PACKAGE 1	A\$28.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)		A\$37.00	<input type="checkbox"/>
CANAPE PACKAGE 2	A\$39.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)		A\$49.00	<input type="checkbox"/>
CANAPE PACKAGE 3	A\$54.00	<input type="checkbox"/>	ADD ON APEROL SPRITZ		A\$12.00	<input type="checkbox"/>
CANAPE PACKAGE 4	A\$69.00	<input type="checkbox"/>	DRINKS ON CONSUMPTION			<input type="checkbox"/>
ADDITIONAL CANAPE CHOICE Qty _____	A\$4.00	<input type="checkbox"/>	A LA CARTE ONLY (Available for Groups up to 11 adults only)			<input type="checkbox"/>
ADDITIONAL SUBSTANTIAL / DELUXE CANAPE Qty _____	A\$6.00	<input type="checkbox"/>				

BOOKING INFORMATION

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____ adults _____ kids
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____
 Occasion: _____

I do not wish to receive any information on events and promotions (please tick box).

PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted
 Other Form of Payment: CASH Must be received 7 days prior to booking
 ONLINE Please contact us for the Online Deposit link. Mastercard & Visa Only.
 A DEPOSIT OF AUD\$15 PER ADULT GUEST IS REQUIRED
 Credit Card No: _____
 Name on Card: _____
 Exp. Date: _____ Card Authorisation Code: _____
 Amount of Deposit: _____ (AUD15.00 per adult)

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE STACKS BAR RESTAURANT TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9268 0888

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@stacksbar.com.au

www.stacksbar.com.au

Terms & Conditions

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills.

Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$15 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side. Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (25 guests or more)

An alternate drop menu is required for groups over 25 guests. Your Entrée, Main + Dessert will be served alternately; A choice will not be offered on the day, guests may swap amongst themselves at the table as required. (Max three selections per course)

All reservations with 25 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Stacks Bar Restaurant is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.