



# Stacks

Bar Restaurant

## Set Menu & Function Packages

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



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## 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

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# 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 <sup>NF</sup>

With sweet chilli sauce & salad

#### I'M ANGUS RUMP STEAK <sup>GF</sup>

Topped with herb butter, served with salad

#### PERI PERI CHICKEN PIZZA

Marinated spicy chicken, capsicum, Spanish onion & chilli

#### SPINACH AND PUMPKIN SALAD <sup>GF | V</sup>

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 <sup>V</sup>

Tomato sauce, oregano with melted mozzarella cheese

#### ROAST PUMPKIN & FETA PIZZA <sup>V</sup>

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 <sup>GF</sup>

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

#### or PANFRIED TASMANIAN BARRAMUNDI FILLET <sup>GF</sup>

Fricasse of wild mushroom, green beans with truffled veloute

#### or FREE RANGE CHICKEN BREAST <sup>GF</sup>

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 <sup>GF | DF</sup>

Confit garlic, spinach & lamb jus with parsnip crisp

#### or MUSHROOM TAGLIATELLE PASTA <sup>V | NF</sup>

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 <sup>NF</sup>  
with tartare sauce

LAMB SOUVLAKI SKEWERS <sup>NF | GF</sup>  
with tzatziki dipping sauce

GRILLED BABY OCTOPUS <sup>NF | GF | DF</sup>  
with spicy citrus dressing

WILD MUSHROOM, LEEK, MOZZARELLA  
& TRUFFLE ARANCINI <sup>NF | V</sup>

### MAIN COURSE

RIVERINA ANGUS SIRLOIN <sup>NF | GF</sup>  
Spinach, creamy mashed potato, pancetta crisp & red wine jus

*or* TASMANIAN BARRAMUNDI FILLET <sup>NF | GF</sup>  
Red bell pepper puree, baby broccolini & lemon butter

*or* FREE RANGE CHICKEN BREAST <sup>NF | GF</sup>  
Cherry tomatoes, bocconcini, basil oil & herb salad

*or* PASTA NAPOLITANA <sup>NF | V</sup>  
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 <sup>GF | DF</sup>  
Fresh prawns, baby cos lettuce with a spicy citrus dressing

*or* CHICKEN SOUVLAKI <sup>GF</sup>  
With a greek salad & tzatziki

*or* MARINATED LAMB CUTLETS <sup>GF</sup>  
With spicy aubergine, cumin mayo & harissa oil

*or* PANFRIED HALOUMI CHEESE <sup>GF | V</sup>  
with compressed watermelon, rocket & walnut crunch

### MAIN COURSE

PRIME I'M ANGUS SCOTCH FILLET <sup>GF | NF</sup>  
Served with spinach, roast potatoes & café de paris

*or* GRILLED TASMANIAN SALMON FILLET <sup>GF | NF</sup>  
Served with truffled asparagus, tiger prawns & béarnaise sauce

*or* FREE RANGE CHICKEN BREAST <sup>GF | DF | NF</sup>  
Served with roast pumpkin, sautéed onion,  
red wine jus & micro herbs

*or* VEGETARIAN RISOTTO <sup>V</sup>  
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 <sup>GF AVAILABLE</sup>  
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** <sup>GF</sup>  
**CHICKEN SOUVLAKI** with tzatziki <sup>GF</sup>  
**LAMB SOUVLAKI** with tzatziki <sup>GF</sup>  
**HARISSA LAMB SKEWER**  
with coriander & garlic mayonnaise <sup>GF</sup>  
**BUFFALO MOZZARELLA, AUBERGINE CAVIAR**  
& **CHILLI JAM** <sup>GF | V</sup>  
**MUSHROOM AND TRUFFLE ARANCINI** <sup>V</sup>  
**CHERRY TOMATO, BASIL**  
& **BOCCONCINI SKEWERS** <sup>GF | V</sup>  
**SPICED PORK & CARAMELIZED ONION**  
ON **CHINESE SPOON** <sup>GF</sup>  
**MINI ANTIPASTO BITES**  
**ORANGE VINAIGRETTE DRESSED**  
**MINI QUINOA SALAD** <sup>V</sup>  
**KANGAROO CARPACCIO**  
on toasted croutons & red current

## Deluxe Canapés

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

## Standard Dessert Canapés

**CHOCOLATE BROWNIE**  
**WITH RASPBERRY COULIS** <sup>V</sup>  
**MINI PAVLOVAS**  
with crème chantilly & passionfruit <sup>GF</sup>  
**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** <sup>V</sup>

## Optional Add On's

<b>\$15<sup>PP</sup></b>	CHEF'S SELECTION OF WELCOME CANAPÉS Chef's selection of three canapés served on arrival
<b>\$10<sup>PP</sup></b>	COCKTAIL ON ARRIVAL Please ask your events coordinator for the cocktail options
<b>\$14<sup>EA</sup></b>	TRIO OF DIPS Taramasalata, olive tapenade, salmon mousse served with assorted bread
<b>\$16<sup>EA</sup></b>	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

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### *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

Pure Blonde

Bulmers Original Cider

Cascade Premium Light (Bottle)

### *Non alcoholic beverages*

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

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## Premium Beverage Package

**\$34pp** (2 hours)

**\$44pp** (3 hours)

\*Other timings are available on request

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### *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

Pure Blonde

Bulmers Original Cider

Corona (Bottle)

Cascade Premium Light (Bottle)

### *Non alcoholic beverages*

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

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## Deluxe Beverage Package

**\$37pp** (2 hours)

**\$49pp** (3 hours)

\*Other timings are available on request

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### *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

Pure Blonde

Fat Yak Pale Ale

Stella Artois

Bulmers Original Cider

Corona (Bottle)

Cascade Premium Light (Bottle)

### *Non alcoholic beverages*

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

*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](mailto: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"/>	DRINKS ON CONSUMPTION			<input type="checkbox"/>
CANAPE PACKAGE 4	A\$69.00	<input type="checkbox"/>	A LA CARTE ONLY (Available for Groups up to 11 adults only)			<input type="checkbox"/>
ADDITIONAL CANAPE CHOICE	Qty _____	A\$4.00				<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

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

Exclusive Use Enquiries: (02) 8281 1165

Email: [functions@stacksbar.com.au](mailto:functions@stacksbar.com.au)

[www.stacksbar.com.au](http://www.stacksbar.com.au)

## Terms & Conditions

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### 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.