



EVENTS BROCHURE

THE DISPENSARY

COFFEE ☼ KITCHEN ☼ BAR

VENUES

The Cellar

The Residence

The Dining Room

THE DISPENSARY Bar

EVENT MENUS

Canapés

Alternate Drop Menu

Banquet Menu

Dégustation

Cakes

Beverage Package

ADDITIONAL INFO.

Terms & Conditions

Booking Form

THE CELLAR

The Cellar is truly the ultimate THE DISPENSARY dining experience. With your own designated waiter and a personalised menu surrounded by iconic, new world and cutting edge wines - it doesn't get any better than this.

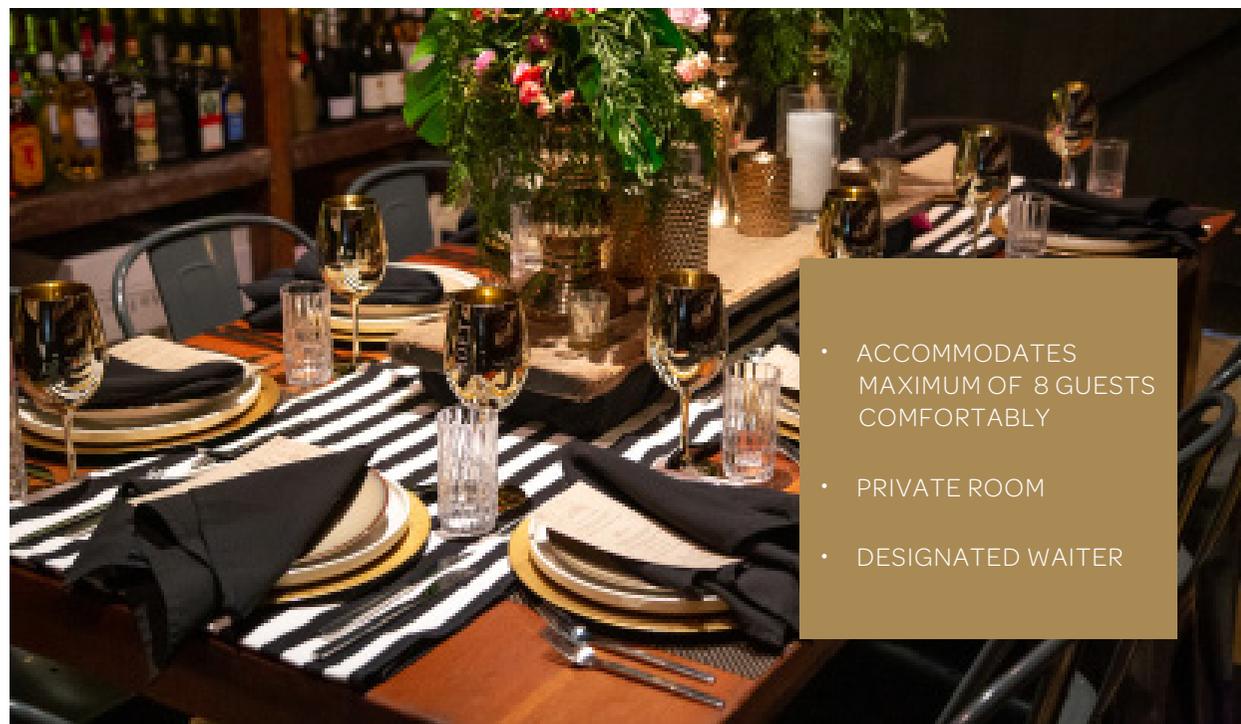
The Cellar is an unforgettable experience that you will want to repeat again and again.

Perfectly designed for private corporate dinners, intimate gatherings, dégustations or banquet dinners.

4 HOUR ROOM HIRE

\$1000 MINIMUM SPEND TUESDAY- THURSDAY

\$1500 MINIMUM SPEND FRIDAY- SATURDAY



- ACCOMMODATES MAXIMUM OF 8 GUESTS COMFORTABLY
- PRIVATE ROOM
- DESIGNATED WAITER



THE DINING ROOM

The perfect balance of comfort, great service and mouth watering food. Our Dining Room is on ground level and is suited for up to 40 guests - the perfect area for celebrations, meetings, business seminars or social events.

The room is fitted with a projector and audio-visual equipment, so just bring your material and our team will take care of the rest.

Perfectly designed for private corporate events, breakfast and lunch seminars or banquet dinners.

5 HOUR ROOM HIRE

\$220 ROOM HIRE

TUESDAY - THURSDAY \$1000
MINIMUM SPEND

FRIDAY - SATURDAY \$2000 MINIMUM
SPEND

DINING - 40 GUESTS

PRESENTATION - 38 GUESTS

PRIVATE ROOM WITH
DESIGNATED WAIT STAFF

AV AND AUDIO (POA)

THE RESIDENCE | LOUNGE & DECK

The Residence located upstairs from THE DISPENSARY Bar, offers an opulent cigar lounge feel with an inviting inner city rooftop deck. Perfect for any function or just a peaceful retreat to savour your favourite single malt, cognac, or delicious cocktail from the extensive range of rare and famous liqueurs.

Perfectly designed for weddings, celebrations, birthdays, engagements, cocktail functions and large events.

5 HOUR ROOM HIRE

\$550 ROOM HIRE

\$3000 MINIMUM SPEND JAN - OCT
\$3500 MINIMUM SPEND NOV - DEC

COCKTAIL EVENT - 100 GUESTS

INSIDE DINING - 27 GUESTS

OUTDOOR DECK DINING - 40 GUESTS



** Please note: No confetti. No decorations to be stuck on walls/ceilings*



THE DISPENSARY BAR

THE DISPENSARY Bar established in 2013 would not be out of place in downtown Manhattan or inner-city Melbourne. Boasting Mackay's largest wine and whisky collection, and a great selection of boutique beers and cocktails you are sure to find the perfect beverage to suit.

It's the social space where friends and work colleagues meet for a light bite and a drink with a relaxing and contemporary ambience. Featuring an extensive wine list, boutique beers, spirits and cocktails THE DISPENSARY Bar has all tastes covered.

Perfectly designed for celebrations, weddings, birthdays, engagements, cocktail functions and large events.

5 HOUR ROOM HIRE

\$1100 ROOM HIRE - TUESDAY TO THURSDAY

\$5000 MINIMUM SPEND - TUESDAY TO THURSDAY

POA - FRIDAY TO SATURDAY



- COCKTAIL EVENT- 150 GUESTS
- DISABLED ACCESS
- PRIVATE BAR
- PRIVATE FACILITIES



** Please note: No confetti and no decorations to be stuck on walls/ceilings*

CANAPÉ MENU

Minimum 20 guests

5 CANAPÉS @ \$35 PER PERSON
6 CANAPÉS @ \$42 PER PERSON
8 CANAPÉS @ \$56 PER PERSON

Prawns Wrapped in Prosciutto with **Kaffir** and **Chilli Salt** (GF/DF)

Thai BBQ Pork Skewers (GF/DF)

Spiced Lamb Pasties with **Sumac** **Yoghurt** and **Mint**

Tempura Fried Sand Whiting with **Kaffir Lime**, **Soy** and **Sesame Ponzu**

Ora King Salmon with **White Miso** and **Sesame** (GF/DF)

Sourdough Flatbread with **Smoked Ricotta**, **Tomato** and **Elderflower** (V)

Fried Chicken Bites with **Fish Sauce** **Caramel** and **Red Nahm Jim** (DF)

Pork Chimichangas with **Peanut**, **Red Chilli Salsa** and **Lime**

House Sliders with **Cevapi**, **Mustard**, **Burger Sauce**, **Cheddar** and **Pickle**

Beef and **Black Bean Quesadillas**

Goats Cheese and **Chive Beignets** (V)



ADD FRESHLY SHUCKED OYSTERS (GF)

@ \$10 PER PERSON (2PC)

SWEET CANAPÉ



Minimum 20 guests

ADD SWEET CANAPÉ @ \$6.50 PER
PERSON PER CANAPÉ

Churros with **Hot Fudge Dipping**
Sauce

Custard Tartlets

Dark Chocolate Beignets with
Peanuts

Selection of Petit Fours

GRAZING MENU

Minimum 10 guests

Australian Cheese Platter @ \$13pp

Typical Aussie BBQ platter full of all
the good stuff

Antipasto Platter @ \$19pp

Selection of premium cheeses,
assorted cured meats and pickled
vegetables accompanied with fruit
pastes, crostini and fresh fruit

Please inform us of all dietary requirements

ALTERNATE DROP

2 COURSE MENU@ \$65PP*

3 COURSE MENU@ \$80PP

Min. 8 Guests

*Please nominate either Entrée/Main or Main/Dessert

ADD A STARTER

Marinated Olives @ \$3.50pp

Natural Oysters (2pc) @ \$10pp

House Bread and Butter @ \$3pp

Antipasto @ \$12.50pp

ENTRÉES | PLEASE CHOOSE TWO

MEAT

Sticky Fried Chicken with **Thai Herbs** and **Red Nahm Jim** (DF)

Lamb and **Cumin Rillette**, **Labneh**, **Burnt Onion** and **Mint** (GF)

Ragu Arancini with **Aioli** and **Saffron**

SEAFOOD

Ora King Salmon with **White Miso**, **Green Apple** and **Rice Tuile** (GF/DF)

VEGETARIAN

Tomato and **Horseradish Tartare** with **Smoked Ricotta** and **Shallot** (DF/GF available)

ADD CHEESE

Board of Australian Cheeses served with
Quince Paste, **Honeycomb** and **Lavosh**

\$35 PER BOARD

SERVES 4 - 6 GUESTS

MAINS | PLEASE CHOOSE TWO

MEAT

Spice Roasted Pork with **Grilled Beans**, **Walnut** and **Mint** (GF)

Grain Finished Striploin with **Potatoes Lyonnaise** and **Beef Jus** (GF)

<<Served Medium>>

Sumac Crusted Lamb with **Zucchini**, **Basil** and **Soft Cheese** (GF)

Chicken Roulade with **Roasted Baby Carrots**, **Cranberry** and **Chestnut**

SEAFOOD

Fillet of Local Reef Fish with **Leek** and **Smoked Mussels Escabeche** (GF)

VEGETARIAN

Market Vegetable Risotto, **Goats Cheese** and **Pecorino** (GF) (VG available)

DESSERT | PLEASE CHOOSE TWO

Basque Burnt Cheesecake with **Seasonal Fruit**

Chocolate Pave, **Peanut**, **Crème Fraîche** and **Caramel**

Coconut, **Macadamia**, **Buckwheat** and **Raspberry Trifle** (VG)

Crème Caramel, **Rhubarb** and **Pistachio** (GF)



Please inform us of all dietary requirements



BANQUET MENU

2 COURSE MENU @ \$70PP*

3 COURSE MENU @ \$85PP

Min. 8 Guests

*Please nominate either Entrée/Main or Main/Dessert

ADD A STARTER

Marinated Olives @ \$3.50pp

Natural Oysters (2pc) @ \$10pp

House Bread and Butter @ \$3pp

Antipasto @ \$12.50pp

ENTRÉES | PLEASE CHOOSE TWO

Crispy Pork with **Red Nahm Jim**, **Fish Sauce Caramel** and **Thai Herbs** (DF)

Cured Ora King Salmon, **Whipped Crème Fraîche**, **Cos**, **Dill** and **Caviar Salt** (GF)

Burrata, **Tomato**, **Fennel** and **Braised Peppers** with **Sourdough** (GF available)

Confit Lamb with **Nduja**, **White Bean** and **Tomato Ragout** (GF available)

Cumin and **Szechuan Spiced Chicken** with **Cucumber** and **Red Chili**

MAINS | PLEASE CHOOSE TWO

Moroccan Lamb with **Couscous**, **Eggplant** and **Red Chili** (GF/DF)

Porchetta with **Grilled Green Beans**, **Walnut** and **Mint** (GF)

Chicken Saltimbocca with **Garlic**, **Sage** and **Braised Peas** (GF)

Roast Grain Finished Rump with **Dripping Carrots** and **Green Harissa** (GF/DF)

Grilled Whitsunday's Reef Fish with **Smoked Potato**, **Caviar** and **Nori** (GF)

SIDES | PLEASE SELECT THREE

The Dispensary Salad with **Green Goddess Dressing**, **Mung Bean** and **Crispy Seeds** (GF) (VG/DF available)

Duck Fat Potatoes with **Rosemary** and **Confit Garlic** (GF/DF) (VG available)

Grilled Corn, **Manchego**, **Ancho Chilli** and **Lime** (GF) (VG available)

Panzanella Salad, **Goats Cheese** and **Sherry Vinaigrette**

Charred Cauliflower with **Mint**, **Almond** and **Yoghurt** (VG available)

DESSERT | PLEASE SELECT ONE

Coconut, **Lime** and **Raspberry Eton Mess** (GF)

Dark Chocolate and **Salted Caramel Tart** with **Crème Fraîche** and **Peanut Crumb**

Burnt Cheesecake with **Whipped Yoghurt**, **Honey** and **Verjuice Glaze**

DÉGUSTATION

5 COURSE DÉGUSTATION @ \$100 PER PERSON

(Maximum 10 Guests)

Example Menu Only

Pig Skin, **Apple**, **Radish** and **Wasabi**

Pressed Pork Belly, **Prawns** and **Peas**

Local Reef Fish, **Zucchini** and **Basil**

Beef Rib, **Tomato** and **Horseradish**

Tangelo, **White Chocolate** and **Popcorn**



Please inform us of all dietary requirements

CAKES

CHOCOLATE MUD CAKE

Traditional Chocolate Mud Cake with **Chocolate Ganache, Coffee Mascarpone** and **Flaked Almonds**

SMALL @ \$57

MEDIUM @ \$75

HUMMINGBIRD CAKE

Banana, Pineapple and **Pecan Spiced Cake** with a **Cream Cheese Icing**

SMALL @ \$57

MEDIUM @ \$75

COOKIES AND CREAM CAKE

Chocolate Cake with an **Oreo Cream Cheese Icing**

SMALL @ \$62

MEDIUM @ \$80.5

CUSTARD AND SPONGE CAKE

Sponge Cake with **Custard** and **Sliced Strawberries** topped with **Fresh Cream** and **Fruit**

SMALL @ \$57

MEDIUM @ \$75.5

APPLE AND CARAMEL CRUMBLE CAKE

Cinnamon Vanilla Cake with **Caramel Cream Diced Apples** topped with a **Crumble** and **Caramel Drizzle**

SMALL @ \$62

MEDIUM @ \$80



SMALL SIZE ~ 8-12 GUESTS

MEDIUM SIZE ~ 16-24 GUESTS

**ALL CAKES INCLUDE
A PERSONALISED
CHOCOLATE PLAQUE.**

BEVERAGE PACKAGE

2 HOUR PACKAGE @ \$34PP

4 HOUR PACKAGE @ \$82PP

+\$19PP PER HOUR AFTER 4 HOURS

BEERS

James Boags Premium Light (Adelaide South Australia)

Great Northern Super Crisp (Yatala Queensland)

Byron Bay Lager (Byron Bay New South Wales)

WINES BY THE GLASS

House Red Wine

House White Wine

House Sparkling

HOUSE SELECTION WILL BE AVAILABLE UPON REQUEST

NON-ALCOHOLIC

Assortment of Soft Drink and Bottled Water



TERMS & CONDITIONS

CONFIRMATION

Tentative bookings must be confirmed within five (5) days. To confirm and secure your function, the booking form and signed copy of THE DISPENSARY Terms & Conditions accompanied by the requested deposit must be received within five (5) days of the initial booking. THE DISPENSARY reserves the right to cancel any bookings

DEPOSITS/BOOKING CONDITIONS

The following deposits, hire fees and booking conditions apply to secure a booking in

THE RESIDENCE: 5 hour hire | \$550 hire fee
Minimum spend \$3000 Jan - Oct
Minimum spend \$3500 Nov - Dec

THE CELLAR: 4 hour hire
\$250 deposit - full payment required 3 days prior to function
Minimum spend¹ \$1500 Friday - Saturday
Minimum spend¹ \$1000 Tuesday - Thursday
Maximum of 8 guests

THE DISPENSARY DINING ROOM: 5 hour hire | \$220 hire fee²⁺
Minimum spend¹ \$2000 Friday - Saturday
Minimum spend¹ \$1000 Tuesday - Thursday

THE DISPENSARY 5 hour hire | \$1100 hire fee
Minimum spend \$5000
Minimum spend POA Friday - Saturday

THE DISPENSARY do not allow 18th birthday celebrations/parties on premises.

CATERING

Menu selections, final numbers and dietary requirements must be confirmed at least ten (10) days prior to the function.

¹Must be spent on premises - no takeaways available. ²AV and Audio not included in hire fee.

SUNDAY & PUBLIC HOLIDAYS

A surcharge of 20% will be applied to the total cost of your function if your event falls on any Sunday or Public Holiday.

CANCELLATIONS

For cancellations the following conditions apply:

- All cancellations must be notified in writing
- Cancellations more than thirty (30) days prior to the function date will result in a full refund of any deposit
- Cancellations less than thirty (30) days prior to the function date will result in the forfeit of any deposit
- Cancellations less than ten (10) days prior to the function date will result in the forfeit of any deposit and will incur full payment including all confirmed catering and equipment arrangements

SET UP & EQUIPMENT HIRE

All layout and room arrangements must be confirmed at least ten (10) days prior to the function. Depending on the clients requirements, equipment hire may incur an additional cost. Clients will be able to gain access to the hire venue 1 hour prior to event for setup, and have 30 minutes after event for pack down unless pre-arranged. Clients are responsible to ensure all parties including private bands, DJ's and presenters are aware of access times.

Surcharges can apply for access outside these hours.

DAMAGES

The organiser of the function is financially responsible for any damages sustained on premises or to THE DISPENSARY property during the event. No smoke machines, confetti or adhesives on walls is permitted in our venues.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with legislation, alcoholic beverages will not be served to persons under the age of 18 years, or to any person considered to be intoxicated. THE DISPENSARY are committed to the responsible service of alcohol. Valid photo identification may be requested to verify proof of age.

VENUE CONDITIONS

No external food or beverages are to be brought onto premises, with the exception of a specialty cake.* The function manager reserves the right to approve/decline requests outside these conditions.

*Please note a cakeage fee may apply.

BOOKING FORM



FULL NAME: _____

CONTACT NUMBER: _____

EMAIL ADDRESS: _____

DATE OF FUNCTION: _____

LOCATION: _____

EVENT START TIME: _____

EVENT TYPE: (ie cocktail, sitdown dinner) _____

EVENT NAME: (welcome sign details) _____

ESTIMATED NUMBER OF GUESTS: _____

CATERING REQUIREMENTS: _____

BEVERAGE REQUIREMENTS: _____

DEPOSIT

AMOUNT: _____

DATE PAID: _____

DECLARATION

By signing below I/We acknowledge that I/We have read and accept the Terms & Conditions as set out by NE Food Café PTY LTD

NAME/S: _____

TODAY'S DATE: _____



CONTACT US

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ADDRESS

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