



## 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

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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.

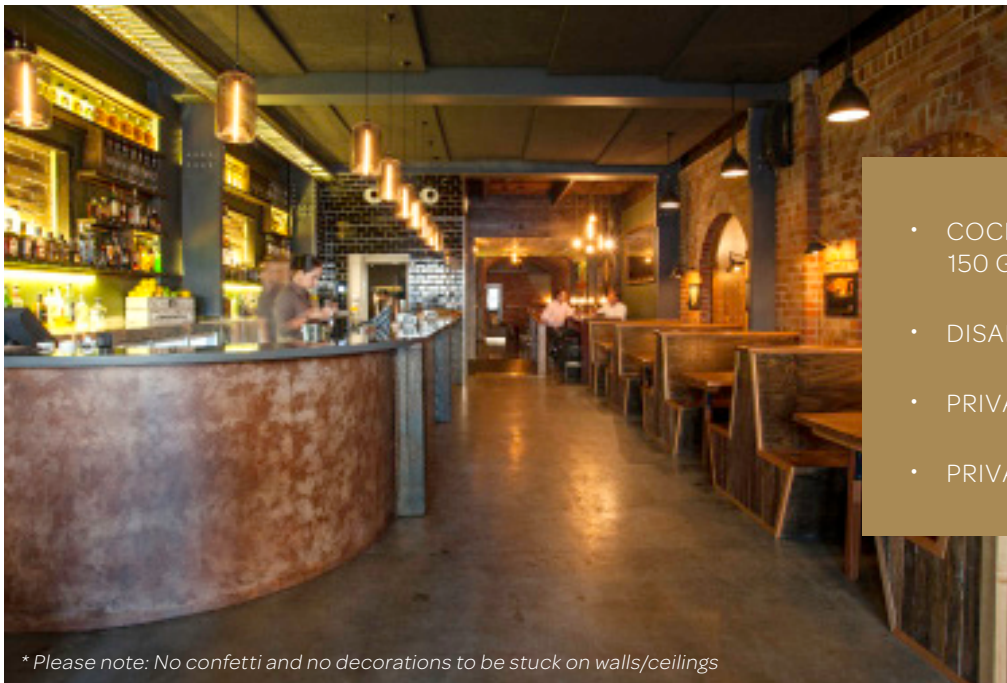
**Perfectly designed for celebrations, weddings, birthdays, engagements, cocktail functions and large events.**

### 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)

**Soft Shell Crab Roll** with **Sriracha**  
**Slaw**

**Smoked Salmon, Radish, Apple** and  
**Crème Frîache En Croûte**  
(GF available)

**Sumac** and **Cumin Spiced Lamb**  
**Skewers** with **Garlic Sauce** (GF/DF)

**Spicy Pork** and **Smoked Cheddar**  
**Sausage Rolls** with **Our Relish**

**Smashed Pea, Lemon, Burrata** and  
**Red Chilli** on **Flatbread**  
(V/GF available)

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

**Cheeseburger Sliders** with **Relish,**  
**Mustard** and **Pickle**

**Beef** and **Black Bean Quesadillas**

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



# SWEET CANAPÉ



Minimum 20 guests

ADD SWEET CANAPÉ @ \$6.50 PER  
PERSON PER CANAPÉ

**Pecan** and **Brownie Bites** with **Coffee**  
**Mascarpone**

**Portuguese Custard Tartlets**

**Donut Dippers** with **Hot Chocolate**  
**Dipping Sauce**

**Selection of Petit Fours**



ADD FRESHLY SHUCKED OYSTERS (GF)

@ \$12 PER PERSON (2PC)

# GRAZING MENU

Minimum 10 guests

**Dips Platter @ \$10pp**

Selection of housemade dips with  
crackers, crostini and crudites

**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

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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) @ \$12pp

House Bread and Butter @ \$3pp

Antipasto @ \$12.50pp

## ENTRÉES | PLEASE CHOOSE TWO

### MEAT

**Chicken Terrine** with **Truffle, Leek** and **Pistachio** (DF/GF available)

**Bresaola** with **Beetroot, Goats Cheese** and **Brioche** (GF available)

### SEAFOOD

**Prawn, Crème Frâche** and **Chive Rilette** (GF available)

**Braised Baby Squid** with **Salsa Verde** and **Fennel** (DF/GF available)

### VEGETARIAN

**Bruschetta** of **Soft Mozzarella, Charred Peppers, Hazelnut** and **Basil** (GF available)

### ADD CHEESE

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

\$45 PER BOARD

SERVES 3 - 4 GUESTS

## MAINS | PLEASE CHOOSE TWO

### MEAT

**Pork Belly Adobo** with **Potato** and **Egg** (GF/DF)

**Grass Fed Eye Fillet** with **Vichy Carrots** and **Peppercorn Jus** (GF/DF)

<<Served Medium>>

**Rolled Lamb Shoulder** with **Gnocchi** and **Salsa Verde**

**Chicken** and **Chive Roulade** with **Red Peppers, Corn** and **Hazelnut** (GF)

### SEAFOOD

**Whitsunday's Reef Fish** with **Niçoise Salad, Chive Cream, Egg** and **Olive** (GF)

### VEGETARIAN

**Caramelised Sage** and **Ricotta Gnocchi** with **Pumpkin, Walnut** and **Gorgonzola**

## DESSERT | PLEASE CHOOSE TWO

**Earl Grey Panna Cotta** with **Strawberry, Elderflower** and **Meringue** (GF)

**Custard Tart, Baked Apple** and **Oats**

**Tiramisu Trifle, Chocolate, Coffee, Hazelnut** and **Mascarpone**

**Caramelised Pineapple, Coconut** and **Spiced Rum** (GF/DF/VG)



Please inform us of all dietary requirements





# BANQUET MENU

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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) @ \$12pp

House Bread and Butter @ \$3pp

Antipasto @ \$12.50pp

## ENTRÉES | PLEASE CHOOSE TWO

**Crispy Vietnamese Pork Salad** with **Fragrant Herbs, Nuoc Cham** and **Spiced Peanuts** (DF)

**Soy Glazed Lamb Breast** with **Pickled Cucumber** and **Schezwan Spice**

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

**Braised Baby Squid** with **Salsa Verde** and **Fennel** (DF/GF available)

**Chicken** and **Leek Presse** with **Piccalilli** (DF/GF available)

## MAINS | PLEASE CHOOSE TWO

**Adjika Marinated Lamb Leg** with **Feta** and **Salsa Verde** (GF)

**Pork Belly Pozole** with **Braised Market Vegetables** and **Salsa Macha**

**Thai BBQ Chicken** with **Red Nahm Jim, Peanut Crumb** and **Fragrant Herb Slaw** (GF)

**Peppercorn** and **Herb Crusted Roast Beef** with **Confit Onion** and **Sauce Robert** (GF)

**Spice Roasted Reef Fish** with **Braised Chickpeas, Tomato** and **Chermoula** (GF/DF)

## SIDES | PLEASE SELECT TWO

**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 Carrots, Romesco, Mint** and **Almond** (GF/DF/V)

**Roasted Pumpkin** with **Feta** and **Vinaigrette** (GF) (VG/DF available)

**Our Caesar Salad** with **Anchovy, Parmesan, Egg** and **Caesar Dressing**

## DESSERT | PLEASE SELECT ONE

**Baked Apple** and **Macadamia Crumb Eton Mess** (GF available)

**Dark Chocolate Terrine** with **Red Cherry** and **Crème Fraîche** (GF)

**Boozy Berry** and **Elderflower Mille-Feuille**

## DÉGUSTATION

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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

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## 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 spend<sup>1</sup> \$1500 Friday - Saturday  
Minimum spend<sup>1</sup> \$1000 Tuesday - Thursday  
Maximum of 8 guests

**THE DISPENSARY DINING ROOM:** 5 hour hire | \$220 hire fee<sup>2+</sup>  
Minimum spend<sup>1</sup> \$2000 Friday - Saturday  
Minimum spend<sup>1</sup> \$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.

<sup>1</sup>Must be spent on premises - no takeaways available. <sup>2</sup>AV 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

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**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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