



## 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

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.

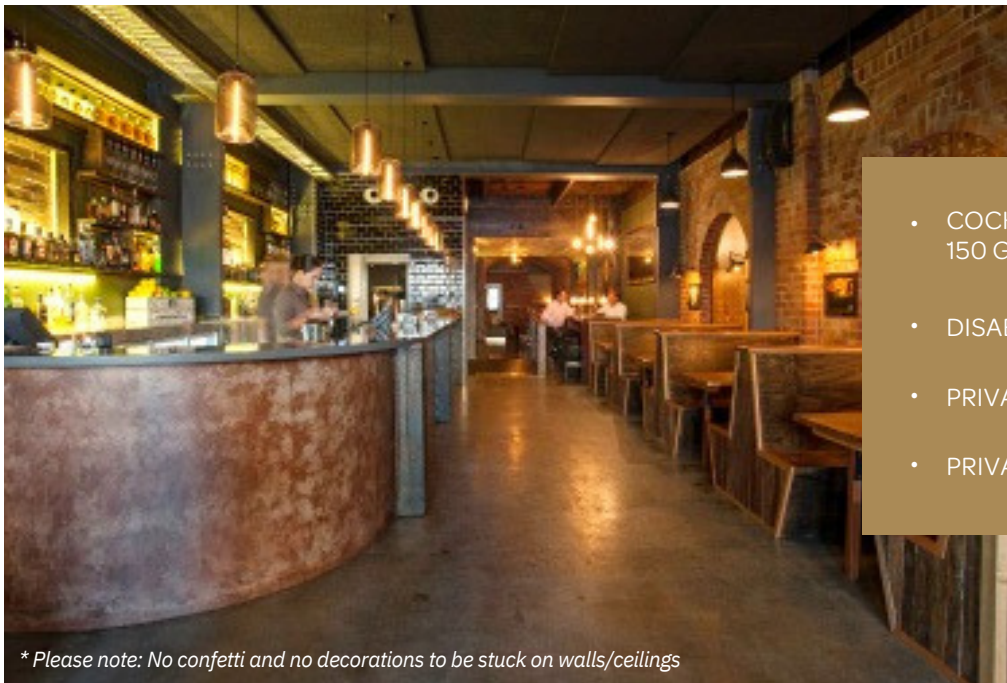
**Perfectly designed for celebrations, weddings, birthdays, engagements, cocktail functions and large events.**

### 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 Frêche 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

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 Rillettes (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 CHOOSE 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 CHOOSE 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*



# DRINK WALL

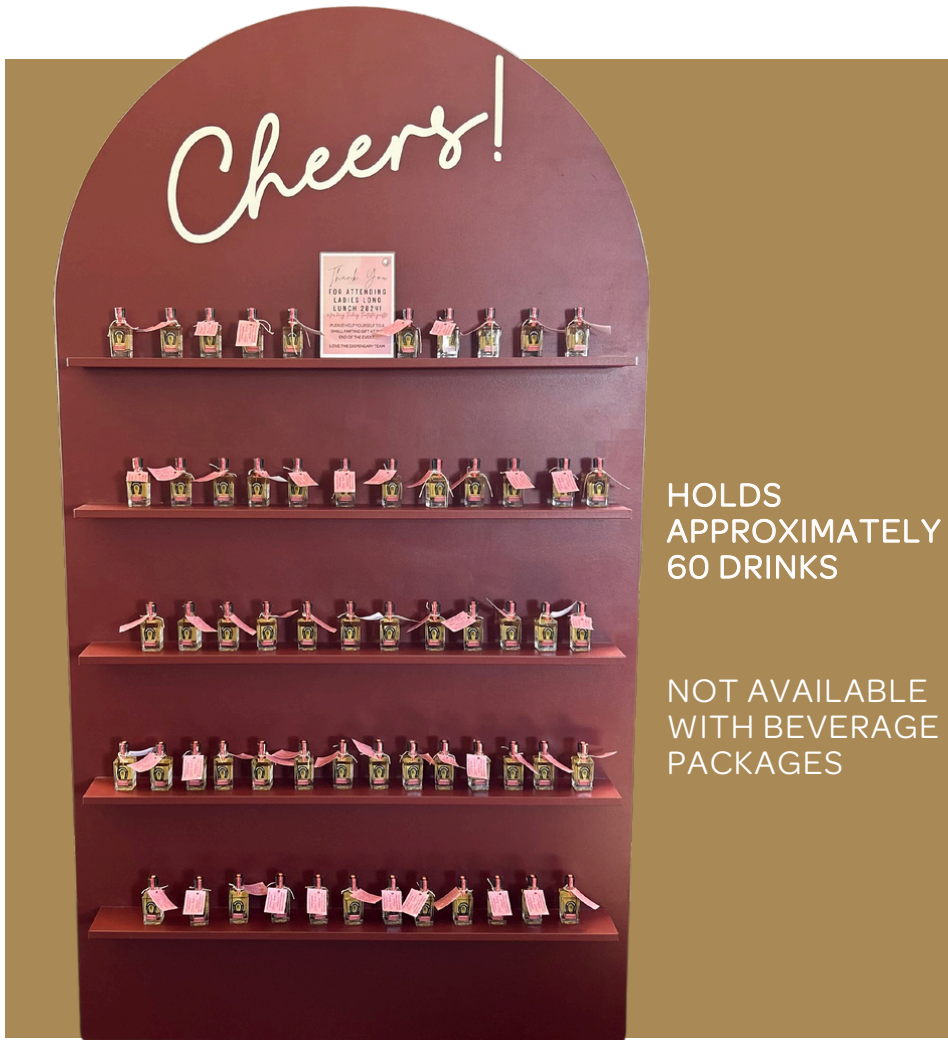
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\$250 HIRE FEE

BEVERAGES NOT INCLUDED

Nothing says 'Let's get this party started' more than an arrival drink for your guests to enjoy!

Fill up the drink wall with your choice of beer, glasses of wine or even a cocktail!  
Drink pricing dependant on beverage and quantity.



HOLDS  
APPROXIMATELY  
60 DRINKS

NOT AVAILABLE  
WITH BEVERAGE  
PACKAGES

# BEVERAGE PACKAGE

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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

<b>THE RESIDENCE:</b>	5 hour hire   \$550 hire fee Minimum spend \$3000 Jan - Oct Minimum spend \$3500 Nov - Dec
<b>THE CELLAR:</b>	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
<b>THE DISPENSARY DINING ROOM:</b>	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 5 hour hire   \$1100
<b>THE DISPENSARY</b>	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.  
\$50 cakeage fee applies for us to store, cut and serve.

## 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.

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



# 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: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_







## CONTACT US

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