

WHERE THE FUN BEGINS

FUNCTION PACK

Bloody Mary's
GAZEBO



THE PERFECT SPACE FOR YOUR NEXT EVENT

OUR STORY

Located in trendy Potts Point in the iconic Gazebo building. Bloody Mary's Gazebo features an indoor outdoor feel, flooded with natural light.

Classic mid century designed space. Modern Australian cuisine which is sure to satisfy all of your guests.

It is the perfect space to host your next corporate lunch or dinner, product launch, wedding, engagement party, end of year celebration, milestone birthday, family gathering or a canapé cocktail celebration. We are happy to transform the venue to suit your next bespoke event.

With a capacity of 192 for the entire venue, the options are endless.

Disabled access and toilets available on site.

Kings Cross Parking Station conveniently available next door.



BLOODY MARY'S GAZEBO POTTS POINT

OUR VENUE



INFORMATION

AUDIO / VISUAL

The venue has WIFI Internet, two standard cordless microphones, DJ Decks, sound system and a 65inch Plasma TV. For anything more advanced we suggest speaking with our friendly staff.

DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements. If you or your guests have food allergies or intolerances, let your event coordinator know.

CREDIT CARD AND MERCHANT FEES

1.65% Surcharge applies on all Credit Cards

15% Surcharge applies on Public Holidays

PHOTOGRAPHER

Our favourite talent David Li is the cream of the crop.

Capture those special memories for only \$300ph

FLORALS

We have relationships with local florists who are happy to provide a competitive quote.

CAKEAGE

We are happy to source from our local patisserie.

We do allow you to bring your own if required but a small cakage fee of \$3pp will apply.

KIDS

We have a kids colouring menu so all the family can enjoy.

DOGS

Furry friend are allowed outside only.



FOOD

Whether it's à la carte , buffet, set menu or walk around canapés. We are happy to cater to your function needs.



CANAPES AND PLATTERS

PRICES ARE PER PIECE UNLESS
OTHERWISE STATED
MINIMUM 30PAX FUNCTION

QUICHE

CARAMELISED ONION & GOATS CHESSE (V)	6
MUSHROOM TART (V)	6
SPINACH (V)	6
LORRAINE	6

PIES

BEEF	6
CHICKEN AND LEEK	6
SAUSAGE ROLLS	
BEEF	5
SPINACH & FETA (V)	5

RICE PAPER ROLLS (45 ROLLS)
SERVED WITH ASIAN DRESSING

CHICKEN	225
DUCK	
VEGGIE (V) (VE)	

SEAFOOD

SYDNEY ROCK OYSTERS (GF)	5
FRESH PEELED TIGER PRAWNS (GF)	5
SALT AND PEPPERS SQUID	6
FISH TACO	6
ASSORTED SUSHI (64 PIECES) TUNA, SALMON, CUCUMBER	80

FINGER SANDWICHES

EGG SALAD	4
CHICKEN	5
REUBEN	6
MINI LOBSTER ROLLS	10

PARTY FAVOURITES

CHEESE BURGER SLIDER	7
LAMB SKEWERS	6
CHICKEN SKEWERS	6
HALLOUMI & MUSHROOM SLIDER (V)	7
BUFFALO WINGS	5
FRIES (GF)	4

PLATTERS (PER BOARD)

CHEESE BOARD (V)	125
CHARCUTERIE BOARD (GF)	125
GUACAMOLE (V) CORN CHIPS	20

PIZZAS (PER SLAB)

GLUTEN FREE AVAILABLE /
VEGAN CHEESE

MARGHARITA (V) - FIOR DI LATTE MOZZARELLA, TOMATO, BASIL	60
PARMIGIANA (V) FIOR DI LATTE, EGGPLANT, PARMIGIANO, BASIL	65
PROSCIUTTO - FIOR DI LATTE MOZZARELLA, PROSCIUTTO, ROCET, PARMIGIANO	70
GAMERI - FIOR DI LATTE MOZZARELLA, CHILLI, PRAWN, ZUCCHINI, CHEERY TOMATO, TOMATOES, ROCKET	70
CAPICCIOSA - FIOR DI LATTE MOZZARELLA, HAM, MUSHROOM, ARTICOKE, OLIVES	70
DIAVOLETTA - FIOR DI LATTE MOZZARELLA, SPANISH ONION, CAPSICUM, HOT SALAMI, OLIVES	70

DESSERT

MINI FRESH CUSTARD TART	7
FRUIT TART	7
LEMON MERINGUE	7
CHOCOLATE ECLAIR	7
COFFEE ECLAIR	7
OPERA (GF)	7
CHOCOLATE MOUSSE (GF)	7

SET MENU

\$50PP

MINIMUM 10 PERSON
SHARED ENTREE
CHOICE OF MAINS

SHARED ENTREE

GUACAMOLE (V)(GF) - CORN CHIPS

SALT & PEPPER SQUID (GF) - FRIED WITH
AIOLI AND LEMON

BURRATA SALAD (V) - MIXED MEDLEY
TOMATOES, ESHALLOT, CAPERS, VINCOTTO,
BAGUETTE

CHOICE OF MAINS

CAESAR - COS LETTUCE, STREAKY BACON,
PARMESAN, CAESAR DRESSING,
BOILED EGG, CROUTONS

BEEF BURGER - ANGUS BEEF PATTY,
LETTUCE, TOMATO, MELTED CHEESE,
ONIONS, PICKLES, TOMATO RELISH, AIOLI,
FRIES

CHICKEN SCHNITZEL - CAPERS, BROWN
BUTTER, FENNEL AND CABBAGE SALAD

FISH & CHIPS - BEER BATTERED
BARRAMUNDI FILLETS, CHUNKY CHIPS,
TARTARE SAUCE

LAMB SKEWERS - GREEK SALAD, TZATZIKI,
PITA BREAD

\$70PP

MINIMUM 10 PERSON
SHARED ENTREE
CHOICE OF MAINS
SHARED DESSERT

SHARED ENTREE

GUACAMOLE (V)(GF) - CORN CHIPS

SALT & PEPPER SQUID (GF) - FRIED WITH
AIOLI AND LEMON

BURRATA SALAD (V) - MIXED MEDLEY
TOMATOES, ESHALLOT, CAPERS, VINCOTTO,
BAGUETTE

CHOICE OF MAINS

CAESAR - COS LETTUCE, STREAKY BACON,
PARMESAN, CAESAR DRESSING,
BOILED EGG, CROUTONS

BEEF BURGER - ANGUS BEEF PATTY,
LETTUCE, TOMATO, MELTED CHEESE,
ONIONS, PICKLES, TOMATO RELISH, AIOLI,
FRIES

CHICKEN SCHNITZEL - CAPERS, BROWN
BUTTER, FENNEL AND CABBAGE SALAD

FISH & CHIPS - BEER BATTERED
BARRAMUNDI FILLETS, CHUNKY CHIPS,
TARTARE SAUCE

LAMB SKEWERS - GREEK SALAD, TZATZIKI,
PITA BREAD

STEAK FRITES (GF) - 250G RANGERS
VALLEY BLACK ONYX FLANK STEAK (M+3),
CAFÈ DE PARIS, ARUGULA, FRIES

SHARED DESSERT
SEASONAL CAKES

\$90PP

MINIMUM 10 PERSON
ALL DISHES SERVED TO SHARED

ENTREES

CHILLED SEAFOOD PLATTER (GF) -
HALF LOBSTER TAIL, SYDNEY ROCK
OYSTERS, TIGER PRAWNS SERVED WITH
CONDIMENTS

SALT & PEPPER SQUID (GF) - FRIED WITH
AIOLI AND LEMON

BURRATA SALAD (V) - MIXED MEDLEY
TOMATOES, ESHALLOT, CAPERS, VINCOTTO,
BAGUETTE

MAINS

LINGUINE VONGOLE - COFFIN BAY PIPIS,
CHILLI, GARLIC, TOMATOES, PARSLEY

STEAK FRITES - CAFÈ DE PARIS
RANGERS VALLEY BLACK STEAK (M+3)

PARMIGIANA PIZZA (V) FIOR DI LATTE,
EGGPLANT, PARMIGIANO, BASIL

LAMB SKEWERS - GREEK SALAD, TZATZIKI,
PITA BREAD

SIDES

FENNEL AND CABBAGE SALAD (GF)
TRUFFLE FRIES

DESSERTS

SELECTION OF PETIT FOURS

* A 10% discretionary service charge applies to all tables on a set menu

A LA CARTE

LUNCH / DINNER

SMALL PLATES

OYSTERS (GF) - FRESHLY SHUCKED SYDNEY ROCK OYSTERS, MIGNONETTE	1/2 DOZ 27 DOZ 50
GUACAMOLE (V)(GF) - CORN CHIPS	20
SALT & PEPPER SQUID (GF) - FRIED WITH AIOLI AND LEMON	20
BEEF TACOS - 2 SOFT TACOS, CABBAGE SLAW, PICO DE GALLO	16
BUCKET OF TIGER PRAWNS (UNPEELED), 10 PCS, COCKTAIL SAUCE, BAGUETTE	39

SALADS

BURRATA SALAD (V) - MIXED MEDLEY TOMATOES, ESHALLOT, CAPERS, VINCOTTO, BAGUETTE	23
CAESAR - COS LETTUCE, STREAKY BACON, PARMESAN, CAESAR DRESSING, BOILED EGG, CROUTONS + GRILLED CHICKEN 6 + HALLOUMI 6	21

PASTA

LINGUINE VONGOLE - COFFIN BAY PIPIS, CHILLI, GARLIC, TOMATOES, PARSLEY	30
BEEF RAGU RIGATONI - SLOW COOKED BEEF BRISKET, PARMESAN	32

BURGERS

(GLUTEN FREE BUN +3 TRUFFLE FRIES +4)

LOBSTER ROLL - LOBSTER AND PRAWN MEAT, LETTUCE, CELERY, MAYO, HERBS, BUTTERED TOASTED ROLL, FRIES	30
BEEF BURGER - ANGUS BEEF PATTY, LETTUCE, TOMATO, MELTED CHEESE, ONIONS, PICKLES, TOMATO RELISH, AIOLI, FRIES	24
SOUTHERN FRIED CHICKEN BURGER - BUTTERMILK CHICKEN, COLESLAW, JALAPEÑOS, MELTED CHEESE, CHIPOTLE MAYO, FRIES	24

MAINS

CHICKEN SCHNITZEL - CAPERS, BROWN BUTTER, FENNEL AND CABBAGE SALAD	30
FISH & CHIPS - BEER BATTERED BARRAMUNDI FILLETS, CHUNKY CHIPS, TARTARE SAUCE	29
LAMB SKEWERS - GREEK SALAD, TZATZIKI, PITA BREAD	32
STEAK FRITES (GF) - 250G RANGERS VALLEY BLACK ONYX FLANK STEAK (M+3), CAFÈ DE PARIS, ARUGULA, FRIES	39

PIZZAS - TOMATO BASE (GLUTEN FREE +6 VEGAN CHEESE +5)

MARGHERITA (V) - FIOR DI LATTE MOZZARELLA, TOMATO, BASIL	24
PARMIGIANA (V) - FIOR DI LATTE MOZZARELLA, EGGPLANT, PARMIGIANO, BASIL	25
PROSCIUTTO - FIOR DI LATTE MOZZARELLA, PROSCIUTTO, ROCKET, PARMIGIANO	31
GAMBERI - FIOR DI LATTE MOZZARELLA, CHILLI, PRAWN, ZUCCHINI, CHERRY TOMATO, ROCKET	31
CAPRICCIOSA - FIOR DI LATTE MOZZARELLA, HAM, MUSHROOM, ARTICHOKE, OLIVES	31
DIAVOLETTA - FIOR DI LATTE MOZZARELLA, SPANISH ONION, CAPSICUM, HOT SALAMI, OLIVES	32

TO SHARE

CHILLED SEAFOOD PLATTER (GF) - HALF LOBSTER TAIL, SYDNEY ROCK OYSTERS, TIGER PRAWNS SERVED WITH CONDIMENTS	99
ANTIPASTO PLATTER - PROSCIUTTO, HOT SALAMI, HAM, BURRATA, PECORINO, GRILLED MIXED VEGETABLES, OLIVES, BREAD	59

SIDES

FENNEL AND CABBAGE SALAD (GF)	12
PLAIN FRIES (V) (GF) - AIOLI	9
TRUFFLE FRIES (V) - AIOLI	14
WEDGES (V) (GF) - SWEET CHILLI & SOUR CREAM	13

DESSERT

IMMORTAL SIN (V) - CHOCOLATE AND CARAMEL MOUSSE CAKE	18
NEW YORK CHEESECAKE (V) - STRAWBERRIES, BERRY COULIS	19

A LA CARTE

BRUNCH

SATURDAY & SUNDAY 8AM - 1PM
GLUTEN FREE TOAST +2

HAM, CHEESE AND TOMATO CROISSANT	10
BACON & EGG ROLL - STREAKY BACON, FRIED EGG, TOMATO RELISH, MILK BUN	16
SMASHED AVO (V) - POACHED EGG, TOMATO SALSA, GOATS CHEESE, SOURDOUGH TOAST	24
BLOODY MARY'S BREAKFAST (V) - FRESH TOMATOES, AVOCADO, RICOTTA, WATERCRESS, SOURDOUGH TOAST	21
EGGS ON TOAST (V) - TWO POACHED, SCRAMBLED OR FRIED, SOURDOUGH TOAST	16
MIXED MUSHROOMS (V) - ROASTED GARLIC, THYME, GOATS CHEESE, SOURDOUGH TOAST	26
CORN FRITTERS (V) - ZUCCHINI, AVOCADO SALSA, TZATZIKI, POACHED EGG	25
CHICKEN & WAFFLES - HOMEMADE WAFFLES, FRIED CHICKEN, MAPLE SYRUP, SPRING ONION, CRÈME FRAÎCHE	28
CANADIAN PANCAKES - BACON, HASH BROWN, FRIED EGG, MAPLE SYRUP	26
EGGS BENNY - TWO POACHED EGGS, WILTED SPINACH, HOLLANDAISE, ENGLISH MUFFINS WITH A CHOICE OF HAM, BACON, SMOKED SALMON	25
BREAKFAST BURRITO - SCRAMBLED EGGS, MOZZARELLA CHEESE, PICO DE GALLO, JALAPEÑOS	24
THE HANGOVER CURE - TWO POACHED EGGS, STREAKY BACON, MIXED MUSHROOMS, PORK CHORIZO, ROASTED TOMATOES, HASH BROWN, SOURDOUGH TOAST	31

SIDES

AVOCADO	5
EGG (FRIED, POACHED)	4
GARLIC MUSHROOMS	6
GLUTEN FREE TOAST	5
HALLOUMI	6
HASH BROWN	4
PORK CHORIZO	6
ROASTED TOMATOES	6
SMOKED SALMON	7
SOURDOUGH TOAST	3
STREAKY BACON	6
WILTED SPINACH	4

KIDS

MUST BE UNDER 12 YEARS OLD

BREKKIE

HAM AND CHEESE CROISSANT	10
SCRAMBLED EGGS ON TOAST	14
PANCAKES WITH MAPLE SYRUP AND ICE CREAM	14
AVO ON TOAST	14

LUNCH/ DINNER

FISH & CHIPS	14
MARGHERITA PIZZA	14
CHEESEBURGER SLIDERS WITH FRIES	14

DESSERT

MINI MAGNUM	6
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DRINKS

Want the works. Ask about our VIP packages. We've teamed up with exclusive brands Dom Pérignon, Veuve Clicquot, Moët Chandon and many more. We have exclusive access to merchandise, Glassware, Ice bucket and depending on your budget much bigger installations can be arranged.





DRINKS PACKAGE

Bottomless- 2hrs

Mimosa and Bloody Mary's \$60

or

Bottomless Sparkling, Rosè, Pinot Noir \$70

Monthly specials - We like to keep things fresh so monthly specials are continuously changing.

Order as you go - On a budget, no problems.

We have QR code so your guest can order and pay as they go.

Set a tab and design it yourself.

It's nice to treat your party if you can. Put some money on the bar and located it to specific drinks to get more value for money. For example only Sparkling, wine and beer.

We are happy to tailor to your taste.

WINE

CHAMPAGNE & SPARKLING

	G BTL
SUNBURST SPARKLING - SOUTH EASTERN AUSTRALIA	13 55
RICCADONNA PROSECCO - VENETO, ITALY	15 65
NV CHANDON ROSÉ - YARRA VALLEY, VICTORIA	19 85
NV MOËT & CHANDON BRUT IMPÉRIAL - ÉPERNAY, FRANCE - 750ML	109
NV MOËT ROSÉ IMPÉRIAL - 750ML	159
NV VEUVE CLICQUOT YELLOW LABEL BRUT - REIMS, FRANCE - 750ML MAGNUM - 1500ML	135 265
DOM PÉRIGNON - EPERNAY, FRANCE - 750ML	450

WHITE WINE

RIESLING - DEAD MAN WALKING - CLARE VALLEY, SA	14 65
SAUVIGNON BLANC - BLACK COTTAGE - MARLBOROUGH, NEW ZEALAND	13 60
PINOT GRIS - TROUT VALLEY, NEW ZEALAND	15 70
PINOT GRIGIO - PASQUA VENEZIE, ITALY	14 65
CHARDONNAY - FRINGE SOCIÉTÉ - CEBAZAN, FRANCE	15 69

ROSÉ

DESERT ROSE - MARGARET RIVER, WA	14 60
WHISPERING ANGEL - COTES DE PROVENCE, FRANCE MAGNUM - 1500ML	20 89 169

RED WINE

PINOT NOIR - BLOOD STONE - SOUTH EASTERN AUSTRALIA	13 60
PINOT NOIR - BLACK COTTAGE - MARLBOROUGH, NEW ZEALAND	16 75
SHIRAZ - TYRRELL'S - HUNTER VALLEY, NEW SOUTH WALES	15 70
MALBEC - TERRAZAS DE LOS ANDES MENDOZA, ARGENTINA	19 85

BEER

ON TAP - BONDI BEER - NSW, XPA	13
CORONA - MEXICO, LAGER	12
PERONI, ITALY, LAGER	13
JAMES BOAGS - TASMANIA, LAGER	12
JAMES BOAGS LIGHT (2.5%) - TASMANIA, LAGER	10
HEAPS NORMAL - AUSTRALIA, NON ALCOHOLIC BEER	11

CIDER

BILPIN APPLE CIDER - BILPIN, NSW	13
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SELTZER

TRULY - PINEAPPLE	14
TRULY - WATERMELON AND KIWI	

BLOODY MARYS

OYSTER SHOT - SYDNEY ROCK OYSTER WITH VODKA AND BLOODY MARY MIX	11
BLOODY MARY - VODKA, SPICE MIX, LEMON JUICE, TOMATO JUICE, TABASCO	20
RED SNAPPER - GIN, SPICE MIX, LEMON JUICE, TOMATO JUICE, TABASCO	21
BLOODY MARIA - TEQUILA, SPICE MIX, LEMON JUICE, TOMATO JUICE, TABASCO	22
BLOODY PIRATE - RUM, SPICE MIX, LEMON JUICE, TOMATO JUICE, TABASCO	23
BLOODY HELL - CHILLI INFUSED VODKA, TOMATO JUICE, LEMON, LIME, GARLIC, CORIANDER ROOT, PALM SUGAR, FISH SAUCE, TABASCO, SRIRACHA GARNISH - CELERY, SLIDER, PRAWN, BACON	32

EXTRAS

CLAMATO JUICE 4
PICKLES 3
OLIVES 3

COCKTAILS

AMARETTO SOUR	25
APEROL SPRITZ	20
BELLINI	16
CAMPARI SODA	14
COSMOPOLITAN	23
LIME DAIQUIRI	23
FROZEN STRAWBERRY DAIQUIRI	19
ESPRESSO MARTINI	26
LONG ISLAND ICED TEA	26
MARGARITA	23
SPICY MARGARITA	25
COCONUT MARGARITA	26
FROZEN MARGARITA	19
MARTINI (VODKA OR GIN)	23
MIMOSA	15
MOJITO	25
MOSCOW MULE	21
NEGRONI	23
OLD FASHIONED	25
SCREWDRIVER	22
TEQUILA SUNRISE	23
WHISKEY SOUR	25

JUGS

APEROL JUG	70
FROZEN MARGARITA JUG	65
FROZEN STRAWBERRY DAIQUIRI JUG	65
BLOODY MARY JUG	60
MIMOSA JUG	55

SHOOTERS

JELLO SHOT - VODKA, JELLY	10
LIMONCELLO	13
PICKLE BACK - WHISKEY, PICKLE JUICE	14
WET PUSSY - VODKA, PEACH SCHNAPPS, CRANBERRY	13
JAGER BOMB - JÄGAMEISTER, REDBULL	18

OTHER

NON ALCOHOLIC

ACQUA PANNA (750ML)	11
S.PELLEGRINO (750ML)	11
SODAS - COKE, COKE ZERO, LEMONADE, SODA WATER, GINGER ALE, TONIC WATER	6.5
REDBULL	7
REDBULL SUGAR FREE	7
GINGER BEER	7
ALLIES - COLD PRESSED JUICES	
VALENCIA ORANGE	9.5
SUBLIME PINE - PINEAPPLE, PEAR, GREEN APPLE, LEMON, MINT	9.5
DAILY GREEN - CELERY, APPLE, SILVERBEET, PEAR, LEMON, GINGER	9.5
WATERMELON+ - WATERMELON, APPLE, STRAWBERRY, LIME	9.5
FRESH WHOLE COCONUT	10
T2 PEACH ICED TEA	9

COFFEE & TEAS (FULL CREAM, SKIM, SOY, ALMOND, OAT)

COFFEE - MOTHERSKY BEND	R 4.5 L 5.5
EXTRA SHOT	70c
MOCHA	5
CHAI LATTE	5
MATCHA LATTE	6
DIRTY CHAI	6
HOT CHOCOLATE	4.5
BABY CINO	2
OVVIO TEA	
ENGLISH BREAKFAST, EARL GREY, GREEN, CHAI, CHAMOMILE, PEPPERMINT	5.5

ENTERTAINMENT

Make it a night to remember.

Set the tone of your event and add a DJ's, Dancer or performers. We have a list of acts on our books and are happy to connect and get quotes.

NOISE RESTRICTIONS & VENUE CLOSURE

Our courtyard closes at 11pm the rest of our venue closure at 12am.



EXCLUSIVE VENUE HIRE

PRICING

While there is no venue hire fee, there are varying minimum spends.

MONDAY - THURSDAY

Lunch / \$3,000 Dinner / \$7,000

FRIDAY

Lunch / \$4,000 Dinner / \$12,000

SATURDAY

Lunch/ \$10000 Dinner/15,000

SUNDAY

Lunch / \$4,000 Dinner / \$7,000

CREDIT CARD FEE

1.65% Surcharge applies on all Credit Cards

15% Surcharge applies on Public Holidays

Please note: Due to COVID our minimum spend and capacity may vary. Please contact our event staff for more information.



HENS PARTIES

We host many of Hen Parties and would love to host yours. Here is an example of a typical Hens Package. We are happy to custom a package to your liking.

DRINKS

Bottomless for 2hrs Sparkling, Rosè and Pinot Noir \$70

FOOD

Shared Entree and Choice of Main Course \$50

MENU

SHARED ENTRÉE

Guacamole (V)(GF) - Corn Chips

Salt & Pepper Squid (GF) - Fried with Aioli and Lemon

Burrata Salad (V) - Mixed Medley Tomatoes, Eshallot, Capers, Vincotto, Baguette

MAINS

Caesar Salad - Cos Lettuce, Streaky Bacon, Parmesan, Caesar Dressing, Boiled Egg, Croutons

Beef Burger - Angus Beef Patty, Lettuce, Tomato, Melted Cheese, Onions, Pickles, Tomato Relish, Aioli, Fries

Chicken Schnitzel - Capers, Brown Butter, Fennel and Cabbage Salad

Fish & Chips - Beer Battered Barramundi Fillets, Chunky Chips, Tartare Sauce

Lamb Skewers - Greek Salad, Tzatziki, Pita Bread



ADDITIONS

Blushing Bride Cocktail on arrival \$15 each

Drag Queen \$600 /2 hours

Topless Waiter \$120 per hour

Cocktail Class (includes 2 cocktails) \$60 per person

Life Drawing \$65 per person

EVENT STYLING & EXTRAS

PROPS

PINK CART	350
CIRCULAR BACKDROP	300
CAKE PILLARS	100
WISHING WELL	90
BOLLARDS	40
MEDIA WALL	1000

FLORALS

MINIMUM SPEND \$1500

FRONT RECEPTION STATION	600
BAR	500
CAKE PILLAR	400
CAKE FLOWERS	300
SMALL TABLE	100
LARGE TABLE	200
A1 ENTRY SIGN	350
MEDIA WALL	2000
FLOWER CART	800

BALLONS

BALLOON NUMBERS	40
BALLOONS HALF ARCH	300
BALLOONS FULL ARCH	500
BALLOONS ON CART	400

STYLING

TABLE RISERS	60
CANDLES	8
MEDIA WALL SIGN	250
A4 MENUS	40
A1 WELCOME SIGN	80
A4 EASEL	5
A1 EASEL	30
LETTERS OVER ARCH	200
SIGN ON CART	60
SHIMMER WALL	300
DISCO BALLS (MIN 10)	15
THEMED STRAWS (MIN 10)	1

ENTERTAINMENT

DJ /PER HOUR	125
BABY DRAG QUEEN /2 HOURS	600
WELL KNOW DRAG QUEEN	TBC
TOPLESS WAITER /PER HOUR	120
COCKTAIL CLASS (INCLUDES 2 COCKTAILS) PER PERSON	60
LIFE DRAWING /PER PERSON	65

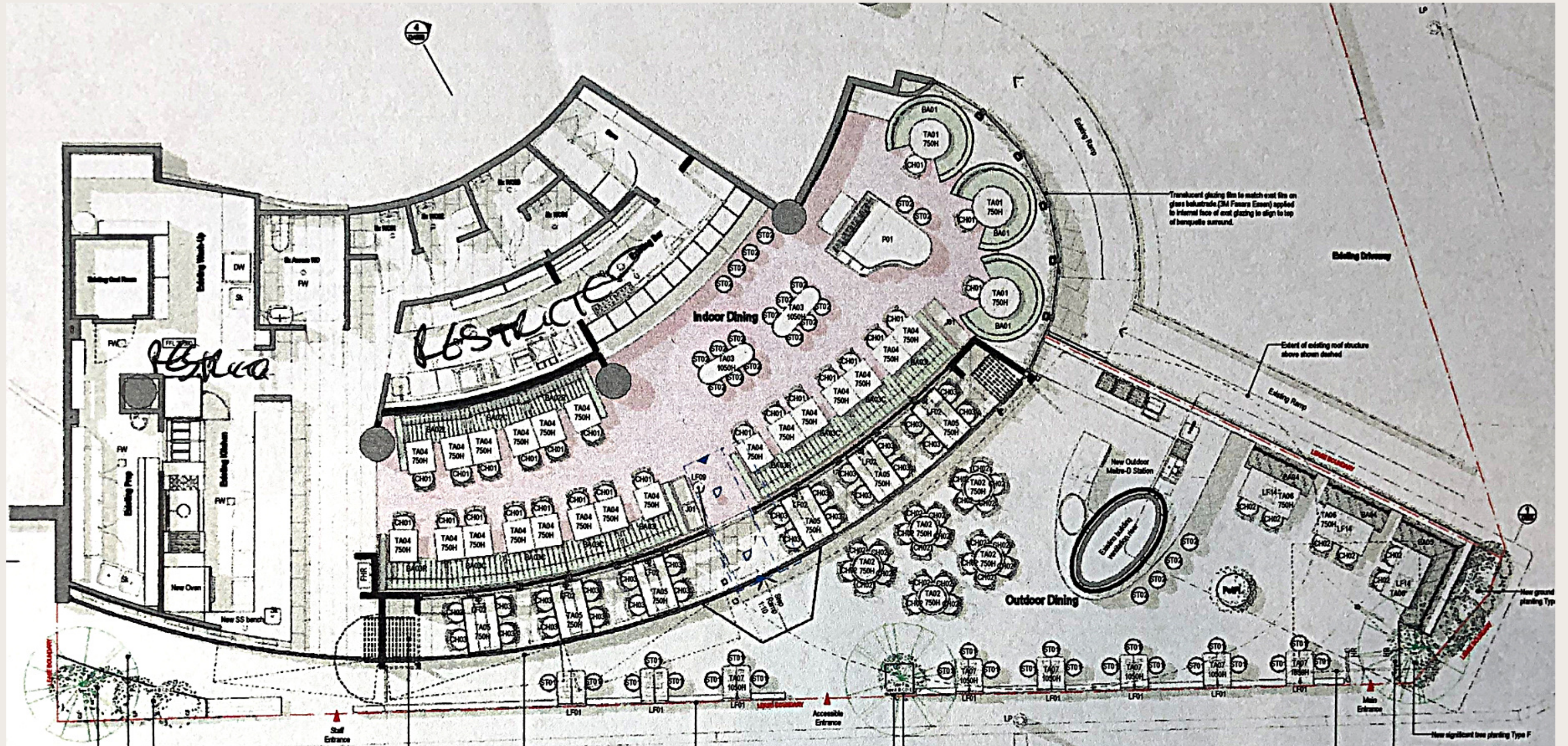
DESSERT STATION

CHOCOLATE FOUNTAIN	300
LOLLY JARS	15

LINEN

TABLECLOTHS	10
NAPKINS	3

FLOOR PLAN



TERMS & CONDITIONS

Confirmation

To confirm a function booking a valid credit card is required, we will then pre-authorise the card for the balance of the function. Nothing charged in advance.

Cancellation

If cancellation occurs within 2 weeks prior to the event date, a 50% cancellation fee is incurred of the total quoted cost of the function. If cancellation occurs within 7 days prior to the event date, the client will be charged 100% of the total price quoted.

Final Numbers & Details:

Guaranteed minimum numbers of guests attending and all final details should be notified to the event manager no less than ten working days prior to the event. This includes dietary requirements.

Payment

Total payment is due 7 days before the event in full. A 1.65% surcharge will apply to all payments made with AMEX, Visa or MasterCard. A 10% service charge applies to all function bookings, this is distributed to the staff as a tip.

Insurance/Damage

Our organization will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired by us for you.

Additional

Bloody Mary's reserves the right at its absolute discretion to exclude or remove any persons from the function or premises without liability. Management reserves the right to close the bar when it deems necessary. Bloody Mary's reserves the right to cancel the booking if: the venue or any part of it is closed due to circumstances outside the venues control. The client becomes insolvent, bankrupt or enters into liquidation or receivership. The function is not confirmed with valid card details within 7 days of the emailed quote.

FOLLOW US



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CONTACT US

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Bloody Mary's
GAZEBO