

FUNCTIONS AT ELEMENTS BAR AND GRILL

Pyrmont | Walsh Bay

Waterfront Function Venues

Wedding | Corporate | Celebrations | Product Launches

A Guide to Elements Events and Functions



Call: 1300353636

Email: info@elementsgroup.com.au

Website: elementsbarandgrill.com.au



FULL VENUE HIRE

Beautifully furnished, expertly staffed, and sensationally catered venues to host your private or corporate events. Our events team is on hand to turn any of our restaurants into your own private function.



200 inside
48 outside

500 inside

Walsh Bay

The intimate and cosy atmosphere of this alfresco venue is reflective of its easy-going vibe. The toasty comfort of our leafy courtyard is an affair second to none.



Pyrmont

Dine on the sublime setting of the Pyrmont foreshore, overlooking the serene scene of Pyrmont/Johnstons bay.

110 inside
150 outside

150 inside
250 outside

PRIVATE DINING SPACE



20

45

Whiskey Room

Finished with modern leather seating, an extending courtyard, and our premium whiskey display, this VIP section of the venue offers a 50-inch TV and a private waiter
min spend: $3000

Gallery - Whiskey Room













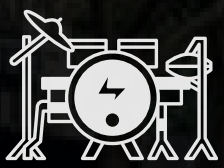
Audio Visual Add-ons

tv screens - available in all our venues and private dining room.
projector - quote on request

central speakers - all venues
loud speaker system/ PA- quote on request (limited venues and times)



live band/ singer/ performers
quote on request





live DJ
quote on request

Cakeage

you are welcome to bring your own cake to the event and let the manager know whether to store in room temperature, fridge or freezer. the cakeage fee is $4 per person for upto 15 people group and $60 per cake if over 16 people and above.



Event / Set Menus



Casual

two - course $109 / three - course $134

choose one entree and one main

up to 10 people only

entrée

stracciatella and heirloom tomato bruschetta | v cn

fried burrata in spicy vodka sauce | v cn

crab cake

chilli lime fried octopus | df

beef ragu hot pot | ca

mains

sirloin steak | 300gm | gf

sous vide beef short rib | 450gm | gf

velvet chicken supreme | ca

squid ink fregola with nduja prawns

old bay crispy skin humpty doo barramundi

dessert

* only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

Classic

two - course $119 / three - course $144

entrée

salteña wagyu empanada

chilli lime fried octopus

fried haloumi chips | v cn

mains

slow cooked wagyu roast beef

garlic harrisa roasted chicken

sides and salad

signature tallow pom puree

chargrilled broccolini

chef's signature market salad | v

dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS
ESTD 2018

Feast

two - course $139 / three - course $164

entrée

soldier bread with spiced dukkha

beef and parmesan cigars

garlic and rosso king prawns

mains

bone in porterhouse 600g

truffle pesto gnocchi with burrata cn v

beef short ribs

sides and salad

bitter leaf and citrus salad v gf cn

roasted dutch carrots v gf

crispy nduja baby potatoes

dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS
ESTD 2018

Signature

two - course $149 / three - course $174

entrée

confit garlic ciabatta slice v

garlic and rosso king prawn

hot honey stuffed chicken wing

mains

t-bone steak 800g

creamy crab linguini (shared)

garlic harrisa roasted chicken

sides and salad

ruby orchard rocket salad v gf cn

grilled sweet corn ribs v

garlic and thyme portabella mushrooms v

dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS

ESTD 2018

Tomahawk Madness

two - course $179 / three - course $205

entrée

beef short rib ragout and duck ravioli cn

signature roasted bone marrow ca

challah bread

mains

tomahawk steak 1.5 kg

SR 2+ | carved table side

sides and salad

charred octopus and fennel salad gf

truffle parmesan steakhouse chips v

steamed asparagus cn

dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS

ESTD 2018

Garden Graze

two - course $84 / three - course $109

choose one entree and one main

only for vegetarian customers

entrée

fried burrata in spicy vodka sauce v

fried haloumi chips v cn

stracciatella and heirloom tomato bruschetta v / vg

mains

herb crusted portabella mushroom with gnochhi fritto vg

truffle pesto gnocchi with burrata cn v

dessert

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS
ESTD 2018

Grainless Gourmet

two - course $115 / three - course $139

choose one entree and one main

only for gluten allergic customers

entrée

stracciatella and heirloom tomato bruschetta v cn

signature roasted bone marrow ca

garlic and rosso king prawns

mains

sirloin steak | 300gm | gf

sous vide beef short ribs gf

crispy skin humpty doo barramundi gf

dessert

*only served with three-course menu

creme caramel | v gf

mascerated strawberry vg gf

ELEMENTS
ESTD 2018

Ocean Muse

two - course $99 / three - course $124

choose one entree and one main

only for pescatarian

entrée

garlic and rosso king prawns p

chilli lime fried octopus df

crab cake

mains

squid ink mafalda with spicy prawns p

creamy crab linguini p

crispy skin humpty doo barramundi p

dessert

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS
ESTD 2018

Beverage Packages

includes one type of (beer, prosecco, red wine, white wine and rose)

Welcome Drinks

champangne cocktail +$15pp

spritz selection +$22pp

house/international cocktail +$26pp

custom cocktail starting from +$22pp

Flute

two hours $79pp | three hours $109pp | four hours $139pp

premium selection of

prosecco, red wine, white wine, rose, soft dinks, juices

Craft

two hours $89pp | three hours $119pp | four hours $159pp

premium selection of

prosecco, red wine, white wine, rose

imported and local

craft beer, bottle beer, tap beer, cider, soft drinks, juices

Rocks

two hours $109pp | three hours $139pp | four hours $179pp

premium selection of

prosecco, red wine, white wine, rose

imported and local craft beer, bottle beer, tap beer, cider

house and classic spitits vodka, gin, whiskey, brandy, bourbon, rum, tequila, liqueurs, soft drinks, juices

Addons

premium wines starting from +15pp/per hour

cocktails starting from +30pp/per hour

spritz starting from +25pp/per hour

top shelf spirits starting from +45pp/per hour

respondible service of alcohol will be observed at all times*

Dietary Requirements

We cater to all special requirements including vegans, vegetarians, gluten-free, dietary intolerances and allergies. We can modify each menu to incorporate dishes that accommodate your dietary requirements without compromise. Please let us know, by email, of any dietary requirements at least 48 hours before your booking.

Menu Notes

All Steaks are cooked medium rare unless otherwise arranged.

Featuring our tasteful and most popular options of entrees and mains, our Elements Casual Set Menu bundles together a complete yet inexpensive elements experience for you to enjoy. Each guest can choose one entrée and one main from the menu, on the spot, to be cooked and served directly to them. (Optional Desserts)

Our Group Menus collate a wide range of distinct Elements flavours on one table. All dishes listed in your selected Group Menu will be arranged as a shared banquet for you and your guests. All meat is carved tableside, creating a spectacle to celebrate your visit.

Desserts are optional and can be added to any menu for $24 per person. Beverage Packages are also optional and can be added to any booking. Beverage packages over 2hrs are subject to availability.

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v - vegetarian | vg - vegan | gf - gluten-free | p - pescatarian
ca - contains alcohol | cn - contains nuts