



BOOKING FORM

For all enquiries please contact our team

Email: southport@fineprintcoartbar.com

Telephone: 0492 098 500

FINEPRINTCO

Art Bar
Bon Appetour

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Bon Appetour



Housed in the Brickworks, the FINEPRINTCO Art Bar is our flagship intimate space to appreciate all things artisan.

Surrounded by beautiful artworks, the art bar is the ultimate space to be inspired and with friends or colleagues.

The FINEPRINTCO Art Bar offers antipasto menu sourced from some of our best local and imported produce.

Our artisan space is the perfect intimate venue for your function either during the day or after hours.



*‘Attractive people doing attractive things,
in attractive places’*

— SLIM AARONS —



Paired with some of our iconic Slim Aaron photographs, enjoy one of our specially crafted cocktails.

The FINEPRINTCO Art Bar has taken great care to create and source some of the best cocktails and wines.

FINEPRINTCO Art Bar is a bespoke artisan space located at Shop 3.02 in The Brickworks. Available for private and corporate functions and events. The FINEPRINTCO Art Bar seats 50 with a capacity limit of 70 persons, ensuring your event is personal and intimate.

There is no hire fee for the venue itself but as the venue will be closed to other patrons, there will be a **minimum spend of \$2,200** to cover staffing for the minimum 2 hour coverage.

All events can be customised according to your requirements and there are various catering options available. Please provide us with the following information in the form below & email southport@fineprintcoartbar.com You can also contact us during business hours on **0492 098 500** if you have any further questions.

EVENT DETAILS

| | | | |
|----------------|----------------------|--|----------------------|
| Function Date: | <input type="text"/> | Starting Time: | <input type="text"/> |
| | | Finishing Time: | <input type="text"/> |
| Function Type: | <input type="text"/> | | |
| Name of Host: | <input type="text"/> | Number of Guests: | <input type="text"/> |
| | | <i>Max Capacity of 70 People (50 Seated)</i> | |
| Phone: | <input type="text"/> | Email: | <input type="text"/> |

We specialise in customising events according to your needs. Drinks are paid on consumption or packages can be tailor made for your event.

Special Requirements:



SPRING/SUMMER – CATERING OPTIONS – *Minimum 20 people*

- Antipasto Boards:** (each board serves 4) **\$20 per person**
A selection of the finest charcuterie and Cheeses – Pistachio Salami, Wagyu Pastrami, Olives, Dip, Triple Cream Brie, Blue Cheese, Vintage Cheddar, Sheep Cheese accompanied with Quince Paste, Fig and Walnut Roulade, Saffron Infused Honey, Fruit, Nuts, Breads and Wafers.
- Cheese Boards:** (each board serves 4) **\$20 per person**
International and local cheeses – Triple Cream Brie, Blue Cheese, Vintage Cheddar, Sheep Cheese accompanied with Quince Paste, Fig and Walnut Roulade, Saffron Infused Honey, Grapes, Breads and Wafers.
- Canapes Light:** **\$36 per person**
4 Canape Selection of Canapes. Please select your options. (See below for selection)
- Canapes Substantial:** **\$54 per person**
6 Canape Selection of Canapes. Please select your options. (See below for selection)
- 'DESERT HOUSE PARTY' Package** (combination of boards and canapes) **\$56 per person**
Antipasto Boards
Cheese Boards
Canapes (4 choices)
- 'KEEP YOUR COOL' Package** (combination of boards and canapes) **\$74 per person**
Antipasto Boards
Cheese Boards
Canapes (6 choices)

CANAPES MENU (special dietary needs can be accommodated)**HOT**

- | | |
|--|--|
| <input type="checkbox"/> Chicken Malay Skewers w/Peanut Dipping Sauce (GF) (DF) | <input type="checkbox"/> Buttermilk Fried Chicken Wings w/Honey Sesame Glaze |
| <input type="checkbox"/> Char Siu Chicken Crispy Dumplings w/ Asian Slaw | <input type="checkbox"/> Crumbed Camembert w/Tomato Chilli Jam Dipping Sauce (V) |
| <input type="checkbox"/> Cocktail Spring Rolls w/Sweet Chilli Dipping Sauce (VG) | <input type="checkbox"/> Lamb Koftas w/Mint Yoghurt Dipping Sauce |
| <input type="checkbox"/> Meatballs in a Napoli Dipping Sauce | <input type="checkbox"/> Truffled Mushroom Arancini w/Garlic Aioli Dipping Sauce (V) |

COLD

- | | |
|--|---|
| <input type="checkbox"/> Sweet Tomato & Basil Bruschetta (VG) (DF) | <input type="checkbox"/> Cucumber Medallion w/dill cream cheese mousse & smoked salmon (GF) |
| <input type="checkbox"/> Camembert, Smoked Salmon & Dill Skewers (GF) | <input type="checkbox"/> Caramalised Onion & Bacon Tartlets |
| <input type="checkbox"/> Peppered Eye Fillet Crisps w/Horseradish Aioli | <input type="checkbox"/> Smoked Chicken Crostini (DF) |
| <input type="checkbox"/> Zucchini & Corn Fritters w/Crème Fraiche (GF) (V) | |

SWEET

- | | |
|---|--|
| <input type="checkbox"/> Chocolate Brownie Bites w/ Chantilly cream & Strawberries (V) (GF) | <input type="checkbox"/> White Chocolate Mousse Tartlets w/ a Berry Compote (V) |
| <input type="checkbox"/> Pavlova Bites w/ Chantilly cream & Fresh Seasonal Fruit (V) | <input type="checkbox"/> Dark Chocolate Mousse Tartlets w/ a Honeycomb Crumb (V) |
| <input type="checkbox"/> Lemon Meringue Tartlets (V) | <input type="checkbox"/> Orange & Almond Cake Bites (V) (GF) (DF) |

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VG – Vegan

PAYMENT – All catering is to be paid in advance

FINEPRINTCO

Art Bar
Bon Appetour

TERMS & CONDITIONS

Please ensure that the host carefully reads the term and conditions, understands all requirements and signs the bottom of the group booking and function form. Please note prices quoted do not include any extra requirements such as floral table arrangements, decorations, entertainment, audio-visual components and additional furniture unless specified. All prices quoted are GST inclusive.

Please be advised that the menu and wine prices are subject to change if more than 30 days has passed since the original quote.

DEPOSIT & BOOKING PROCEDURE

Your function date is confirmed on receipt of a signed FINEPRINTCO Art Bar Booking Form, along with a deposit to the amount specified. This deposit will be credited to your account. Cancellations within 14 days of Function will be charged at Minimum Spend agreed by client and customer or \$2,200 if amount not agreed to.

MINIMUM SPENDS FOR SERVICED EVENTS:

A minimum spend is applicable to all functions and events requiring service and catering.

Please note minimum spends are subject to change during the month of December and calendar events such as New Year's Eve and public holidays.

PAYMENT OF ACCOUNT

All accounts will be charged a fee of 2% when paying with American Express, MasterCard or Visa.

FOOD AND BEVERAGE CONFIRMATION

We require a minimum of seven (7) days' notice of your menu requirements, including food and beverage selections. FINEPRINTCO Art Bar reserves the right to alter products to a similar product if the product requested is not available. Please note that if at the time of the event not all guests are in attendance the host will be charged for the total number of guests specified at the time of confirmation.

MENU/WINE LIST

Menu and Beverage items are subject to availability. Prices are subject to change without notice.

FOOD ALLERGIES AND INTOLERANCES

When notified we will take care to ensure that the meals or beverages served to you are free from the notified products that you are allergic or intolerant to. However, we cannot guarantee that trace elements will not be contained in the purchased components of these foods or beverages. Please notify management of any allergies or intolerances.

RESPONSIBLE SERVICE OF ALCOHOL

FINEPRINTCO Art Bar enforces at all times the Responsible Service of Alcohol.

SECURITY

Management of FINEPRINTCO Art Bar reserves the right to refuse and exclude entry to any person to a function deemed intoxicated.

The host must conduct their function in full compliance with the rules and regulations of FINEPRINTCO Art Bar management and all applicable laws, including liquor laws, health and safety regulations and fire regulations.

SPRING/SUMMER – CATERING OPTIONS – Minimum 20 people

Antipasto Boards: (each board serves 4) **\$20 per person**

A selection of the finest charcuterie and Cheeses – Pistachio Salami, Wagyu Pastrami, Olives, Dip, Triple Cream Brie, Blue Cheese, Vintage Cheddar, Sheep Cheese accompanied with Quince Paste, Fig and Walnut Roulade, Saffron Infused Honey, Fruit, Nuts, Breads and Wafers.

OR

Cheese Boards: (each board serves 4) **\$20 per person**

International and local cheeses – Triple Cream Brie, Blue Cheese, Vintage Cheddar, Sheep Cheese accompanied with Quince Paste, Fig and Walnut Roulade, Saffron Infused Honey, Grapes, Breads and Wafers.

Canapes Light Option: **\$36 per person**

4 Canape Selection of Cold Canapes. Please select your options. (See below for selection)

Canapes Substantial Option: **\$54 per person**

6 Canape Selection of Cold Canapes. Please select your options. (See below for selection)

'DESERT HOUSE PARTY' Package (combination of antipasto and cheese boards) **\$56 per person**

Antipasto Board

Cheese Board

Canapes (4 choices)

'KEEP YOUR COOL' Package (combination of antipasto and cheese boards) **\$74 per person**

Antipasto Board

Cheese Board

Canapes (6 choices)

CANAPES MENU (special dietary needs can be accommodated)

- | | |
|--|--|
| <input type="checkbox"/> Smoked salmon rosti with lemon, dill cream cheese | <input type="checkbox"/> Minted pea and feta crush crostini (V) |
| <input type="checkbox"/> Beef blini eye fillet with horseradish cream | <input type="checkbox"/> Salmon mousse tart |
| <input type="checkbox"/> Corn cake topped with a mango salsa (V) | <input type="checkbox"/> Chicken bites with plum sauce |
| <input type="checkbox"/> Tomato and basil crostini with crispy prosciutto | <input type="checkbox"/> Koftas with tzatziki dipping sauce |
| <input type="checkbox"/> Zucchini frittata (V) | <input type="checkbox"/> Beetroot tart topped with goats' cheese (V) |
| <input type="checkbox"/> Thai fish cakes | <input type="checkbox"/> Peking duck pancakes |

PAYMENT

A 50% deposit is required at the time of booking.

Balance of food and alcohol to be paid at the end of your function.

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|--|---|
| HOT | COLD |
| <input type="checkbox"/> Chicken Malay Skewers w/Peanut Dipping Sauce (GF) (DF) | <input type="checkbox"/> Goats Cheese & Caramalised Onion Tarlet (V) |
| <input type="checkbox"/> Char Sui Chicken Crispy Dumplings w/ Asian Slaw | <input type="checkbox"/> Cucumber Medallion w/dill cream cheese mousse & smoked salmon (GF) |
| <input type="checkbox"/> Cocktail Spring Rolls w/Sweet Chilli Dipping Sauce (VG) | <input type="checkbox"/> Camembert, Smoked Salmon & Dill Skewers (GF) |
| <input type="checkbox"/> Meatballs in a Napoli Dipping Sauce | <input type="checkbox"/> Caramalised Onion & Bacon Tartlets |
| <input type="checkbox"/> Buttermilk Fried Chicken Wings w/Honey Sesame Glaze | <input type="checkbox"/> Peppered Eye Fillet Crisps w/Horseradish Aioli |
| <input type="checkbox"/> Crumbed Camembert w/Tomato Chilli Jam Dippng Sauce (V) | <input type="checkbox"/> Smoked Chicken Crostini (DF) |
| <input type="checkbox"/> Lamb Koftas w/Mint Yoghurt Dipping Sauce | <input type="checkbox"/> Zucchini & Corn Fritters w/Crème Fraiche (GF) (V) |
| <input type="checkbox"/> Truffled Mushroom Arancini w/Garlic Aioli Dipping Sauce (V) | |

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- Truffled Mushroom Arancini w/Garlic Aioli Dipping Sauce (V)

COLD

- Goats Cheese & Caramalised Onion Tarlet (V)
- Cucumber Medallion w/dill cream cheese mousse & smoked salmon (GF)
- Camembert, Smoked Salmon & Dill Skewers (GF)
- Caramalised Onion & Bacon Tartlets
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