



BASEMENT

ON MARKET ST

FUNCTION PACKAGES

FOR EVENT ENQUIRIES, PLEASE CONTACT
OUR FUNCTION CO-ORDINATOR

PH: (02) 4906 1386

MB: 0402 204 532

EMAIL:

INFO@BASEMENTONMARKETST.COM.AU



WHY BASEMENT?

With a convenient location and one of the best atmospheres in Newcastle CBD, Basement on Market Street is the ideal location to host your next event.

Our venue is ideal for many event types including Corporate Functions, Birthdays, Wine Tastings, Hens Parties, Engagement Parties, Weddings and Product Launches plus many more.

At Basement Bar, we understand how important these events are and believe the key to making them a success is flexibility. We are committed to working directly alongside you to ensure your event expectations are wholly exceeded.

Please do not hesitate to reach out and discuss the particulars of your event with our Function Manager.



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FOOD PACKAGES



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FOOD PACKAGES (12 people or more)

\$20 per person

Choice of 1 Category A dish plus 2 Category B dishes

\$35 per person

Choice of 2 Category A dishes plus 3 Category B dishes

\$50 per person

Choice of 3 Category A dishes plus 4 Category B dishes

Category A Dishes

Beef brisket empanadas - chimichurri & sriracha

Seared tuna tataki - teriyaki, ginger & onion crumble

Italian style beef carpaccio - on sourdough

Creamy garlic prawns - on sourdough

Fried chicken sliders - chilli chutney & aioli on a brioche bun

Category B Dishes

Hugo's famous falafels - hummus, zchug & pickled cabbage

Crispy chat potatoes - brie cheese sauce & parsley

Cauliflower - garlic puree, truffle & manchego cheese

Hawayej chicken - on skewers

Spiced mushroom bruschetta - on sourdough

BASEMENT ON MARKET ST

WHY NOT ADD A PLATTER?

Port Stephen's Oysters (GF) \$3.50 each or 6 for \$20

Shucked to order and served with sherry eschallots, tabasco and lemon

Cheese Board (V) \$28

Chef selected local cheeses. served with guava chutney, salted pecans, sourdough, house crackers and olives

Vegetable Platter (V) \$34

Crispy sweet potato, cauliflower, roasted mushrooms, baby corn and vine tomatoes. Accompanied by cashew cheese, fresh tzatziki, house made chilli chutney and charred uprising sourdough

The Israeli Platter (V) \$48

Grandma's traditional spread of dips (baba ganoush, smoky carrot, Moroccan spiced capsicum etc) alongside our famous hummus, warm broad beans and charred pita bread

Quantities for additional items will depend on the number of guests attending your event. Recommendations will be tailored to each event enquiry.

A close-up photograph of a hand holding a metal bar tool, possibly a jigger or a similar measuring device, over a glass. The background is blurred, showing warm, golden light from candles or lamps, creating a cozy, intimate atmosphere.

DRINKS

A BAR TAB CAN BE ARRANGED PRIOR TO YOUR EVENT. YOUR BAR TAB CAN BE TAILORED TO SUIT, INCLUDING THE TYPES OF DRINKS AVAILABLE, TOTAL VALUE AND TIME RESTRICTIONS.

IN THE EVENT THAT THE VENUE IS NOT HIRED OUT EXCLUSIVELY, A STAMP OR WRIST BAND WILL DIFFERENTIATE YOUR GUESTS FROM EXTERNAL PATRONS. THE FINAL VALUE OF THE BAR TAB WILL GUIDE ANY NEGOTIATIONS IN RELATION TO DRINK DISCOUNTS. ANY UNUSED BAR TAB AMOUNTS WILL BE REFUNDED TO YOU.



Frequently Asked Questions

How do I book an event at Basement?

Please contact our Function Co-Ordinator

Ph: (02) 4906 1386

Mb: 0402 204 532

Email: info@basementonmarketst.com.au



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Can I decorate?

Yes, you can decorate, however glitter & confetti (including confetti filled balloons) are not permitted due to the associated extensive clean up times. We also don't permit any decorating that causes damage to the interior or exterior of the Bar (paint, walls or gardens).

We are generally happy to take down and discard of decorations after the event. If there are extensive decorations that will overfill our waste areas we ask you remove these items and take them with you on your departure or alternatively you may incur a \$50 cleaning fee. This can be discussed further as you plan your event.

Can I bring my own cake?

Yes, you are welcome to bring your own cake. If you require the cake to be cut and plated we will charge a cakeage fee of \$3 per guest. If not required, we will provide you with a knife, plates/napkins and spoons for you to self-serve.

Can I bring my own food or alcohol?

No. We hold a Small Bar Licence which prohibits external alcohol/food being brought onto the premises.

Can we take away any opened bottles of wine?

No. This is not permitted under our license.

Can the food be tailored for dietary requirements?

Yes, all dietary requirements can be catered for. These can be discussed with the Function Manager.

Can I have a DJ, musician or bring my own playlist?

If the entire venue has been exclusively booked then you are more than welcome to engage your own DJ, musician or playlist. Please note we do have volume limitations so each event's entertainment will be discussed and approved on an individual basis.

What time do you close?

We close by midnight Tuesday to Saturday meaning last drinks are at 11:30pm. We close by 10pm on Sunday meaning last drinks are at 9:30pm.

What are the terms and conditions?

Final guest numbers and food order must be confirmed one week prior to the event.

This will be the final number of guests you will be catered for and a 50% deposit will be required to secure the booking.

Please be advised all menu items may be subject to seasonal availability.