



BASEMENT

ON MARKET ST

FUNCTION PACKAGES

FOR EVENT ENQUIRIES, PLEASE CONTACT
OUR FUNCTION CO-ORDINATOR

PH: (02) 4906 1386

EMAIL:

ALICEN.V.LEWIS@GMAIL.COM



WHY BASEMENT?

With a convenient location and one of the best atmospheres in Newcastle CBD, Basement on Market Street is the ideal venue at which 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)

\$25 per person
Choice of 4 selections below

\$37 per person
Choice of 6 selections below

\$50 per person
Choice of 8 selections below

Food Package Options

Garlic bread (v) - house made bread w/ garlic, butter & herbs

Bruschetta (v) - chef's special bruschetta

Arancini (v) - crispy, deep fried Sicilian rice balls

Meatballs - beef & veal meatballs in rich Napoletana sauce

Calamari - lightly fried calamari served with lime aioli

Lamb ragu sliders - slow cooked lamb ragu on brioche bun

Garlic prawns - pan fried garlic prawns

Tuna sashimi - served with nuts & a citrus dressing

Caprese skewers (v, gf) - fresh tomato, mozzarella & basil

Roast capsicum (vg, gf, df) - with garlic, olive oil, lemon & parsley

Roast cauliflower (vg, gf, df) - with lemon zest & jalepeno

Fried mushrooms (vg, gf) - garlic, butter, white wine & fresh herbs

v - vegetarian / vg - vegan / df - dairy free / gf - gluten free

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WHY NOT ADD A PLATTER?

Antipasto \$13 per person

Chef selected local cheeses & cured meats, served with house made chutney, house crackers and olives

Pasta \$10 per person; choice of:

- ~ Fettuccine Lamb Ragù
- ~ Penne Napoletana
- ~ Rigatoni Boscaiola

Dessert \$5 per person; choice of:

- ~ Mini Pannacotta
- ~ Mini Tiramisu

OR

WHY NOT ADD A PIZZA*?

- ~ Margherita \$18
- ~ Spicy Salami \$22
- ~ Prosciutto \$24
- ~ Vegetarian \$22
- ~ Truffle \$23

*gf & vegan options on request

HOW DO THE FOOD PACKAGES WORK?

Basement's function menu is designed for sharing and is suited to a cocktail style event. Simona, Basement's head chef prides herself on producing delicious food using only the freshest of ingredients.

Share plates of your selected dishes will be scattered around your designated area within the venue. This allows your guests to graze on a large variety of dishes at their own pace. We promise your guests will leave with full bellies and fabulous memories.

BEVERAGES

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 AS WELL AS ANY TIME RESTRICTIONS.





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ON MARKET ST

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

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.