



BASEMENT

events &
functions



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.

Here at Basement, we understand that each event is truly unique. We are committed to working alongside you every step of the way, ensuring the end result exceeds your expectations.

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





BASEMENT

food
packages



HOW DO THEY WORK?



Function packages are required for groups of 12+ guests.

Our food packages are priced per person and designed to share. One food package is selected for the entire group. Any guest dietary requirements must be flagged in advance so our chefs can adequately accommodate for them.

The food package selections are required to be finalised at least one week prior to the event date. If you're unsure, feel free to ask us for our recommendations.

Portion Sizes

Entrees are portioned to allow one piece per guest

Pastas are portioned to allow 1/3 of a main size

Pizzas are portioned to allow 2 slices per person



\$40 PACKAGE

2 x Entrees (from choices below)

Arancini (v)

Calamari & Prawn Fritti

Garlic Bread (v)

Garlic Prawns

Bruschetta (v)

1 x Pasta (from choices below)

Rigatoni Boscaiola

Pasta Mediterranean (vg)

Rigatoni Arrabbiata (v)

Ravioli Primavera (v)

1 x Pizza (from choices below)

Bianca Pizza (v)

Basement Special

Eggplant Pizza (v)

Gamberi Pizza

Salami Piccante Pizza



\$50 PACKAGE

2 x Entrees (from choices below)

Arancini (v)

Calamari & Prawn Fritti

Garlic Bread (v)

Garlic Prawns

Bruschetta (v)

2 x Pastas (from choices below)

Rigatoni Boscaiola

Pasta Mediterranean (vg)

Rigatoni Arrabbiata (v)

Ravioli Primavera (v)

2 x Pizzas (from choices below)

Bianca Pizza (v)

Basement Special

Eggplant Pizza (v)

Gamberi Pizza

Salami Piccante Pizza



\$60 PACKAGE

1 x Antipasto (from choices below)

Cured Meats Board

Cheese Board

Vegan Board

2 x Entrees (from choices below)

Arancini (v)

Calamari & Prawn Fritti

Garlic Bread (v)

Garlic Prawns

Bruschetta (v)

2 x Pastas (from choices below)

Rigatoni Boscaiola

Pasta Mediterranean (vg)

Rigatoni Arrabbiata (v)

Ravioli Primavera (v)

2 x Pizzas (from choices below)

Bianca Pizza (v)

Basement Special

Eggplant Pizza (v)

Gamberi Pizza

Salami Piccante Pizza





ADDONS

why not add a
side or dessert
to your
package?



ADD S O N S

Sides

Rocket & Strawberry Salad

Summer Greens Salad

Potato Chats

Fries with Pesto Aioli

Desserts

Italian Doughnuts

Housemade Cannoli



BASEMENT

drinks



BAR TAB

A bar tab can be pre-arranged and
customised to suit your event



FAQ

Which venues are available for functions?

We have two spaces, Basement & Neighbours located directly next to each other. Both have been renovated to be cohesive and offer the same menu (with the exception of no tap beer at Neighbours). Events are available to be held at either venue.

Can I hire the venue exclusively?

Yes this is possible but does entail a minimum spend which varies depending on the time/day/month.

Can I bring minors?

Basement can cater for individuals under the age of 18 years until 10pm only. Neighbours can have minors at all times.

Can I bring my own cake/decorations?

Yes, you can bring your own cake but this will incur \$1.50 cake per person. Decorations are on a discretionary basis and should be discussed with the team prior to the event.

Can I engage a musician, DJ or create my own playlist?

If you have the venue exclusively you are more than welcome to do so. Please note however, that we are regulated by strict acoustic limitations which will need to be adhered to. Prior to confirming entertainment it is recommended to advise Basement to ensure compliance.

Can I bring my own alcohol?

No, we are a licensed premises so BYO is prohibited.

Disclaimer

Please note that the function packages menu is subject to occasional seasonal changes. Any changes will be communicated to the event organiser prior to the event. Any guest allergies or dietary requirements MUST be flagged at least one week prior to the event.

Terms & Conditions

All events will require a \$20 per person pre-authorisation. This will be required to secure the reservation. You have up until 48 hours prior to the event to confirm final numbers. Any changes beyond then may incur a charge.