



A B O D E

BISTRO. BAR

A Place at Our Table

Your corner of Darling Harbour, this festive season.



This festive season, come find your corner.

Honest food, cooked with care from the season's best. A room that asks only one thing of you, stay a little longer. And a team that means every "welcome back," because at ABODE Bistro. Bar, you leave as a regular whether you know it yet or not.

It's the place on the corner that becomes yours without you deciding it — where the table feels reserved even when it isn't. This year, make it official.

Your place at our table is reserved at ABODE Bistro. Bar, because here is where you genuinely belong.



FESTIVE CANAPÉS

\$85 per person

Minimum of 60 guests (private)
Minimum of 30 guests (deck)

- Exclusive use of venue up to 150 guests cocktail style
- Five-piece canapé package
- Three-hour classic beverage package
- Festive theming
- Microphone, sounds system & lectern for exclusive event only
- Three-hour venue hire

*Please liaise with our events team for how we can cater for events less than 60 guests in a semiprivate setting.



FESTIVE SHARE PLATED

\$80 per person

Minimum of 10 guests
Maximum of 60 guests

- A two-course sharing experience
- Served in the bistro
- Exclusive use available with this option based on a minimum spend



FESTIVE LUNCHEON

\$49 per person

Minimum of 2 guests
Maximum of 55 guests

- Two courses
- Complimentary glass of house wine, beer or soft drink

*Available for lunch only between 18 November until 18 December.

*Available for pre-order. Please contact our team for more information.



FESTIVE UPGRADE

Add a festive station to your celebration

FESTIVE GRAZING STATION

\$20 per person

Minimum of 40 guests

FESTIVE LIVE STATION

\$25 per person, per choice

Minimum of 40 guests

*Festive Live Station is open for 1 hour during the event



A LITTLE EXTRA SPECIAL

Additional add-ons

BEVERAGE PACKAGE

2 hour premium \$45 per person

3 hour premium \$55 per person

4 hour premium \$65 per person

2 hour superior \$55 per person

3 hour superior \$65 per person

4 hour superior \$75 per person

BACKGROUND MUSIC PLAYER & LIGHTS

\$3 per person

*Four quad lights set to Christmas colours or brand colours (Not available for Festive Canapés)



COLD CANAPÉS

Traditional Tomato & Basil Bruschetta DF, VG

Peking Duck Pancakes with hoisin sauce, cucumber & shallots
DF

Vegetable Rice Paper Rolls GF, DF, V, VG

Chicken Liver Parfait with house-made relish on crostini

Caramelised Onion & Goat's Cheese Tart V

Smoked Salmon Blini with chive ricotta & trout roe

Cucumber Cups with onion dip & puffed rice GF, DF, VG

HOT CANAPÉS

Korean Fried Chicken with gochujang chilli sauce, roasted
peanuts & sesame

Fried Cauliflower Popcorn with vegan garlic mayo GF DF VG

Mini Yorkshire Puddings stuffed with roast beef &
horseradish DF

Roasted Pork Belly Cubes with nuoc cham GF DF

Fried Moroccan Pumpkin Flower with jalapeño relish V

Mushroom Arancini with garlic aioli

Salt & Pepper Squid with peri peri mayo DF

Satay Chicken Skewers with peanut sauce GF DF N

Kale & Onion Bhaji with coriander relish GF DF VG

Cheeseburger Spring Roll with tomato ketchup

(A) Australian | (I) Imported | (M) Mixed Origin

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (H) Halal | (SS) Contains Sesame Seeds | (N) Contains Nuts

Kindly inform your waiter of any dietary requirements or allergies. While we will endeavour to accommodate, we cannot guarantee an entirely allergen-free meal.

SUBSTANTIAL CANAPÉS

Beer-Battered Fish with chunky chips, lemon &
tartare DF

Slow-Cooked Beef Cheek with potato mash,
pickled onion & salsa verde GF DF

Spinach, Zucchini, Pea & Pesto Risotto V

Ora King Salmon Poke Bowl GF DF

Spicy Pork Bao with Asian slaw DF

Lamb Kofta with pickles, hummus, cucumber &
tabbouleh on pita bread DF

Mini Cheeseburgers with fries

Mini Falafel Burgers with fries DF V

DESSERT CANAPÉS

Rocky Road Chocolate Brownie Chunks V

Assorted French Macarons V

Mini Lemon Meringue Tart V

Mini Assorted Éclairs V

Churros with butterscotch

Chocolate Tarts V



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\$85 per person

Minimum of 60 guests (private)

Minimum of 30 guests (deck)

- Exclusive use of venue up to 150 guests cocktail style
- Five-piece canapé package (2 hot, 2 substantial, and 1 dessert)
*Dessert canapé can be substituted for cold/hot.
- Three-hour classic beverage package
- Festive theming
- Microphone, sounds system & lectern for exclusive event only
- Three-hour venue hire

*Please liaise with our events team for how we can cater for events less than 60 guests in a semiprivate setting.





FESTIVE SHARE PLATED

\$80 per person

Minimum of 16 guests

Maximum of 60 guests

- A two-course sharing experience
- Served in the bistro
- Exclusive use available with this option based on a minimum spend

STARTERS

House-Made Bread with brown butter & olive oil V

House-Marinated Tooloonka Olives GF DF VG

Duck Liver Parfait with muntries

Vanella Stracciatella with summer squash & dill V

MAINS

Turkey Ballotine with pistachio & garden herb farce

Smoked Lamb Shoulder with pomegranate gremolata & jus

Brussels Sprouts with maple butter glaze V

Braised Red Cabbage with apple & red wine vinegar GF DF VG

Butter Lettuce Leaves with ponzu dressing GF DF VG

ADD ONS

Freshly Shucked Nambucca Sydney Rock Oysters with
raspberry mignonette dressing | a dozen – \$72

½ kg Cooked Yamba Prawns with Mary Rose sauce GF \$65

Petite Dessert Platter | Chef's selection of cocktail

desserts V N SS \$95



MATCH A BEVERAGE PACKAGE

PREMIUM

2 hour \$45 per person

3 hour \$55 per person

4 hour \$65 per person

LEVEL UP

2 hour \$55 per person

3 hour \$65 per person

4 hour \$75 per person

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FESTIVE LUNCHEON

\$49 per person

Minimum of 2 guests

Maximum of 55 guests

- Two courses
- Complimentary glass of house wine, beer or soft drink

*Available between 18 November until 18 December.

*Pre-order is available, please contact our team directly.



STARTER

Antipasto to share with selection of cured meats, roasted vegetables, marinated olives, baba ganoush, toasted sourdough

MAINS

Select one main below per person

Rigatoni Bolognese, freshly grated Parmesan H

Steak Frites, 150g grain-fed beef, beer-battered chips, salad, Café de Paris butter H

Beer-Battered Barramundi served with garden salad, chips, lemon & tartare sauce (I)

Chicken Schnitzel served with chips, salad, aioli, H

House Salad, spinach, avocado, cashews, capsicum, fried Brussels sprouts, honey mustard dressing, grilled chicken (VG or GF option available)

Vegetarian Risotto, summer vegetables, pine nuts, Parmesan cheese V GF N

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FESTIVE GRAZING STATION

\$20 per person
Minimum of 40 guests

FESTIVE LIVE STATION

\$25 per person, per choice
Minimum of 50 guests

FESTIVE GRAZING STATION

Antipasto and cheese station featuring a selection of cured meats, house-made dips and roasted vegetables, with brie, blue cheese, cheddar, goat's cheese, grapes and crackers

Sydney Rock oysters with lemon, mignonette and Bloody Mary dressing (A) 3 per person

Assortment of maki and nigiri with wasabi and soy sauces (A)

Mini dessert bar featuring a selection of mini cakes, tarts and macarons

FESTIVE LIVE STATION

Tacos with a choice of pulled pork or fish with trimmings (I) 2 per person

Build-your-own poke bowl station with salmon (A) GF DF 1 bowl per person

Roast carvery with mini rolls, gravy and a selection of beef, pork or lamb 2 per person

Pasta station with a choice of spaghetti, orecchiette or penne, with a choice of napolitana, carbonara or bolognese sauces
1 bowl per person

Risotto station with a choice of vegetable or protein 1 bowl per person

Bao station with a choice of chicken or pork with condiments 2 per person

Pita station with lamb kofta 2 per person

Cold Rock-style ice cream station with vanilla ice cream and condiments

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150 Day Street, Sydney, NSW 2000 Australia
T: +61 2 9261 1188 | E: events.prsyd@parkroyalhotels.com
abodebistro.com

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 @abodebistro.bar