



Functions Packages

SOCIAL EVENTS

About us.

Lux Bistro Bar can cater for social or corporate events starting from 10 people all the way to 100 people!

We are located in the heart of Wollongong CBD along crown street, with 2 hours free secured parking and plenty of paid secured parking or on street parking close by

With a unique space we are a causal cafe by day and a luxurious dining space by night, we really do it all!

You can hire our venue exclusively, book our outdoor section or simply mingle in the restaurant bookings, its completely up to you !

Reach out to Hari

0416412088

admin@luxbistrobar.com.au





Group Restaurant Bookings

Looking for a casual group booking for your next birthday ?

You are more than welcome to book a table for your guests, bring your cake and styling items & dance the night away.... just let us know upon booking what you plan to bring and we can assist

We have a beautiful outdoor area with 7 high picnic tables which can be hired out & styled for any event!

Exclusive Hire

We offer exclusive hire of our venue! We offer all inclusive packages for both beverages and catering



Large Group Bookings

No hire fees
2 hour booking
\$10 per person deposit required
No minimum spend



Corporate Functions

No hire fees
2 hour booking
\$10 per person deposit required
\$500 minimum spend



Fundraising Opportunities

No hire fees
2 hour booking
\$10 per person deposit required
\$500 minimum spend

PRIVATE FUNCTION

No hire fees • 4 hour booking • 25% deposit required • Minimum spend

Monday to Wednesday: All year \$2,200

Thursday - Peak: \$4,000 | Off Peak: \$2,500

Friday - Peak: \$6,800 | Off Peak: \$3,800

Saturday - Peak: \$7,500 | Off Peak: \$4,500

Sunday - Peak: \$7,800 | Off Peak: \$4,800

Menu selections and guest numbers are to be confirmed 5 days prior to the function.

Payment for menu selection is to be paid for 7 days prior to the function.

Any other bills must be finalised on the night of your function.

Peak months: September - March Off Peak months: April - August

CANCELLATION POLICY

Group, corporate and fundraising booking deposits are non-refundable if cancelled within 24 hours of booking.

• Private function deposits are non-refundable if cancelled within 7 days of booking.

Pricing, menus and inclusions subject to change at any time without notice



Canape's

\$45 PER PERSON W/YOUR CHOICE OF THE FOLLOWING: 4 WARM CANAPES/ 1 CHARCOAL BRIOCHE SLIDER / 1 CHEF SPECIAL/ 1 TACO/ (VEGAN/GF OPTION AVAILABLE)

WARM CANAPÉS

FOUR CHEESE ARANCINI BALL/ COCONUT CRUMBED PRAWNS/ ITALIAN SAUSAGE ROLL/ VEGETARIAN SPRING ROLL/ GARLIC CHICKEN BALLS/ SAMOSAS VEGETABLE/ BAKED MEATBALLS/ CHICKEN CROQUETTES

BRIOCHE SLIDER

ANGUS BEEF PATTY, CHEESE, LETTUCE, TOMATO RELISH & MUSTARD/ SLOW COOKED PULLED PORK, APPLE SLAW & CHIPOTLE MAYO/ OR SOUTHERN FRIED CHICKEN, SWEET-SOUR RICE NOODLE & LIME

CHEF SPECIAL

CALAMARI TORPEDO SALT AND PEPPER, TRATER & ROCKET/ SMOKED SALMON, CRACKER, CREAM FRAICHE & MICRO HERBS/ OR BAO BUNS, WASABI & KIMICHI

TACO

HEARTY BEEF CHILLI BEANS, SLOW COOKED BEEF BRISKET, FRIED HALLOUMI/TOFU
(ALL SERVED WITH SLAW, CHIPOTLE MAY & SPRING ONION)

\$85

CHARCUTERIES BOARD (8-10)

SELECTION OF CURED MEATS, LOCAL CHEESE, DIPS, MIX ROASTED NUTS, MARINATED OLIVES, SEASONAL FRUITS, ACCOMPANIMENTS WITH CRACKERS



Alternate Drop

2 COURSE \$48 PER PERSON

3 COURSE \$62 PER PERSON

ENTREES

THE LUX STYLE CHEESY BREAD

Crispy Bacon/Cheese/Pesto.

SEMOLINA DUSTED CALAMARI

Bed of Fresh Leaves, Tartar Sauce & Fresh Lemon.

Sticky Pulled Pork Bao Buns

Kimchi, Sticky Sauce, Wasabi Mayo, Pickled Veg.

HALLOUMI BRUSCHETTA (GFO)

Sourdough, Fried Halloumi, Capers-Tomato-Red Onion Salsa, Balsamic Glaze & Herbs.

COCKTAIL PRAWNS

Mango Pico De Gallo, Herbed Avocado & Rocket.

MAINS

PRIME CUTS OF ANGUS PORTERHOUSE OR SCOTCH FILLET (GF)

Smokey Potato Puree, Green Beans, Chorizo Pico De Gallo & JUS.

GRILLED SALMON OR BARRAMUNDI (GF)

Smokey Potato Puree, Green Beans, Balsamic Vinaigrette Berry Sauce & Herb Salad.

FRESHLY MADE GNOCCHI

Three Cheese-Pesto Sauce, Persian Betta, Crispy Presciutto, Toasted Pine Nut & Fried Basil.

CHICKEN PARMIGIANA

Freshly Crumbed Chicken Breast/ Garlic Napoli/ Double Smoked Ham/ Blend of Fine Cheese/Apple Slaw/ Chips.

CHEEKY CHOOK BURGER

Southern Fried Chicken Burger / Sweet and Sour Fried Noodles/ Mexican Ranch Slaw / Lime Chilli Mayo/ Cucumber / Milk Bun/Chips.

PROTEIN BOWL (GF)

Grilled Chicken/ Beetroot / Green Beans/ Tri Colour Quinoa/ Poached Eggs / Toasted Peanut / Pickled Veg/Avocado/Toasted Nori/Tomato Salsa / Ponzu Dressing

GADO GADO (GF, VEGAN OPTION)

Sweet&Sour-Rice Noodles, Cucumber, Green Beans, Baby Potatoes, Mix Cabbage, Carrot, Micro Herbs, Poached Eggs, Crispy Sweet Potato, Roasted Peanut, Fried Halloumi & Satay Sauce.

DESSERTS

BACKED NEW YORK CHEESECAKE

Berry Compote & Crumble.

APPLE PIE

Homemade custard, salted caramel ice cream, mint

Beverage Packages

FOR 2 HOURS

\$55

BRONZE

- Great Northern 0%
- Great Northern Super Crisp
 - Carlton
- Dry/Draught
 - Asahi
 - Corona
 - Pure Blond
 - Somersby Apple/Pear Cider
- MERAKEI Sauvignon Blanc
- MERAKEI Shiraz

\$75

SILVER

Bronze

+

- Meraki Prosecco
- Headland Vodka
- Bacardi White
- Jance Gin
- JOSE Tequila
- Jim Beam
- Jack Daniels

\$95

GOLD

Bronze & Silver

+

- Sparkling Moscato
- Stonefish Wine Grenache
- Stonefish Wine Riesling

MOCKTAIL'S OPTION AVAILABLE



Cocktail Jug

\$40 JUG

WATERMELON KISS

Vodka, Watermelon Syrup,
Fresh Lime Juice

FRUIT TINGLE

Vodka, Blue Curacao, Raspberry Cordial,
Lemonade

MOJITO

White Rum, Lemon Juice, Simple Syrup,
Mint Leaf

\$45 JUG

MARGARITA

Tequila, Triple Sec., Fresh Lime Juice,
Agave

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice

LOVE POTION

Vodka, Licor 43, Strawberry Liqueur,
Fresh Lemon and Lime Juice

LONG ISLAND ICED TEA

\$70

Vodka, Tequila, White Rum, Gin, Triple Sec., Fresh Lemon Juice, Coca Cola

JUG OF SIGNATURE'S COCKTAIL

\$90

