



Bar Nacional

EVENTS PACKAGE

Menu Packages

Packages are provided as a guide.
Individually tailored packages are available upon request. Packages apply for all groups of 10 or more people.

Canapé menu

\$40pp: 5 tapas, 1 grande, 1 dulce

\$55pp: 6 tapas, 2 grande, 2 dulce

We're famous for our small tastes - little in size, but generous in choice and flavour.

Choose tapas for your next cocktail party and ensure your guests' expectations are exceeded.



Tapas

Oysters

lemon cheek

Broccoli, goats cheese & parsley croqueta

lemon aioli

Pan con tomate

Perrito caliente

Grilled bread

marinated yoghurt

Tortilla

paprika mayo

Grande

Pescado

Josper grilled swordfish, caper dressing, pan fried tomatoes & shallots in sherry vinegar

Choricito

cider caramelised onion, grilled bread

Filete Flank

black angus flank steak marble score 4, Josper roasted broccolini, romesco sauce

Remolacha

roasted beetroot, pearl barley, currants, pepita, goats curd, citrus & sherry vinegarett

Dulce

Palito helado

Crema catalana

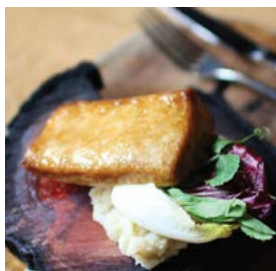
Sharing menu

\$40pp: 2 courses

\$55pp: 3 courses

*We love to share at Bar Nacional,
after all - it's the Spanish way!*

*Let us indulge you and your guests
in shared plates of each of the menu
items listed. Tapas, raciones and
sweet treats to share will be sent
to the table in succession for a fun,
interactive and exciting way to dine.*



Tapas

Olivas

Broccoli, goats cheese & parsley croqueta
lemon aioli

Pan Con Tomate

Josper grilled sourdough, tomato & mahon
add jamon serrano

Tortilla

paprika mayo

Ensalada De Crema De Manchego

manchego custard, burnt shallots, trussed
tomato, black garlic dressing & oat crumble

Grande

Pescado

Josper grilled swordfish, caper dressing, pan
fried tomatoes & shallots in sherry vinegar

Filete Flank

black angus flank steak marble score 4,
Josper roasted broccolini, romesco sauce

Paella

Calasparra rice, chorizo, chicken,
prawns, mussels

Remolacha

roasted beetroot, pearl barley, currants,
pepita, goats curd, citrus & sherry
vinegarette

Patatas Bravas

Dulce

Leche frita

Crema catalana

Menu package additions

\$5pp side dishes
(2 items, chef's selection)

*menus are subject to change due to seasonality and availability

Beverage Packages

*All packages are inclusive of soft drinks, tea and coffee

Option 1

\$40PP / 3 HOURS
+\$10PP PER HOUR
THEREAFTER

Sparkling on arrival

Redbank 'Emily' Brut, VIC

White wine - select 1

Redbank The Long Paddock Pinot Grigio,
King Valley, VIC

Harvest Moon Sauvignon Blanc,
Marlborough, NZ

Red wine - select 1

Earthworks Cabernet Sauvignon,
Barossa Valley, SA

Heartland 'Stickleback' Shiraz blend,
Langhorne Creek, SA

Beer

Cricketers 'Keepers Lager'



Option 2

\$50PP / 3 HOURS
+\$10PP PER HOUR
THEREAFTER

Sparkling on arrival - select 1

Redbank Prosecco, King Valley, VIC

Airlie Bank Brut, Yarra Valley, VIC

White wine - select 1

Punt Road Chardonnay, Yarra Valley, VIC

Martinborough Pinot Gris, Martinborough, NZ

Nautilus SB, Marlborough, NZ

Red wine - select 1

Palliser 'Pencarrow' Pinot Noir,
Martinborough, NZ

Yangarra Tempranillo, McLaren Vale, SA

Pacha Mama Shiraz, Heathcote, VIC

Beer

Boatrocker Pale Ale



Beverage package additions

Premium beverage package upgrade available
\$10PP sangria on arrival
\$5PP Unlimited filtered sparkling water
\$30PP Champagne add on for any package;
NV Pol Roger Brut, Champagne, France



*menus are subject to change due to seasonality and availability

Capacity, minimum spends and deposits

EXCLUSIVE USE	CAPACITY	MIN SPEND	DEPOSIT
Seated /Standing	60 / 120	*varies per group size and type of event. Please call us to discuss the details of your event and get a quote.	10% of total

Booking Form - Menu Packages

- \$40PP CANAPÉ MENU \$55PP CANAPÉ MENU \$40PP 2 COURSE SHARE \$55PP 3 COURSE SHARE \$5PP + SIDE DISHES

Booking Form - Beverage Packages

- \$40PP / 3HR OPTION 1 \$50PP / 3HR OPTION 2 + \$5PP MINERAL WATER + 10PP SANGRIA ON ARRIVAL BEVERAGE ON CONSUMPTION
(preselection required)

Name: _____ Company name: _____

Phone: _____ Email: _____

Event date: _____ Event time: _____ No. of guests: _____

Signature: _____ Authorised contact at event: _____

Terms and conditions

Your booking will only be considered confirmed once we are in receipt of a signed and completed booking form for your event. If your booking is for exclusive use of Bar Nacional, payment of your deposit is required in order to confirm your booking.

Confirmation of final guest numbers and menu selection including all dietary requirements must be received within five (5) business days prior to your event.

Changes or additions to your event such as additional menu items, beverages, and guest numbers are payable at the conclusion of your event by credit card only.

Duration - Lunch reservations are available until 4pm unless otherwise agreed. Dinner reservations are available from 6pm unless otherwise agreed. Event conclusion must coincide with the liquor licence finish time of 1am.

*Public holiday surcharge may apply.

Cancellation clauses - exclusive use

Within 31 days the cancellation fee is equivalent to the deposit

Within 14 days the deposit is forfeited and 50 % of the estimated value

Within 7 days the deposit is forfeited and 100% of the estimated value

Payment Options

For exclusive use bookings, full pre payment by EFT is required 7 days prior to your event.

For non-exclusive use bookings, payment will be processed on the day of your event via credit card at Bar Nacional or by direct deposit (bank details issued via invoice).

Bar Nacional
