

THE FIELD

EVENTS PACKAGE



22a O'sullivan road, Rose Bay



www.thefieldbar.com.au



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[@thefieldateastrugby](https://www.instagram.com/thefieldateastrugby)

THE VEGGIE PATCH



THE DAY BED



THE DECK



OUR SPACES



THE GYM AREA

THE CLUBHOUSE

THE FIELD LOUNGE

STARTERS

BREKKIE

\$28pp - Package Suited for Conferences
Min 20 people

On arrival:

Chia pudding with fresh fruit and granola

Morning tea:

Assortment of mini pastries

Assortment of mini muffins

Seasonal fresh fruit

BLT or Haloumi sliders

Mixed Sandwiches: Egg, Chicken and Dill, Roast Vegetable

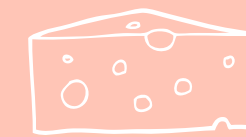
Tea and Coffee Included || Available for events before 12pm



PLATTERS

1 x platter serves 15 people
(to graze on)

Marinated Olives + Nuts \$16



Fat boy fries \$18

Sweet potato fries \$20

Truffle & parmesan curly fries \$25

Charred sourdough bread and dips platter \$35

Mushroom Arancini Balls \$32

Buttermilk fried chicken \$32

Cheese and dips platter \$72

Cheese and charcuterie platter \$72

Cheese, charcuterie and dips platter \$110

Seasonal fruit platter \$82





SEASONAL GRAZING TABLE

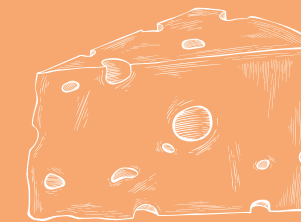
\$28pp



Min 20 people || Includes Simple Styling

Chefs selection of cheeses
Charred Turkish bread with dried herbs and olive oil
Prosciutto, Salami, Smoked Salmon
Trio of seasonal house made dips
Hummus, Tzatziki, Balsamic Beetroot
Selection of lavosh, crackers and grissini
Seasonal Fresh Fruit
A mix of stuffed green olives and pitted kalamata
Quince paste and Dried fruit

STARTERS



Add on: (Minimum 20 per item)

Choice of Beef, Pork or Haloumi sliders: \$6.50 per piece
Chicken and Dill finger sandwiches: \$3.50 per piece
Roasted vegetable, hummus and pesto finger sandwich \$3.50 per piece
Lamb and Thyme sausage rolls with house made tomato relish \$5 per piece
Mushroom Arancini with herbed mayo \$2.50 per piece
Buttermilk Chicken Bites with chipotle mayo \$16 per bowl (12-15 pieces)
Pesto and Whole roasted cherry tomato tartlets \$5.5 per piece
Vego rice paper rolls \$3.50 per piece
Oysters with shallot dressing \$5.50 per piece
Selection of Petit Fours \$5.50 per piece



PARTY FOOD PACKAGE

3 options: \$28pp | 4 options: \$34pp | 5 options: \$38pp | 6 options: \$45pp
Minimum 20 people - Served as roaming canapes

Peking duck pancakes with hoisin sauce
Mini corn fritters with smoked salmon (gf)
Vegetable arancini with herb dipping sauce (v)
Pesto and roasted cherry tomato tartlet (v)
Vegetarian rice paper rolls (v vg gf df)
Vego spring rolls (v df)
Roasted vegetables and goats cheese tartlet (v)
House made, spicy, crispy fish cakes (gf, df)
Lamb Kofta with yoghurt dipping sauce (gf)
Charred chicken skewer (gf)
Mini American Hot Dogs
Mini Fish & Chip boxes
Mini Chip Buckets (v, df)
Buttermilk Fried chicken (df)
Salt and pepper squid (df)

Mini Pies (choice of below):
Grass-fed beef and mushroom
Cauliflower and cheddar with mild wasabi
Free range chicken balti

Sausage Rolls (choice of below):
Lamb & Thyme
Pork & fennel
Vegetarian (v)

Sliders (choice of below):
Cheeseburger
Pulled Pork
Buttermilk Chicken
Beer Battered Fish
Haloumi (v)

Crispy Wonton Cups:
Pulled Pork with Peri Slaw
Torched Salmon with cucumber slaw, pickles and wasabi mayo
Seasonal veggies, herb pesto and parmesan crunch (v)

STARTERS
OR
SUBSTANTIAL





BBQ PACKAGE

Adults \$28pp / Kids \$20

Minimum 20 people - Buffet style

SUBSTANTIAL

Spice rub char grill chicken tenderloins (gf, df)
topped with lemon & herbs

Beef sausages (df)
Topped with chopped parsley & vine cherry tomato's

Aussie potato salad (v)
Steamed diced potatoes, With fresh herbs in a creamy full egg mayo, topped with sprouts

Mexican bean Quinoa (v, vg, gf, df)
Corn & capsicum with red kidney beans in a salsa dressing with sprig of mint

Japanese slaw (v, vg, gf,df)
A crunchy mix of red & white cabbage, julienne carrot & edamame in a roast sesame & miso dressing

Sides
Thick cut beer battered chips (v, df)
Bread rolls (v)
Condiments

Add ons :
Minimum 20 pax
Haloumi and Charred Vegetables (good for vegetarians) (v, gf) - \$8.50 per person
Sliced Rump Steak (gf, df) - \$8.50 per 100g
Oven baked salmon (df, gf) - \$8.50 per 90g

SHARE PLATE

\$60.50p/p

**Minimum 20 people - share plate to seated tables
(as shown in photo)**

TO KICK THINGS OFF:

Cheese and charcuterie board

OR

Vegetarian Arancini

Salt and pepper squid tacos with salsa

HALF TIME:

Lamb Back-strap with salsa verde

Oven baked Barramundi

Roast vegetable salad (v gf)

With feta, baby spinach, fresh parsley and pine nuts

Vegetarian Poke (v gf df)

With roasted sesame dressing

Green beans, broccoli, slithered almonds, fresh lemon and chilli (gf df)

Truffle parmesan fries with herbed aioli (v)

FINAL WHISTLE:

Finish things off with a glass of Vasse Felix Cane Cut dessert wine for an extra
\$9 per person

SUBSTANTIAL



DESSERT

Individually Plated \$17.50 per person, choose 2

Individual Creamy Cheesecakes
with Fresh Strawberries and a Berry Compote

Deconstructed Chocolate Mousse
Fresh Raspberries & shaved Dark Chocolate

Individual Lemon Meringue Tart
with Vanilla Bean Icecream
(Available to down packages only)

Canape Desserts Boards \$13.50 per person

A selection of papa pasticceria's finest tiny delectables (1-2 pieces
per person)

Assorted Bravo Mini Gelato Cones (1 piece per person)

Ice cream Cone Station \$9.50 per person

Your choice of 3 flavours with toppings (sprinkles & syrups)

Assortment of Bambino Cones \$3.80 per piece

Minimum 20 people per package



SPRITZ STATION

\$16 per serve

Minimum 6 serves per spritz choice and min 25 overall

APEROL SPRITZ

Aperol, Wildflower Prosecco, soda water, Orange Slice

LIMONCELLO SPRITZ

Unico Zello Limoncello, Wildflower Prosecco, Soda, lemon slice

PINK HERBISCUS SPRITZ

rose wine-based spritz bursting with red fruit, some bitter orange to balance and a tart florality from the hibiscus.

ORANGE AND MANDARIN SPRITZ (AVAILABLE NON ALC \$14)

Vodka combines with orange, mandarin, verjuice, and bitters to create a beautifully balanced and above all else, delicious spritz.

DOUBLE YUZU GIN SPRITZ

four pillars yuzu gin, strangelove yuzu soda, Wildflower Prosecco (\$20 per spritz)



YARD GAMES & ENTERTAINMENT

Giant Jenga

Quoits

Boccee

Connect 4

Cornhole

Ping Pong (downstairs only)

Not to mention a HUGE rugby field available
for hire! - Contact the Woollahra Council to book

All yard games are available on request only

ADDITIONAL HIRE

Marquee 6m x 3m: \$85

Marquee 3m x 3m: \$60

Round White Table cloths: \$25

Round White rectangle cloths: \$15

Heaters: \$85

Additional Staff:

Monday - Friday - \$45.00

Saturday - \$55.00

Sunday - \$65.00

Cake-age fee (DOWNSTAIRS EVENTS ONLY)

- \$25 flat fee
- Use of our cake knife, cutlery, plates & napkins
- Clients are required to cut the cake

Cake-age fee (THE FIELD LOUNGE EVENTS ONLY)

- \$2 per person fee
- The field staff to cut and serve the cake
- We do not supply candles
- Use of our cake knife, cutlery, plates and napkins



OUR RECOMMENDATIONS

FLOWER WALLS, BACKDROPS AND PHOTO BOOTHS:

info@mirrorboothaustralia.com.au

DJS:

DJ Solutions - Liora - 0405 964 203

THIRD-PARTY ENTERTAINMENT:

www.bigfun.com.au

www.planetentertainment.com.au

www.bubblingwithenergy.com.au

STYLISTS:

hello@milkandhoneypicnics.com.au - Vicki

KIDS PARTY STYLING - MAGNOLIA PARTY PLANNER

magnolia.planner@gmail.com.au

KIDS PARTY ENTERTAINERS:

Supa Dupa Parties - hello@supadupakidsparties.com.au

*Please approve any 3rd party entertainment with
the events coordinator prior to booking*







When the games begin

CONTACT US:

All Enquiries - claudia@thefieldbar.com.au

0478-734-651



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