

EVENT & WEDDING PACKAGES 2023/2024



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Next Door is the perfect venue to cater for any style of event. We can adapt Next Door to make the ideal setting for weddings, parties or even corporate events.

Set on the coast of North Cronulla Beach, with spectacular views of the coastline, Next Door will be sure to make your occasion a memorable one for both you & your guests.

Our philosophy with our food is that it is best to be shared with your neighbours, with a focus on fresh, seasonal produce. We approach our functions with a flexibility & individuality that is refreshing to our customers. We strive to ensure seamless organisation of your event, so that all our clients need do is to relax & enjoy their occasion.





Let our dedicated team help you design a unique and unforgettable wedding, for you and your guests. From an intimate seated wedding to a more informal and relaxed celebration, Next Door is the perfect space for your day.

Celebrate your special day in spectacular fashion with uninterrupted ocean views of North Cronulla Beach, and savour one of our bespoke food packages. Using modern Australian cuisine & fresh, seasonal produce, we create personalised menus that can suit any style of event - from extravagant grazing tables, to shared feasts to chic cocktail events.

Our professional team will be on-hand to seamlessly service your day from start to finish, allowing you to truly relax and enjoy every moment; as well as a dedicated functions manager who will help you create a special day that you'll remember forever.



Next door host two types of event packages: a seated event or a cocktail event.



WHAT'S INCLUDED IN EACH PACKAGE?

A) SEATED EVENT

Perfect for a more formal style occasion. We offer a 3 course menu designed to share with your neighbours.

Inclusions:

- 3 course shared menu (page 5)
- Tea & Coffee
- Venue hire for 4.5 hours
- Staffing
- Furniture & Linens
- Event Coordinator
- Glassware
- Simple Printed Menus

\$95pp (capacity 65 ppl)

B) COCKTAIL EVENT

Suitable for a more relaxed & casual approach to celebrate the occasion. There is no allocated seating, with guests free to move about & mingle with their neighbours, whilst they enjoy our Canapé menu.

Inclusions:

- Canapés - Selection of 7 (page 6)
- Tea & Coffee
- Venue hire for 4.5 hours
- Staffing
- Furniture
- Event Coordinator
- Glassware
- Simple Printed Menus

\$80pp (capacity 80 ppl)

MINIMUM SPEND REQUIREMENTS

Day	Time	Min. Spend
Mon - Fri	Lunch	On Request
Mon - Thurs	Dinner	4k
Fri	Dinner	10k
Sat	Lunch	10k
Sat	Dinner	10k
Sun	Dinner	10k
Sun	Lunch	On Request

TAKE YOUR PACKAGE UP A NOTCH

+ add a grazing table (page 7)

Prices start at \$15pp

+ add a beverage package (page 8)

Prices start at \$80pp

At Next Door we can do our best to try to individually tailor unique packages to suit our guests needs. Please feel free to contact our Events Coordinator with any specific queries.



## A) SEATED EVENT PACKAGE OPTIONS

The following meals are served to share. Please choose two entrees, two mains & two desserts. Mains will be served with side dishes selected by our Chef.



### ENTREES TO SHARE

1. Calamari, parsley, lemon and black garlic mayonnaise
2. Haloumi stuffed zucchini flowers, smoked eggplant, paprika
3. Grilled figs, whipped goats cheese, truffle honey, basil
4. Charcoal octopus, tzatziki, almond dukkah
5. Salmon carpaccio, fennel, herb crème fraiche, pomegranate, sorrel
6. Crisp pork belly, apple and raisin salad, chorizo oil
7. Organic heirloom tomato salad, fig, merlot vinegar, capers, Persian fetta
8. House made ricotta gnocci, cherry tomato Pomodoro, basil, parmesan

### MAINS TO SHARE

1. Snapper fillet, tomato olive and dill fregola sarda, chermoula
2. Crispy skin salmon, cashew, roasted cauliflower, golden raisins, tahini and sumac
3. Rocket papardelle, seasonal mushroom, eggplant, parmeggiano reggiano
4. Prawn spaghettini, garlic, chilli, zucchini flower
5. Roast chicken, smoky braised kale, roasted pumpkin, grandmas stuffing
6. 16hr Smoked brisket, caponata, house pickles
7. Date braised lamb shoulder, carrot, smoked eggplant, Persian fetta, mint
8. Rolled pork belly, ras el hanout, dried fruit, Israeli cous cous

### DESSERTS TO SHARE

1. Strawberry and rose eton mess, mint
2. Chocolate tart, cherries and pomegranate
3. Warm date pudding, caramel, vanilla gelato
4. Peanut, cashew and chocolate baklava, dark chocolate gelato
5. Vanilla panacotta with pistachio, poached strawberry, pomegranate
6. Butterscotch pots, pinenut praline, crème fraiche
7. House made tiramisu with biscotti
8. Ricotta fritters, blueberry sauce, chocolate crumbs
9. Orange blossom icecream, katafi nests, orange sherbet





## B) COCKTAIL EVENT PACKAGE OPTIONS

Please select 7 of the following canapes:

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### SMALL BITES

Select 5

1. Sydney rock oysters, cucumber and shallot dressing
2. Kingfish sashimi, soy ponzu dressing, pickled cucumber
3. Truffle and parmesan arancini, truffle mayonnaise
4. Seared yellowfin tuna, avocado mousse, furikake
5. Beef polpette (meatball), tomato sugo, balsamic onion
6. Goats cheese tartlets, fig, truffle honey
7. Corn & jalapeno fritters, salmon gravlax, tomato salsa
8. Heirloom tomato & basil bruschetta, balsamic
9. Zucchini flowers stuffed with herb ricotta, pecorino
10. Sesame falafels, mint tahini yoghurt
11. Chicken skewer, ponzu glaze, sweet mayonnaise
12. Prawn & sesame toast, chilli sauce
13. Fried calamari, yuzu mayonnaise
14. Lamb ribs, chimichurri
15. Crab and coconut parcel, mint yoghurt

### SUBSTANTIAL

Select 1

16. Prawn roll, spicy 1000 island dressing, iceberg lettuce
17. Flathead fish taco, yuzu mayonnaise, coriander
18. Chicken karaage slider, Japanese soy dressing, slaw
19. Rosemary marinated lamb outlet, salsa verde
20. Pulled pork slider, apple and cabbage slaw, smokey bbq sauce
21. Ricotta gnocchi, sage brown butter, parmesan

### SWEET

Select 1

22. Lemon curd tartlet, blueberry, mint
23. Vanilla bean panacotta, raspberry compote
24. Caramel shortbread biscuit, dulce de leche
25. White chocolate cheesecake, salted caramel, honeycomb
26. Mini tiramisu, coffee macaroon
27. Pistachio baklava, vanilla bean ice cream



Add a Grazing table to your event. They're available to accompany both our Seated Event & Cocktail Event food packages.

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#### LIGHT GRAZING

- 5 Award winning cheeses
- Selection of 3 cured meats
- Collection of fresh and dried fruits
- Assortment of savoury nibbles
- 3 kinds of crackers

\$15pp (capacity 65 ppl)

#### LARGE GRAZING

- 7 Award winning cheeses
- Selection of 3 cured meats
- Collection of fresh and dried fruits
- Assortment of savoury nibbles
- 3 kinds of crackers
- 4 house made dips and relishes
- Small pastry bites

\$20pp (capacity 80 ppl)



The Beverage Packages are unlimited for the duration of the event. They're available to accompany both our Seated Event & Cocktail Event food packages.

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#### PACKAGE A)

##### Select 1

Sparkling

##### Select 2

Sauvignon Blanc

Chardonnay

Pinot Grigio

Rosé

##### Select 1

Pinot Noir

Shiraz

##### Beer

2 Draught

1 Bottled

1 Light

##### Non-Alcoholic

All soft drinks, tea  
& coffee included

\$80pp

#### PACKAGE B)

Drinks On Consumption

Suited to more conservative events. Drinks can be paid for by guests or placed on a tab and settled by the organiser.

Please see our website for an updated drinks menu that we can tailor to your event.





The following Terms and Conditions are to ensure customers of Next Door are aware of the conditions of hire put in place to help their function run smoothly and without any problems. Please read the Terms and Conditions below, then fill out the form at the bottom and bring it in when you pay the deposit.



## BOOKINGS AND CANCELLATION

Tentative bookings can be held for up to three weeks until either confirmation is made by signing of this document and a deposit is paid, or cancellation. You will be given first option to confirm a date if during this time another party seeks your date. In this instance a deposit will be required or the booking may be canceled.

Once this document has been signed and a deposit is made your booking is secure. Deposits are non-refundable and non-transferable as they secure the booking and preclude other bookings on this date. Any cancellations made within two months of the date of the event will incur a cancellation fee of 10% of the estimated total cost of the function. Any cancellations made within one month of the date of the event will incur a cancellation fee of 20% of the estimated total cost of the function. Any cancellations made within 48 hours of the event will incur a cancellation fee of 50% of the estimated total cost of the function.

## CHARGES AND PAYMENTS

A confirmation of the number of guests is required two weeks prior to the function. You will be charged for this amount as a minimum, if numbers increase you will be charged accordingly.

Full payment on an estimate of the final bill is required two weeks prior to the function. Any outstanding amounts or amounts contracted on the evening must be paid by the end of the function.

Credit card payments will incur a surcharge of 1.5% for Visa, Mastercard and Amex.

## LIQUOR LICENSE POLICY

Next Door is obliged to abide by State Government regulation in regard to the responsible service of alcohol.

Intoxicated persons, minors and those whose behavior is considered by management as disorderly will be refused beverage service and may be removed from the function.

It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night.

Management reserves the right to call police and/or terminate the function, without refund of any monies, should such behavior present a problem to guests or staff.

## DEPOSITS

Next Door requires a \$500 deposit to secure the venue.

## DAMAGE, BREAKAGE OR LOSS OF PROPERTY

You are responsible for the safekeeping of personal belongings, merchandise and gifts. Next Door will not accept any responsibility for the loss of or damage to any such property, before, during or after the function.

You are responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc.). Please make sure decorators and suppliers are made aware of this.

I HAVE READ AND ACCEPT THE ABOVE TERMS AND CONDITIONS:

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Date of Function: \_\_\_\_\_ Credit Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_ CCV: \_\_\_\_\_

