



THE BUDDHA BELLY



Thank you for considering The Buddha Belly

Whether your next event is an intimate dinner for 10, a cocktail party for 50 or a wedding for 80, The Buddha Belly can help make your special event one to remember.

We have hosted everything from Christmas parties to Birthdays, from Cocktail parties to Corporate Functions/Product Launches, from Graduations to Weddings, Hens Nights, and Educational Sessions with dinner and beyond!

Entrust your special occasion to our experienced event coordinator & friendly professional wait-staff who share your vision of a perfectly hosted event.

The restaurant can be booked for up to 80 Guests in a seated setup
or can be booked for up to 120 Guests in a cocktail party setup.

The Buddha Belly is housed in a Balinese style structure made up of three pavilions that inter-connect throughout a Japanese Garden, creating an atmosphere of calm & beauty.

Our professional, efficient and friendly staff will ensure your guests are made to feel welcome and enjoy an Unforgettable dining experience.

We are extremely passionate about making every event the best it can possibly be.
Whatever your budget, you will always receive the freshest food,
5 star service and an unforgettable Buddha Belly Experience.

Ample parking off Mona Vale Road with Wheelchair Accessible ramps & Disabled facilities.

To speak to one of our event organisers please phone 9450-1504.

OPEN 5 DAYS

LUNCH: Saturdays & Sunday From 12pm | DINNER: Wednesdays to Saturday from 5:30pm

CLOSED ON MONDAYS & TUESDAYS

GROUP BOOKINGS AVAILABLE OUTSIDE OF THESE TIMES, PLEASE ENQUIRE WITHIN

LIVE HARPIST SUNDAYS 12-3PM | 10% SURCHARGE Sunday & Public Holiday | 327 MONA VALE RD, TERREY HILLS | THEBUDDHABELLY.COM.AU

The restaurant will be re-configured to accommodate guests and allow room for a DJ and a dance floor.

Tables will be provided for gifts & cakes, and we will provide enough chairs for the elderly or people that do need to sit down.

Prices are for 3 servings of each dish for every guest, additional portions are available for an extra fee.

Menu is seasonal and is subject to change.

All dietary requirements will be catered for with prior notice.

COCKTAIL / CANAPE PACKAGES

PACKAGE 1: \$50pp - Select 4 | PACKAGE 2: \$65pp - Select 6

VEGETARIAN \ VEGAN OPTIONS

- ☐ TEMPURA ZUCCHINI FLOWERS / Chèvre goat's cheese, pine nuts, fresh herbs, green mango & hollandaise sauce
- ☐ MAPLE SMOKED HUMMUS / Pomegranate molasses, muhammara, toasted nuts & sesame, golden lavash bread
- ☐ PUMPKIN & GOATS CHEESE SALAD / Manuka honey & balsamic, julienne capsicum, cashews, baby rocket leaves
- ☐ VIETNAMESE RICE PAPER ROLLS / Chefs sweet chili sauce

SEAFOOD OPTIONS

- ☐ OYSTERS / Natural or Nam Jim
- ☐ PANKO CRUSTED QUEENSLAND TIGER PRAWNS / Lime aioli
- ☐ SALT & PEPPER LOCAL SQUID / Asian salad, citrus & tartare sauce
- ☐ GRILLED SALMON SKEWERS / Satay sauce
- ☐ SEARED OCEAN SCALLOPS / Garlic & herb butter, Korean kimchi & sesame
- ☐ TRADITIONAL THAI FISH CAKES / With chef special sweet chili sauce
- ☐ NASI GORENG / Indonesian fried rice seasonal vegetables, prawns, chili, cashews, fresh lime & free range hen egg

POULTRY & MEAT OPTIONS

- ☐ VIETNAMESE DUCK SPRING ROLLS / Chef special sweet chili dipping sauce
- ☐ FREE RANGE CHICKEN SKEWERS / Cashew satay sauce
- ☐ GRILLED BEEF FILLET SKEWERS / Crying tiger sauce
- ☐ FREE RANGE CHICKEN IN GREEN CURRY SAUCE / Mushrooms, coconut, chili, cashews, basmati rice & snow peas

DESSERT OPTIONS

- ☐ WHITE CHOCOLATE & MANGO INFUSED CRÈME BRULÉE *gf
- ☐ SCOOP OF SORBET Choice of: Dark chocolate | strawberry & cointreau | coconut kaffir lime *vegan *gf

SELECT YOUR OWN

2 COURSE \$55.pp | 3 COURSE \$70.pp

For Groups up to 20 people

ENTRÉES

TEMPURA ZUCCHINI FLOWERS veg

goat's cheese | pine nuts | fresh herbs | green mango salad

SALT & PEPPER LOCAL SQUID

asian salad | citrus | tartare sauce

HAND MADE DUCK SPRING ROLLS -df

chefs sweet chili sauce | asian salad

SEARED OCEAN SCALLOPS *gf

garlic & herb butter | kimchi | sesame

MAINS

TEMPURA LOCAL CATCH OF THE DAY

beer battered potato chips | asian salad | tartare sauce

BUDDHA BELLY TWICE COOKED DUCK

seasonal steamed vegetables | basmati rice | tamarind jus | nasturtium

FREE RANGE THAI CHICKEN CURRY *gf -df veg or vegan opt

mushrooms | coconut | chili | cashews | basmati rice | snow peas

FRESH SKINLESS TASMANIAN SALMON FILLET *gf option

green tea noodles | orange | toasted walnuts | fresh garden herbs | green papaya salad

DESSERTS

MATCHA CHERRY CHEESECAKE

pate sablee biscuit | strawberry & cointreau sorbet | fresh berries

TRIPLE CHOCOLATE DOME

dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

RED VELVET MOUSSE *vegan *gf

russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit
coconut kaffir lime sorbet | almonds | fresh berries

3 SCOOP SORBET *vegan *gf

dark chocolate | strawberry & cointreau | coconut kaffir lime

HONEY AFFOGATO

fresh espresso shot | vanilla bean ice-cream | chocolate honeycomb | drizzled with honey

SHARING MENU

2 COURSE \$70.pp | 3 COURSE \$85.pp

ENTRÉE

Select 3 – To be served as Platters

- ☐ TEMPURA ZUCCHINI FLOWERS Chèvre goat's cheese, pine nuts, fresh herbs, green mango & hollandaise sauce
- ☐ PANKO CRUSTED QUEENSLAND TIGER PRAWNS Lime aioli
- ☐ SALT & PEPPER LOCAL SQUID Asian salad, citrus & tartare sauce
- ☐ SINGAPORE SOFT SHELL CRAB Chili sauce & lime
- ☐ BALINESE RARE BEEF SALAD Green papaya, fresh garden herbs, Spanish onion, cucumber, tomato, nan jim & peanuts
- ☐ SEARED OCEAN SCALLOPS Garlic & herb butter, Korean kimchi & sesame
- ☐ TRADITIONAL THAI FISH CAKES Chef special sweet chili sauce
- ☐ VIETNAMESE DUCK SPRING ROLLS Chef special sweet chili dipping sauce
- ☐ FREE RANGE CHICKEN SKEWERS Cashew satay sauce & green paw paw salad
- ☐ FUSION SALAD Spanish onion, capsicum, green mango, paw paw, lychee, avocado, organic honey & lemon
- ☐ GRILLED BEEF OR KANGAROO SKEWERS Cashew satay sauce & green paw paw salad
- ☐ PUMPKIN & GOATS CHEESE SALAD Manuka honey & balsamic, julienne capsicum, cashews, baby rocket leaves
- ☐ TERIYARKI FREE RANGE CHICKEN basmati rice
- ☐ SUMMER SEAFOOD SALAD Queensland tiger prawns, hand-picked crab meat, smoked rainbow trout, wakame, green mango salad, garden herbs, wasabi & lime mayonnaise

MAINS

Select 3 – To be served as Platters

- ☐ FREE RANGE CHICKEN IN GREEN CURRY SAUCE Mushrooms, coconut, chili, cashews, basmati rice & snow peas
- ☐ NASI GORENG Indonesian fried rice with seasonal vegetables, prawns, chili, cashews, fresh lime & free range hen egg.
- ☐ CRISPY SKINNED PORK BELLY Asian greens, basmati rice & tamarind jus
- ☐ BUDDHA BELLY TWICE COOKED DUCK Asian greens, basmati rice & tamarind jus
- ☐ WILD MUSHROOM RISOTTO Thyme, mushroom duxelles, parmesan crisp, truffle oil
- ☐ SKINLESS TASMANIAN SALMON FILLET Matcha noodles, orange, toasted walnuts, fresh garden herbs & green papaya
- ☐ BUTTERFIELD TANDOORI CHICKEN BREAST With roasted pineapple salad & cucumber raita
- ☐ CLOVER VALLEY SLOW COOKED LAMB RUMP Rocket, butternut pumpkin, goats cheese, roasted cashew nut salad
- ☐ TEMPURA LOCAL CATCH OF THE DAY /Served with beer battered chips, asian salad & lime aioli
- ☐ GADO GADO /Steamed seasonal vegetables and crispy tofu with buddha belly satay sauce & golden hen egg
- ☐ POTATO & SPINACH PANCAKE /Poached asparagus, potato crumb, sautéed oriental mushrooms & hollandaise sauce
- ☐ SUMMER SEAFOOD SALAD /Queensland tiger prawns, hand-picked crab meat, smoked rainbow trout, wakame, green mango salad, garden herbs, wasabi & lime mayonnaise
- ☐ BLACK ANGUS GRASS FED EYE FILLET STEAK / Beer battered potatoes, fresh herbs & green mango salad & chefs oriental mushroom sauce – Add \$5.00pp

DESSERTS

Select 2: to be served alternately

- ☐ CHOCOLATE MOUSSE DOME Triple layers of white chocolate, milk chocolate & dark chocolate mousse, dark chocolate sorbet
- ☐ MATCHA CHERRY CHEESECAKE Pate sablee biscuit | strawberry & cointreau sorbet | fresh berries
- ☐ HONEY AFFOGATO Fresh Espresso shot, vanilla bean ice-cream, topped with chocolate honeycomb & drizzled with honey
- ☐ 3 SCOOP SORBET dark chocolate | strawberry & cointreau | coconut kaffir lime *vegan *gf
- ☐ CRÈME BRÛLÉE White chocolate & mango infused, served with sorbet *gf
- ☐ RED VELVET MOUSSE Russian tale Peach mousse, strawberry compote, coconut dacquoise, red velvet biscuit, served with coconut kaffir lime sorbet, almonds & fresh berries *vegan *gf

DEGUSTATION EXPERIENCE

TEMPURA ZUCCHINI FLOWER

goat's cheese | pine nuts | fresh herbs | green mango salad

Da Luca Prosecco

SALT & PEPPER SQUID

asian salad | citrus | tartare sauce

Credaro Five Tales Chardonnay

SEARED OCEAN SCALLOP

garlic & herb butter | kimchi | sesame

Shaw + Smith Sauvignon Blanc

FREE RANGE THAI CHICKEN CURRY

mushrooms | coconut | chili | cashews | basmati rice | snow peas

Grant Burge Rose

AUSTRALIAN BLACK ANGUS GRASS FED EYE FILLET STEAK

beer battered potatoes | fresh herbs | green mango salad | chefs' oriental mushroom sauce

The Black Chook Shiraz

TRIPLE CHOCOLATE DOME

dark chocolate | milk chocolate | white chocolate mousse | dark chocolate sorbet | fresh berries

--- OR ---

RED VELVET MOUSSE

russian tale peach mousse | strawberry compote | coconut dacquoise | red velvet biscuit
| coconut kaffir lime sorbet | almonds | fresh berries

Mitchell Noble Semillion

6 COURSE DEGUSTATION EXPERIENCE

\$ 115.pp

WINES TO MATCH \$ 44.pp

AVAILABLE
LUNCH & DINNER

BEVERAGE PACKAGES

4 litre Cocktail jugs - \$180 (serves 15 cocktails)

8 litre Cocktail jugs - \$320 (serves 30 cocktails)

HOUSE PACKAGE

2 HR \$30pp | 3 HR \$45pp | 4 HR \$50pp

WINES: Select ANY 2

Tatachilla Sparkling, South Australia
Tatachilla Sauvignon Blanc, South Australia
Tatachilla Chardonnay, South Australia
Tatachilla Shiraz Cabernet, South Australia

BEER

Corona + Cascade Premium Light

NON ALCOHOLIC

Soft Drinks + Sparkling Mineral Water + Tea & Coffee

PREMIUM PACKAGE

2 HR \$38pp | 3 HR \$50pp | 4 HR \$58pp

WINES: Select ANY 3

Knappstein Sparkling - Clare Valley, South Australia
Grant Burge Pinot Grigio, South Australia
Grant Burge Rose, South Australia
Tatachilla - Sauvignon Blanc, McLaren Vale, South Australia
Credaro Five Tales Chardonnay, Margaret River WA
Grant Burge Shiraz, South Australia

BEER

Corona + SAPPORO **On Tap** + Cascade Premium Light

NON ALCOHOLIC

Soft Drinks + Sparkling Mineral Water + Orange & Apple Juice + Tea & Coffee

DELUX PACKAGE

2 HR \$50pp | 3 HR \$65pp | 4 HR \$70pp

WINES: Select ANY 4

Petaluma Croser, Adelaide Hills
Petaluma Pinot Gris, Coonawarra, Adelaide Hills
Shaw & Smith Sauvignon Blanc, Adelaide Hills
Eddystone Point Chardonnay, Tasmania
Rameau d'Or Petit Amour Rose, Provence France
Eddystone Point Pinot Noir, Tasmania
Black Chook Shiraz, Adelaide Hills
Fat Bastard Malbec, Mendoza
Petaluma Cabernet Sauvignon, Adelaide Hills

BEERS: Select ANY 3

SAPPORO On Tap	LUCKY BUDDHA
ASAHI	ONE FIFTY LASHES
BINGTANG	CORONA
CASCADE LIGHT	Other: _____

NON ALCOHOLIC

Soft Drinks + Sparkling Mineral Water + Orange & Apple Juice + Tea & Coffee

Note: Beverage packages valid from July 2018. Items & Prices subject to change.

The Buddha Belly supports the responsible service of alcohol...

Please drink responsibly.

GROUP BOOKING FORM

Please complete & return with signed T&C to: bookings@thebuddhabelly.com.au

BOOKING DETAILS

Booking Name: _____ Occasion: _____
Contact Ph: _____ E-Mail Add: _____
Date of Booking: _____ Number of Guests: _____
Start Time: _____

MENU SELECTION

- ☐ Canape Package 1 - \$50.pp ☐ Canape Package 2 - \$65.pp
☐ 2 Course – Select on the day - \$55.pp ☐ 3 Course – Select on the day - \$70.pp
☐ 6 Course Degustation Experience - \$115.pp
☐ Sharing Menu - \$70.pp - My 3 Choices are as follows

Entrées: _____ + _____ + _____
Mains: _____ + _____ + _____

☐ I would like to ADD Desserts - \$15.pp **Select 2: to be served alternately**

- ☐ CHOCOLATE MOUSSE DOME *Triple layers of white chocolate, milk chocolate & dark chocolate mousse, dark chocolate sorbet*
☐ MATCHA CHERRY CHEESECAKE *Pate sablee biscuit | strawberry & cointreau sorbet | fresh berries*
☐ HONEY AFFOGATO *Fresh Espresso shot, vanilla bean ice-cream, topped with chocolate honeycomb & drizzled with honey*
☐ 3 SCOOP SORBET *dark chocolate | strawberry & cointreau | coconut kaffir lime *vegan *gf*
☐ CRÈME BRÛLÉE *White chocolate & mango infused, served with sorbet *gf*
☐ RED VELVET MOUSSE *Russian tale Peach mousse, strawberry compote, coconut dacquoise, red velvet biscuit, served with coconut kaffir lime sorbet, almonds & fresh berries *vegan *gf*

Please advise of any dietary requirements:

BEVERAGE PACKAGES

HOUSE PACKAGE ☐ 2 Hours @ \$30pp ☐ 3 Hours @ \$45pp ☐ 4 Hours @ \$50pp
PREMIUM PACKAGE ☐ 2 Hours @ \$38pp ☐ 3 Hours @ \$50pp ☐ 4 Hours @ \$58pp
DELUXE PACKAGE ☐ 2 Hours @ \$50pp ☐ 3 Hours @ \$65pp ☐ 4 Hours @ \$70pp

- ☐ I would like the drinks to be added to my bill as guests order.
☐ I would like to leave a \$_____.00 Tab at the bar. Guests can pay thereafter.
☐ I prefer guests to pay for their own drinks upon ordering.

CELEBRATION CAKE

- | | | |
|--|--|--|
| <input type="checkbox"/> I Will not bring a cake | <input type="checkbox"/> \$4.50pp
I am bringing a cake & we will cut & plate it | <input type="checkbox"/> \$8.00pp
I would like Chef to cut, plate & serve my cake with vanilla bean ice-cream |
|--|--|--|

TERMS & BOOKING CONDITIONS

- A 25% Deposit to the minimum value of your booking is required to secure & confirm your booking & will be held as a cancellation fee if you cancel your booking
- Surcharge - a 10% Surcharge will apply to all bookings on Sundays & public Holidays
- A Restaurant hire fee of \$1100 applies to all exclusive private functions & for **30 guests or over**, An additional Ceremony hire fee of \$550 if you would like to have your Ceremony with us also. This is a fixed reservation fee And covers you for Exclusive use of the Buddha Belly Restaurant, as we close the restaurant & bar to the general public for the duration of your booking and also covers the cost of preparation, organisation, set-up & clean-up.
- An additional Ceremony hire fee of \$1650 applies to all exclusive private functions & for **30 guests or over**, this is a fixed reservation fee And covers you for Exclusive use of the Buddha Belly Restaurant, as we close the restaurant & bar to the general public for the duration of your booking and also covers the cost of preparation, organisation, set-up & clean-up.
- There is no BYO for large groups of 20 or more as we follow responsible service of alcohol, however you can select from one of our Drink Packages.
- We require confirmation of final numbers 72 hours prior to the event **please Note:** no further cancellation or reduction to numbers will be accepted.
- For all large group reservations of 20 or more, due to an increased labour component, a minimum of 5% service charge is added to the final bill as a gratuity and is passed directly to the wait staff.
- All credit card payments do incur an additional 2.5% fee.
- Booking times for all lunchtime events, you are required to vacate your reserved space by 4.00pm to allow room for dinner guests.
- The client is liable for the actions of their guests and party, and any damages or losses incurred resulting in a cost to The Buddha Belly will be invoiced directly to the client.
- The Buddha Belly does not assume responsibility for any loss or damage to any property belonging to the client and or clients guests
- reserves the right to exclude or remove any undesirable persons from the premises without liability
- reserves the right to cancel or re-locate the booking in the case of:
 - a) The venue or part of is closed due to circumstances beyond the restaurants control
 - b) The client becomes insolvent, bankrupt or enters into liquidation or receivership
 - c) The booking may prejudice the reputation of the venue
 - d) The deposit has not been paid by the due date

THE BUDDHA BELLY AND ITS EMPLOYEES WILL AT ALL TIMES COMPLY WITH THE STATE LICENSING LAWS AND THE RESPONSIBLE SERVICE OF ALCOHOL ACT.

Please drink responsibly.

ACKNOWLEDGMENT AND AGREEMENT I have read and understood the terms & conditions outlined in this agreement

Print Name: _____ Signature: _____ Date: ____/____/____

Please sign & return with Completed Group Booking Form to: bookings@thebuddhabelly.com.au

PAYMENT DETAILS

Please charge my ☐ MasterCard ☐ Visa Card

Card # _____ Expiry Date: ____/____/____ CCV # _____

Please Note: All Credit Cards occur an Additional 2.5% Card Fee